

Gourmet proposals of our Chef

Giuseppe Sartore

Starters

Marinated amberjack fillets with chicory salad in anchovy sauce, buffalo mozzarella cream and piquillo peppers fillets 5 14 € 16.00

Mantua pumpkin sauce with grilled Mazara *prawn, aged balsamic vinegar and toast 1 12 € 14.00

Pasta and Risotto

Handmade turnip agnolotti stuffed with beef ribs on potato and basil sauce 1 2 5 € 14.00

Homemade cavatelli pasta with scallops and turnip greens, slightly spicy 1 13 € 16.00

Artichoke and cheese risotto, foie gras escalope with quail legs and aged balsamic vinegar 1 5 11 € 16.00

Fish and Meat

Ocean cod with clams chowder and broccoli florets 1 13 14 € 18.00

Spanish-style stewed *octopus (with red onion, black olives and tomato sauce) 13 € 18.00

Baked turbot fillet with potatoes, Taggiasca olives and artichokes 1 14 € 21.00

Veal cheek with perigoux sauce and mashed potatoes 1 5 € 16.00

**frozen product*

Bread and cover charge € 3,00

Globe Classics

Starters

Cantabrian barrel anchovies with cereal croutons and butter curls	1 5 14	€ 18,00
Bacon-wrapped scallops with Jerusalem artichoke sauce, lime and pink pepper shellfish reduction	12 13	€ 16,00
Scampi salad with raw artichokes, bacon and Dijon mustard	9 12	€ 21,00
Cecina de Leon d.o.p. with buffalo Mozzarella cheese	5	€ 17,00
Fassona beef tartare (<i>slow food</i>) with salad and mustard sauce	5 9	€ 15,00
"La Bufalata" - San Daniele ham with buffalo Mozzarella cheese	5	€ 14,00
Fassona beef carpaccio (<i>slow food</i>) with mixed salad leaves, Parmesan cheese, black truffle, and balsamic vinegar	5	€ 14,00

Pasta and Risotto

Paccheri pasta with monkfish fillets, cherry tomatoes and Taggiasca olives	1 11 12 14	€ 16,00
Seafood spaghetti	1 12 13 14	€ 25,00
Linguine pasta with half a lobster, lobster meat and fresh tomato	1 12	€ 23,00
"My Cacio and Pepe" (spaghetti, Cacio cheese, broad beans, pepper and bacon)	1 5	€ 13,00
Homemade meat ravioli with butter and sage	1 2 5	€ 13,00
Traditional dish - Saffron risotto "Milanese" with ossobuco	1 5 11	€ 26,00

* frozen product

Fish and Meat

Salt-crusted sea bass	14	100 gr	€ 6,50
Sautéed fish and *shellfish with cherry tomatoes, sweet peppers and green beans	1 2 8 13 14		€ 27,00
Sesame tuna* fillet with spinach	7 14		€ 21,00
Grilled sea bass with spinach	14		€ 16,00
Milanese veal cutlet with roast potatoes	1 2 5		€ 22,00
Grilled black angus sirloin (<i>cube roll – Abardeen Uruguay</i>) with roast potatoes	5		€ 21,00
Grilled black angus rib steak with roast potatoes	5	100 gr	€ 9,50
Grilled rib steak (Poland) with roast potatoes	5	100 gr	€ 6,50
Fassona beef tagliata with pink peppercorn, rosemary and roast potatoes	5		€ 21,00
Grilled blonde d'Aquitaine garronese beef fillet with roast potatoes	5		€ 26,00

Side dish

Mixed salad - cooked vegetables			€ 6,50
Grilled vegetables			€ 8,00
French fries			€ 5,00

*frozen product

Raw Fish

Tartare (of one type of fish)	Tuna* or Salmon or Amberjack or Swordfish	14	€ 15,00
Mediterranean dish	selection of all types of fish tartare and king prawn*	12 14	€ 21,00
Fillets (of one type of fish)	Tuna* or Salmon or Amberjack or Swordfish	14	€ 15,00
"Raw special" dish	selection of all types of raw fish fillets and king prawn*	12 14	€ 21,00
"Il Marinato"	*Tuna, Swordfish, *Prawn, Scallop – oil and vinegar marinated	12 13 14	€ 21,00
Carpacci al naturale	Tuna* or Swordfish	14	€ 18,00
Sicilian king prawns*	(Rosso di Mazara)	12	one portion € 15,00
Scampi*		12	one piece € 6,00
Boiled king *crab	(king crab claw – 500 gr) with tartar sauce	5 12	€ 45,00
Boiled ½ lobster	served with sauce	5 12	€ 19,00
Oscietra Caviar	served toast and French butter	1 5 14	100 gr € 99,00

(Please note: a large portion corresponds to 1 ½ portion and 1 ½ price)

Oysters 13

Tarbouriech Perle Rose N°2	Southern France (Etang deThoe)	€ 7,00
Plejade Poget Papillon N°5	Marennes Oleron	€ 3,00
Tsarskaya N°2	Brittany (Mont St. Michel bay)	€ 6,00
Gillardeau N°2	Marennes Oleron	€ 6,00
Les Marie Morganes N°3	Brittany (Brest natural harbour)	€ 5,50
Royale "David Herve" N°2	Marennes Oleron	€ 6,00
Utah Beach N°3	Normandy	€ 4,50
Regal	Ireland	€ 5,50
Majestic N°2	Ireland Donegal bay	€ 6,00
Sentinelle N°5	Ireland Dundrum bay	€ 3,00

Some oysters are seasonal, others are available throughout the year
(ask our waiters for daily arrivals). Prices correspond to size.

* frozen product

Plateau

1 5 12 13 14

Petit

n.2 oysters (size 5), n.2 cooked prawn, salmon tartare, cooked octopus*
with cherry tomatoes and olives, raw vegetables, cereal bread

€ 18,00

Mini

n.2 oysters (size 5), n.2 oysters Fines de Clair, n.4 cooked prawn, n.4 bulot,
raw salmon, n.2 croutons with Cantabrian Sea anchovies, raw vegetables

€ 24,00

Medio

n.4 oysters (size 5), n.4 oysters Fines de Clair, 8 cooked prawn, n.2 croutons
with smoked salmon, n.2 *scampi, n.4 red *prawn, butter curls

€ 37,00

Globe

n.10 oysters Fines de Clair, n. 4 cooked prawn, n. 2 raw scampi*, n.4 razor clams,
n.6 bulot, crab pliers, ½ lobster, mussels, clams, cockle, tuna* tartare,
swordfish, amberjack, salmon

€ 95,00

Any changes may lead to different prices from those indicated

Fishery products served raw in this venue, undergo mandatory treatment for health and safety according to the Ordinance by the Ministry of Health dated 12/05/1992 and Regulation 853/2004 CR. Furthermore, to preserve its freshness, some shellfish are killed at negative temperatures by the producer and our tuna is the "superfrozen" category.

** frozen product*

Cheese

Cheese assortment, soft paste or seasoned, accompanied by chestnut honey, mustard jams and croutons 1 5 9

€ 12,00

Dessert

Lemon and chocolate delight with lemon liqueur and marmalade, and sponge cake

biscuit 1 2 5 6

€ 8,00

Marsala cream with pistachio, peanut brittle and milk ice cream 2 3 5 6

€ 8,00

Amaretto parfait with coffee cream 1 2 5 6

€ 7,00

Three chocolates mousse with raspberry sauce 2 5 6

€ 8,00

Tiramisu with Mascarpone mousse, biscuit and Passito di Pantelleria wine jelly 1 5

€ 8,00

Crème Caramel 2 5

€ 7,00

Chocolate and pear cake with vanilla cream 1 2 5 6

€ 7,00

Apple tart with vanilla cream 1 2 5 6

€ 7,00

Fresh fruit and Sorbets

Fruit salad

€ 6,50

Addition of ice cream – 1 scoop 2 5

€ 1,50

Pineapple

€ 6,00

Orange salad with almonds, caramel and chocolate 6

€ 6,50

Sorbets (lemon, tangerine, green apple, passion fruit, strawberry grape)

€ 6,50

Addition of liqueur

€ 1,00

Sushi

from Tuesday to Saturday

Gourmet Roll

(8 Pieces)

Mango opera *tuna, rice, rice paper sheet, mango, mixed salad, spicy sauce, avocado, orange *masago, ikura, daikon	€ 19,00
Multicolour cooked prawn, amberjack, salmon, * tuna, sea bass, rice, avocado, capers, black and green olives, ponzu, olive oil, unagi sauce, grapefruit, sprouts, nori	€ 19,00
Incredible roll *eel, rice, nori, avocado, mayonnaise, philadelphia cheese, unagi sauce, sesame	€ 17,00
Fried chicken fried chicken, rice, salad, nori, sesame, tuna sauce, spicy sauce, wasabi, ginger	€ 10,00
Red beef uramaki Piedmont beef Fassona, rice, avocado, chef's sauce, fried onion	€ 15,00

Uramaki

(8 Pieces)

California salmon, crab meat, rice, nori, avocado, mayonnaise, sesame	€ 15,00
Philadelphia salmon, rice, nori, philadelphia, cucumber, avocado, *tobikko	€ 12,00
Moscow roll *eel, salmon, rice, nori, avocado, philadelphia, sesame, unagi sauce	€ 14,00
Spicy salmon salmon, rice, nori, cucumber, chives, spicy sauce, sesame	€ 12,00
Spicy tuna *tuna, rice, nori, cucumber, chives, sriracha sauce, sesame, ginger	€ 12,00
Nara roll crab meat, rice, rice paper sheet, spinach, *masago, salmon, avocado	€ 12,00
Sake roll Globe cooked salmon, rice, nori, philadelphia, avocado, *masago, unagi sauce	€ 12,00
Special tuna roll fried *prawn, *tuna, rice, nori, avocado, spicy sauce, chives	€ 14,50
Ebiten fried *prawn, rice, nori, avocado, mayonnaise, sesame, unagi sauce	€ 12,00

Ask the staff for the complete Sushi Menu, we also have:

Temaki

Hosomaki

Tartare

Nighiri and Seared Nighiri

Chirashi

Sashimi

Gunkan

Futomaki

This is our menu: it includes Italian dishes and occasionally dishes of foreign cuisine, revisited by our **Chef Gianfranco Semenzato**. Our strong points are the choice of quality ingredients combined with cutting-edge processing techniques and production.

Some of our excellences are

- **"La Granda" cattle breed beef** (Piedmont) slow food
- **Cantabrian Sea anchovies**, known as the "the best in the world"
- **semolina pasta from Gragnano** "Cavalier Afeltra" and **our fresh handmade pasta**, stuffed and not stuffed

In order to protect our customers, we point out what follows:

All our products can contain as ingredients or trace, the following **allergens**:

1. Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and derived products
2. Eggs and egg products
3. Peanuts and derived products
4. Soybeans and derived products
5. Milk and milk products
6. Nuts (almonds, hazelnuts, walnuts, cashew nuts, pecans, Brazil nuts, pistachios, macadamia nuts) and derived products
7. Sesame seeds and derived products
8. Sulphur dioxide and sulphites traces
9. Mustard and mustard-based products
10. Lupin bean and lupine-bean based products
11. Celery and celery-based products
12. Crustaceans and derived products
13. Molluscs and products made from shellfish
14. Fish and fish products

Our waiters are at your disposal for any information about the nature of the ingredients and the method of preparation of the dishes on the menu

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**The customer is required to tell the staff
about his/her need to consume allergens free food.#**