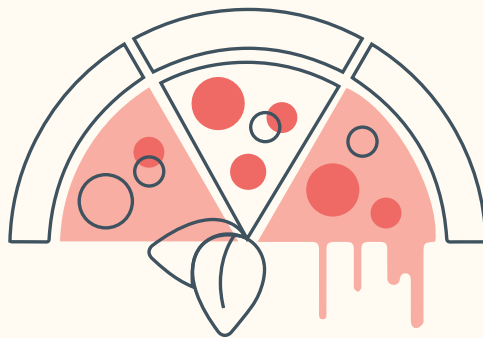

tomato

FOOD
MENU



PER INIZIARE STARTERS

BRUSCHETTA ROMANA 6.000

Sour dough garlic crouton, marinated diced tomatoes, fresh mint, buffalo mozzarella and basil (CW-D)

PARMIGIANA DI MELANZANE 6.500

Fried and baked eggplant, tomato sauce, buffalo mozzarella, parmigiano (CW-D-S)

FRITTO MISTO 8.000

Semolina dusted crispy calamari, prawns, hammour and sardines, served with fresh lemon and Chef's special basil and pistachio remoulade (CW-CR-E-F-M-N)

BURRATA 9.500

Burrata cheese, salt baked beetroot, pesto cherry tomatoes, balsamic truffle caviar, eggplant and focaccia crisp (D-C-S-N)

INSALATE SALADS

INSALATA DI RUCOLA

Rucola leaves, shallot dressing, cherry tomato and pecorino shavings, served over tapenade bread (CW-D) 6.000

CAESAR SALAD

Romaine lettuce, grilled chicken, homemade Caesar dressing, parmesan cheese and croutons (CW-E-F-D-MS) 6.000

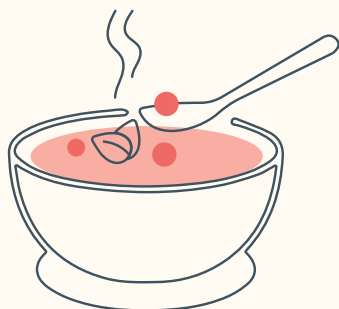
INSALATONA

Mixed leaves, cherry tomato, taggiasca olives, macerated tuna, anchovies, green beans and boiled potato (F) 6.500



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ZUPPE SOUPS



ZUPPA MITUNATA 4.500

Traditional Piemonte style minestrone, rye bread and melted cheese (CW-D-C)

BRODETTO DI PESCE 6.000

Assorted fish and shellfish, crustacean bisque, confit tomato and char grilled crouton (CW-CR-F-C-M)

PASTAS

RIGATONI ALLA NORMA

Fresh tomato sauce, fried eggplant and pecorino cheese (CW-D-S) 6.000

RIGATONI CACIO E PEPE

Rigatoni pasta, pecorino romano cream and freshly ground black pepper (CW-D) 7.500

LINGUINE AL PESTO BIANCO RUSTICO

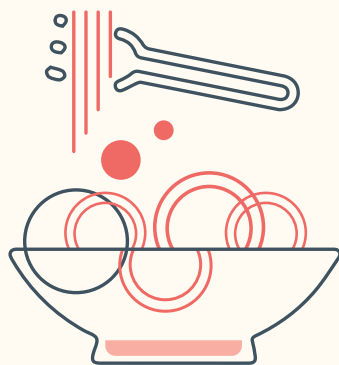
Walnuts, ricotta cheese, parmesan, garlic oil and fresh lemon (CW-D-N) 7.500

LASAGNA ALLA MODENESE

Traditional green dough lasagna, bolognese, béchamel and parmigiano (CW-E-D-C) 8.000

SPAGHETTI ALLA SCOGLIO

Seafood, tomato, red chili pepper and white wine (CW-D-S-SD) (contains alcohol) 10.000



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SECONDI MAIN COURSES

POLLO OSSOBUCO

13.000

Finished with gremolata and served with roasted garlic mashed potato (D)



TONNO AGGHIOTTI

14.000

Sicilian style tuna, tomato capers, olives, garlic, onion, pine seed and saffron (F)

BRANZINO E VIGNAROLA

15.000

Pan seared seabass, asparagus, artichoke, peas, broad beans, mint and fennel with green olive jus (F)

TAGLIATA DI MANZO

16.000

Seared rib eye steak served with sauté vegetables and mashed potato (D-SD)

COSTELETTE DI AGNELLO

16.000

Grilled lamb chops served sauté vegetables, mashed potato and veal jus (D-SD)

FILLETTO DI MANZO CON RISTRETTO AL ROSMARINO

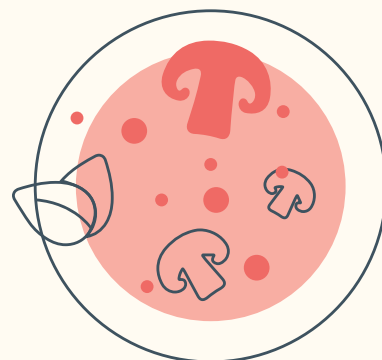
20.000

Grilled beef tenderloin, rosemary sauce served with sauté vegetables and mashed potato (D-SD)

RISOTTO

RISOTTO AI FUNGHI 8.000

Carnaroli rice with porcini mushrooms, aged parmesan cheese and parsley (D)



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PIZZAS

MARGHERITA

8.000

Tomato sauce, buffalo mozzarella, oregano and fresh basil (CW-D)

ORTOLANA

8.500

Tomato sauce, buffalo mozzarella, scamorza and mixed grilled vegetables (CW-D)

CHICKEN TIKKA

9.000

Tomato sauce, mozzarella cheese, Indian barbequed chicken thigh, mint chutney and fresh onions (CW-D)

NAPOLI

9.000

Tomato sauce, buffalo mozzarella, anchovies, capers, olives and oregano (CW-F-D)

4 FORMAGGI

9.000

Buffalo mozzarella, taleggio, gorgonzola and fontina cheese (CW-D)

CAPRICCIOSA

9.500

Tomato sauce, buffalo mozzarella, artichokes, black olives, mushrooms and turkey ham (CW-D-SD)

CALABRESE

10.000

Tomato sauce, buffalo mozzarella, beef soppressata, spicy nduja and taggiasca olives (CW-D-SD)

ITALIANA

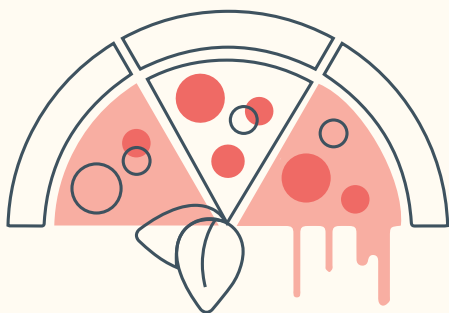
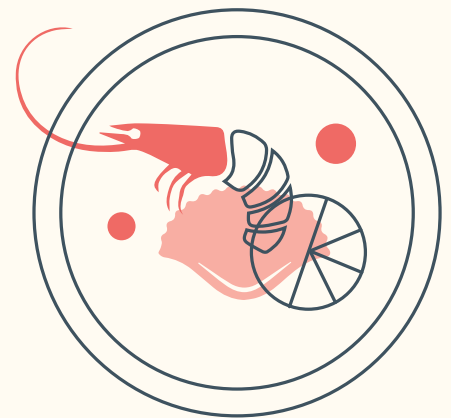
12.000

Tomato sauce, buffalo mozzarella, bresaola della Valtellina, rucola and parmigiano (CW-D-SD)

FRUTTI DI MARE

12.000

Tomato sauce, buffalo mozzarella and mixed seafoods (CW-CR-E-D)



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DESSERTS

TIRAMISU

Extra light classic tiramisu, mascarpone cream, and chocolate (CW-E-D)

5.000

PANNA COTTA

Classical creamed vanilla raspberry dessert topped with mango gel (CW-E-D)

5.000

ITALIAN LEMON MERINGUE TART

With berry coulis (CW-E-D)

5.000

MACEDONIA DI FRUTTA

Selection of diced fruit, lemon sorbet and orange zest

5.000

CAFÉ GUANAJA

70% chocolate mousse, coffee crème brulee, and cassis coulis (CW-E-D)

6.000

SELECTION OF ICE CREAM (PER SCOOP)

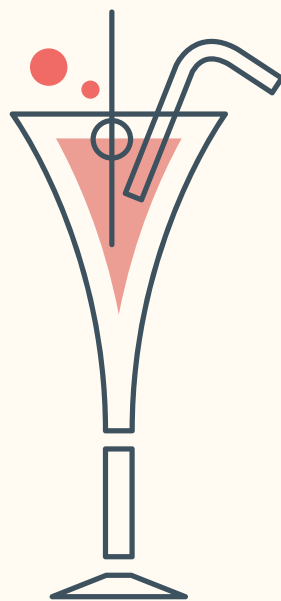
Pistachio, chocolate, espresso, vanilla, lemon, strawberry (E-D-N-SD)

1.700

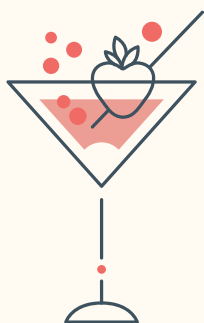
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tomato

BEVERAGE
MENU



MOCKTAILS



TIKI BREEZE

Passion fruit, strawberry and orange juice

4.100

VITALITY

Carrot juice, orange juice, ginger and lime juice

4.100

LEMON DIZZY

Ginger ale, lemon juice, grenadine and maraschino cherry

4.100

MAI KAI

Orange Juice, lemon juice, pineapple juice, orgeat syrup and passion syrup

4.100

DRINKS

WATER

Acqua Panna	500 ml	2.100
Acqua Panna	1000 ml	3.100
San Pellegrino	500 ml	2.100
San Pellegrino	1000 ml	3.100

SOFT DRINKS

1.800

ENERGY DRINKS

Red Bull	3.200
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FRESH JUICES

Watermelon	3.400
Orange	
Lemon Mint	

COFFEES & TEAS

2.700



COCKTAILS

NEGRONI

5.300

Campari, martini rosso, gin, soda water

APEROL SPRITZ

5.300

Sparkling wine, aperol bitter, soda water

LIMONCELLO SPRITZ

5.300

Sparkling wine, limoncello, soda water

DRY MARTINI

5.300

Dry vermouth, gin

NEGROSKY

5.300

Vodka, martini rosso, campari

BLOODY MARY

5.300

Vodka, tomato juice, condiments

COSMOPOLITAN

5.300

Vodka, lime, triple sec, cranberry

SEX ON THE BEACH

5.300

Vodka, peach schnapps, cranberry juice, pineapple juice, maraschino cherry

PINACOLADA

5.300

Rum, coconut cream, pineapple juice

MAI TAI

5.300

White rum, dark rum, triple sec, lime juice, pineapple juice, grenadine syrup

CAIPIRINHA

5.300

Cachaca, lime, caster sugar

TEQUILA SUNRISE

5.300

Tequila, orange juice, grenadine

BULL FROG

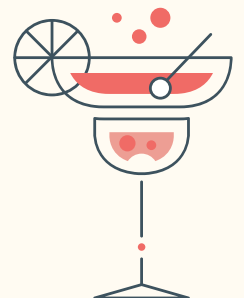
7.400

Gin, vodka, white rum, tequila, blue curacao & red bull

LONG ISLAND ICE TEA

7.400

Gin, vodka, white rum, tequila, triple sec, lime juice, cola





BOTTLED BEERS

	BOTTLE
Corona	4.500
Heineken	4.500

DRAUGHT BEERS

	HALF PINT	FULL PINT
Stella Artois	4.600	6.800
Heineken	4.600	6.800

VODKA

	SINGLE	DOUBLE
Stolichnaya	4.300	8.700
Absolute blue	4.300	8.700
Grey goose	6.200	12.400

WHISKEY

	SINGLE	DOUBLE
Red Label	3.900	7.400
Jack Daniel	4.300	8.700
Famouse grouse	4.300	8.700
J.B Rare	4.300	8.700
John Jameson	5.000	9.900
Chivas Regal 12 years	6.200	12.400
J.W Black Label	6.200	12.400
Glenfidich Malt	6.800	13.500

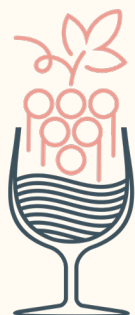
GIN

	SINGLE	DOUBLE
Gordons Dry Gin	4.300	8.700
Bombay Sapphire	4.300	8.700
Tanqueray	4.300	8.600
Hendricks	6.200	12.400

DIGESTIVES

	SINGLE	DOUBLE
Grappa	3.400	6.900
Limoncello	3.400	6.900

SPIRITS



WHITE WINES

	GLASS	BOTTLE
Cielo Terre Allegre Trebbiano, Italy	5.500	25.000
Crane Lake Pinot Grigio, USA	5.500	25.000
Emotivo Italian White, Italy	5.600	27.500
Jean Balmont Sauvignon Blanc, France		25.000
Masia Chardonnay, Spain		25.000
Zonin Venittere Soave DOC, Italy		35.000
Italia Pinot Grigio, Italy		35.000
Casillero Del Diablo Chardonnay, Chile		38.000
False Bay Chenin Blanc, South Africa		38.000
Frescobaldi Remole Bianco, Italy		48.000
Villa Antinori Bianco, Italy		50.000

RED WINES

Cielo Terre Allegre Sangiovese, Italy	5.500	25.000
Crane Lake, Pinot Noir, USA	5.500	25.000
Emotivo Italian Red, Italy	5.600	27.500
Crane Lake, Malbec, USA		25.000
Masia Merlot, Spain		25.000
False Bay Shiraz, South Africa		28.000
Montepulciano Dábruzzo Zonin, Italy		28.000
Argento Shiraz, Argentina		38.000
Frescobaldi Remole Rosso, Italy		48.000
Chateau La Marsalle, St. Emillion, France		66.200
Chateauneuf Du Pape, France		110.600

WINES

ROSE WINES

	GLASS	BOTTLE
Prize Mendocino Rose, USA	5.500	25.000
Mateus Rose, Portugal		30.660
Emotivo Pinot Grigio Rose, Italy		35.000

SPARKLING WINES

Conte Fosco Cuvee Brut, Italy	8.000	35.000
Masia J Sparkling, Spain		26.000
Proseco Zonin, Italy		40.400

WINES

