

## **CHAMPAGNE**

Tsar Alexander II enjoyed Cristal,  
Winston Churchill adored Pol Roger  
and in Casino Royal,  
James Bond drinks Bollinger.

Champagne is the ultimate statement of celebration  
and enjoyed by many.

Whether for celebration or simple self indulgence,  
we invite you to sip and enjoy.

## **CHARADE AT HOTEL DE' RICCI**

A grandiose and magisterial home experience,  
offered to you in a most beautiful corner of Rome.

Wherever you may come from,  
however you have reached and enjoyed Rome,  
De' Ricci offers glorious sanctuary like no other.

Hour by hour, day by day.  
Charade at the De' Ricci is unique.

Equipped and stocked with the finest and most unique  
products available, Charade cater for everything and anything.  
Your requirement is a Charade priority.

Magnificently staffed, constructively trained and sublimely  
capable;  
Knowledgeable and attentive to you every requirement.

Your personal welcome and enchantment exists.  
Right here.

## CHAMPAGNE

### **"DOM PERIGNON" P2**

Champagne, Epernay - 1998  
(Pinot Nero, Chardonnay)

**By the glass (150 ml) € 80,00**  
**The bottle € 480,00**

### **"BOLLINGER" GRANDE ANNÉE ROSÈ**

Champagne, Ay - 2005  
(Pinot Nero, Chardonnay)

**By the glass (150 ml) € 45,00**  
**The bottle € 240,00**

### **"KRUG" GRAND CUVÉE**

Champagne, Reims  
(Pinot Nero, Chardonnay, Pinot Meunier)

**By the glass (150 ml) € 55,00**  
**The bottle € 290,00**

### **LAURENT- PERRIER LA CUVÉE**

Champagne, Tours-sur-Marne  
(Chardonnay, Pinot Nero, Pinot Meunier)

**By the glass (150 ml) € 20,00**  
**The bottle € 120,00**

## SPARKLING

### **MOSNEL SATÈN 2013**

Lombardia, Franciacorta  
(Chardonnay)

**By the glass (150 ml) € 15,00**  
**The bottle € 55,00**

# WINE BY THE GLASS

## WHITE WINE

<b>PERDAUDIN</b> "ANGELO NEGRO" Piemonte, Monforte Roero - 2016 (Arneis)	€ 12,00
<b>CIAMPAGNIS VIERIS</b> "VIE DI ROMANS" - Friuli, Isonzo - 2016 (Chardonnay)	€ 14,00
<b>SANCERRE CUVÉE ROMBLE</b> "V. DAUNY" - Francia, Loira - 2016 (Sauvignon)	€ 20,00
<b>RIESLING ABTSBERG KABIINETT TROCKEN</b> "VON SCHUBERT" - Germania, Mosella - 2015 (Riesling)	€ 16,00

## ROSÉ WINE

<b>"A" ALDOBRANDESCA</b> "ANTINORI" - Toscana, Grosseto - 2015 (Aleatico)	€ 16,00
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## RED WINE

<b>SITO MORESCO</b> "GAJA" - Piemonte, Barbaresco - 2016 (Nebbiolo, Merlot, Cabernet Sauvignon)	€ 18,00
<b>LE DIFESE</b> "TENUTE SAN GUIDO" Toscana, Castagneto Carducci - 2015 (Cabernet Sauvignon, Sangiovese)	€ 14,00
<b>ETNA ROSSO</b> "PASSOROSSO FRANCHETTI" - Sicilia - 2015 (Nerello Mascalese)	€ 16,00
<b>VOLNAY</b> "VINCENT LATOUR" Borgogna, Côte d'Or - 2015 (Pinot Nero)	€ 24,00

## SWEET WINE

### **PASSITO DI PANTELLERIA BUKKURAM**

**€ 18,00**

Padre della Vigna "DE BARTOLI" - Sicilia, Pantelleria - 2008  
(Zibibbo)

### **SAUTERNES DE LAMOTHE**

**€ 22,00**

"GUIGNARD" - Francia, Sauternes - 2008  
(Semillon, Sauvignon, Muscadelle)

# WINE BY THE BOTTLE

## WHITE WINE

<b>LUNARE</b> "CANTINA TERLANO" Alto Adige, Terlano - 2014 (Gewurztraminer)	€ 70,00
<b>APPIUS</b> "ST. MICHELE APPIANO" Alto Adige, Appiano - 2012 (Chardonnay, Pinot Bianco, Pinot Grigio, Sauvignon)	€ 180,00
<b>LAFOA</b> "COLTERENZIO" - Alto Adige, Appiano - 2015 (Sauvignon)	€ 55,00
<b>M</b> "MARIO SCHIOPETTO" Friuli Venezia Giulia, Capriva - 2015 - (Friulano, Riesling)	€ 120,00
<b>PERDAUDIN</b> "ANGELO NEGRO" Piemonte, Monforte d'Alba - 2016 (Arneis)	€ 40,00
<b>CAPO MARTINO</b> "JERMANN" Friuli Venezia Giulia, Villanova - 2014 (Friulano, Ribolla Gialla, Malvasia, Picolit)	€ 85,00
<b>VISTAMARE</b> "GAJA-CÀ MARCANDA" - Toscana, Castagneto Carducci 2016 - (Vermentino, Viognier, Chardonnay, Sauvignon)	€ 70,00
<b>CERVARO DELLA SALA</b> "CASTELLO DELLA SALA ANTINORI" Umbria, Sala - 2015 - (Chardonnay, Grechetto)	€ 100,00
<b>INCANTO</b> "ENZA LA FAUCI" - Sicilia, Messina - 2016 (Greco)	€ 45,00
<b>CAPICHERA</b> "CAPICHERA" - Sardegna, Arzachena - 2014 (Vermentino)	€ 60,00
<b>CHABLIS VAU LIGNEAU</b> 1er Cru "DOMAINE DE LA MOTTE" Bourgogne, Chablis - 2014 (Chardonnay)	€ 90,00

**CHASSAGNE MONTRACHET LES BENOITES** € 140,00  
"VINCENT LATOUR"  
Borgogna, Mersault - 2015  
(Chardonnay)

**SANCERRE CUVÉE ROMBLE** € 70,00  
"V. DAUNY" - Francia, Loira - 2016 - (Sauvignon)

**RIESLING ABTSBERG KABIINETT TROCKEN** € 50,00  
"VON SCHUBERT" - Germania, Mosella - 2015  
(Riesling)

## ROSÉ WINE

**"A" ALDOBRANDESCA** € 70,00  
"ANTINORI" - Toscana, Grosseto - 2015 - (Aleatico)

**CHÂTEAU MIRAVAL** € 60,00  
Provenza - 2016 - (Cinsault, Rolle, Grenache)

## RED WINE

**BARBARESCO** € 250,00  
"GAJA" - Piemonte, Langhe - 2013 - (Nebbiolo)

**BAROLO BRICCO RAVERA** € 120,00  
"GIOVANNI ROCCA"  
Piemonte, Barolo - 2012 - (Nebbiolo)

**SITO MORESCO** € 70,00  
"GAJA" - Piemonte, Barbaresco - 2016  
(Nebbiolo, Merlot, Cabernet Sauvignon)

**AMARONE DELLA VALPOLICELLA** € 90,00  
"TOMMASO BUSSOLA"  
Veneto, Negrar - 2010  
(Corvina, Corvinone, Rondinella, Molinara)

**VALPOLICELLA** € 180,00  
"QUINTARELLI" - Veneto, Negrar - 2007  
(Corvina, Rondinella, Molinara)

**BRUNELLO DI MONTALCINO** € 70,00  
"CASTELLO ROMITORIO" Toscana, Montalcino - 2012  
(Sangiovese Grosso)

**LE DIFESE** € 60,00  
"TENUTE SAN GUIDO"  
Toscana, Castagneto Carducci - 2015  
(Cabernet Sauvignon, Sangiovese)

<b>CHIANTI VIGNA DEL SORBO</b> "FONTODI" - Toscana, Panzano - 2014 (Sangiovese, Cabernet Sauvignon)	<b>€ 70,00</b>
<b>TIGNANELLO</b> "MARCHESI ANTINORI" Toscana, San Casciano - 2013 (Sangiovese, Cabernet Sauvignon, Cabernet Franc)	<b>€ 130,00</b>
<b>SASSICAIA</b> "TENUTA S. GUIDO" Toscana, Bolgheri - 2013 (Cabernet Sauvignon, Cabernet Franc)	<b>€ 300,00</b>
<b>PINOT NERO CASTELLO DELLA SALA</b> "MARCHESI ANTINORI" Umbria, Sala - 2014 - (Pinot Nero)	<b>€ 80,00</b>
<b>ETNA ROSSO</b> "PASSOROSSO FRANCHETTI - Sicilia - 2015 (Nerello Mascalese)	<b>€ 60,00</b>
<b>VOLNAY</b> "DOMAINE VINCENT LATOUR" Borgogna - 2015 Cote d'Or (Pinot Nero)	<b>€ 90,00</b>
<b>CHÂTEAUNEUF DU PAPE</b> "ROCHE AUDRAN" 2009 Valle del Rodano - 2009 (Grenache, Syrah, Mourvedre)	<b>€ 100,00</b>
<b>ALTER EGO</b> "CHÂTEAU PALMER" Bordeaux, Margaux - 2013 (Merlot, Cabernet Sauvignon, Cabernet Franc)	<b>€ 150,00</b>
<b>BERGSTROM</b> "BERGSTROM VINEYARD" - Oregon - 2013 (Pinot Nero)	<b>€ 220,00</b>

## SWEET WINE

<b>MOSCATO D'ASTI</b> "SARACCO" - Piemonte, Asti - 2016 (Moscatto)	<b>€ 40,00</b>
<b>RECIOTO TB</b> "TOMMASO BUSSOLA" - Veneto, Negrar - 2006 (Corvina, Corvinone, Rondinella, Cabernet franc)	<b>€ 150,00</b>



- MUFFATO DELLA SALA** € 70,00  
"CASTELLO DELLA SALA ANTINORI"  
Umbria, Sala - 2011  
(Grechetto Riesling, Sauvignon, Semillon, Traminer)
- PASSITO PANTELLERIA BUKKURAM** € 90,00  
Padre della Vigna "De Bartoli" - Sicilia, Pantelleria  
2008 (Zibibbo)
- SAUTERNES DE LAMOTHE** € 80,00  
"GUIGNARD" - Francia, Sauternes - 2008  
(Semillon, Sauvignon, Muscadelle)

# CORAVIN

To enjoy the flavor and taste of every glass of wine  
as if the bottle was just opened for you.

## CORAVIN WHITE WINE

<b>TERLANER I</b> "Terlano" 2012	€ 100,00
<b>GAJA &amp; REY</b> "Gaja" 2014	€ 80,00
<b>CHABLIS LES CLOS</b> "Albert Pic" 2012	€ 60,00
<b>SILEX</b> "Didier Daugenau" 2007	€ 200,00
<b>RIESLING URZIGER WURZGARTEN TROKEN</b> "DR. Loosen" 2011	€ 70,00
<b>CHASSAGNE MONTRACHET LE MORGEOT</b> "Domaine Leroy" 2013	€ 300,00

## CORAVIN RED WINE

<b>BARBARESCO</b> "Gaja" 2013	€ 90,00
<b>AMARONE</b> "Romano dal Forno" 2008	€ 140,00
<b>BAROLO BRUNATE</b> "Roberto Voerzio" 2008	€ 160,00
<b>DARMAGI</b> "Gaja" 2012	€ 130,00
<b>BRUNELLO DI MONTALCINO</b> Riserva "Biondi Santi" 2010	€ 300,00
<b>MASSETO</b> "Tenuta dell'Ornellaia" 2007	€ 400,00
<b>SASSICAIA</b> "Tenuta S. Guido" 2008	€ 160,00

<b>SOLAIA</b> "Marchesi Antinori" 2004	<b>€ 180,00</b>
<b>CHÂTEAU MOUTON ROTHSCHILD</b> 2001	<b>€ 550,00</b>
<b>CHÂTEAU LA MISION HAUT-BRION</b> 2006	<b>€ 350,00</b>
<b>GEVREY CHAMBERTIN CLOS SAINT JACQUES</b> "A. Rousseau" 2010	<b>€ 450,00</b>

# JOURNEY COCKTAILS

€ 16,00

“Cause it’s not what we have but what we enjoy that brings happiness”

## DE-COLLÈGE

**Rhum Agricòle Blanc, Lime and...Choose Your Sweetener.**

In the French caribbean the Ti’ Punch is a real ritual, accompanies daily life and marks the rhythm of the days. You have what you need, make your own drink!

## ACHILLES HEEL

**Greek Metaxa, Mastika Liquor, Lemon, Honey-Yogurt Mix.**

The myth of the “Piè Veloce” Achilles is among the richest and oldest of Greek mythology: it represents the dualism of strength and weakness of human nature.

## POYEKHALI! (LET’S GO!)

**Vodka or Gin, Vanilla and Lemon Liquor, Hawthorn Bitter.**

Inspired by one of the greatest achievements in the history of mankind: the first trip in the space of the Russian cosmonaut Jurij Gagarin, without borders or boundaries.

## POLYNESIAN PEARL DIVER

**Rum Mix, Falernum, Orange Juice, Lime, Pearl Diver Mix.**

Named after a Quentin Tarantino’s film, this drink embodies the traditions, culture and respect for the nature of the Polynesian people. MAHALO!

## SPAGHETTI-WESTERN

**Campari, Sweet Vermouth and Cognac, With A Smoky Scent.**

He is easily recognizable due to his iconic poncho, fondness for cigars and the fact that he rarely talks. Who is he?

The Man With No Name of the Roman director Sergio Leone.

## LAND OF THE RISING SUN

**Shichimi Bitter, Japanese Whisky, Sugar, Umeshu.**

“We do not smile because something beautiful has happened, but something beautiful will happen because we smile.”  
Japanese Proverb

## THE DANCING DEAD

**Tequila Blanco, Bergamot Cream, Lime, Hawaiian Black Salt.**

In Mexican traditions “El Día De Muertos” is a happy celebration, where the streets are filled with skeletons dressed in festive clothes while they play musical instruments and dance.

## AMERICAN DREAM

**Peanut Butter Bourbon, Crème De Fraise, Chocolate Bitter.**

The country of opportunities and superheroes, the home of Hollywood films and Elvis “The King” Presley. Because each of us, after all, feels a bit American.

# UNFORGETTABLE COCKTAILS

€ 16,00

A selection of timeless cocktails, each of which has a story to tell.

## REMEMBER THE MAINE

**Rye Whiskey, Sweet Vermouth, Cherry Heering, Absinthe.**

In 1898 the USS Maine, moored in Havana harbor, exploded inexplicably. This event precipitated the Spanish–American War and popularized the saying “Remember the Maine, the Hell with Spain!”

## MARY PICKFORD

**White Rum, Pineapple Juice, Maraschino and Grenadine.**

It is said to have been created for the famous actress in the 1920’s at the Hotel Nacional de Cuba, on a trip she took to Havana with Charlie Chaplin and Douglas Fairbanks.

## EAST INDIA COCKTAIL

**Cognac, Maraschino, Dry Curacao, Pineapple Syrup, Bitters.**

“East India” recalls those regions of bygone times and the great commercial activity that Great Britain had with its colonies overseas.

## MAI-TAI

**Rum Mix, Dry Orange, Lime and Orgeat Syrup.**

The quintessence of Tiki Drinks created by Trader Vic in 1944 for some Tahitian friends. One of them, after tasting it, exclaimed “Maita’i roa ae!” – “Out of this world”.

## LAST WORD

**Gin, Green Chartreuse, Maraschino, Lime.**

Created at the Detroit Athletic Club by Frank Fogarty, one of the best known vaudevillian monologists. It is a little sour, a little sweet, a little pungent.

## BRAMBLE

**Gin, Lemon Juice, Sugar and Crème De Mûre.**

A contemporary classic by Dick Bradsell in 1980’s, London. The strength of the gin is balanced by the savory taste of lemon juice and the aromatic sweet taste of blackberry liquor.

## EL DIABLO

**Tequila, Crème de Cassis, Lime Juice and top of Ginger Ale.**

The earliest known reference to the El Diablo cocktail is found in Trader Vic’s Book of Food and Drink published in 1946. “The Devil is in the Tequila”.

## OLD PAL

**Campari, Dry Vermouth, Rye Whiskey.**

It seems that the cocktail was “invented” by William “Sparrow” Robinson, an expatriate sports journalist in Paris in Prohibition, who used to call everyone he met with the nickname “Old Pal”

# GIN & TONIC

€ 15,00

"I can't be no-one else, I'm feeling supersonic,  
Give me Gin and Tonic"

## TANQUERAY NO. TEN

This super premium gin uses whole fresh citrus fruits including grapefruit and camomile which balance the flavor. The last distillation happens in the small pot still "tiny 10".

## BOMBAY SAPPHIRE EAST

This London dry gin is the result of a Carterhead still istillation using 11 botanicals creating a lighter and delicate gin.

## GIN MARE

The pot still used to create a Mediterranean gin is housed in a chapel in a property that was once a monk's retreat. Cue Holy "Spirit".

## GIN NO. 3

The name No.3 refers to the address in St James's Street. Berry Bros. & Rudd, London's oldest wine and spirit merchant.

## HENDRICK'S

This Scottish small bath distilled gin uses traditional botanicals plus the highly unusual Bulgarian rose petals and cucumber, creating a modern adventurous gin.

## MILLER'S WESTBOURNE STRENGTH

Created in the black country using a pot stil dating back to the 19th century, the spirit is then shipped to Iceland for the addition of glacial lava water and a secret ingredient.

## PLYMOUTH

The distillery was once a monastery and has been making gin since 1793 using the soft water from Dartmoor National Park and sweet botanicals to create the unique Plymouth style.

## SIPSMITH GIN

Hand crafted in small batches of less than 500 bottles, in London's first copper distillery for 190 years.

## MONKEY 47

€ 18,00

Monkey 47 has the power to unite great British traditions, the exoticness of India, and the purity and nativeness of the Black Forest.

# SPIRITS

## SAKE

### HONJOZO

I - Sake

Medium body with orchid note and fruity finish.

Glass € 12,00

Bottle € 60,00

### JUMAI DAIGINJO

Ninki Gold.

Very intense fruit and flora.

Glass € 18,00

Bottle (720ml) € 80,00

### YONETSURU

Bio Sake.

Creamy and elegant in style.

Glass € 22,00

Bottle (720ml) € 120,00

### CHIYOKOTOBUKI SAGEA

Premium.

Very elegant with a nice bouquet of fruit's flowers.

Glass € 28,00

Bottle (720ML) € 150,00

### JUMAI GINJO

Akito Kaory.

Delicate and floral.

Glass € 14,00

Bottle € 55,00

### AZUMA YAMAGATA

Light and tropical fruit flavour.

Glass € 16,00

Bottle € 75,00

### SPARKLING SAKE

Rokkasen Hitotoki.

Freshly combination of sweet notes and elegant bubbles.

Glass € 16,00

Bottle (720ml) € 80,00

## SHOCHU

### KIROKU

Mild sweetness of potato and black tea.

A strong, thick aroma.

Glass € 18,00

Bottle € 80,00

## SPIRITS

### SINGLE MALT WHISKY

#### THE HIGHLAND

AnCnoc 16 yrs	€ 21,00
Glendronach 18 yrs	€ 26,00
Glenmorangie Sherry wood finish	€ 36,00

#### SPEYSIDE

Knochando 12 yrs	€ 12,00
Glen Elgin 12 yrs	€ 16,00
Glenfarclas 105	€ 18,00
The Glenlivet 18 yrs	€ 21,00
Glenfiddich Original	€ 23,00
Macallan 21 yrs	€ 48,00
Benriness 21 yrs Special Release	€ 95,00

#### LOWLAND

Auchentoshan 12 yrs	€ 14,00
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#### CAMPBELTOWN

Glen Scotia Double Cask	€ 18,00
Spring Bank 12 yrs cask strength	€ 21,00

#### ISLAY

Lagavulin 16 yrs	€ 14,00
Ardbeg Ugeadail	€ 18,00
Caol Ila 18 yrs	€ 22,00
Kilchoman 2015/Sherry Butt	€ 28,00
Ardbeg 21 yrs	€ 145,00

#### SKYE

Talisker 10 yrs	€ 14,00
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#### ORKNEY

Highland Park dark origins	€ 19,00
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#### ISLE OF JURA

Jura 1995/Bourbon single cask	€ 28,00
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#### IRISH

Old Bushmills 10 yrs	€ 14,00
Middleton Very Rare	€ 55,00

## SPIRITS

#### JAPANESE

Hakushu 12 yrs	€ 23,00
Yamazakura Blended	€ 15,00



## AMERICAN & RYE

Bulleit Bourbon	€ 12,00
Maker's Mark	€ 12,00
Woodford Reserve	€ 14,00
Bulleit Rye	€ 14,00
Wild Turkey Rare Breed	€ 16,00
High West Double Rye	€ 18,00
Blanton's Gold	€ 21,00

## BLEND WHISKY

Johnnie Walker Black Label	€ 12,00
Chivas Regal 12 yrs	€ 12,00
Chivas Regal 18 yrs	€ 18,00
Royal Salute 21 yrs	€ 43,00
Johnnie Walker Odyssey	€ 240,00

## RUM

Matusalem Platino	€ 10,00
Flor de Caña 7 yrs	€ 12,00
Saint James Blanc	€ 14,00
Zacapa 23 yrs	€ 14,00
Matusalem 23 yrs	€ 16,00
Flor de Caña 18 yrs	€ 18,00
J.M. Armagnac Cask Finish	€ 23,00
English Harbour 10 yrs	€ 28,00

## EL DORATO RARE COLLECTION

Versailles 2002	€ 35,00
Port Mourat 1999	€ 40,00
Enmore 1993	€ 48,00

## TEQUILA

Don Julio Blanco	€ 12,00
Casamigos Blanco	€ 14,00
Don Julio Reposado	€ 14,00
Casamigos Reposado	€ 16,00
Heredura Añejo	€ 16,00
Casamigos Añejo	€ 18,00
Jose Cuervo Platino	€ 18,00
Don Julio 1942	€ 30,00
Jose Cuervo Reserva de la Familia	€ 30,00
Arette Gran Clase Extra Añejo	€ 35,00
Casa Dragones Joven	€ 80,00

## MEZCAL

Del Maguey Vida	€ 12,00
El Jolgorio Barril	€ 24,00

## VODKA

	€ 12,00
Ketel One	€ 14,00
Absolut Level	€ 14,00
Belvedere	€ 14,00
Chopin	€ 14,00
Grey Goose	€ 16,00
Russian Standard Imperial	€ 16,00
Stoli Elite	€ 20,00
Kauffman Hard	€ 35,00
Beluga Allure	

## COGNAC

### HINE SELECTION

Hine V.S.O.P. Rare	€ 14,00
Hine Cigar Reserve	€ 25,00
Hine Bonneuil 2006	€ 30,00
Hine Antique X.O.	€ 40,00
Hine Triomphe	€ 130,00

## ARMAGNAC

Darroze 12 yrs	€ 14,00
Janneau 1990	€ 48,00

## CALVADOS

Le Compte 5 yrs	€ 12,00
Le Compte 25 yrs	€ 45,00

## EAU DE VIE & LIQUORS

### SHERRY & PORT

Romate Fino	€ 10,00
Romate Reserva Amontillado	€ 12,00
Romate Reserva Oloroso	€ 16,00
Kopke Fine White	€ 10,00
Kopke L.B.V. 2007	€ 12,00
Kopke Colheita 1985	€ 25,00

## BEERS

€ 8,00

Nastro Azzuro  
Menabrea Ambrata

## MOCKTAILS

€ 10,00

Fun without obligation

### FREAKY MULE

Apple Juice, Lime, Pineapple Syrup, Orange and Ginger Beer.  
A delightful and refreshing drink, if you love spiced flavor.

### MAI MAI-TAI

Pineapple Juice, Lime, Orange, Orgeat Syrup.  
You don't have to drink Rum to go to Polynesia.

### VIRGIN MOJITO

Ginger Ale or Lemonade, Lime, Cane Sugar, Fresh Mint.  
A timeless classic among non-alcoholic cocktails

## SOFT DRINKS

From € 7,00

MINERAL WATERS	€ 3,00
JUICES	€ 7,00
COFFEE	€ 5,00
TEA & INFUSION	€ 10,00

# FOOD

## OUR SUGGESTIONS

**PROSCIUTTO SAN DANIELE** € 18,00

**BURRATINA** € 16,00

Fresh Burratina soft cheese with dried Cherry Tomatoes, served with a crispy slice of Bread.

**SMOKED SALMON** € 22,00

Served with Blinis and Sour Cream.

**BREAD WITH BUTTER AND ANCHOVIES** € 22,00

Cantabrian Sea Anchovies served with Bread and Butter.

**RAW VEGGIES** € 15,00

Assortment of Raw Veggies served with Vinaigrette Dressing.

**FOIE GRAS** € 25,00

Foie Gras served with Brioche and bitter orange marmalade

**ITALIAN SANDWICH** € 16,00

Toasted Sandwich with melted cheese and Tuscan wood-fired oven baked Ham.

**DE RICCI CLUB SANDWICH** € 21,00

Three layers of toasted Bread stuffed with Chicken breast, Bacon, Tomatoes, hard-boiled Eggs, Lettuce and mayonnaise, served with Crisps.

**VEGETERIAN CLUB SANDWICH** € 19,00

Three layers of toasted Bread stuffed grilled Eggplant and Zucchini, Tomatoes, Lettuce and Soy mayonnaise, served with Crisps.

**CAESAR SALAD** € 22,00

Iceberg Lettuce, grilled Chicken, Bacon, toasted Croutons, Parmesan Cheese, and Caesar Dressing.

**DE' RICCI GOURMET CHEESE BURGER** € 25,00

180gr of Italian Beef, Cheddar cheese, Tomatoes, Lettuce, Onions and Barbecue Sauce.

## DESSERTS

**HOME-MADE TIRAMISU** € 12,00

**ASSORTED MACARONS** € 20,00

**SEASONAL FRUIT** € 15,00

**ASSORTED CHEESE PLATTER** € 16,00