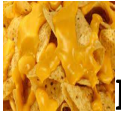




Nachos classic: Corn chips with traditional Mexican salsa..... 3



Nachos Formaggio: Corn chips covered with fontina cheese..... 4



Nachos completo: Covered with fontina cheese + Mexican salsa + Galapenos.. 6



Apéro belge: Celery salt on the cheese cubes 3

LE BRUSCHETTE



MARGHERITA: mozzarella, tomato, oregan..... 6



TONNO e CIPOLLA: mozzarella, tomato, tuna, onion..... 7



ALICE: mozzarella, butter, anchovies, pepper..... 7



MIELE e NOCI: mozzarella, honey, roasted nuts..... 7

LE PIADINE



ORTOLAN: grilled vegetables, cheese..... 6



CONTADINO: grilled vegetables, scamorza cheese, tartara sauce..... 6



DIANA: Coppa ham, green salad, mushrooms, mozzarella cheese..... 6



COSAQUE: Coppa ham, tomatoes, caprino cheese, pink sauce..... 6



ALIEN: Praga ham, green salad, brie cheese, pink sauce..... 6



FUME': Speck ham, scamorza cheese, mushrooms, paté d'oliva..... 6



ON THE ROAD: grilled chicken breast, green salad, tomatoes, grana padano cheese, Caesar sauce 7



CHARLIE: bresaola, rocket salad, grana padano cheese..... 7



KING ROYAL: Crudo ham, green s., brie cheese, tomatoes, pink sauce..... 7



SASSELLA: Bresaola, rocket salad, caprino cheese, lemon..... 7








OSLO: Salmon, rocket salad, caprino cheese..... 8







BURGERS







WIT ROASTED POTATOES






100% PRIME BEEF - 5 oz Our burgers gr. homemade burger.



- 





GORDON: cheddar cheese, tomatoes, green salad, ketchup10
- 






BACON: double cheddar, tomatoes, green salad, ketchup , bacon11
- 






URKA: gorgonzola cheese, speck ham, tomatoes, green s., tartara sauce12
- 





ITALIA: squacquerone cheese, tomatoes, green salad, mayonnaise 12



SLIMER: Taleggio cheese, tomatoes, tartara sauce, bacon 12



DEVIL: cheddar cheese, tomatoes, green salad, *homemade spicy sauce*, bacon 12



SWEET ONION: Caramelized onions, cheddar, tomatoes, salad, mayonnaise, bacon. 13



DOUBLE: 2 burger, double cheddar, tomatoes, green salad, ketchup, bacon 15

SALADE



CAESAR'S SALADE : Green salad, grilled chicken breast, croutons, grana padano cheese, Caesar sauce, grilled bacon..... 9



SALMON SALADE: Salmon, tomatoes, tomatoes, carrots, green salad..... 9

STEAK HOUSE

STEAKS

TAGLIATA DI FASSONA PIEMONTESE 16,00 € - 300 g

Tagliata di Manzo means sliced beef and is one of Italy's most famous second course. Sirloin steak is most often used in Italy. Is a sliced steak, called tagliata, essentially a nice thick piece of beef that is grilled, then carved.



TAGLIATA RUCCOLA AND GRANA

16,00 € - 300 g

Served on a bed of peppery arugula, thin shavings of Parmesan Reggiano cheese, and a drizzle of good olive oil.

With grilled vegetables and roasted potatoes.

TAGLIATA RADICCHIO e ZOLA

16,00 € - 300 g

Served in a creamy Gorgonzola cheese sauce on a bed of caramelized radicchio (radicchio is a form of chicory with red leaves and a slightly bitter taste).

PICANHA DI FASSONA PIEMONTESE

18,00 € - 300 g

Picanha (or rumpcap) is full of flavour and tender when it is sliced thin across the grain of the meat. Perfect for cooking to succulent medium-rare.



Fassona Piemontese is a breed of cow native to the Piedmont region. The meat from Fassona bovines has little connective tissue, so it is quite tender and lean. The cows are fed on hay and grains so their meat is low in cholesterol and rich in vitamin B, an antioxidant that preserves its characteristically intense red color.

STEAK HOUSE

LARGE CUTS

These steaks are priced per 100g and are dependant on what we have in stock. They are big. Good if you're hungry or for two, three, four to share

COSTATA DI FASSONA PIEMONTESE 4,00 € / 100 g

It may weigh anything between 1kg. We will be very happy to show the steak they have selected for you before cooking it. Good if you're hungry or for for two, three to share.

Fassona Piemontese is a breed of cow native to the Piedmont region. The meat from Fassona bovines has little connective tissue, so it is quite tender and lean. The cows are fed on hay and grains so their meat is low in cholesterol and rich in vitamin B, an antioxidant that preserves its characteristically intense red color.



FIorentina di Rubia Gallega 6,00 € / 100 g

The steak (Porterhouse steak from Anglo-Saxon cuisine). It may weigh anything between 1.2 kg and 2kg. We will be very happy to show the steak they have selected for you before cooking it. Good if you're hungry or for three, four to share.

The Rubia Gallega, is a breed of cattle native to the autonomous community of Galicia. The Rubia Gallegas we buy are selected especially for us. These are often large cattle, with nice marbling and a dark colour.



TAGLIERI



MONET: Chef's selection of ham and cheese..... 12



PARIS: Crudo di Parma, buffalo mozzarella, tomatoes 12



DALI': Salmon, grilled vegetables, rocket salad, small tomatoes 13



WÜRSTEL e CRAUTI: Wurstel sausages, sauerkraut and mustard 12

DESSERT



HOMEMADE PIES 4



PIADINA NUTELLA..... 5



TRADITIONAL BELGIAN LIEGE WAFFLE TOPPING WITH CREME
OR NUTELLA OR ICE-CREAM..... 5