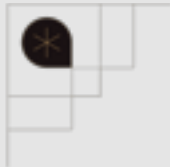


LE TERRAZZE

BAR

PRICES IN EURO – VAT INCLUDED



OUR REJUVENATING SELECTION

BEERS



CORONA (4,5%) 33 CL	10
HEINEKEN (5%) 33 CL	10
ICHNUSA NOT FILTERED (5%) 33 CL	12
PILLSNER (4,4%) 33 CL	12
PERONI DOPPIO MALTO	
GRAN RISERVA (6,6%) 50 CL	14
(ALLERGENS: GLUTEN)	
BEER GLUTEN FREE IOI	14

COCKTAILS

SPRITZ APEROL	22
BITTER APEROL, PROSECCO	
MARAI STRADA GUIA, SODA	
SPRITZ CAMPARI	22
BITTER CAMPARI, PROSECCO	
MARAI STRADA GUIA, SODA	
GIN TONIC WITH TONIC	20
WATER ORGANICS	
BY REDBULL	





SOFT DRINKS

SOFT DRINKS, FRESHLY, SQUEEZED JUICES, FRUIT JUICES

FRUIT JUICE	8
COCA COLA	8
COCA COLA ZERO SUGAR	8
CHINOTTO	8
CEDRATA	8
SPRITE	8
FANTA	8
CRODINO	8
SEASONED TOMATO JUICE	12
FRESHLY SQUEEZED JUICES (ORANGE, GRAPEFRUIT)	10

SELTZER

ORGANICS BY REDBULL TONIC WATER	7
ORGANICS BY REDBULL GINGER BEER	7
LEMON SODA	7





CAFETERIA & ICED TEAS

FOR AN AUTHOR'S BREAK

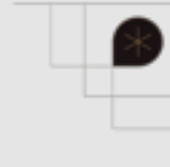
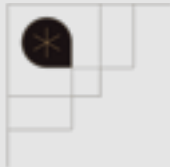
CAFETERIA

COFFEE ESPRESSO	5
DOUBLE ESPRESSO	8
DECAF ESPRESSO	5
AMERICAN COFFEE	5
BARLEY	5
GINSENG	5
COLD OR HOT MILK	4
CAPPUCCINO, CAFFELLATTE	6
HOT CHOCOLATE / WITH WHIPPED CREAM	6

“LA VIA DEL TÈ” TEAS, INFUSIONS, HERBAL TEA

EARL GREY IMPERIALE	12
ENGLISH BREAKFAST	12
SPECIAL JASMINE	12
SPECIAL GUNPOWDER/ GREEN TEA	12
CAMOMILLA	12
SWEET RELAX	12
LEMON & GINGER	12





CAFETERIA GOURMET

FOR AN AUTHOR'S BREAK

GOURMET COFFEE

GOURMET PISTACHIO ESPRESSO 12
(FABBRI GOURMET SAUCE GOLD PISTACHIO, ESPRESSO, WHIPPED CREAM)

GOURMET SAUTED CARAMEL ESPRESSO 12
(FABBRI GOURMET SAUCE BITTER SAUTED CARAMEL, ESPRESSO, WHIPPED CREAM)

LECCESE ESPRESSO 12
(FABBRI ALMOND MILK SYRUP, ESPRESSO, ICE)

LATTE GOURMET

SALTED CARAMEL LATTE 12
(HOT MILK, ESPRESSO, FABBRI SAUTED CARAMEL SYRUP)

ICE ALMOND AMARENA LATTE 12
(ALMOND MILK, FABBRI AMARENA SYRUP, ESPRESSO)

DRINK THÈ FREDDI

ZEN-TEA 15
(FABBRI GINGER AND TURMERIC SYRUP, ICED TEA)

PASSION-TEA 15
(FABBRI PASSION FRUIT SYRUP, LEMON JUICE, MINT LEAVES, SODA, ICED TEA)

CHERRY-TEA 15
(FABBRI AMARENA SYRUP, ICED TEA)



AVAILABLE UNTIL 3.30 PM



HEALTHY & FIT DRINKS

NATURAL SELECTIONS

FIT HIT

19

RASPBERRIES

BANANA

COCONUT MILK

CALORIES PER GLASS: 104 KCAL

BLACKBERRY BREEZE

19

SOIA MILK

BANANA

FROZEN BLACKBERRIES

CALORIES PER GLASS: 440 KCAL

MORSO VERDE

19

FRESH SPINACH

APPLE

BANANA

CALORIES PER GLASS: 87 KCAL

**THE PRODUCT MIGHT BE FROZEN*





À LA CARTE MENU

BRESAOLA CARPACCIO, 24
ARUCOLA, AND PARMESAN CHEESE
WITH OUR SELECTION OF BREAD
(ALLERGENS: LACTOSE)

MIXED SALAD 20
(LETTUCE, CARROTS, CHERRY
TOMATOES, RADICCHIO)

CAESAR SALAD WITH LEMON 25
CITRONETTE
(ALLERGENS: LACTOSE, GLUTEN)

TOMATO AND BUFFALO'S MILK 20
MOZZARELLA CHEESE WITH
OUR SELECTION OF BREAD
(ALLERGENS: LACTOSE, GLUTEN)

SALMON, ARUCOLA AND 24
CREAM CHEESE SANDWICH
AND POTATO CHIPS
(ALLERGENS: GLUTEN, LACTOSE, FISH, EGG)

OMELETTE WITH VEGETABLES 18
(ALLERGENS: LACTOSE, EGG)





À LA CARTE MENU

SINGER BUN 25
SESAME BUN, 180 GR OF BEEF,
TOMATO, SALAD WITH
POTATO CHIPS
(ALLERGENS: GLUTEN, EGG)

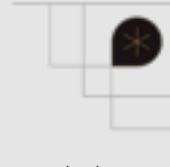
SINGER CHEESE BUN 27
SESAME BUN, 180 GR OF BEEF,
EDAMMER CHEESE, TOMATO,
SALAD WITH POTATO CHIPS
(ALLERGENS: GLUTEN, LACTOSE, EGG)

CLUB SANDWICH 24
TOASTED BREAD, BACON,
CHICKEN, HARDBOILED EGG,
TOMATO, SALAD WITH
POTATO CHIPS
(ALLERGENS: GLUTEN, EGG)

HAM AND CHEESE TOAST 18
(ALLERGENS: GLUTEN, LACTOSE)

CHEESE TOAST 16
(ALLERGENS: GLUTEN, LACTOSE)





ROMAN TRADITIONAL PASTA

DURUM-WHEAT SPAGHETTI 25
WITH EGG, PORK CHEEK,
CHEESE AND BLACK PEPPER
(ALLERGENS: LACTOSE, GLUTEN, EGG)

DURUM-WHEAT PASTA WITH 25
TOMATO SAUCE, PORK CHEEK AND
PECORINO CHEESE
(ALLERGENS: LACTOSE, GLUTEN)

HOME-MADE TONNARELLI, 25
CACIO CHEESE AND BLACK
PEPPER
(ALLERGENS: LACTOSE, GLUTEN)





SELECTION OF DESSERTS

COCOA TARTLET WITH
LEMON CREAM AND
ITALIAN MERINGUE 18
(ALLERGENS: GLUTEN, LACTOSE, EGG)

GINGER-MARINATED
RED FRUITS WITH
YOGHURT MOUSSE 18
(ALLERGENS: LACTOSE)

ICECREAM CUP 18
(CREAM, CHOCOLATE, PISTACHIO,
HAZELNUT) WITH WHIPPED CREAM
(ALLERGENS: GLUTEN, NUTS, EGG,
LACTOSE)

SEASONAL MIXED FRUIT 18

CHERRY PARFAIT,
CHOCOLATE AND
MINT POWDER 18
(ALLERGENS: LACTOSE, NUTS)



FROZEN PRODUCTS - SOME DISHES MAY BE PREPARED WITH RAW MATERIALS THAT ARE FROZEN OR DEEP-FROZEN AT ORIGIN.

RAW MATERIALS / CUT DOWN FOOD - SOME FRESH PRODUCTS OF ANIMAL ORIGIN, AS WELL AS RAW SERVED FISH, ARE SUBJECT TO A QUICK TEMPERATURE CUT DOWN TREATMENT IN ORDER TO GUARANTEE QUALITY AND SAFETY, AS DESCRIBED IN HACCP PLAN AS PER CE 852/04 AND CE 853/04 REGULATION.

ALLERGENS - THE GUEST IS KINDLY ASKED TO INFORM WAITER / WAITRESS BEFORE ORDER ABOUT THE NEED OF DISHES WITH NO PRESENCE OF ALLERGENS. DURING THE PREPARATION, CROSS-CONTAMINATION CANNOT BE EXCLUDED. THEREFORE, OUR DISHES MIGHT CONTAIN THE FOLLOWING ALLERGENIC SUBSTANCES AS PER UE 1169/11 REGULATION, SEE ATTACHMENT II

ATTACHMENT II : SEAFOOD AND SEAFOOD-BASED PRODUCTS, CLAMS AND CLAMS-BASED PRODUCTS, SHELLFISH AND SHELLFISH-BASED PRODUCTS, CEREALS WITH GLUTEN, EGGS AND EGGS-BASED PRODUCTS, SOIA AND SOIA-BASED PRODUCTS, MILK AND MILK-BASED PRODUCTS, SULFUR DIOXIDE AND SULFITES, SHELLED FRUITS, CELERY AND CELERY-BASED PRODUCTS, LUPINS AND LUPINS-BASED PRODUCTS, PEANUTS AND PEANUTS-BASED PRODUCTS, MUSTARD AND MUSTARD-BASED PRODUCTS, SESAM SEEDS AND SESAM SEEDS-BASED PRODUCTS.

WATER: IN OUR RESTAURANT WE SERVE MICROFILTERED DRINKABLE WATER