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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.

Consigliamo 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.



E per pranzo?

Dal LUNEDÌ al VENERDÌ  
prova il nostro Italian Lunch!

PRIMO  
SECONDO  
CONTORNO  
ACQUA  
CALICE DI VINO  
CAFFÈ'

**15€**

Vieni a scoprire il nostro menù al ristorante!

# Menu

## • ANTIPASTI •

Tartare di manzo, olio al tartufo, nocciole e zabaione salato  
*carne di manzo, sale, olio al tartufo, pepe, nocciole, uova, formaggio (1,3,7,8,10,12)*

17,00€

Carpaccio di salmone marinato alla barbabietola, sesamo, finocchi e  
maionese vegana al curry

*carpaccio di salmone, barbabietola, sale, zucchero, finocchi, maionese, curry, semi di sesamo  
(4,3,11,12)*

16,00€

Involtino primavera di verdure

*\*pasta fillo, verdure miste, salsa agrodolce*

*(1,6,11,12)*

11,00€

## • MENU BIMBO •

10,00€

Penne al pomodoro / in bianco / al ragù

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

Hamburger bimbo con patatine fritte

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

Cotoletta con patatine fritte

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

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

Coperto

1,50€

*I prodotti contrassegnati con \* potrebbero essere surgelati*

## • PRIMI •

### Risotto dello chef

*(chiedere al personale per gli ingredienti e gli allergeni)*

### Carbonara

*semola di grano duro, pecorino, uova, guanciale, pepe*

*(1,7,3)*

*15,00€*

### Casoncelli alla Bresciana

*semola di grano, uova, carne macinata mista, pane, burro, salvia, formaggio*

*(1,3,7)*

*14,00€*

### Tagliatelle alla bolognese

*semola di grano duro, uova, sedano, carote, cipolla, carne macinata mista, vino rosso,  
pomodoro, olio, sale*

*(1,3, 9, 12)*

*13,00€*

### Pacchero con crema gialla, gamberi, stracciata di bufala e olio al lemon grass

*semola di grano duro, datterino giallo, zafferano, \*gamberi, stracciata di bufala, vino, lemon  
grass, olio, sale*

*(1,2,7,12)*

*16,00€*

### Gnocchi fatti in casa con cozze, datterino saltato e zest di lime

*farina di grano, patate, zafferano, sale, uova, cozze, datterino, vino, lime, aglio*

*(1,3,12,14)*

*16,00€*

## • SECONDI •

### Manzo all'olio di Rovato con polenta

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

17,00€

### Tagliata di manzo con porcini trifolati

*carne di manzo, \*funghi porcini, prezzemolo (12)*

21,00€

### Hamburger Elica con patatine fritte

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

16,00€

### Tentacoli di polpo su crema di ceci e polvere di paprika affumicata

*tentacoli di polpo, ceci, olio, sale, paprika affumicata (4)*

19,00€

### Fritto misto

*calamari, mazzancolle, latterini, farina 00, farina di mais, olio per friggere, zucchine, sale (1,4,14)*

17,00€

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

*filetto di trota, olio, sale, patate americane, olive nere (4)*

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€

***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 l'assortimento chiedere al personale)*

Patatine fritte  
*\*patatine, olio per friggere, sale*

Spinaci all'olio  
*\*spinaci, olio, sale*

## • DESSERT •

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

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

Panna cotta della casa con farcitura di frutti di bosco, o pistacchio, o  
scaglie di cioccolato fondente  
*latte, zucchero, panna, colla di pesce, amido, vaniglia, uovo*  
*(7,3,8)*  
6,50€

Brownies con panna montata  
*farina, uova, zucchero, latte, burro, lievito, cioccolato (1,3,6,7)*  
6,50€

*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/daura Gluten-Free		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€
the caldo / camomilla	3,50€
crema caffè / sorbetto	4,00€

## • LIQUORI •

limoncello / meloncello

4,00€

amaro montenegro / amaro averna / amaro lucano / amaro del capo  
averna / 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) **Glutine** cereali, grano, segale, orzo, avena, farro, kamut, inclusi ibridati e derivati

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- 2) **Crostacei e derivati** sia quelli marini che d'acqua dolce: gamberi, scampi, aragoste, granchi, paguri e simili

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- 3) **Uova e derivati** prodotti con uova: maionese, frittata, emulsionanti, pasta all'uovo, biscotti e torte anche salate, gelati e creme

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- 4) **Pesce e derivati** inclusi i derivati, cioè tutti quei prodotti alimentari che si compongono di pesce

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- 5) **Arachidi e derivati** snack confezionati, creme e condimenti

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- 6) **Soia e derivati** latte, tofu, spaghetti, etc.

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- 7) **Latte e derivati** ogni prodotto in cui viene usato il latte

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- 8) **Frutta a guscio e derivati** mandorle, nocciole, noci comuni, noci di acagiù, noci pecan e del Brasile e Queensland, pistacchi

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- 9) **Sedano e derivati** presente in pezzi oppure all'interno di preparati per zuppe, salse e concentrati vegetali

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- 10) **Senape e derivati** si può trovare nelle salse e nei condimenti, specie nella mostarda

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- 11) **Sesamo e derivati** oltre ai semi interi usati per il pane, possiamo trovare tracce in alcuni tipi di farine

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- 12) **Anidride solforosa e solfiti** in concentrazioni superiori a 10 mg/kg o 10 mg/l espressi come SO<sub>2</sub>. 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

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- 13) **Lupino e derivati** presente ormai in molti cibi vegan, sotto forma di farine e similari che hanno come base questo legume, ricco di proteine

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- 14) **Molluschi e derivati** canestrello, cannolicchio, capasanta, cuore, dattero di mare, fasolaro, garagolo, lumachino, cozza, murice, ostrica, patella, tartufo di mare, tellina e vongola etc.

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## 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.



En voor de lunch?

Van MAANDAG tot VRIJDAG  
probeer onze Italian Lunch!

EERSTE  
TWEEDE  
ZIJDE  
WATER  
GLAS WIJN  
CAFFE '

**15€**

Kom ons menu ontdekken in het restaurant!

# Menu

## • VOORGERECHTEN •

Tartar, truffelolie, hazelnoten en hartige zabaglione  
*Rundertartaar, zout, olie, peper, mosterd, hazelnoten, ui, suiker, azijn (1,3,7,8,10,12)*

17,00€

Gemarineerde zalmcarpaccio met rode biet, sesam, venkel en veganistische curry-  
mayonaise

*zalmcarpaccio, rode biet, zout, suiker, venkel, mayonaise, curry, sesamzaad (4,3,11,12)*

16,00€

Lenterolletjes met groenten en zoetzure saus

*\*filodeeg, gemengde groenten, zoetzure saus*

*(1,6,11,12)*

11,00€

## • KINDERMENU •

10,00€

Penne met tomatensaus / boter / 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€*

*Producten gemarkeerd met \* kunnen diepgevroren zijn*

• *HOOFDGERECHTEN* •

Risotto van de chef

*(vraag het personeel naar ingrediënten en allergenen)*

Carbonara

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

15,00€

Casoncelli alla Bresciana

*gevulde pasta, eieren, gemengd gehakt, brood, boter, salie, kaas (1,3,7)*

14,00€

Tagliatelle alla bolognese

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

13,00€

Pacchero met gele room, garnalen, buffelstracciata en citroengrasolie

*durumtarwegries, gele datterino, saffraan, \*garnalen, buffelstracciata, wijn, citroengras, olie,  
zout (1,2,7,12)*

16,00€

Huisgemaakte gnocchi met mosselen, gebakken datterino-tomaatjes  
en kalkschil

*tarwebloem, aardappelen, saffraan, zout, eieren, mosselen, datterino, wijn, limoen  
(1,3,12,14)*

16,00€

## • VLEES-EN VISGERECHTEN •

### Manzo all'olio met polenta (local dish)

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

17,00€

### Tagliata van rundvlees met eekhoorntjesbrood

*Rundvlees, \* porcini-paddenstoelen, peterselie (12)*

21,00€

### Hamburger Elica met frietjes

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

16,00€

### Octopus-tentakels op kikkererwtencrème met gerookt paprikapoeder

*octopus tentakels, kikkererwten, olie, zout, gerookte paprika (4)*

19,00€

### Fritto misto

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

17,00€

### Trota salmonata op zoete-aardappelroom met olijfpoeider

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

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€

**Pizza special, vraag het personeel**

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

## • BIJGERECHTEN •

5,50€

(Insalata mista) Gemengde seizoenssalade  
*Gemengde groenten (vraag het personeel voor typologie)*

frietjes

*\*Aardappelen, frituurolie, zout*

spinazie met olijfolie

*\*Spinazie, olie, zout*

## • DESSERTS •

Tiramisù della casa

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

6,50€

Appeltaart met slagroom

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

6,00€

Panna cotta huis met bosvruchten / pistache / chocolade

*melk, suiker, room, vislijm, zetmeel, vanille, ei (7,3,8)*

6,50€

Brownies met slagroom

*meel, eieren, suiker, melk, boter, gist, chocolade (1,3,6,7)*

6,50€

*Informeer ons over allergieën of intoleranties*

## • DRANKEN •

### 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€

Crodino rocl

## DRINKS

Campari soda rocl	4,00€
Glas prosecco	4,50€
Spritz aperol / campari	6,00€
	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€
the caldo / camomilla	3,50€
crema caffè / sorbetto	4,00€

### • LIKEUREN •

limoncello / meloncello

4,00€

amaro montenegro / amaro averna / amaro lucano / amaro del capo  
averna / 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** in concentrations greater than 10mg/kg or 10mg/l expressed as SO<sub>2</sub> 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.



Und zum Mittagessen?

Von MONTAG bis FREITAG  
Probieren Sie unser Italian Lunch!

ERSTER  
ZWEITE  
RAHMEN  
WASSER  
WEINKELCH  
KAFFEE

**15€**

Entdecken Sie unsere Speisekarte im  
Restaurant!

# Menu

## • VORSPEISEN •

Tartare mit Trüffelöl, Haselnüssen und gesalzenem Sabayon  
*Rindfleisch, Salz, Öl, Pfeffer, Haselnüsse, Eier, Käse, Trüffel (1,3,7,8,10,12)*

17,00€

Mariniertes Lachs-Carpaccio mit Roter Bete, Fenchel, Sesam und  
Curry-Mayonnaise

*Lachs-Carpaccio, Rübensalz, Zucker, Fenchel, Mayonnaise, Curry, Sesamsamen (4,3,11,12)*

16,00€

Frühlingsrollen mit Gemüse und süß-saurer Sauce

*\*Teignudeln, gemischtes Gemüse, süß-saure Sauce (1,6,11,12)*

11,00€

## • KINDERMENÜ •

10,00€

Penne mit Tomatensauce / Butter / Ragù

*Hartweizengrieß, Sellerie, Karotten, Zwiebeln, Tomate, Salz / gemischtes Hackfleisch, Sellerie,  
Karotten, Zwiebeln, Tomate, Rotwein, Öl, Salz (1,9,12)*

Hamburger mit Pommes frites

*\*Rindfleisch, \*Brötchen, Käse, Tomate, \*Tiefkühlpommes, Salz, Öl (1,7)*

Schnitzel mit Pommes frites

*Puten oder Hähnchenfleisch, Mehl, Ei, Paniermehl, \*Tiefkühlpommes, Öl, Salz (1)*

*°Inklusive im Kinder-Menü: Stilles/sprudelndes Wasser oder Softdrink*

*Produkte mit \* können tiefgefroren sein*

Coperto

1,50€

## • HAUPTGERICHTE •

### Risotto des chef

*(Bitte fragen Sie das Personal nach Zutaten und Allergenen)*

### Carbonara

*Pasta, Pecorino, Ei, Guanciale, Pfeffer (1,7,3)*

15,00€

### Casoncelli alla Bresciana

*Weizengrieß, Eier, gemahlenes Mischfleisch, Brot, Butter, Salbei, Käse (1,3,7)*

14,00€

### Tagliatelle alla bolognese

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

13,00€

### Pacchero mit Safrancreme, Garnelen und Büffelmozzarella

*Hartweizen-Grieß, gelber Datteln, Safran, \*Garnelen, zerstreut von Büffel, Wein, Zitronengras,  
Öl, Salz (1,2,7,12)*

16,00€

### Hausgemachte Gnocchi mit Muscheln, Datteltomaten, verfeinert mit Limettenschale, Knoblauch

*Weizenmehl, Kartoffeln, Safran, Salz, Salz, Eier, Muscheln, Satterino, Wein, Limette, Knoblauch  
(1,3,12,14)*

16,00€

## • FLEISCH- & FISCHGERICHTE •

### Manzo all'olio mit polenta

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

17,00€

### Tagliata vom Rind mit Steinpilzen und Petersilie

*Rindfleisch, \*Porcini-Pilze, Petersilie (12)*

21,00€

### Hamburger Elica mit Pommes

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

16,00€

### Oktopus-Tentakel auf Kichererbsencreme mit geräucherter Paprika

*Tentakeln von Oktopus, Kichererbsen, Öl, Salz, geräucherter Paprika (4)*

19,00€

### Fritto misto

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

17,00€

### Trota salmonata auf Süßkartoffelcreme mit Olivenpulver

*Lachsforelle, Öl, Salz, Kartoffeln, schwarze Oliven (4)*

16,00€

## • PIZZE •

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

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

***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, Bratöl, Salz*

Spinat mit Olivenöl  
*\*Spinat, Öl, Salz*

## • DESSERTS •

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

Apfelkuchen mit Sahne  
*Äpfel, Mehl, Eier, Milch, Zucker, Rosinen, natürliche Aromen (1,7,3)*  
6,00€

Panna cotta des Hauses mit Waldfrüchten, oder Pistazie, oder  
Schokolade  
*Milch, Zucker, Rahm, Fischleim, Stärke, Vanille, Ei*  
*(7,3,8)*  
6,50€

Brownies mit Sahne  
*Mehl, Eier, Zucker, Milch, Butter, Hefe, Schokolade (1,3,6,7)*  
6,50€

*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€
the caldo / camomilla	3,50€
crema caffè / sorbetto	4,00€

## • SPIRITUOSEN •

limoncello / meloncello

4,00€

amaro montenegro / amaro averna / amaro lucano / amaro del capo  
averna / 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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- 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
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- 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** in concentrations greater than 10mg/kg or 10mg/l expressed as SO<sub>2</sub> 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  
reception of the confirmation message.



And for lunch?

From MONDAY to FRIDAY  
try our Italian Lunch!

FIRST DISH  
SECOND DISH  
SIDES  
WATER  
GLASS OF WINE  
COFFEE

**15€**

Come and check it out!

# Menu

## • ENTREES •

Beef tartare with truffle-flavored oil, nuts and savory zabaione

*beef meat, salt, truffle-flavored oil, pepper, nuts, eggs, cheese (1,3,7,8,10,12)*

17,00€

Marinated salmon carpaccio, with beetroot, fennel, sesame seeds and vegan  
curry mayonnaise

*salmon carpaccio, beetroot salt, sugar, fennel, mayonnaise, curry, sesame seeds (4,3,11,12)*

16,00€

Vegetables spring roll

*\*filo pastry, mixed vegetables, sweet and sour sauce (1,6,11,12)*

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, \*fries, salt, oil (1,7)*

Cutlet with french fries

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

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

Coperto

1,50€

Products marked with \* may be frozen

## •FIRST DISHES•

### Risotto dello chef

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

### Carbonara

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

15,00€

### Casoncelli alla Bresciana

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

14,00€

### Tagliatelle alla bolognese

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

13,00€

### Pacchero with yellow cream, prawns, bufala stracciata and lemon grass oil

*hard wheat semolina, yellow cherry tomato, zaffran, \*prawns, bufala stracciata, wine, lemon grass, oil, salt (1,2,7,12)*

16,00€

### Home made gnocchi with mussels, cherry tomato and lime zest

*hard wheat semolina, potatoes, zaffran, salt, eggs, mussels, cherry tomato, wine, lime, garlic (1,3,12,14)*

16,00€

## • SECOND DISHES •

### Beef in oil with polenta

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

17,00€

### Beef tagliata with porcini mushrooms

*beef meat, rocket, \*porcini mushrooms, parsley (12)*

21,00€

### Elica hamburger with french fries

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

16,00

### Grilled octopus tentacles on chickpea cream and smoked paprika powder

*octopus tentacles, chickpea, oil, salt, smoked paprika (4)*

19,00€

### 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€

## • 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€

**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  
*\*fries, frying oil, salt*

Spinaches in oil  
*\*spinaches, oil, salt*

• *DESSERTS* •

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

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

Home made panna cotta with berry filling, or pistachio, or dark  
chocolate chips  
*milk, sugar, cream, isinglass, starch, vanilla, egg (7,3,8)*  
6,50€

Brownies with whipped cream  
*flour, eggs, sugar, milk, butter, yeast, chocolate (1,3,6,7)*  
6,50€

*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/daura Gluten-Free		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€
hot the / camomilla	3,50€
coffee cream / sorbetto	4,00€

## • LIQUORS •

limoncello / meloncello

4,00€

amaro montenegro / amaro averna / amaro lucano / amaro del capo  
averna / 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 hybrids and derivatives

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- 2) **Crustaceans and derivatives** both marine and fresh water: shrimps, langoustines, lobsters, crabs, hermit crabs and the like

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- 5) **Peanuts and derivatives** packaged snacks, creams and toppings

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- 6) **Soy and derivatives** milk, tofu, spaghetti, etc.

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- 7) **Milk and derivatives** every product in which milk is used

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- 8) **Nuts and derivatives** almonds, hazelnuts, common nuts, acagiù nuts, pecans and Brazil and Queensland pistachios

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- 9) **Celery and derivatives** present in pieces or inside the preparations for soups, sauces and vegetable concentrates

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- 10) **Mustard and derivatives** can be found in sauces and topping especially in mustard

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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

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- 12) **Sulphur dioxide and sulphites** in concentrations greater than 10mg/kg or 10mg/l expressed as SO<sub>2</sub> used as preservatives, we can find them in: preserves of fish products, in food within vinegar, in oil and pickled, in jams, vinegar, dried mushrooms and soft drinks and fruit juices, wine

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- 13) **Lupino and derivatives** now present in many vegan foods, in the form of chickpeas and similar that have as their basis this legume, rich in protein

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- 14) **Molluschi and derivatives** scallop, cannolicchio, scallop, heart, sea date, fasolaro, garagolo, snail, mussel, murex, oyster, patella, searuffle, tellina and clam etc.

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## 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 h18.30. 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.



Et pour le déjeuner ?

Du lundi au vendredi  
essayez notre Italian Lunch!

PREMIER  
DEUXIÈME  
CONTOUR  
EAU  
CALICE DE VIN  
CAFÉ

**15€**

Venez découvrir notre menu au restaurant!

# Menu

## • ENTRÉES •

Tartare de bœuf huile aux truffes, noisettes et zabaïon salé

*viande de bœuf, sel, huile, poivre, noisettes, oeuf, fromage, truffe (1,3,7,8,10,12)*

17,00€

Carpaccio de saumon mariné à la betterave, graines de sésame, fenouil et  
mayonnaise végétalienne au curry

*carpaccio de saumon, betterave sel, sucre, fenouil, mayonnaise, curry, graines de sésame (4,3,11,12)*

16,00€

rouleau de printemps aux légumes avec sauce aigre-douce

*\*pâtes filé, légumes mélangés, sauce aigre-douce*

*(1,6,11,12)*

11,00€

## • MENU ENFANTS •

10,00€

Penne à la tomate / au beurre / 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, sel, huile (1,7)*

Côtelette avec frites

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

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

*Les produits marqués d'un \* peuvent être surgelés*

Coperto

1,50€

• PREMIER PLATS •

Risotto dello chef

*(demander au personnel les ingrédients et les allergènes)*

Carbonara

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

15,00€

Casoncelli alla Bresciana

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

14,00€

Tagliatelle alla bolognese

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

13,00€

Pacchero avec crème jaune, crevettes, bouffée de buffle et huile de  
lemon grass

*semoule de blé dur, datterino giallo, safran, \*crevettes, bouffe de bufflonne, vin, lemon grass,  
huile, sel (1,2,7,12)*

16,00€

Gnocchi faits maison avec des moules, datterino sauté et zeste de citron vert  
*farine de blé, pommes de terre, safran, sel, sel, œufs, coquilles, datterino, vin, lime, ail*

*(1,3,12,14)*

16,00€

## • PLATS PRINCIPAUX •

### Bœuf à l'huile avec polenta

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

17,00€

### Filet de boeuf avec des cèpes hachés

*Viande de boeuf, \*cèpes hachés, persil (12)*

21,00€

### Hamburger Elica avec des frites

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

16,00

### Tentacules de poulpe grillés sur crème de pois chiches et poudre de paprika fumé

*tentacules de poulpe, ceci, huile, sel, paprika fumé (4)*

19,00€

### 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

*truite, huile, sel, patate douces, olives noires (4)*

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*

Épinards à l'huile  
*\*épinards, huile, sel*

## • *DESSERTS* •

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

Tarte aux pommes avec de la crème fouettée  
*pommes, farine, œufs, lait, sucre, raisins secs, arômes naturels (1,7,3)*  
6,00€

Panna cotta de la maison avec garniture de baies, ou pistache, ou  
flocons de chocolat noir  
*lait, sucre, crème, colle de poisson, amidon, vanille, œuf (7,3,8)*  
6,50€

Brownies à la crème fouettée  
*farine, œufs, sucre, lait, beurre, levure, chocolat (1,3,6,7)*  
6,50€

*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 o.o 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€
thé chaud / camomilla	3,50€
crema café / sorbetto	4,00€

## • LIQUEURS •

limoncello / meloncello

4,00€

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

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