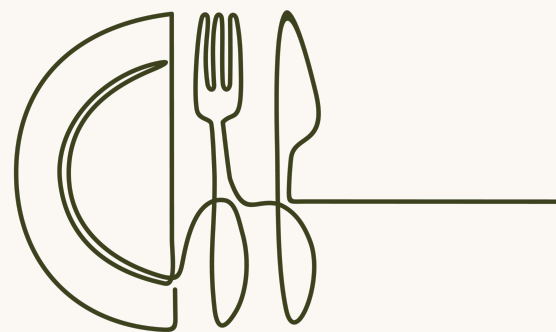


DRINKS & FOOD MENU

LA NOSTRA
PROPOSTA
LUNCH



OUR LUNCH

STARTERS

ANTIPASTI

Tartare di Salmone & Avocado | Salmon Tartare & Avocado **20 €**

Salmone*, avocado, lime, erbe aromatiche.

Salmon*, avocado, lime, aromatic herbs.



Vitello Tonnato Moderno | Modern Veal with Tuna Sauce **19 €**

Salsa tonnata leggera, capperi croccanti, polvere di olive.

Light tuna sauce, crispy capers, olive powder.



Roast Beef & Misticanza (Scamone) | Roast Beef & Mixed Salad **20 €**

Roast beef rosa, misticanza, grana, citronette senapata.

Pink roast beef, mixed salad, parmesan, mustard citronette.



Carpaccio Mediterraneo | Mediterranean Carpaccio **21 €**

Carpaccio di manzo, rucola, parmigiano, limone.

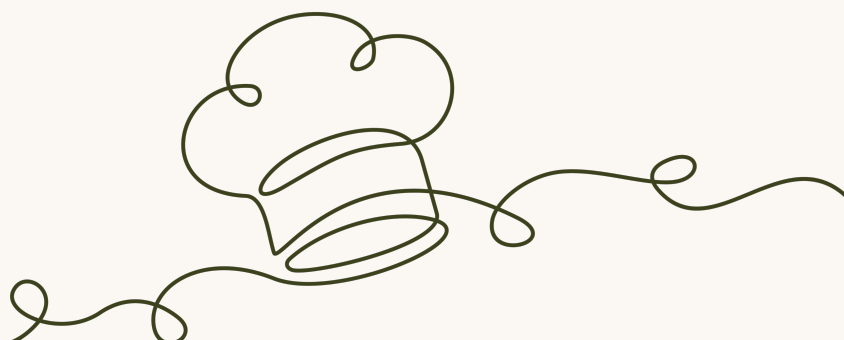
Beef carpaccio, rocket salad, parmesan, lemon.



Verdure Grigliate & Hummus | Grilled Vegetables & Hummus **18 €**

Verdure mediterranee, hummus di ceci, pane croccante.

Mediterranean vegetables, chickpea hummus, crispy bread.



PRIMI

MAIN COURSES

- Paccheri Pomodoro & Basilico** | Paccheri Tomato & Basil **19 €**
Pomodoro datterino, basilico fresco, EVO.
Cherry tomato sauce, fresh basil, EVO oil.

- Trofie al Pesto Toscano** | Trofie with Tuscan Pesto **20 €**
Pesto verde, stracciatella, mandorle tostate.
Green pesto, stracciatella cheese, toasted almonds.
  
- Linguine Limone & Gamberi*** | Lemon & Shrimp* Linguine **22 €**
Crema leggera al limone, gamberi, prezzemolo.
Light lemon cream, shrimps, parsley.
  
- Risotto ai Funghi Porcini** | Mushroom Risotto **23 €**
Funghi, cipollotto fresco, parmigiano
Mushrooms, fresh spring onion, parmesan cheese.

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SECONDI

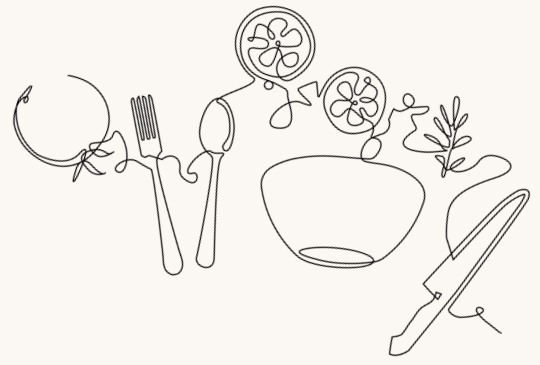
SECOND COURSES

- Melanzana Parmigiana Moderna** | Modern Eggplant Parmigiana **22 €**
Melanzana arrosto, pomodoro leggero e fonduta di parmigiano.
Roasted eggplant, light tomato sauce and parmesan fondue.

- *Salmone Scottato** | Seared Salmon* **25 €**
Verdure croccanti e salsa yogurt-lime.
Crunchy vegetables and yogurt-lime sauce.
 
- Tagliata di Manzo*** | Sliced Beef Tagliata* **22 €**
Rucola, grana e riduzione al balsamico.
Rocket salad, parmesan and balsamic reduction.

- Pesce del Giorno*** | Fish of the Day* **30 €**
Preparazione mediterranea semplice e stagionale.
Simple seasonal Mediterranean preparation.


INSALATE & HEALTHY BOWLS



Caesar Salad Tower

16 €

Lattuga romana, pollo croccante, parmigiano, pane speziato, dressing Caesar.

Romaine lettuce, crispy chicken, parmesan cheese, seasoned bread, Caesar dressing.



Mediterranean Quinoa Bowl

20 €

Quinoa, avocado, cetriolo, pomodorini, feta, olive taggiasche, agrumi.

Quinoa, avocado, cucumber, cherry tomatoes, feta cheese, taggiasca olives, citrus fruits.



Burrata & Datterini | Burrata & Cherry Tomatoes

21 €

Burrata cremosa, pomodorini colorati, basilico, EVO toscano.

Creamy burrata, colorful cherry tomatoes, basil, Tuscan EVO oil.



Green Garden Bowl

14 €

Misticanza, spinacino, edamame, zucchine marinate, semi tostati, vinaigrette agli agrumi.

Mixed leaves, baby spinach, edamame, marinated zucchini, toasted seeds, citrus vinaigrette.



Poke Mediterraneo | Mediterranean Poke

20 €

Riso sushi, salmone marinato*, avocado, mango, sesamo, salsa yogurt-lime.

Sushi rice, marinated salmon*, avocado, mango, sesame, yogurt-lime sauce.



LIGHT DESSERT

Tiramisù

Crema leggera al mascarpone, savoiardi al caffè e cacao premium.

Light mascarpone cream, soaked ladyfingers and premium cocoa.



12 €

Cheesecake Pistacchio | Pistachio Cheesecake

Cheesecake cremosa al pistacchio con crumble croccante.

Creamy pistachio cheesecake with crunchy crumble.



12 €

Macedonia Premium | Premium Fruit Salad

Selezione di frutta fresca stagionale.

Selection of seasonal fresh fruit.

14 €

Selezione di Gelato Artigianale | Selection of Artisan Gelato

Selezione di gelato artigianale italiano servito con crumble croccante.

Selection of Italian artisan gelato served with crunchy crumble.



14 €

ALLERGENI

Noci Nuts	Solfiti Sulphites
Uovo Egg	Crostacei Crustaceans
Sedano Celery	Sesamo Sesame
Molluschi Molluscs	Lupini Lupin
Frutta a guscio Tree nuts	Glutine Gluten
Soia Soy	Senape Mustard
Pesce Fish	Latticini Dairy





SELEZIONE **BEVANDE**
DRINKS SELECTION

CAFFETTERIA

COFFEE & HOT SELECTION

ESPRESSO & CAFFÈ ITALIANO

Espresso Italiano	2.5€
Espresso Decaffeinato	3€
Espresso Doppio	4€
Caffè Americano	4€
Caffè Corretto	5€
Caffè Shakerato	5€

CAPPUCCINI e LATTE

Cappuccino Italiano	4€
Cappuccino Decaffeinato	4.5€
Cappuccino con Latte Vegetale	5€
Flat White	4€
Latte Macchiato	5€
Caffè Latte	5€
Hot Chocolate	6.5€

TÈ & INFUSI

INFUSION & TEA

5€

Nero al Limone
Nero Black Chai
Nero Earl Grey Bergamot
Nero English Breakfast
Rooibos Vaniglia Bio
Verde Gelsomino Bio
Verde Sencha
Infuso Frutti Rossi Bio
Infuso Karkadè
Infuso Mango e Pompelmo
Tisana Anice Cumino Finocchi
Tisana Camomilla
Tisana Melissa e Limone
Tisana Zenzero Bio



I NOSTRI COCKTAIL

OUR COCKTAILS

CLASSIC COCKTAIL

12€

Negroni

Gin, Vermouth Rosso, Campari
Gin, Red Vermouth, Campari

Americano

Campari, Vermouth Rosso, Soda
Campari, Red Vermouth, Soda water

Spritz

Aperol, Prosecco, Soda
Aperol, Prosecco, Soda Water

Gin Tonic Premium

Gin premium, acqua tonica, garnish
Premium gin, tonic water, garnish

Moscow Mule

Vodka, ginger beer, succo di lime
Vodka, ginger beer, lime juice

Espresso Martini

Vodka, liquore al caffè, espresso
Vodka, coffee liqueur, espresso

Pestati

Frutta fresca pestata, zucchero di
canna, lime, distillato a scelta
Freshly muddled fruit, brown sugar,
lime and your choice of spirit.

SIGNATURE TOSCANA

14€

Pisa Sunset

Gin toscano, pompelmo rosa, rosmarino
Tuscan gin, pink grapefruit, rosemary

Torre Mule

Vodka, limone, ginger beer, basilico
Vodka, lemon, ginger beer, basil

ANALCOLICI

10€

Virgin Spritz

Orange bitter analcolico, succo d'arancia,
soda, fetta d'arancia
Non-alcoholic orange bitter, orange juice,
soda water, orange slice

Ginger Citrus

Ginger beer, succo di lime, succo
d'arancia, miele, zenzero fresco
Ginger beer, lime juice, orange juice, honey,
fresh ginger

Lemon Tonic Rosemary

Tonica, succo di limone, sciroppo di
zucchero, rosmarino fresco
Tonic water, lemon juice, sugar syrup, fresh
rosemary

BIRRE E BIBITE

BEERS & SOFT DRINKS

SELEZIONE BIRRE

BEER SELECTION

6 €

Corona 33cl
Franziskaner 50cl
Peroni Alcohol Free 33cl
Peroni Gluten Free 33cl
Heineken 33cl
Ichnusa Non Filtrata 33cl

LE TOSCANE

FROM TUSCANY

10 €

Ronzani Helles 33cl
Ronzani IPL 33cl
Ronzani APA 33cl
Ronzani Session IPA 33cl
Ronzani West Coast IPA 33cl

ACQUA

(bottiglia vetro)

WATER

(Glass Bottle)

5 €

San Benedetto Millennium Naturale 65cl
San Benedetto Millennium Frizzante 65cl

ACQUA

(Lattina)

WATER

(Can)

3 €

San Benedetto Millennium Naturale 33cl
San Benedetto Millennium Frizzante 33cl

BIBITE

SOFT DRINKS

14 €

Coca Cola Vetro 33cl
Coca Cola Zero Vetro 33cl
Fanta Vetro 33cl
Sprite Vetro 33cl
Fever Tree Elderflower 200ml
Fever Tree Refreshingly Light 200ml
Fever Tree Mediterranean 200ml
Fever Tree Ginger Ale 200ml
Fever Tree Ginger Beer 200ml
Acheo Bergamotto 275ml
Acheo Chinotto 275ml
Acheo Mandarino Verde 275ml
Acheo Melograno 275ml

SUCCHI

JUICE

14 €

Succo Pomodoro 200ml
Succo Mirtillo Rosso 200ml
Succo Mango 200ml
Succo Pesca 200ml
Succo Pera 200ml
Succo Pompelmo 200ml

Spremuta di Arancia Fresca

Fresh Orange Juice

10 €

DISTILLATI E ALTRO

SPIRITS & MORE

GIN

10€

Bombay Sapphire London Dry
Tanqueray London Dry
Beefeater Red London Dry
Tanqueray Ten

GIN PREMIUM

12€

Mare Mediterranean
Hendrick's
Monkey
Gin Engine London Dry
Kinobi Kyoto Dry Gin
Berry Bros London N°3 Gin

GIN TOSCANA

15€

Arcipelago Gin
Sabatini London Dry
Ginarte Dry Gin
Ginepraio Organic Mediterranean
J. Berry Tuscan Dry Gin

VODKA

10€

Absolut Blu | Skyy | Eristoff
Smirnoff

VODKA PREMIUM

12€

Grey Goose | Belvedere
Beluga Noble

RUM

12€

Bayahibe White
Havana Club 3
Diplomático
Kraken Black Spiced

RUM PREMIUM

15€

Zacapa 23
Kirk & Sweeney Reserva
Don Papa

WHISKY

12€

Jameson
Bulleit Bourbon Classic
Chivas Regal 12
Talisker Skye Single Malt
Jack Daniels
Jack Daniels Honey
Lagavulin 8Y

PREMIUM WHISKY

15€

Lagavulin 12Y
alisker 10 Y.O.
Caol Ila 12
Jameson Caskmates IPA
Bulleit Bourbon 10Y
Macallan 12Y
Akashi Oak Blended

DISTILLATI E ALTRO

SPIRITS & MORE

APERITIVI ANALCOLICI

6€

Aperitivi analcolici in bottiglia
Selection of bottled alcohol-free aperitifs

LICORI LIQUOR

8€

Limoncello Pallini
Amaro Montenegro
Amaro del Capo
Ballor Amaro alle Erbe
Amaro Formidabile
Jägermeister
Baileys
Kahlúa

GRAPPA

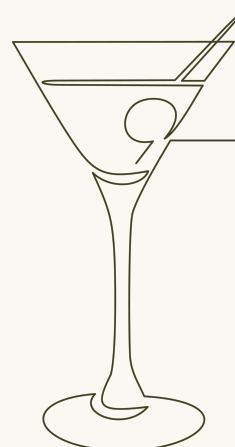
10€

Bonollo Ligneum Grappa Moscato
Bonollo Ligneum Grappa Cru
Bonollo Grappa Giovani OF Amarone

ENERGY DRINK

7€

Red Bull Classic
Red Bull Sugar Free



Hotels at
ITALY
GREECE
PORTUGAL
SPAIN
ARGENTINA