

AL MERCATO

Bistrot

LATE BRUNCH

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| AVOCADO TOAST 1, 3, 6, 7, 8, 9, 12 | 24 |
| chargrilled bread topped with avocado cream, sautéed spinach, poached egg, beef jus*, and chopped hazelnuts, served with classic fries* | |
| AVO - SALMON TOAST 1, 3, 4, 6, 7, 8, 9, 12 | 29 |
| chargrilled bread topped with avocado cream, smoked salmon, sautéed spinach, poached egg, beef jus*, and chopped hazelnuts, served with classic fries* | |
| CLUB SANDWICH 1, 3, 6, 7, 10, 12 | 28 |
| sliced sandwich bread* with chicken, matured cheddar, bacon, tomato, iceberg lettuce, and tartar sauce, served with classic fries* | |
| FRIED FISH & VEGETABLES TEMPURA 1, 2, 3, 4, 6, 12 | 34 |
| tempura calamari*, shrimps*, octopus*, and zucchini, served with tartar sauce | |

SALADS AND COLD DISHES

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| CAESAR WEDGE SALAD 1, 3, 4, 6, 7, 8 | 24 |
| iceberg lettuce with grilled chicken, crispy bacon, roast chicken mayonnaise, almonds, Parmigiano Reggiano PDO shavings, and rosemary croutons | |
| CONTEMPORARY BUFFALO MOZZARELLA PDO CAPRESE 7 | 20 |
| buffalo mozzarella PDO with tomato, cherry tomato emulsion, EVO oil (Coppini Arte Olearia), and fresh basil | |
| SALMON WEDGE SALAD 4, 7, 12 | 26 |
| iceberg lettuce with avocado, smoked salmon, and a yogurt-dill dressing | |
| CHARGRILLED VITEL TONNÉ WITH TUNA BOTTARGA 3, 4, 9, 12 | 24 |
| smoked chargrilled veal with tuna sauce, seared caper berry, spinach, grilled Sardinian camone tomato, beef jus*, parsley and lime coulis, topped with shavings of tuna bottarga | |
| GAZPACHO AL MERCATO 1, 4, 7 | 26 |
| gazpacho with peaches, roasted octopus*, "Carasau" bread chips, burrata emulsion, and ginger-infused oil (Coppini Arte Olearia) | |
| ROAST BEEF WITH CHARGRILLED VEGETABLES 4, 9, 12 | 24 |
| Roast Beef served with beef jus* and chargrilled seasonal vegetables | |

PASTA

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| "PASTIFICIO GRAZIANO" MEZZI PACCHERI WITH THREE TOMATOES AND GRILLED CALAMARI 1, 4, 7 | 36 |
| mezzi paccheri (Pastificio Graziano) with oven-roasted tomatoes, smoked burrata, grilled calamari*, and basil coulis | |
| "PASTIFICIO GRAZIANO" SPAGHETTI WITH GRILLED CLAMS AND BOTTARGA 1, 4, 14 | 34 |
| spaghetti (Pastificio Graziano) with EVO oil, grilled clams, curly parsley, and mullet bottarga | |
| "PASTIFICIO GRAZIANO" SPAGHETTI WITH GARLIC AND EVO OIL 1, 4 | 24 |
| spaghetti (Pastificio Graziano) with garlic, EVO oil, and chili, served with chargrilled zucchini cream and anchovy bread crumble | |
| "PASTIFICIO GRAZIANO" LINGUINE WITH HOMEMADE BASIL PESTO 1 | 22 |
| linguine (Pastificio Graziano) with homemade basil pesto, roasted cherry tomatoes, and EVO oil (Coppini Arte Olearia) | |
| "PASTIFICIO GRAZIANO" SPAGHETTI WITH TOMATO SAUCE 1 | 20 |
| spaghetti (Pastificio Graziano) with tomato sauce, confit cherry tomatoes, and crispy fried basil | |
| EGG TAGLIOLINI WITH TRUFFLE 1, 3, 7 | 39 |
| egg tagliolini creamed with butter and black truffle | |

KIDS MENU

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| CHICKEN NUGGETS 1, 6, 7 | 18 |
| chicken fingers marinated in yogurt and fried in batter. Served with classic fries*. | |
| CHEESE BURGER 1, 6, 7 | 18 |
| plain bread, Fassona and pure-cross Wagyu beef pulp and cheddar. Served with classic fries*. | |
| SHORT PASTA WITH TOMATO SAUCE 1 | 15 |
| ICE-CREAM 3, 7 | 8 |
| vanilla flavour / chocolate flavour | |

DRINKS

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| ACQUA PANNA STILL WATER 0,50L | 6 |
| SAN PELLEGRINO SPARKLING WATER 0,50L | 6 |
| COCA COLA / COCA COLA ZERO | 7 |
| COFFEE - SELECTION LAVAZZA 1895 (PURE ORIGIN) | 5 |

BEERS

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| BROOKLYN LAGER - 0,2 L | 7 |
| BROOKLYN LAGER - 0,4 L | 9 |
| BROOKLYN EAST IPA - 0,2 L | 7 |
| BROOKLYN EAST IPA - 0,4 L | 9 |
| CARLSBERG PILSNER - 0,2 L | 7 |
| CARLSBERG PILSNER - 0,4 L | 9 |
| BROOKLYN SPECIAL EFFECTS 33CL - 0% ALC | 8 |
| PORETTI 4 HOPS 33CL - GLUTEN FREE | 8 |

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| SERVICE AND COVER CHARGE | 5 |
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| CONSUMER INFORMATION ai sensi del Reg. UE 1169/2011 e del D.Lgs. 231/2017 |
| Dear Guests, the service Staff is available to provide you with any information regarding the nature and origin of the raw materials used and how the courses on the menu are prepared. |

We invite you to inform the Service Manager about the need to consume food free of certain allergenic substances before ordering, which are highlighted in each course on the menu in the available folder.

During preparation in the kitchen, however, accidental contamination cannot be ruled out, so meals may contain traces of the following substances or products that cause allergies or intolerances, according to EU Reg. 1169/11 Annex II.

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| 1 | Cereals containing gluten: wheat, rye, barley, oats, spelt, kamut or their strains hybridized and derived products |
| 2 | Crustaceans and crustacean products |
| 3 | Eggs and egg products |
| 4 | Fish and fish products |
| 5 | Peanuts and peanut products |
| 6 | Soybeans and soybean products |
| 7 | Milk and milk products (including lactose) |
| 8 | Nuts: almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios, macadamia nuts or Queensland walnuts and their products |
| 9 | Celery and celery products |
| 10 | Mustard and mustard products |
| 11 | Sesame seeds and products made from seeds sesame seeds |
| 12 | Sulfur dioxide and sulfites in concentrations above 10 mg/kg or 10 mg/liter |
| 13 | Lupins and products made from lupins |
| 14 | Clam and products made from clam |

Courses on the menu marked with (*) are prepared with raw materials frozen or deep-frozen at origin by the manufacturer or prepared with fresh raw materials treated with blast chiller to ensure their quality and safety, as described in the HACCP Plan procedures under EC Reg. 852/04.

Fishery products served raw or practically raw are treated with blast chiller to ensure their food safety, as described in the HACCP Plan procedures according to Reg. UE 853/04.