



OUR FLAT BREAD OF WHITING for.....

Seafood appetizer

RAW AND COOKED SHRIMP SCAMPI* with cannellini beans and cheek lard scented balsamic
(shellfish)

SMOKED TUNA with fennel salad at vinaigrette and salt flowers
(fish)

LUKEWARM OCTOPUS SALAD* with crispy onion on a cream of potatoes and leek
(fish, milk, celery)

Mixed appetizer

BURRATA (spun-curd cheese) with anchovies' cream and puff pastry rosemary carasau bread
(fish, milk, wheat)

CARNE SALADA (salty meat) with mixed-leaf salad and paprika crudité

SELECTION of cold cuts whit bruschette
(wheat, milk)

**some of these food could be deep frozen to protect the goodness*
() Allergens





Seafood first courses

CHICKPEAS *AND GREEN PEAS CREAM with flambé
calamari squid in brandy
(shellfish,celery,sulphites,fish,milk)

SEAFOOD RAVIOLI* with mussels,pachino tomato and
taggiasca olives ginger and lime scented
(wheat, celery,shellfish, milk,sulphites)

BLACK SQUID INK BARAGGIA RISOTTO pdo with salty
ricotta(soft cheese) and mullet roe
(milk,fish,celery,sulphites)

Mixed first courses

TAJARIN *(pasta of Piedmont) egg pasta with gorgonzola cheese,
mushrooms and truffle oil
(milk,eggs,sulphites,celery)

PLIN RAVIOLI cacio e pepe (cheese and pepper) on a pumpkin
cream and crispy amaretti
(wheat,milk,shell fruit,eggs)

BARAGGIA RISOTTO pdo creamed with lavender and chestnut
honey
(milk,celery,sulphites)

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Seafood second courses

FISH of the day (baked or grilled) with Mediterranean sauce or salmoriglio sauce (barbecue sauce consisting on olive oil, lemon, salt, pepper garlic, parsley and oregano) baked potatoes and savoury pie of eggplants
(fish, milk, sulphites)

TART OF AMBERJACK FISH and potatoes cooked by steaming with a basilica emulsion on a pears carpaccio at black sesame
(fish)

GILTHEAD bream filet with bread crust of olives and pistachios on a violet carrots cream scented with curry
(celery, fish, sulphites)

FRIED PARANZA* (small Mediterranean fish) in semolina and crunchy small vegetables
(fish, wheat, crustaceans, shellfish)

Mixed second courses

DUCK BREAST lacquered with honey and orange, with balsamic soy sprouts and crispy polenta (cornmeal mush)
(wheat, sulphites)

BRAISED BEEF MEAT OF PIEDMONT with its own souce at Barbera and herbal potatoes
(wheat, sulphites, celery)

BEEF FILET at three peppers or gorgonzola
(milk)

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Our grill

All dishes are served with fry'n dip

RIBEYE SLICED STEAK

SCOTTONA ENTRECOTE

FLORENTINE beefsteak (Kg.1)

BEEF FILLET





Salad and side dishes

MIXED SALAD

Salad, tomatoes, carrots

"ALIBI" SALAD

*Green salad, tomatoes, carrots, smoked salmon, avocado
feta, orange citronette sauce, with hot focaccia*

(fish, milk, wheat)

GOOD SEASON SALAD

*Green salad, tomatoes, carrots, taggiasca olives, morsels of mozzarella
with hot focaccia*

(milk, wheat)

*CHIPS**

*FRY'n dip potatoes**

*OLIVE all'ascolana (stuffed olives)**

(wheat, eggs, milk, fish, celery, shellfish, crustaceans)

*BABY mozzarella in breadcrumbs**

(wheat, eggs, milk)

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Extra ingredients starting from €1,00 more

() Allergens





Hamburger

PASSION*

*250gr of chianina, lettuce, tomatoes, avocado
caramelized onion, egg, herb mayonnaise, cheddar
(wheat, milk, eggs, cereals)*

CHICKEN*

*200gr. of chicken breaded cutlet, lettuce, tomatoes, saffron
sauce, mozzarella
(wheat, milk, eggs)*

NUARES*

*250gr. of chianina, zola cheese fondue, walnuts, tomatoes, lettuce
(wheat, milk, nuts)*

THE CLASSIC*

*250gr. of chianina, cheddar, bacon, salad, tomatoes
(wheat, milk)*

AT DISH*

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() Allergens*





Pizze

FOCACCIA

Extra virgin olive oil, organ (wheat)

MARGHERITA

*Tomato, mozzarella, basil, grana cheese, extra virgin olive oil
(wheat, milk)*

FIORDILATTE

*Fiodilatte (mozzarella cheese) datterini tomatoes, basil, organ, extra virgin
olive oil (wheat)*

MARINARA

Tomato, garlic, organ, basil, extra virgin olive oil (wheat)

NAPOLETANA

*Tomato, mozzarella, anchovies, basil, extra virgin olive oil, organ
(wheat, milk)*

CAPRICCIOSA

Tomato, mozzarella, cooked ham, mushrooms, artichokes, olives (wheat, milk)

ROMANA

Tomato, mozzarella, anchovies, capers, organ, basil (wheat, milk)

QUATTRO FORMAGGI

Mozzarella, Gorgonzola cheese, Brie cheese, Scamorza cheese (wheat, milk)

VALTELLINA

*Tomato pachino, mozzarella, bresaola (air-cured beef), grana cheese, rocket
salad, extra virgin olive oil (wheat, milk)*

Extra ingredients starting from €1,00 more

() Allergenic





Pizze

DIAVOLA

Tomato, mozzarella, spicy salami (wheat, milk)

CAPITAN UNCINO

Tomato, mozzarella, onion, tuna (wheat, milk)

CORNICIONE

Pachino tomato, mozzarella, pesto, ricotta cheese, extra virgin olive oil (wheat, milk)

ALIBI

Tomato, pachino tomato, burrata cheese, organ extra virgin olive oil (wheat, milk)

RACCHETTA

Tomato, mozzarella, zola cheese, nduja, ricotta (foft cheese), salami (wheat, milk)

ROTOLO

Pachino little tomatoes, Brie cheese, smoked ham, rocket salad extra virgin olive oil (wheat, milk)

CAMPAGNOLA

Tomato, mozzarella, bacon, sliced potatoes extra virgin olive oil (wheat, milk)

SAPORITA

mozzarella, courgettes, zola cheese, raw ham extra virgin olive oil (wheat, milk)

BOSCAIOLA

tomato, mozzarella, scamorza cheese, sausage, porcino mushrooms extra virgin olive oil (wheat, milk)

VEGAN PIZZA

Tomato, olives, broccoli, sweet corn, vegan mozzarella (wheat)

Extra ingredients starting from €1,00 more () Allergens





Our Dessert

APPLE, cinnamon and pine nuts strudel

(milk, egg, wheats, shell fruits)

CATALAN CREAM spiced with cinnamon, lemon vanilla

(milk, eggs)

GIANDUJA and chili pepper mousse

(milk, shell fruits)

FLAN at ricotta (soft cheese) lime, white chocolate with dark icing

(milk, eggs, wheat)

CHOCOLATE PIE with crispy biscuit

(wheat, milk, eggs, shell fruits)

FRUIT SALAD

whit ice -cream

PINEAPPLE

with maraschino liquor

(sulphites)

ICE CREAM

ROOT BEER float coffee

ROOT beer float liquor

(sulphites)

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Water

<i>MINERAL STILL OR SPARKLING WATER</i>	<i>cl.0,50</i>	<i>0</i>
	<i>cl.0,75</i>	<i>0</i>

Bottled drinks

<i>COCA-COLA</i>	<i>cl.0,33</i>	<i>0</i>
<i>TONICA WATER</i>	<i>cl.0,20</i>	<i>0</i>
<i>LEMONSODA</i>	<i>cl.0,20</i>	<i>0</i>
<i>FRUIT JUICE</i>		<i>0</i>
<i>Peach, pear, ananas, ace</i>		

Drinks on tap

<i>COCA-COLA</i>	<i>cl.0,30</i>	<i>0</i>
	<i>cl.0,50</i>	<i>0</i>
<i>SPRITE</i>	<i>cl.0,30</i>	<i>0</i>
	<i>cl.0,50</i>	<i>0</i>

Canned drinks

COCA-COLA
COCA ZERO
SPRITE
TONIC WATER
FANTA
RED BULL
LEMON ESTATHE'
PEACH ESTATHE'





DRAFT BEER

<i>HORDEUM REGINA</i>	<i>cl.0,20</i> <i>cl.0,40</i>
<i>HORDEUM CONTINA</i>	<i>cl.0,20</i> <i>cl.0,40</i>
<i>HORDEUM ISIDE</i>	<i>cl.0,20</i> <i>cl.0,40</i>
<i>HORDEUM ERA</i>	<i>cl.0,20</i> <i>cl.0,40</i>

Bottled Beer

<i>CORONA</i>	<i>cl.0,33</i>
<i>BECK'S</i>	<i>cl.0,33</i>
<i>TENNENT'S</i>	<i>cl.0,33</i>
<i>HORDEUM CLAUSTHALER -analcolic</i>	<i>cl.0,33</i>
<i>HORDEUM EVO gluten free</i>	<i>cl.0,33</i>
<i>HORDEUM POWER HOP</i>	<i>cl.0,33</i>
<i>HORDEUM SURFIG IPA</i>	<i>cl.0,33</i>
<i>HORDEUM INDIA</i>	<i>cl.0,33</i>
<i>HORDEUM HERMES</i>	<i>cl.0,33</i>
<i>HORDEUM VENUS</i>	<i>cl.0,33</i>





Aperitif Drinks

OUR NON-ALCOHOLIC DRINK

ALCOHOLIC "ALIBI"

CRODINO/APEROL

APEROL SPRITZ

BITTER CAMPARI/MARTINI

WINE GLASS OF OUR SELECTION WINE

Cocktails

OUR NON-ALCOHOLIC DRINK

ALCOHOLIC "ALIBI"

CUBA LIBRE

MUDDLED CUBA

NEGRONI

WRONG NEGRONI

GIN TONIC

GIN LEMON

SHAKEN GIN LEMON

MOJITO

MOJITO PASSION





Cocktails

MOJITO FRAGOLA (strawberry)

MOJITO NOIRE

MOSCOW MULE

LONG ISLAND

CAIPIRINHA

CAIPIROSKA

CAIPIRISSIMA

Whisky

J&B

GLANN GRANT

JAMENSON

FOUR ROSE'S

LAGAVULIN 16 years

OBAN 14 years

TALISKER 10 years

LAPHROIG 10 years

CAOL'ILA 10 years

GLENNFIDDICH

SCAPA

ARDBEG





Rum

MATUSALEM 15 years

BRUGAL extra viejo

PAMPERO anniversary

HAVANA 7 years

DON PAPA 7 years

ZAKAPA 23 years

FLOR DE CANA

Cognac

MARTELL

REMY MARTIN

CURVASIER

Brandy

GRANDUCA D'ALBA

CARLOS I GRAN RISERVA

CARDINAL MENDOZA GRAN RISERVA

Grappa

BARRICATA

MOSCATO

18 LUNE

AMARONE prestige serie

BERTA VILLA PRATO

GRAPPA DI BARDOLINO





Liqueur

BAILEYS

LIQUIRIZIA - LICORICE

SAMBUCA

LIMONCELLO

MIRTO - MYRTLE LIQUEUR

PORTO

GRAND MARNIER

COINTREAU

TEQUILA

VODKA ABSOLUT

MONTENEGRO

AVERNA

JAGERMAISTER

AMARO DEL CAPO

AMARETTO DI SARONNO

FERNET BRANCA

FERNET MENTA

SAN SIMONE

BRAULIO

RAMAZZOTTI

CHINA MARTINI

ZUCCA

UNICUM





Coffee bar

COFFEE

MEXICAN COFFEE

GINSENG

IRISH COFFEE

BAILEYS COFFEE

DECAFFEINATED COFFEE

BARLEY COFFEE

CAPPUCCINO

MAROCCHINO

CHOCOLATE

HOT LEMON TEA

CAMOMILLE TEA

**€ 1,00 more for spike and addition*



