

## SPECIALS OF THE WEEK

Soy noodles with sautéed vegetables	4	€ 10.00
Turkey curry with Swiss chard flan	1 2 5	€ 12.50
Black rice with broad beans, Pecorino cheese and bacon	5	€ 10,00
Prawn* salad, confit cherry tomatoes, Taggiasca olives and chickpea pancake	8 12	€ 14.00
Sautéed *octopus in cocoa butter with lentil soup	13	€ 14.50
Oysters au gratin with aromatic bread (5 pieces)	13	€ 10.00
Fassona beef carpaccio with lamb's lettuce and palm hearts		€ 12.50
"Caprese" salad with buffalo mozzarella	5	€ 12.00
<b>La Bufalata</b> Buffalo mozzarella with San Daniele ham	5	€ 14.00
<b>GOURMET ROLL</b> - Rice, nori, salmon, sea bass, philadelphia cheese, tempura, panko, tobikko, courgette flowers, sriracha, teriyaki	5 1 14	€ 16.00

### GLOBE SPECIAL - dishes inclusive of ½ lt. mineral water and espresso

<b>Break</b> Stewed veal meatballs with Parmesan risotto	1 2 5 11	€ 15.00
<b>Break-bis</b> Veal roast with mixed mushrooms and short pasta with tomato sauce	1 11	€ 15,50
<b>Unique</b> Sardines au gratin on mashed dried beans and barley risotto with green vegetables	1 14	€ 15,50
<b>Unique-bis</b> Baked salmon trout fillet with noodles with lemon, rosemary and toast Breadcrumbs	1 2 14	€ 16.00

Pumpkin, brie and basil risotto	5 11	€ 12.00
Whole wheat flour pasta with endive catalonia and sausage	1 5	€ 12.50
Bolognese Lasagna	1 2 5 11	€ 11.00
Homemade tagliatelle with *prawns, pumpkin flowers, courgette and cherry tomatoes	1 2 8 12	€ 13.50

### Dessert of the week

Chocolate brownies	2 5 6	€ 7.00
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PLEASE NOTE: (\*) Frozen product

A large portion corresponds to one and a half portion - Additional costs may be charged for change request

## RAW FISH

<b>Tartare (of one type of fish)</b>		
Tuna* or Salmon or Amberjack or Swordfish		€ 15.00
<b>Mediterranean dish</b>		
selection of all types of fish tartare and king prawn*	12 14	€ 21.00
<b>Fillets (of one type of fish)</b>		
Tuna* or Salmon or Amberjack or Swordfish	14	€ 15.00
<b>"Raw special" dish</b>		
selection of all types of raw fish fillets and king prawn*	12 14	€ 21.00
<b>Carpaccio</b>		
Tuna* or Swordfish	14	€ 18.00
<b>Sicilian king prawns* - Rosso di Mazara</b>	12	<i>one portion</i> € 15.00
<b>Scampi*</b>	12	<i>one piece</i> € 6.00
<b>Boiled king crab</b> ( <i>king crab claw – 500 gr</i> ) with tartar sauce	5 12	€ 45.00
<b>Boiled ½ lobster</b> served with sauce	5 12	€ 19.00
<b>Oscietra caviar</b> served toast and French butter	1 5 14	<i>100 gr</i> € 99.00

*Please note: large portion corresponds to 1 ½ portion and price*

## OYSTERS 13

<b>Tarbouriech Perle Rose N°2</b>	Southern France (Etang deThoe)	€ 7.00
<b>Pleiade Poget Papillon N°5</b>	Marennes Oleron	€ 3.00
<b>Tsarskaya N°2</b>	Brittany (Mont St. Michel bay)	€ 6.00
<b>Gillardeau N°2</b>	Marennes Oleron	€ 6.00
<b>Les Marie Morganes N°3</b>	Brittany (port of Brest)	€ 5.50
<b>Royale "David Herve" N°2</b>	Marennes Oleron	€ 6.00
<b>Utah Beach N°3</b>	Normandy	€ 4.50
<b>Regal</b>	Ireland	€ 5.50
<b>Majestic N°2</b>	Ireland (Donegal bay)	€ 6.00
<b>Sentinelles N°5</b>	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 12 13 14 15

- 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
- MEDIUM** n.2 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 shrimp, n. 2 raw scampi (\*), n.4 razor clams, n.6 bulot, crab pliers, ½ lobster, mussels, clams, cockle, tasting of tuna\* tartare, swordfish, amberjack, salmon € 95.00

(\*) Frozen product

## POKE

<b>Vegetarian</b> - Rice, mango, avocado, edamame, salad, red cabbage	€ 8.00
<b>Tuna</b> - Tuna* cubes, rice, cucumber, goma wakame, edamame, radish, yellow tobikko 14	€ 12.00
<b>Sake</b> - Salmon cubes, rice, strawberry, chives, avocado, edamame, salad, salmon roe, sesame seeds 14 7	€ 12.00
<b>Ebi</b> - Fried prawn*, prawn* cubes, rice, edamame, rocket, cherry tomato, sweet corn 1 12	€ 10.00
<b>Suzuki</b> - Sea bass cubes, rice, edamame, organic oranges, shitake, salad, red tobikko	€ 12.00

## BURGERS

Served with soft bread

<b>Chianina meat-</b> served with green salad, Mozzarella cheese, tomato, sautéed mushrooms 1 5	€ 12.00
<b>Piedmont Fassona "La Granda" meat</b> - served with bacon, Brie cheese, mixed leaf salad, artichoke hearts 1 5	€ 12.00
<b>Turkey</b> - served with grilled courgette, smoked cheese, grilled ham, cherry tomato confit 1 5	€ 10.00
<b>Maxi Burger Globe</b> - Scottona (highly-prized Italian meat - 180 gr.), lightly spicy bbq sauce, smoked cheese, roasted bacon, sautéed tomato, aubergine with Parmesan, green salad 1 5	€ 15.00
<b>Big Globe Burger</b> - Piedmont Fassona burger (250 gr.), Asiago cheese, n'duja salami, iceberg lettuce, buffalo Mozzarella, vinegar caramelized Tropea onion, pickled peppers fillet, capers 1 5	€ 15.00

## SALADS

<b>Chef's Salad</b> - Trio of salads, sweet corn, carrots, tomatoes, hard-boiled eggs, Mozzarella cheese, tuna, olives 2 5 14	€ 12.00
<b>Globe Greek salad</b> - Lettuce, tomato, anchovies, olives, Feta cheese, savoury yoghurt, cucumber 5 14	€ 10.00
<b>Globe Cesar salad</b> - Green salad, Grana cheese shavings, cherry tomatoes, toast, chicken strips, cheese sauce 2 5 1	€ 12.00
<b>Fish salad</b> - Cuttlefish, lamb's lettuce, tomato, black olives 13	€ 14.00
<b>Delicious</b> - Bresaola, Mozzarella cheese, salad, cherry tomatoes, rocket, sweet corn, carrot, Taggiasca olives 5	€ 12.00

(\*) Frozen product

## MENU

Steak tartare with young salad and lemon sauce	1 9	€ 15,00
Scampi* salad with raw fennel, Dijon mustard and bacon	12 8 9	€ 21,00
Cured beef (smoky, woody) served with buffalo mozzarella	5	€ 17,00
Tuna carpaccio	14	€ 18,00
Sword fish carpaccio	14	€ 18,00
Anchovies served with salted butter and croutons	1 14	€ 18,00
Pasta served with aubergine and savoury ricotta cheese	1 5	€ 11,00
Handmade beef ravioli with butter and sage	1 2 5	€ 13,00
Seafood spaghetti	1 8 12 13 14	€ 25,00
Braised veal marrow (ossobuco) with saffron risotto	1 5 11	€ 26,00
Grilled sea bass with sautéed spinach	14	€ 16,00
Whole sea bass in a salt crust	14	100 gr / € 6,50
Grilled fillet of swordfish with sautéed spinach	14	€ 19,00
Mixed sea food served with tomatoes, French beans and sweet peppers	8 12 13 14	€ 27,00
Sesame crusted tuna fillet served with sautéed spinach	7 14	€ 21,00
Breaded veal chop with roasted potatoes	1 2 5	€ 22,00
Breaded (with grissini) pork chop with rocket and cherry tomatoes	1 2	€ 14,00
Grilled veal steak with roasted potatoes	5	€ 14,00
Grilled beef sirloin "Aberdeen" Uruguay (Cube roll) with roasted potatoes	5	€ 21,00
Grilled chicken breast with roasted potatoes	5	€ 12,00
"Black Angus" t-bone steak with roasted potatoes	5	100 gr / € 9,50
T-bone steak (Poland) with roasted potatoes	5	100 gr / € 6,50
Grilled "La Granda" steak with pepper, rosemary and roasted potatoes	5	€ 21,00
Grilled beef fillet (Garronese) with roasted potatoes	5	€ 26,00
Side dish of grilled vegetables		€ 8,00
Side dish of steamed vegetables		€ 6,00
Mixed salad		€ 6,00
French fries		€ 5,00

(\*) Frozen product

# SUSHI TASTING MENU

3 dishes of your choice

(1 from each group)

*per person € 21.00*

## 1° Group – Tartare (with rice, daikon, avocado)

Salmon tartare 14

Tuna\* tartare 14

Sea bass tartare 14

## 2° Group

Aburi salmon 2pc seared salmon, rice, spicy mayonnaise 1 14 2

Nigiri salmon 2pc salmon, rice 1 14

Nigiri \*tuna 2pc tuna\*, rice 1 14

Nigiri sea bass 2pc sea bass, rice 1 14

Temaki salmon 1pc salmon, rice, philadelphia cheese, avocado, sesame seeds, nori 14 5 7 1

Temaki fried \*prawn 1pc fried prawn, rice, mayonnaise, tobikko, nori, avocado 12 2 1

## 3° Group – Uramaki

Uramaki Philadelphia 8pc salmon, rice, nori, avocado, tobikko, philadelphia cheese, cucumber 14 5

Uramaki spicy tuna\* 8pc \*tuna, rice, nori, cucumber, chives, sriracha, sesame seeds, ginger 14 5 7

Uramaki spicy salmon 8pc salmon, rice, nori, cucumber, chives, spicy sauce, sesame seeds 14 5 7

Uramaki Nara roll 8pc crab meat, salmon, rice, rice paper, spinach, masago, avocado 12 14

Uramaki Ebiten 8pc fried \*prawn, rice, nori, mayonnaise, sesame seeds, avocado, unagi sauce 12 4 2

## FREE GIFT

Steamed edamame beans 4

(\*) Frozen product

## CHEESE

Types of cheese, soft paste or seasoned, accompanied by chestnut honey, mustard jams and croutons	1 5 9	€ 12.00
Cheese of one quality	5	€ 6.00

## 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 2 5	€ 8.00
Crème caramel	5 2	€ 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)	5 2	€ 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

## In case of food allergies / intolerance

In order to protect our customers, we point out that all our products may contain the following **allergens** as ingredients or trace of them:

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 products made from
13. Molluscs and products made from shellfish
14. Fish and fish products

**Customers are required to tell the staff about their need to consume food that is free of certain allergenic substances.**

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.

## OPENING HOURS:

### RESTAURANT

Mondays: 12 am - 3.30 pm

Tuesday to Saturday: 12 am - 12 pm

Sundays **BRUNCH**: 12 am - 4.00 pm

Sunday evening restaurant: 6.30 pm – 12 pm

### APERITIF

Every day: 6.30 pm - 9:30 pm

And **LOUNGE BAR** till 1.00 am