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BENVENUTI AL RISTORANTE



Di seguito potrete visionare in anteprima il nostro menù, disponibile tutte le sere a partire dalle h18.30.

Ci trovate vicino ai campi da tennis.

Cosigliamo la prenotazione, da effettuarsi preferibilmente via whatsapp al numero +39 3884915368, oppure telefonicamente. Vi informiamo anticipatamente che il nostro personale provvederà a rispondervi a partire dalle h17.30.

L'intero menù è disponibile anche per l'asporto, da effettuarsi preferibilmente sul posto negli orari di apertura.

In alternativa potete effettuare il vostro ordine tramite whatsapp entro e non oltre le h18.30. A partire da tale orario, infatti, il ristorante sarà aperto al pubblico e non garantiamo la visualizzazione dei messaggi.

La prenotazione è in ogni caso da considerarsi confermata solo previa ricezione del messaggio di conferma.

Menu

• ANTIPASTI •

Tris di tartare di manzo con maionese senapata, acciughe e cipolla rossa
carne di manzo, sale, olio, pepe, senape, nocciole, cipolla, zucchero, aceto (12,3,10,8,4)

17,00€

Carpaccio di salmone marinato, con julienne di finocchi, arancia e semi
di sesamo

*carpaccio di salmone, marinatura fatta in casa (a base di olio, sale e zucchero), finocchi,
arancia, semi di sesamo (4,11)*

17,00€

Caprese di bufala, pomodoro e basilico

bufala, pomodoro, basilico (7)

11,00€

• MENU BIMBO •

10,00€

Penne al pomodoro / in bianco / al ragù

*semola di grano duro, sedano, carote, cipolle, pomodoro, sale / carne macinata mista, sedano,
carote, cipolle, pomodoro, vino rosso, olio, sale (1,9,12)*

Hamburger bimbo con patatine fritte

carne di manzo, pane per hamburger, formaggio, pomodoro, patatine gelo, sale, olio (1,7)

Cotoletta con patatine fritte

carne di tacchino/pollo, farina, uova, pangrattato, patatine gelo, olio, sale (1)

°Compreso nel menù bimbo: acqua naturale / gasata o bibita

Coperto

1,50€

 **Delica**
di Stefano

•PRIMI PIATTI•

Risotto dello chef

(chiedere al personale per gli ingredienti e gli allergeni)

Tonnarelli cacio e pepe con sarde essiccate di lago

**presidio slow-food*

semola di grano duro, cacio, pepe, sarde di lago essiccate (4,1,7)

18,00€

Casoncelli alla Bergamasca

semola di grano, uova, carne macinata mista, pane, burro, pancetta, formaggio (1,3,7)

15,00€

Carbonara

semola di grano duro, pecorino, uova, guanciale, pepe (1,7,3)

15,00€

Tagliatelle alla bolognese

semola di grano duro, uova, sedano, carote, cipolla, carne macinata mista, vino rosso, pomodoro (1,12,3,9)

13,00€

Spaghetti all'arrabbiata / aglio, olio e peperoncino

semola di grano duro, pomodoro, sedano, carote, cipolla / aglio, olio Evo, peperoncino, prezzemolo (1,9)

11,00€

• SECONDI •

Manzo all'olio di Rovato con polenta

carne di manzo, olio, aglio, acciughe, pane, formaggio grana, prezzemolo, sale, farina di mais (1,7)

18,50€

Tagliata di manzo con porcini trifolati

carne di manzo, funghi porcini, prezzemolo (12)

21,00€

Hamburger Elica con patatine fritte

carne di manzo, pane per hamburger, insalata, pomodoro, scamorza affumicata, pancetta, patatine gelo, olio per friggere (1,7)

16,00€

Tentacoli di polpo alla griglia, serviti con patate schiacciate al lime e paprika dolce

tentacoli di polpo, patate, lime, paprika dolce (4,1)

21,00€

Fritto misto

calamari, mazzancolle, latterini, farina, farina di mais, olio per friggere, zucchine, sale (14,4,1)

17,00€

Trota salmonata su crema di patate americane e polvere di olive nere

trota, olio, sale, patate americane, olive nere (4)

16,00€

Vitello tonnato

magatello di vitello, maionese, tonno, capperi, limone, acciughe, olio, vino (3,4,12)

16,00€

• PIZZE •

4 formaggi <i>pomodoro, mozzarella, zola, brie, scamorza (1,7)</i>	10,50€
4 stagioni <i>pomodoro, mozzarella, prosciutto cotto, carciofi, olive, funghi (1,7,12)</i>	10,50€
bufalina <i>pomodoro, mozzarella di bufala, pomodorini (1,7)</i>	10,50€
calabrese <i>pomodoro, mozzarella, salame piccante (1,7)</i>	9,50€
capricciosa <i>pomodoro, mozzarella, prosciutto cotto, olive, funghi, carciofi, peperoni (1,7)</i>	10,50€
crudo <i>pomodoro, mozzarella, prosciutto crudo (1,7)</i>	9,50€
focaccia olio e.v.o. e origano <i>(1)</i>	6,00€
lacrima <i>pomodoro, mozzarella, spianata calabra, salame piccante, nduja, jalapenos (1,7)</i>	12,00€
margherita <i>pomodoro, mozzarella (1,7)</i>	7,50€
mare e monti <i>pomodoro, mozzarella, porcini, mazzancolle (1,7,2)</i>	12,00€
marinara <i>pomodoro, olio all'aglio (1)</i>	7,00€
monzese <i>pomodoro, mozzarella, salsiccia (1,7)</i>	9,50€
napoli <i>pomodoro, mozzarella, acciughe (1,4,7)</i>	9,50€
ortolana <i>pomodoro, mozzarella, zucchine, melanzane, peperoni (1,7)</i>	9,50€

pancetta e scamorza <i>pomodoro, mozzarella, pancetta, scamorza affumicata (1,7)</i>	10,00€
porcini <i>pomodoro, mozzarella, porcini (1,7)</i>	10,00€
prosciutto e funghi <i>pomodoro, mozzarella, prosciutto cotto, funghi (1,7)</i>	9,50€
pugliese <i>pomodoro, mozzarella, cipolla (1,7)</i>	9,00€
rustica <i>pomodoro, mozzarella, salame piccante, peperoni (1,7)</i>	9,50€
salame dolce <i>pomodoro, mozzarella, salame dolce (1,7)</i>	9,50€
salsiccia e friarielli <i>mozzarella, salsiccia, friarielli, aglio, peperoncino (1,7)</i>	10,00€
saporita <i>pomodoro, mozzarella, salame piccante, cipolle, gorgonzola (1,7)</i>	10,50€
speck e brie <i>pomodoro, mozzarella, speck, brie (1,7)</i>	10,00€
speck e zola <i>pomodoro, mozzarella, speck, gorgonzola (1,7)</i>	10,00€
stefano <i>pomodoro, mozzarella, salame dolce, scamorza affumicata, porcini, grana (1,7)</i>	13,00€
tonno e cipolla <i>pomodoro, mozzarella, tonno, cipolla (1,4,7,12)</i>	10,00€
valtellina <i>pomodoro, mozzarella, bresaola, porcini (1,7)</i>	10,50€
wurstel /wurstel e patatine <i>pomodoro, mozzarella wurstel / patatine fritte (1,7)</i>	9,00/10,00€
zola <i>pomodoro, mozzarella, gorgonzola (1,7)</i>	9,00€

Novita: pizza special, chiedere al personale

**Ingredienti base della pizza: acqua, farina, olio EVO, sale, lievito di birra (1)*

• CONTORNI •

5,50€

Insalata mista di stagione
verdure miste (per la tipologia chiedere al personale)

Patatine fritte
patate gelo, olio per friggere, sale

Patate al forno
patate fresche, burro, rosmarino, sale, pepe, olio (7)

Spinaci al burro
spinaci gelo, burro, sale (7)

• DESSERT •

Tiramisù della casa
uova, mascarpone, latte, zucchero, cacao, caffè, farina (1,3,7)
6,50€

Torta di mele con panna montata e cannella
mele, farina, uova, latte, zucchero, uvetta, aromi naturali (1,7,3)
6,00€

Torta sbrisolona della casa con crema chantilly
burro, farina, farina di mais, mandorle, zucchero, scorza di limone, latte, panna, uova, sale, vaniglia (1,7,3,8)
7,00€

Lingotto al cioccolato, base di biscotto e guarnizione di
caramello salato
farina, uova, zucchero, latte, burro di cacao, biscotto al cacao, cioccolato fondente (1,3,7)
5,50€

Comunicare al personale particolari allergie o intolleranze



• BEVANDE •

BIRRE

ALLA SPINA

chiara Stella Artois	0,20/0,40/1 lt	3,50/5,50/9,00€
rossa Leffe	0,33 lt	5,00€
ipa Goose Island	0,33 lt	5,50€

IN BOTTIGLIA

corona / corona o.o alcol	5,50€
heineken / beck's	5,00€

VINO DELLA CASA

rosso / bianco fermo / bianco mosso

calice	4,00€
1/4 di litro	5,00€
1/2 litro	7,00€
1 litro	13,00€

SOFT DRINKS

acqua gasata e naturale in vetro 75cl	3,00€
acqua gasata e naturale in pet 50cl (asporto)	1,30€
coca cola / coca cola zero	3,50€
fanta / sprite / lemon soda	3,50€
the limone / the pesca	3,50€
succhi di frutta	3,50€

DRINKS

crodino rocl	4,00€
campari soda rocl	4,50€
calice di prosecco	6,00€
spritz aperol / campari	7,00€

• CAFFETTERIA •

caffè espresso / macchiato	1,50€
caffè doppio	2,50€
caffè decaffeinato	1,80€
caffè corretto	2,00€
caffè americano	2,00€
cappuccino / cappuccino decaffeinato	2,00/2,20€
bicchere di latte / latte macchiato	1,50/2,50€
ginseng / orzo piccolo	2,00€
ginseng / orzo grande	2,20€
cappuccino soia / ginseng / orzo	2,30€
the caldo / camomilla	3,50€
crema caffè / sorbetto	4,00€

• LIQUORI •

limoncello / meloncello

4,00€

amaro montenegro / amaro averna / amaro lucano / amaro del capo
averno / braulio / grappa bianca / anima nera / sambuca
mirto / vecchia romagna / baileys / fernet branca / branca menta
jagermeister / amaretto disaronno / grappa barrique / jack daniel's

4.50€

Allergeni

- | | |
|---|---|
| 1) <i>Glutine</i> | <i>cereali, grano, segale, orzo, avena, farro, kamut, inclusi ibridati e derivati</i> |
| 2) <i>Crostacei e derivati</i> | <i>sia quelli marini che d'acqua dolce: gamberi, scampi, aragoste, granchi, paguri e simili</i> |
| 3) <i>Uova e derivati</i> | <i>prodotti con uova: maionese, frittata, emulsionanti, pasta all'uovo, biscotti e torte anche salate, gelati e creme</i> |
| 4) <i>Pesce e derivati</i> | <i>inclusi i derivati, cioè tutti quei prodotti alimentari che si compongono di pesce</i> |
| 5) <i>Arachidi e derivati</i> | <i>snack confezionati, creme e condimenti</i> |
| 6) <i>Soia e derivati</i> | <i>latte, tofu, spaghetti, etc.</i> |
| 7) <i>Latte e derivati</i> | <i>ogni prodotto in cui viene usato il latte</i> |
| 8) <i>Frutta a guscio e derivati</i> | <i>mandorle, nocciole, noci comuni, noci di acagiù, noci pecan e del Brasile e Queensland, pistacchi</i> |
| 9) <i>Sedano e derivati</i> | <i>presente in pezzi oppure all'interno di preparati per zuppe, salse e concentrati vegetali</i> |
| 10) <i>Senape e derivati</i> | <i>si può trovare nelle salse e nei condimenti, specie nella mostarda</i> |
| 11) <i>Sesamo e derivati</i> | <i>oltre ai semi interi usati per il pane, possiamo trovare tracce in alcuni tipi di farine</i> |
| 12) <i>Anidride solforosa e solfiti</i> | <i>in concentrazioni superiori a 10 mg/kg o 10 mg/l espressi come SO₂. usati come conservanti, possiamo trovarli in: conserve di prodotti ittici, in cibi sott'aceto, sott'olio e in salamoia, nelle marmellate, nell'aceto, nei funghi secchi e nelle bibite analcoliche e succhi di frutta, vino</i> |
| 13) <i>Lupino e derivati</i> | <i>presente ormai in molti cibi vegan, sotto forma di farine e similari che hanno come base questo legume, ricco di proteine</i> |
| 14) <i>Molluschi e derivati</i> | <i>canestrello, cannolicchio, capasanta, cuore, dattero di mare, fasolaro, garagolo, lumachino, cozza, murice, ostrica, patella, tartufo di mare, tellina e vongola etc.</i> |

WELKOM IN HET RESTAURANT



Hieronder kunt u een voorbeeld van ons menu bekijken, dat elke avond vanaf 18.30 uur beschikbaar is.

U vindt ons bij de tennisbanen.

We raden aan om te boeken, bij voorkeur via WhatsApp op +39 3884915368, of telefonisch.

Wij informeren u van tevoren dat onze medewerkers vanaf 17.30 uur op u zullen reageren.

Het hele menu is ook beschikbaar voor afhaalmaaltijden, bij voorkeur ter plaatse tijdens openingstijden.

Als alternatief kunt u uw bestelling uiterlijk om 18.30 uur via WhatsApp plaatsen. Vanaf deze tijd is het restaurant zelfs open voor het publiek en garanderen we niet de weergave van berichten.

De reservering wordt in ieder geval pas als bevestigd beschouwd na ontvangst van het bevestigingsbericht.

Menu

• VOORGERECHTEN •

Tartare van rundvlees met mosterdmayonaise, ansjovis en rode ui
rundvlees, zout, olie, peper, mosterd, hazelnoten, ui, suiker, azijn (12,3,10,8,4)

17,00€

Carpaccio van gemarineerde zalm, met venkel-, sinaasappel- en sesamzaad julienne
zalmcarpaccio, zelfgemaakte marinade (op basis van olie, zout en suiker), venkel, sinaasappel, sesamzaad (4,11)

17,00€

Caprese met buffelmozzarella, tomaat en basilicum
buffelmozzarella, tomaat, basilicum (7)

11,00€

• KINDERMENU •

10,00€

Penne met tomatensaus / boter en kaas / ragù
Hartweizengrieff, Sellerie, Karotten, Zwiebeln, Tomate, Salz / gemischtes Hackfleisch, Sellerie, Karotten, Zwiebeln, Tomate, Rotwein, Öl, Salz (1,9,12)

Kinderhamburger met frietjes
rundvlees, hamburgerbroodje, kaas, tomaat, diepvriesfrietten, zout, olie (1,7)

Kip- of kalkoenschnitzel met frietjes
kalkoen-/kipvlees, bloem, eieren, paneermeel, diepvriesfrietten, olie, zout (1)

*Inbegrepen in het kindermenu: plat / bruisend water of frisdrank

Coperto
1,50€

delica
di Stefano

• HOOFDGERECHTEN •

Risotto dello chef

(vraag het personeel naar de ingrediënten en allergenen)

Tonnarelli kaas en peper met gedroogde sardines uit het meer
griesmeel van durumtarwe, kaas, peper, gedroogde sardines uit het meer (4,1,7)

18,00€

Casoncelli alla Bergamasca

tarwegries, eieren, gemengd gehakt, brood, boter, pancetta, kaas (1,3,7)

15,00€

Carbonara

harde tarwegries, pecorino, eieren, guanciale, peper (1,7,3)

15,00€

Tagliatelle alla bolognese

*harde tarwegries, eieren, selderij, wortelen, ui, gemengd gehakt, rode wijn, tomaat
(1,12,3,9)*

13,00€

Spaghetti all'arrabbiata / aglio, olio e peperoncino

harde tarwegries, tomaat, selderij, wortelen, ui / knoflook, olijfolie, peperoncino, peterselie(1,9)

11,00€

• HOOFDGERECHTEN •

Manzo all'olio met polenta (local dish)

*Rundvlees, olie, knoflook, ansjovis, brood, kaas, peterselie, zout, maïsmeel
(1,7)*

Tagliata di manzo met gebakken eekhoorntjesbrood

Rundvlees, rucola, gebakken, peterselie (7)

21,00€

Hamburger Elica met friet

Rundvlees, hamburgerbrood, salade, tomaat, gerookte scamorza, spek, frituurvorst, olie (1,7)

16,00€

Gegrilde octopustentakels, geserveerd met gemalen kalkaardappelen en zoete paprika

octopus tentakels, aardappelen, limoen, zoete paprika (4,1)

21,00€

Fritto misto

Inktvis, garnalen, laatsteini, bloem, maïsmeel, olie, courgette, zout (14,4,1)

17,00€

Trota salmonata op zoete aardappelroom met olijfpoeder

Forel, olie, zout, aardappelen, zwarte olijven (4)

16,00€

Vitello tonnato

Kalfsvlees, mayonaise, tonijn, kappertjes, citroen, ansjovis, olie, wijn (3,4,12)

16,00€

• PIZZE •

4 formaggi <i>tomaat, mozzarella, zola, brie, zwendel (1,7)</i>	10,50€
4 stagioni <i>tomaat, mozzarella, gekookte ham, artisjokken, olijven, champignons (1,7,12)</i>	10,50€
bufalina <i>tomaat, buffelmozzarella, kerstomaatjes (1,7)</i>	10,50€
calabrese <i>Tomaat, mozzarella, pittige salami (1,7)</i>	9,50€
capricciosa <i>tomaat, mozzarella, gekookte ham, olijven, champignons, artisjokken, paprika's (1,7)</i>	10,50€
crudo <i>tomaat, mozzarella, prosciutto crudo (1,7)</i>	9,50€
focaccia olio e.v.o. e origano <i>(1)</i>	6,00€
lacrima <i>tomaat, mozzarella, spianata calabra, pepperoni, nduja, jalapenos (1,7)</i>	12,00€
margherita <i>tomaat, mozzarella (1,7)</i>	7,50€
mare e monti <i>tomaat, mozzarella, stekelige paddenstoelen, garnalen (1,7,2)</i>	12,00€
marinara <i>tomaat, knoflookolie (1)</i>	7,00€
monzese <i>tomaat, mozzarella, worst (1,7)</i>	9,50€
napoli <i>tomaat, mozzarella, ansjovis (1,4,7)</i>	9,50€
ortolana <i>tomaat, mozzarella, courgette, aubergine, paprika (1,7)</i>	9,50€

pancetta e scamorza <i>tomaat, mozzarella, spek, gerookte scamorza (1,7)</i>	10,00€
porcini <i>tomaat, mozzarella kaas, stekelige champignons (1,7)</i>	10,00€
prosciutto e funghi <i>tomaat, mozzarella, gekookte ham, champignons (1,7)</i>	9,50€
pugliese <i>tomaat, mozzarella, ui (1,7)</i>	9,00€
rustica <i>tomaat, mozzarella, pittige salami, paprika (1,7)</i>	9,50€
salame dolce <i>tomaat, mozzarella, zoete salami (1,7)</i>	9,50€
salsiccia e friarielli <i>mozzarella, worst, friarielli, knoflook, chili (1,7)</i>	10,00€
saporita <i>tomaat, mozzarella, pittige salami, uien, gorgonzola (1,7)</i>	10,50€
speck e brie <i>tomaat, mozzarella, speck, brie (1,7)</i>	10,00€
speck e zola <i>tomaat, mozzarella, speck, gorgonzola (1,7)</i>	10,00€
stefano <i>tomaat, mozzarella, zoete salami, gerookte scamorza, porcini, grana (1,7)</i>	13,00€
tonno e cipolla <i>tomaat, mozzarella, tonijn, ui (1,4,7,12)</i>	10,00€
valtellina <i>tomaat, mozzarella, bresaola, eekhoorntjesbrood (1,7)</i>	10,50€
wurstel /wurstel e patatine <i>tomaat, mozzarella wurstel / friet (1,7)</i>	9,00/10,00€
zola <i>tomaat, mozzarella, gorgonzola (1,7)</i>	9,00€

Novita: pizza special, vraag het personeel

**Pizzadeeg: water, bloem, olijfolie, zout, gist (1)*

• BIJGERECHTEN •

5,50€

(Insalata mista) seizoensgebonden gemengde salade
Gemengde groenten (vraag het personeel voor typologie)

friet

Aardappelen vorst, frituurolie, zout

gebakken aardappelen

Verse aardappelen, boter, rozemarijn, zout, peper, olie (7)

spinazie in boter

Spinazie Vorst, boter, zout (7)

• DESSERTS •

Tiramisù della casa

Eieren, mascarpone, melk, suiker, cacao, koffie, meel (1,3,7)

6,50€

Torta di mele met slagroom en kaneel

Appels, meel, eieren, melk, suiker, rozijnen, natuurlijke smaken (1,7,3)

6,00€

Sbrisolona cake met chantilly cream

*Boter, bloem, maïsmeel, amandelen, suiker, citroenschil, melk, room, eieren, zout, vanille
(1,7,3,8)*

7,00€

Chocoladestaafje met karamelsaus

Meel, eieren, suiker, melk, cacaoboter, cacaokoekjes, pure chocolade (1,3,7)

5,50€

Informeer ons over allergieën of intoleranties.



• DRANKJES •

BIER

VAN DE VLASSE

chiara Stella Artois	0,20/0,40/1 lt	3,50/5,50/9,00€
rossa Leffe	0,33 lt	5,00€
ipa Goose Island	0,33 lt	5,50€

IN DE FLES

corona / corona o.o alcol	5,50€
heineken / beck's	5,00€

Huis wijn

Rood / wit (droog / mild)

Glas	4.00€
1/4 liter	5,00€
1/2 liter	7.00€
1 liter	13,00€

SOFT DRINKS

Water (stil / sprankelend) 75cl	3,00€
Water (stil / sprankelend) in pet 50cl (gewoon om te gaan)	1,30€
Coca cola / coca cola zero	3,50€
Fanta / sprite / lemon soda	3,50€
Perzikthee / Citroentheo	3,50€
vruchtensappen	3,50€

DRINKS

Crodino rocl	4,00€
Campari soda rocl	4,50€
Glas prosecco	6,00€
Spritz aperol / campari	7,00€

• CAFFETTERIA •

caffè espresso / macchiato	1,50€
caffè doppio	2,50€
caffè decaffeinato	1,80€
caffè corretto	2,00€
caffè americano	2,00€
cappuccino / cappuccino decaffeinato	2,00/2,20€
bicchere di latte / latte macchiato	1,50/2,50€
ginseng / orzo piccolo	2,00€
ginseng / orzo grande	2,20€
cappuccino soia / ginseng / orzo	2,30€
the caldo / camomilla	3,50€
crema caffè / sorbetto	4,00€

• LIKEUREN •

limoncello / meloncello

4,00€

amaro montenegro / amaro averna / amaro lucano / amaro del capo
averno / braulio / grappa bianca / anima nera / sambuca
mirto / vecchia romagna / baileys / fernet branca / branca menta
jagermeister / amaretto disaronno / grappa barrique / jack daniel's

4.50€

Allergens

- | | |
|--|--|
| 1) Gluten | cereals, wheat, rye, barley, oats, spelt, kamut, including ibrids and derivatives |
| 2) Crustaceans and derivatives | both marine and fresh water: shrimps, langoustines, lobsters, crabs, hermit crabs and the like |
| 3) Eggs and derivatives | products with eggs: mayonnaise, omelette, emulsions, egg pasta, biscuits and pies also salted, ice creams and creams |
| 4) Fish and derivatives | including derivatives, that are all those food products that are made up of fish |
| 5) Peanuts and derivatives | packaged snacks, creams and toppings |
| 6) Soy and derivatives | milk, tofu, spaghetti, etc. |
| 7) Milk and derivatives | every product in which milk is used |
| 8) Nuts and derivatives | almonds, hazelnuts, common nuts, acagiù nuts, pecans and Brazil and Queensland pistachios |
| 9) Celery and derivatives | present in pieces or inside the preparations for soups, sauces and vegetable concentrates |
| 10) Mustard and derivatives | can be found in sauces and topping especially in mustard |
| 11) Sesame seeds and derivatives | in addition to the seeds used for bread, we can find traces in some types of dough |
| 12) Sulphur dioxide and sulphites | <u>in concentrations greater than 10mg/kg or 10mg/l expressed as SO₂</u> used as preservatives, we can find them in: preserves of fish products, in food within vinegar, in oil and pickled, in jems, vinegar, dried mushrooms and soft drinks and fruit juices, wine |
| 13) Lupino and derivatives | now present in many vegan foods, in the form of chickens and similar that have as their basis this legume, rich in protein |
| 14) Molluschi and derivatives | basket, cannicchio, scallop, heart, sea date, fasolaro, garagolo, snail, mussel, mule, oyster, patella, seatruffle, tellina and clam etc. |

WILLKOMMEN IM RESTAURANT



Nachfolgend können Sie sich unsere Speisekarte ansehen, die jeden Abend ab 18.30 Uhr erhältlich ist.

Wir befinden uns in der Nähe von Tennisplätzen.

Wir empfehlen die Reservierung, vorzugsweise per WhatsApp unter der Nummer +39 3884915368 oder telefonisch. Wir informieren Sie im Voraus, dass unser Personal ab 17.30 Uhr für Sie da sein wird.

Das gesamte Menü ist auch zum Mitnehmen erhältlich, am besten vor Ort zu den Öffnungszeiten. Alternativ können Sie Ihre Bestellung über WhatsApp bis spätestens 18.30 Uhr aufgeben. Ab diesem Zeitpunkt ist das Restaurant für die Öffentlichkeit geöffnet und wir garantieren nicht, dass die Nachrichten angezeigt werden.

Die Reservierung gilt in jedem Fall erst nach Erhalt der Bestätigungsnachricht als bestätigt.

Menu

• VORSPEISEN •

Tartare mit Senf-Mayonnaise, Sardellen und roter Zwiebel
Rindfleisch, Salz, Öl, Pfeffer, Senf, Haselnüsse, Zwiebel, Zucker, Essig (12,3,10,8,4)

17,00€

Marinierter Lachs-Carpaccio mit Fenchel-Julienne, Orange und Sesam
Lachs-Carpaccio, hausgemachte Marinade (aus Öl, Salz und Zucker), Fenchel, Orange, Sesam (4,11)

17,00€

Caprese di bufala, Tomate und Basilikum
Büffelmozzarella, Tomate und Basilikum (7)

11,00€

• KINDERMENÜ •

10,00€

Penne mit Tomatensauce / Butter / Ragù
Hartweizengriß, Sellerie, Karotten, Zwiebeln, Tomate, Salz / gemischtes Hackfleisch, Sellerie, Karotten, Zwiebeln, Tomate, Rotwein, Öl, Salz (1,9,12)

Hamburger mit Pommes
Rindfleisch, Brötchen, Käse, Tomate, Tiefkühlpommes, Salz, Öl (1,7)

Schnitzel mit Pommes
Puten-/Hähnchenfleisch, Mehl, Ei, Paniermehl, Tiefkühlpommes, Öl, Salz (1)

°Inklusive im Kinder-Menü: Stilles/Sprudelwasser oder Softdrink

Coperto
1,50€

• HAUPTGERICHTE •

Risotto dello chef

(Fragen Sie das Personal nach Zutaten und Allergenen)

Tonnarelli cacio e pepe con sarde essiccate di lago

Hartweizengriess, Cacio, Pfeffer, Seehecht getrocknet (4,1,7)

18,00€

Casoncelli alla Bergamasca

Gefüllte Teigtaschen nach Bergamo-Art (1,3,7)

15,00€

Carbonara

Hartweizennudeln, Pecorino, Ei, Guanciale, Pfeffer (1,7,3)

15,00€

Tagliatelle alla bolognese

*Hartweizennudeln, Ei, Sellerie, Karotten, Zwiebeln, Hackfleisch, Rotwein, Tomate
(1,12,3,9)*

13,00€

Spaghetti all'arrabbiata / aglio, olio e peperoncino

*Hartweizennudeln, Tomate, Sellerie, Karotten, Zwiebeln / Knoblauch, Olivenöl, Chili, Petersilie
(1,9)*

11,00€

• FLEISCH- & FISCHGERICHTE •

Manzo all'olio mit polenta

*Rindfleisch, Öl, Knoblauch, Sardellen, Brot, Käse, Petersilie, Salz, Maismehl
(1,7)*

18,50€

Tagliata di manzo mit gehackten Steinpilzen

Rindfleisch, Rucola, gehackten Steinpilzen, Petersilie (7)

21,00€

Hamburger Elica mit Pommes

*Rindfleisch, Hamburger-Brot, Salat, Tomate, geräucherte Scamorza, Speck, Pommes frites Frost,
Bratöl (1,7)*

16,00€

Gegrillte Tintenfischtentakel, serviert mit Limettenkartoffeln und süßem Paprika

Tintenfisch-Tentakel, Kartoffeln, Limette, Paprika (4,1)

21,00€

Fritto misto

Tintenfisch, Garnelen, Latterini, Mehl, Maismehl, Bratöl, Zucchini, Salz (14,4,1)

17,00€

Trota salmonata auf Süßkartoffelcreme mit Olivenpulver

Forelle, Öl, Salz, Kartoffeln, schwarze Oliven (4)

16,00€

Vitello tonnato

Kalbfleisch, Mayonnaise, Thunfisch, Kapern, Zitrone, Sardellen, Öl, Wein (3,4,12)

16,00€

•PIZZE•

4 formaggi	10,50€
<i>Tomate, Mozzarella, Zola, Brie, Scamorza (1,7)</i>	
4 stagioni	10,50€
<i>Tomate, Mozzarella, Kochschinken, Artischocken, Oliven, Pilze (1,7,12)</i>	
bufalina	10,50€
<i>Tomate, Büffelmozzarella, Tomaten (1,7)</i>	
calabrese	9,50€
<i>Tomate, Mozzarella, Salami (1,7)</i>	
capricciosa	10,50€
<i>Tomate, Mozzarella, Kochschinken, Oliven, Pilze, Artischocken, Peperoni (1,7)</i>	
crudo	9,50€
<i>Tomate, Mozzarella, Rohschinken (1,7)</i>	
focaccia olio e.v.o. e origano (1)	6,00€
lacrima	12,00€
<i>Tomate, Mozzarella, Kalabrienplatte, Salami, Nduja, Jalapenos (1,7)</i>	
margherita	7,50€
<i>Tomate, Mozzarella (1,7)</i>	
mare e monti	12,00€
<i>Tomate, Mozzarella, Steinpilze, Garnelen (1,7,2)</i>	
marinara	7,00€
<i>Tomate, Knoblauch-Öl (1)</i>	
monzese	9,50€
<i>Tomate, Mozzarella, Wurst (1,7)</i>	
napoli	9,50€
<i>Tomate, Mozzarella, Sardellen (1,4,7)</i>	
ortolana	9,50€
<i>Tomate, Mozzarella, Zucchini, Aubergine, Peperoni (1,7)</i>	

pancetta e scamorza	10,00€
<i>Tomate, Mozzarella, Speck, geräucherte Scamorza (1,7)</i>	
porcini	10,00€
<i>Tomate, Mozzarella, Steinpilze (1,7)</i>	
prosciutto e funghi	9,50€
<i>Tomate, Mozzarella, Kochschinken, Pilze (1,7)</i>	
pugliese	9,00€
<i>Tomate, Mozzarella, Zwiebel (1,7)</i>	
rustica	9,50€
<i>Tomate, Mozzarella, Salami, Peperoni (1,7)</i>	
salame dolce	9,50€
<i>Tomate, Mozzarella, süsse Salami (1,7)</i>	
salsiccia e friarielli	10,00€
<i>Mozzarella, Wurst, Friarielli, Knoblauch, Peperoncino (1,7)</i>	
saporita	10,50€
<i>Tomate, Mozzarella, Salami, Zwiebeln, Gorgonzola (1,7)</i>	
speck e brie	10,00€
<i>Tomate, Mozzarella, Speck, Brie (1,7)</i>	
speck e zola	10,00€
<i>Tomate, Mozzarella, Speck, Gorgonzola (1,7)</i>	
stefano	13,00€
<i>Tomaten, Mozzarella, süsse Salami, geräucherte Scamorza, Steinpilze, Grana (1,7)</i>	
tonno e cipolla	10,00€
<i>Tomate, Mozzarella, Thunfisch, Zwiebel (1,4,7,12)</i>	
valtellina	10,50€
<i>Tomate, Mozzarella, Bresaola, Steinpilzen (1,7)</i>	
wurstel /wurstel e patatine	9,00/10,00€
<i>Tomate, Mozzarella-Wurst / Pommes frites (1,7)</i>	
zola	9,00€
<i>Tomate, Mozzarella, Gorgonzola (1,7)</i>	

Novita: pizza special, fragen Sie das Personal

**Pizzateig: Wasser, Mehl, Olivenöl, Salz, Hefe (1)*

• BEILAGEN •

5,50€

(Insalata mista) Gemischter Salat der Saison
Mischgemüse (für Typologie bitte beim Personal anfragen)

Pommes frites
Kartoffeln Frost, Bratöl, Salz

Ofenkartoffeln
FrISChe Kartoffeln, Butter, Rosmarin, Salz, Pfeffer, Öl (7)

Spinat in Butter
Spinat Frost, Butter, Salz (7)

• DESSERTS •

Tiramisù della casa
Eier, Mascarpone, Milch, Zucker, Kakao, Kaffee, Mehl (1,3,7)
6,50€

Torta di mele mit Schlagsahne und Zimt
Äpfel, Mehl, Eier, Milch, Zucker, Rosinen, natürliche Aromen (1,7,3)
6,00€

Sbrisolona-Kuchen mit Chantilly-Creme
Butter, Mehl, Maismehl, Mandeln, Zucker, Zitronenschale, Milch, Sahne, Eier, Salz, Vanille (1,7,3,8)
7,00€

Schokoladen-Lingot mit Karamellsauce
Mehl, Eier, Zucker, Milch, Kakaobutter, Kakaokekse, dunkle Schokolade (1,3,7)
5,50€

Bitte informieren Sie uns über Allergien oder Unverträglichkeiten.



• GETRÄNKE •

BIER

VOM FLASS

chiara Stella Artois	0,20/0,40/1 lt	3,50/5,50/9,00€
rossa Leffe	0,33 lt	5,00€
ipa Goose Island	0,33 lt	5,50€

IN DER FLASCHE

corona / corona o.o alcol	5,50€
heineken / beck's	5,00€

HAUSWEIN

Rot / Weiß (trocken / lieblich)

Glas	4,00€
1/4 liter	5,00€
1/2 liter	7,00€
1 liter	13,00€

SOFT DRINKS

Wasser (Sprudel/still) 75cl	3,00€
Wasser (Sprudel/still) in pet 50cl (zum Mitnehmen)	1,30€
Coca cola / coca cola zero	3,50€
Fanta / sprite / lemon soda	3,50€
Eistee Pfirsich / Zitrone	3,50€
Fruchtsäfte	3,50€

DRINKS

Crodino rocl	4,00€
Campari soda rocl	4,50€
Glas prosecco	6,00€
Spritz aperol / campari	7,00€

• CAFFETTERIA •

caffè espresso / macchiato	1,50€
caffè doppio	2,50€
caffè decaffeinato	1,80€
caffè corretto	2,00€
caffè americano	2,00€
cappuccino / cappuccino decaffeinato	2,00/2,20€
bicchere di latte / latte macchiato	1,50/2,50€
ginseng / orzo piccolo	2,00€
ginseng / orzo grande	2,20€
cappuccino soia / ginseng / orzo	2,30€
the caldo / camomilla	3,50€
crema caffè / sorbetto	4,00€

• SPIRITUOSEN •

limoncello / meloncello

4,00€

amaro montenegro / amaro averna / amaro lucano / amaro del capo
averno / braulio / grappa bianca / anima nera / sambuca
mirto / vecchia romagna / baileys / fernet branca / branca menta
jagermeister / amaretto disaronno / grappa barrique / jack daniel's

4.50€

Allergens

- | | |
|--|--|
| 1) Gluten | cereals, wheat, rye, barley, oats, spelt, kamut, including ibrids and derivatives |
| 2) Crustaceans and derivatives | both marine and fresh water: shrimps, langoustines, lobsters, crabs, hermit crabs and the like |
| 3) Eggs and derivatives | products with eggs: mayonnaise, omelette, emulsions, egg pasta, biscuits and pies also salted, ice creams and creams |
| 4) Fish and derivatives | including derivatives, that are all those food products that are made up of fish |
| 5) Peanuts and derivatives | packaged snacks, creams and toppings |
| 6) Soy and derivatives | milk, tofu, spaghetti, etc. |
| 7) Milk and derivatives | every product in which milk is used |
| 8) Nuts and derivatives | almonds, hazelnuts, common nuts, acagiù nuts, pecans and Brazil and Queensland pistachios |
| 9) Celery and derivatives | present in pieces or inside the preparations for soups, sauces and vegetable concentrates |
| 10) Mustard and derivatives | can be found in sauces and topping especially in mustard |
| 11) Sesame seeds and derivatives | in addition to the seeds used for bread, we can find traces in some types of dough |
| 12) Sulphur dioxide and sulphites | <u>in concentrations greater than 10mg/kg or 10mg/l expressed as SO₂</u> used as preservatives, we can find them in: preserves of fish products, in food within vinegar, in oil and pickled, in jems, vinegar, dried mushrooms and soft drinks and fruit juices, wine |
| 13) Lupino and derivatives | now present in many vegan foods, in the form of chickens and similar that have as their basis this legume, rich in protein |
| 14) Molluschi and derivatives | basket, cannicchio, scallop, heart, sea date, fasolaro, garagolo, snail, mussel, mule, oyster, patella, seatruffle, tellina and clam etc. |

WELCOME TO RESTAURANT



Below you can preview our menu,
available every evening starting from
6.30 pm.

You can find us near the tennis courts.

We recommend booking, preferably via
WhatsApp on +39 3884915368, or by
telephone.

We inform you in advance that our staff
will respond to you starting from 5.30
pm.

The entire menu is also available for
takeaway, preferably to be done on site
during opening hours.

Alternatively you can place your order
via WhatsApp no later than 6.30 pm. In

fact, starting from this time, the
restaurant will be open to the public
and we do not guarantee the display of
messages.

The reservation is in any case to be
considered confirmed only upon receipt
of the confirmation message.

Menu

• ENTREES •

Trio of beef tartare with mustard-flavoured mayonnaise, anchovies and
red onion

beef meat, salt, oil, pepper, mustard, nuts, onions, sugar, vinegar (12,3,10,8,4)

17,00€

Marinated salmon carpaccio, with fennel, orange and sesame seeds julienne
salmon carpaccio, homemade marinade (based on oil, salt and sugar), fennel, orange, sesame seeds (4,11)

17,00€

Bufala caprese, tomato and basil

bufala cheese, tomato, basil (7)

11,00€

• KIDS MENU •

10,00€

Penne with tomato sauce / plain / bolognese sauce

*hard wheat semolina, celery, carrots, onions, tomato, salt / mixed minced meat, celery, carrots,
onions, tomato, red wine, oil, salt (1,9,12)*

Kids hamburger with french fries

beef meat, burger bread, cheese, tomato, frozen fries, salt, oil (1,7)

Cutlet with french fries

turkey/chicken meat, flour, eggs, breadcrumbs, frozen fries, oil, salt (1)

***Included in the kids menu: water still / sparkling or soft drink**

Coperto

1,50€



•FIRST DISHES•

Risotto dello chef

(ask for the chef's risotto of the week, the ingredients, the allergens and the price)

Tonnarelli cheese and pepper with dried lake sardines

durum wheat semolina, cheese, pepper, dried lake sardines (4,1,7)

18,00€

Casoncelli alla Bergamasca

hard wheat semolina, eggs, mixed minces meat, bread, butter, beacon, cheese (1,3,7)

15,00€

Carbonara

hard wheat semolina, pecorino, eggs, guanciale, pepper (1,7,3)

15,00€

Tagliatelle alla bolognese

*hard wheat semolina, eggs, celery, carrots, onion, mixed minced meat, red wine, tomato
(1,12,3,9)*

13,00€

Spaghetti all'arrabbiata / aglio, olio e peperoncino

hard wheat semolina, tomato, celery, carrots, onion / garlic, EVO oil, chili pepper, parsley (1,9)

11,00€

• SECOND DISHES •

Beef in oil with polenta

beef meat, oil, garlic, anchovies, bread, parmesan, parsley, salt, corn flour (1,7)

18,50€

Beef tagliata with porcini mushrooms

beef meat, rocket, porcini mushrooms, parsley (7)

21,00€

Elica hamburger with french fries

beef meat, burger bread, lettuce, tomato, smoked scamorza, bacon, frozen fries, frying oil (1,7)

16,00

Grilled octopus tentacles, served with crushed lime potatoes and sweet paprika

octopus tentacles, potatoes, lime, sweet paprika (4,1)

21,00€

Fritto misto

calamari, shrimps, silversides, flour, corn flour, frying oil, zucchini, salt (14,4,1)

17,00€

Salmon trout on sweet potatoes cream and black olives powder

trout, oil, salt, sweet potatoes, black olives (4)

16,00€

Vitello tonnato

veal meat, mayonnaise, tuna, capers, lemon, anchovies, oil, wine (4,12,3)

16,00€

• PIZZA •

4 formaggi <i>tomato, mozzarella, zola cheese, brie cheese, scamorza cheese (1,7)</i>	10,50€
4 stagioni <i>tomato, mozzarella, ham, artichokes, olives, mushrooms (1,7,12)</i>	10,50€
bufalina <i>tomato, bufala mozzarella, cherry tomatoes (1,7)</i>	10,50€
calabrese <i>tomato, mozzarella, spicy salami (1,7)</i>	9,50€
capricciosa <i>tomato, mozzarella, ham, olives, mushrooms, artichokes, bell peppers (1,7)</i>	10,50€
crudo <i>tomato, mozzarella, parma ham (1,7)</i>	9,50€
focaccia oil and oregano <i>(1)</i>	6,00€
lacrima <i>tomato, mozzarella, "spianata calabra", spicy salami, nduja, jalapenos (1,7)</i>	12,00€
margherita <i>tomato, mozzarella (1,7)</i>	7,50€
mare e monti <i>tomato, mozzarella, porcini, shrimps (1,7,2)</i>	12,00€
marinara <i>tomato, garlic oil (1)</i>	7,00€
monzese <i>tomato, mozzarella, sausage (1,7)</i>	9,50€
napoli <i>tomato, mozzarella, anchovies (1,4,7)</i>	9,50€
ortolana <i>tomato, mozzarella, zucchini, aubergines, bell peppers (1,7)</i>	9,50€

pancetta e scamorza <i>tomato, mozzarella, bacon, smoked scamorza (1,7)</i>	10,00€
porcini <i>tomato, mozzarella, porcini (1,7)</i>	10,00€
prosciutto e funghi <i>tomato, mozzarella, ham, mushrooms (1,7)</i>	9,50€
pugliese <i>tomato, mozzarella, onions (1,7)</i>	9,00€
rustica <i>tomato, mozzarella, spicy salami, red/yellow peppers (1,7)</i>	9,50€
salame dolce <i>tomato, mozzarella, sweet salami (1,7)</i>	9,50€
salsiccia e friarielli <i>mozzarella, sausage, friarielli, garlic, chili pepper (1,7)</i>	10,00€
saporita <i>tomato, mozzarella, spicy salami, onions, zola cheese (1,7)</i>	10,50€
speck e brie <i>tomato, mozzarella, speck, brie cheese (1,7)</i>	10,00€
speck e zola <i>tomato, mozzarella, speck, zola cheese (1,7)</i>	10,00€
stefano <i>tomato, mozzarella, sweet salami, smoked scamorza, porcini, parmesan (1,7)</i>	13,00€
tonno e cipolla <i>tomato, mozzarella, tuna, onions (1,4,7,12)</i>	10,00€
valtellina <i>tomato, mozzarella, bresaola, porcini mushrooms (1,7)</i>	10,50€
wurstel /wurstel e patatine <i>tomato, mozzarella, wurstel / french fries (1,7)</i>	9,00/10,00€
zola <i>tomato, mozzarella, zola cheese (1,7)</i>	9,00€

New: special pizza, ask the staff

**Our pizzas basic ingredients: water, flour, EVO oil, salt, brewer's yeast (1)*

• SIDES •

5,50€

Seasonal mixed salad
mixed vegetables (ask the staff)

French fries
frozen fries, frying oil, salt

Hoven potatoes
fresh potatoes, butter, rosemary, salt, pepper, oil (7)

Butter spinach
frozen spinaches, butter, salt (7)

• DESSERTS •

Tiramisù della casa
eggs, mascarpone, milk, sugar, cocoa, coffee, flour (1,3,7)
6,50€

Apple pie with whipped cream and cinnamon
apples, flour, eggs, milk, sugar, raisin, natural flavours (1,7,3)
6,00€

Sbrisolona cake with chantilly cream
butter, flour, corn flour, almonds, sugar, lemon zest, milk, cream, eggs, salt, vanilla (1,7,3,8)
7,00€

Chocolate ingot, biscuit base and salted caramel topping
flour, eggs, sugar, cocoa butter, cocoa biscuit, milk, dark chocolate (1,3,7)
5,50€

Inform the staff about any allergy or intolerance

• BEVERAGES •

BEERS

DRAFT

chiara Stella Artois	0,20/0,40/1 lt	3,50/5,50/9,00€
rossa Leffe	0,33 lt	5,00€
ipa Goose Island	0,33 lt	5,50€

BOTTLE

corona / corona o.o alcol	5,50€
heineken / beck's	5,00€

HOUSE WINE

red / white still dry / white sparkling

glass	4.00€
1/4 liter	5,00€
1/2 liter	7.00€
1 liter	13,00€

SOFT DRINKS

water sparkling and still in glass bottle 75cl	3,00€
water sparkling and still in pet 50cl (only take-away)	1,30€
coca cola / coca cola zero	3,50€
fanta / sprite / lemon soda	3,50€
lemon /peach the	3,50€
fruit juices	3,50€

DRINKS

crodino rocl	4,00€
campari soda rocl	4,50€
glass of prosecco	6,00€
spritz aperol / campari	7,00€

• CAFFETTERIA •

caffè espresso / macchiato	1,50€
caffè doppio	2,50€
caffè decaffeinato	1,80€
caffè corretto	2,00€
caffè americano	2,00€
cappuccino / cappuccino decaffeinato	2,00/2,20€
glass of milk / latte macchiato	1,50/2,50€
ginseng / barley small	2,00€
ginseng / barley big	2,20€
cappuccino soy milk / ginseng / barley	2,30€
hot the / camomilla	3,50€
coffee cream / sorbetto	4,00€

• LIQUORS •

limoncello / meloncello

4,00€

amaro montenegro / amaro averna / amaro lucano / amaro del capo
averno / braulio / grappa bianca / anima nera / sambuca
mirto / vecchia romagna / baileys / fernet branca / branca menta
jagermeister / amaretto disaronno / grappa barrique / jack daniel's

4.50€

Allergens

- | | |
|--|--|
| 1) Gluten | cereals, wheat, rye, barley, oats, spelt, kamut, including ibrids and derivatives |
| 2) Crustaceans and derivatives | both marine and fresh water: shrimps, langoustines, lobsters, crabs, hermit crabs and the like |
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| 11) Sesame seeds and derivatives | in addition to the seeds used for bread, we can find traces in some types of dough |
| 12) Sulphur dioxide and sulphites | <u>in concentrations greater than 10mg/kg or 10mg/l expressed as SO₂</u> used as preservatives, we can find them in: preserves of fish products, in food within vinegar, in oil and pickled, in jems, vinegar, dried mushrooms and soft drinks and fruit juices, wine |
| 13) Lupino and derivatives | now present in many vegan foods, in the form of chickens and similar that have as their basis this legume, rich in protein |
| 14) Molluschi and derivatives | basket, cannicchio, scallop, heart, sea date, fasolaro, garagolo, snail, mussel, mule, oyster, patella, seatruffle, tellina and clam etc. |

BIENVENUES AU RESTAURANT



Vous pouvez voir ci-dessous notre menu,
disponible tous les soirs à partir de
18h30.

Nous sommes près des courts de tennis.

Nous suggérons la réservation, à faire de
préférence par whatsapp au numéro +39
3884915368, ou par téléphone.

Nous vous informons à l'avance que
notre personnel vous répondra dès
17h30.

Le menu entier est également
disponible à emporter, de préférence
sur place pendant les heures
d'ouverture.

Alternativement, vous pouvez passer
votre commande via whatsapp au plus
tard à 18.30. À partir de cette heure, le
restaurant sera ouvert au public et nous
ne garantissons pas l'affichage des
messages.

La réservation n'est en tout cas
considérée comme confirmée qu'après
réception du message de confirmation.

Menu

• ENTRÉES •

Tris de tartare de bœuf avec mayonnaise à la moutarde, anchois et
oignon rouge

viande de bœuf, sel, huile, poivre, moutarde, noisettes, oignons, sucre, vinaigre (12,3,10,8,4)

17,00€

Carpaccio de saumon mariné, avec julienne de fenouil, orange et graines de sésame

carpaccio de saumon, marinade maison (à base d'huile, sel et sucre), fenouil, orange, graines de sésame (4,11)

17,00€

Caprese de bufflonne, tomate et basilic

Buffle, tomate, basilic (7)

11,00€

• MENU ENFANTS •

10,00€

Penne à la tomate / en blanc / à la bolognaise

*semoule de blé dur, céleri, carottes, oignons, tomate, sel / viande hachée mixte, céleri, carottes,
oignons, tomates, vin rouge, huile, sel (1,9,12)*

Hamburger enfant avec frites

Viande de bœuf, pain pour hamburger, fromage, tomate, frites glace, sel, huile (1,7)

Côtelette avec frites

viande de dinde/poulet, farine, œufs, chapelure, chips gel, huile, sel (1)

°Compris dans le menu enfant : eau naturelle / pétillante ou soft drink

Coperto

1,50€

• PREMIER PLATS •

Risotto dello chef

(demander au personnel les ingrédients et les allergènes)

Tonnarelli cacio e pepe avec sardines séchées de lac

semoule de blé dur, cacio, poivre, sardines de lac séchées (4,1,7)

18,00€

Casoncelli alla Bergamasca

semoule de blé, œufs, viande hachée mélangée, pain, beurre, bacon, fromage (1,3,7)

15,00€

Carbonara

semoule de blé dur, pecorino, œufs, guanciale, poivre (1,7,3)

15,00€

Tagliatelle alla bolognese

semoule de blé dur, œufs, céleri, carottes, oignon, viande hachée mixte, vin rouge, tomate (1,12,3,9)

13,00€

Spaghetti all'arrabbiata / aglio, olio e peperoncino

semoule de blé dur, tomate, céleri, carottes, oignon / ail, huile Evo, piment, persil (1,9)

11,00€

• PLATS PRINCIPAUX •

Bœuf à l'huile avec polenta

viande de bœuf, huile, ail, anchois, pain, fromage grillé, persil, sel, farine de maïs (1,7)

18,50€

Filet de boeuf avec des cèpes hachés

Viande de boeuf, roquette, cèpes hachés, persil (7)

21,00€

Hamburger Elica avec des frites

viande de bœuf, pain pour hamburger, salade, tomate, scamorza fumé, bacon, frites congelées, huile à frire (1,7)

16,00

Tentacules de poulpe grillés, servis avec des pommes de terre écrasées au citron vert et paprika doux

tentacules de poulpe, pommes de terre, citron vert, paprika doux (4,1)

21,00€

Fritto misto

calmars, crevettes, laitues, farine, farine de maïs, huile pour frire, courgettes, sel (14,4,1)

17,00€

Truite saumonée sur crème de pommes de terre américaines et poudre d'olives noires

trouta, olio, sale, patate americane, olive nere (4)

16,00€

Vitello tonnato

magatello de veau, mayonnaise, thon, câpres, citron, anchois, huile, vin (3,4,12)

16,00€

• PIZZA •

4 formaggi <i>tomate, mozzarella, zola, brie, scamorza (1,7)</i>	10,50€
4 stagioni <i>tomate, mozzarella, jambon cuit, artichauts, olives, champignons (1,7,12)</i>	10,50€
bufalina <i>tomate, mozzarella de bufflonne, tomates cerises (1,7)</i>	10,50€
calabrese <i>tomate, mozzarella, salami épicé (1,7)</i>	9,50€
capricciosa <i>tomate, mozzarella, jambon cuit, olives, champignons, artichauts, poivrons (1,7)</i>	10,50€
crudo <i>tomate, mozzarella, jambon cru (1,7)</i>	9,50€
focaccia oil and oregano <i>(1)</i>	6,00€
lacrima <i>tomate, mozzarella, spianata calabra, salami épicé, nduja, jalapenos (1,7)</i>	12,00€
margherita <i>tomate, mozzarella (1,7)</i>	7,50€
mare e monti <i>tomate, mozzarella, cèpes, crevettes (1,7,2)</i>	12,00€
marinara <i>tomate, huile d'ail (1)</i>	7,00€
monzese <i>tomate, mozzarella, saucisse (1,7)</i>	9,50€
napoli <i>tomate, mozzarella, anchois (1,4,7)</i>	9,50€
ortolana <i>tomate, mozzarella, courgettes, aubergines, poivrons (1,7)</i>	9,50€

pancetta e scamorza <i>tomate, mozzarella, bacon, scamorza fumé (1,7)</i>	10,00€
porcini <i>tomate, mozzarella, cèpes (1,7)</i>	10,00€
prosciutto e funghi <i>tomate, mozzarella, jambon cuit, champignons (1,7)</i>	9,50€
pugliese <i>tomate, mozzarella, oignon (1,7)</i>	9,00€
rustica <i>tomate, mozzarella, salami épicé, poivrons (1,7)</i>	9,50€
salame dolce <i>tomate, mozzarella, salami doux (1,7)</i>	9,50€
salsiccia e friarielli <i>mozzarella, saucisse, friarielli, ail, piment (1,7)</i>	10,00€
saporita <i>tomate, mozzarella, salami épicé, oignons, gorgonzola (1,7)</i>	10,50€
speck e brie	10,00€
speck e zola <i>tomate, mozzarella, speck, gorgonzola (1,7)</i>	10,00€
stefano <i>tomate, mozzarella, salami doux, scamorza fumé, cèpes, grana (1,7)</i>	13,00€
tonno e cipolla <i>tomate, mozzarella, thon, oignon (1,4,7,12)</i>	10,00€
valtellina <i>tomate, mozzarella, bresaola, cèpes (1,7)</i>	10,50€
wurstel /wurstel e patatine <i>Tomate, mozzarella wurstel / frites (1,7)</i>	9,00/10,00€
zola <i>tomate, mozzarella, gorgonzola (1,7)</i>	9,00€

Nouveauté : pizza special, demandez au personnel

**Ingrédients de base de la pizza : eau, farine, huile EVO, sel, levure de bière (1)*

• CONTOURS •

5,50€

Salade mixte de saison
légumes mélangés (pour le type demander au personnel)

Frites
pommes de terre, glace, huile pour frire, sel

Pommes de terre au four
pommes de terre fraîches, beurre, romarin, sel, poivre, huile (7)

Épinards au beurre
épinards glace, beurre, sel (7)

• DESSERTS •

Tiramisù della casa
oeufs, mascarpone, lait, sucre, cacao, café, farine (1,3,7)
6,50€

pommes, farine, œufs, lait, sucre, raisins secs, arômes naturels (1,7,3)
6,00€

Torta sbrisolona della casa avec crème chantilly
burro, farina, farina di mais, mandorle, zucchero, scorza di limone, latte, panna, uova, sale, vaniglia (1,7,3,8)
7,00€

Lingot de chocolat, base de biscuit et garniture au caramel salé
farine, oeufs, sucre, lait, beurre de cacao, biscuit au cacao, chocolat noir (1,3,7)
5,50€

Informez le personnel des allergies ou intolérances particulières

• BOISSONS •

BIÈRE

PRESSION

chiara Stella Artois	0,20/0,40/1 lt	3,50/5,50/9,00€
rossa Leffe	0,33 lt	5,00€
ipa Goose Island	0,33 lt	5,50€

BOUTEILLE

corona / corona 0.0 alcol	5,50€
heineken / beck's	5,00€

VIN DE LA MAISON

rouge / blanc sec / blanc moulu

verre	4.00€
1/4 litre	5,00€
½ litre	7.00€
1 litre	13,00€

SOFT DRINKS

eau pétillante et naturelle en bouteille 75cl	3,00€
eau pétillante et naturelle en pet 50cl (take-away)	1,30€
coca cola / coca cola zero	3,50€
fanta / sprite / lemon soda	3,50€
thé pêche / citron	3,50€
jus	3,50€

DRINKS

crodino rocl	4,00€
campari soda rocl	4,50€
verre de prosecco	6,00€
spritz aperol / campari	7,00€

• CAFFETTERIA •

café espresso / macchiato	1,50€
café double	2,50€
café décaféiné	1,80€
café alcoolisé	2,00€
café americain	2,00€
cappuccino / cappuccino décaféiné	2,00/2,20€
verre de lait/ lait macchiato	1,50/2,50€
ginseng / orzo petit	2,00€
ginseng / orzo grand	2,20€
cappuccino lait de soja / ginseng / orzo	2,30€
thé chaud / camomilla	3,50€
crema café / sorbetto	4,00€

• LIQUEURS •

limoncello / meloncello

4,00€

amaro montenegro / amaro averna / amaro lucano / amaro del capo
averno / braulio / grappa bianca / anima nera / sambuca
mirto / vecchia romagna / baileys / fernet branca / branca menta
jagermeister / amaretto disaronno / grappa barrique / jack daniel's

4.50€

Allergens

- | | |
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