

Bar Italia Menu

COCKTAILS

Aperol Spritz

Prosecco and a refreshing orange slice / 54

Negroni

Malfi, Campari, Cinzano Rosso, and orange slice / 58

Gingerino

Malfi, ginger syrup, lemon juice, Angostura and mintc / 62

La Contessa

Beluga vodka, lychee liqueur, kiwi syrup, lychee syrup, thyme syrup, lemonade, and lemon juice / 64

Basil Smash

Malfi, Lemongrass syrup, lemon juice and basil / 62

Capri Coast

Roberto Cavalli Miniature, lychee liqueur, Martini Bianco, pineapple syrup, mint-basil syrup, pineapple nectar, lemon juice, celery bitters and mint / 68

Tropicano

Spicy Negrita, Aperol, Amaretto, passion fruit, pineapple juice and lemon / 62

STARTERS

Focaccia and Spreads 32

Spicy Veggie Selection 29

Olives, charred hot peppers, salsa di peperoncino, and garlic confit in chili

Mushroom Croquette 54

With leek, cream, Parmesan and truffle aioli

Carpaccio di manzo 74

Beef fillet, olive oil, arugula, balsamic vinegar and parmesan

Fiori di zucca 78

Zucchini flowers filled with lemon risotto, pecorino whipped cream and basil oil

Cheese Arancini 62

With yellow tomatoes butter, basil oil, provolone and parmesan

Cauliflower 68

With cauliflower bulgur, herbs, capers, onion, chili, yogurt, nuts and sheep cheese

Crispy sea fish 84

Zucchini, cucumber, parsley, shallot, pepper cream and pistachios

Caesar Salad 69

Lettuce hearts, croutons, parmesan, anchovy and soft egg

Shrimps pan 82

Yellow pepper puree, pickled lemon and green onion

Beef Tartare 86

Beef Fillet with mustard aioli, parsley, radish, shallot, cornichons, capers and yolk

Eggplant Caponata 66

Stracciatella, basil, arugula, chili and pine nuts

Brie Noir Salad 78

Lettuce hearts, salanova, pink lady apples, shallot, roasted pecans & white balsamic.

Pomo Salad 74

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

CRUDO

Iceberg Fish Tartare 74

White sea fish, pineapple, mint, cilantro and freekeh

Mediterranean Tuna 86

With yogurt, herbs, chili almonds and lemon

Sea Fish Ceviche 80

With zucchini, tomato, mint yogurt, basil, pine nuts and spicy pepper puree

Tuna Bruschetta 84

Red tuna, cilantro, cherry tomatoes, capers, and aioli di peperoncino

Sea Fish Sashimi 86

Orange tomato cream, chili & fresh herbs, tomato seed, and rice puff.

MAINS

Italian Schnitzel 84

Chicken breast in a crispy breadcrumb coating, served with mashed potatoes

Salmon Fillet 118

Green vegetables with salsa verde

Lulu Skewers 98

Spring chicken, wild rice, green vegetable and romesco

Whole Bass 150

Served in white wine and butter, with potatoes, tomatoes, and Kalamata olives

Burger & Bone Marrow 98

The chef's meat mix, served on brioche in red wine and demi-glaze sauce

Sea Fish Fillet 152

Served with gnocchi, artichoke, peas, butter, lemon, white wine, and herbs.

Beef Fillet 198

With onion confit tortellini, asparagus, sage and demi-glaze

PASTA

Pomodoro 86

Chitarra, date cherry tomatoes, peperoncino, sun-dried tomatoes, stracciatella, oregano, Parmesan and pine nuts

Pomodorini Gialli 78

Fettuccine in a yellow tomato and butter sauce with basil and parmesan

Artichoke Aglio e Olio 86

Chitarra with sun-dried tomatoes, garlic confit, parsley, asparagus, Kalamata olives, olive oil, pistachios, and chili

Gnocchi di Castagne 96

Truffle puree, cream, portobello, champignon and shimeji mushrooms, Cinzano and chesnuts

Fettuccine Truffle 88

Butter, truffle puree and parmesan

Mixed Cheese Tortellini 98

Ricotta, spinach and pecorino romano, in a tomato butter and oregano sauce

Butcher's Gnocchi 128

With sirloin meat, charred tomatoes, onion, butter and demi-glaze sauce

Crab Spaghetti 112

Shrimp, butter, chili, lemon, parsley and crab stock

Asado Rigatoni 98

With wild & shimeji mushrooms, butter, chestnuts, parsley, lemon, parmesan and demi- glaze

Seafood Risotto 122

Shrimp, calamari, mussels, butter, shellfish stock, tomatoes, basil, onion and chili



ALCOHOL

Apéritif

Martini Dry / Roso / 36

Bianco

Campari 39

Aperol 38

Grappa

Nonino Moscato 48

Vodka

Beluga Noble 49

Beluga Transatlantic 60

Beluga Gold Line 65

Grey Goose 61

Gin

Hendrick's 53

Monkey 47 71

Malfi 56

Rum

Havana Club 3 52

Negrita Spice 41

Zacapa 23 79

Tequila

Olmecca Silver 42

Olmecca Gold 49

Patron Silver 52

Don Julio Anejo 82

Don Julio Reposado 76

Mezcal Amores 60

Don Julio 1942 238

Clase Azul 220

Congac

Hennessy Vs 58

Hennessy Vsop 78

Remy Martin Vsop 72

Remy Martin Xo 135

Anis

Pastis 44

Pernod 44

Arak Noah 44

Ouzo Metaxa 41

Single Malt Scotch

Glenfiddich 12 58

Glenfiddich 18 79

Glenlivet 12 58

Glenlivet 15 79

Macallan 12 87

Macallan 15 160

Macallan 18 288

Balvenie 12 82

Lagavulin 91

Blended Malt Scotch

Ballantine's 44

Johnnie Walker Black 58

Chivas Regal 12 58

Johnnie Walker Blue 139

American Whiskey

Jack Daniel'S 46

Four Roses 43

Irish Whiskey

Jameson 45

Digestif

Fernet Branca 42

Chartreuse Green 66

Liquers

Limoncello 38

Amaretto Di Saronno 37

Amaro Nonino 43

Galliano L'Autentico 43

Midori 37

Cointreau 42

St-Germain 53



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



BEVERAGES

San Pellegrino 32

Acqua Panna 32

Perrier 15

San Benedetto 15

Coca-Cola \ Zero 15

7Up \ Diet 15

Lemonde 15

Orange juice 15

Tonic Water 18

BEERS

Bottled

Shapiro IPA 38

Malka red beer 38

Negev 38

Draft

Goldstar UF 38

Moretti 38

Paulaner 38

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