

Bar Italia Menu

COCKTAILS

Aperol Spritz
Prosecco and a refreshing
orange slice / 50

Negroni
Beefeater Gin, Campari,
Cinzano Rosso, and orange slice / 56

La Contessa
Beluga vodka, lychee liqueur, kiwi syrup,
lychee syrup, thyme syrup, lemonade
and lemon juice / 62

Basil Smash
Beefeater Gin, Lemongrass syrup,
lemon juice and basil / 58

Pompeii Daiquiri
Havana club, Stolichnaya vanilla,
passion fruit, star anise and lemon / 60

ALCOHOL

Apéritif

Martini Dry / Roso / 36
Bianco
Campari 39
Aperol 38

Grappa

Nonino Moscato 48

Vodka

Beluga Noble 49
Beluga Gold Line 64
Grey Goose 61

Gin

Hendrick's 53
Beefeater 44
Monkey 47 71

Rum

Havana Club 3 49
Negrita Spice 41
Zacapa 23 71

Tequila

Olmecca Silver 42
Olmecca Gold 49
Patron Silver 52
Don Julio Anejo 76
Clase Azul 220

Congac

Hennessy Vs 56
Remy Martin Vspop 68
Remy Martin Xo 129

Anise

Pastis 44
Pernod 44
Arak Noah 44
Ouzo Metaxa 41
Sambuca White 42

Single Malt Scotch

Glenfiddich 12 56
Glenfiddich 18 78
Glenlivet 12 56
Glenlivet 15 68
Macallan 12 81
Lagavulin 84

Blended Malt Scotch

Ballantine's 44
Johnnie Walker Black 56
Chivas Regal 12 56
Johnnie Walker Blue 130

American Whiskey

Jack Daniel'S 44
Four Roses 41

Irish Whiskey

Jameson 43

Digestif

Fernet Branca 42
Chartreuse Green 49

Liquers

Limoncello 38
Amaretto Di Saronno 37
Amaro Nonino 43
Galliano L'Autentico 43
Midori 37
Cointreau 42



For all items on the
alcohol menu - shots for
half the price specified

STARTERS

Focaccia and Spreads 28

Carpaccio di manzo 73
Beef fillet, olive oil, arugula, balsamic
vinegar and parmesan

Cauliflower Arrostito 64
Yogurt, lemony herbs, chili, hazelnuts,
and sheep cheese

Sea Fish Bruschetta 74
Cilantro, cherry tomatoes,
capers and peppercino aioli

Eggplant Caponata 62
With charred tomatoes, sheep cheese,
chili, arugula, and basil

Fiori di zucca 74
Zucchini flowers filled with lemon risotto,
pecorino whipped cream and basil oils

Sea Fish Ceviche 78
With zucchini, tomato, mint, basil, yogurt,
pine nuts, and spicy pepper puree

Artichoke Burrata 86
With garlic, cherry tomatoes, Kalamata
olives, olive oil, basil, and balsamic
vinegar

SALADS

Pomo salad 69
Tomatoes, kalamata olives, focaccia
chunks, rustico salsa, chili and buffalo
mozzarella

Caesar salad 66
Lettuce hearts, croutons, parmesan,
anchovy and soft egg

Brie Noir Salad 74
With Salanova, lettuce hearts, Pink Lady
apple, toasted almonds and
white balsamic vinegar

PIZZA

Margherita 69
Tomatoes, mozzarella, parmesan
and basil

Melanzane 76
Tomatoes, Sheep cheese, provolone
cheese, eggplant, roasted hot pepper,
garlic confit, olive salsa, oregano, and
white balsamic vinegar

Bufalina 74
Tomatoes, buffalo mozzarella,
garlic and oregano.

Peperoni 86
Tomatoes, mozzarella, garlic,
tomato confit, parmesan, basil,
olive oil and chili.

Sicilian 78
Tomatoes, buffalo mozzarella,
anchovies, garlic, cherry tomato confit,
capers, parmesan, arugula and chili

Tartufo 86
Cream, truffle puree, portobello,
champignon, and shimeji mushrooms,
with provolone cheese and garlic confit

Romano 84
Mozzarella, tomatoes, artichoke,
red onion, Kalamata olives, oregano,
and sheep cheese

- All cheese toppings can be substituted
with vegan cheeses, upon request -

MAINS

Italian Schnitzel 82
Chicken breast in a crispy
breadcrumb coating, served
with mashed potatoes.

Salmon Fillet 112
Potato puree.

Whole Bass 148
Served in white wine and butter,
with potatoes, tomatoes, and
Kalamata olives.

Burger & Bone Marrow 92
The chef's meat mix, served on
brioche in red wine and demi-glace

Sea Fish Fillet 148
Served with gnocchi, artichoke,
peas, butter, lemon, white wine,
and herbs.

Beef Fillet 188
With onion confit tortellini,
asparagus, sage, demi-glace

PASTA

Pomodori Gialli 78
Fettuccine in a yellow tomato and
butter sauce with basil and parmesan

Artichoke Aglio e Olio 88
Spaghetti with sun-dried tomatoes,
garlic confit, asparagus, Kalamata
olives, olive oil, pistachios, and chili

Gnocchi di Castagne 89
Gnocchi, truffle purée, chestnuts,
portobello, champignon, and shimeji
mushrooms, Cinzano and cream

Mixed Cheese Tortellini 92
Ricotta, spinach, and pecorino romano
in a tomato butter and oregano sauce

Fettuccine Truffle 86
butter, truffle puree, and parmesan

Tortellini di Vitello 102
Long-cooked asado, butter, shimji,
wild mushrooms, chestnuts, sage,
demi-glace and parmesan

Cacciatore 112
Rigatoni, beef fillet, mushrooms,
tomatoes, demi-glace and parmesan

Crab Spaghetti 108
Shrimp, butter, chili, lemon, parsley
and crab stock

BEVERAGES

San Pellegrino	30	Coca-Cola \ Zero	15
Acqua Panna	30	7Up \ Diet	15
Perrier	15	Limonde	15
San Benedetto	14	Orange juice	15
		Tonic Water	16
		(various flavors)	

BEERS

Bottled		Draft	
Shapiro IPA	38	Goldstar UF	35
Malka red beer	38	Moretti	35
Negev	38	Paulaner	35
La Chouffe	86		