

CHAMPAGNE

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

We invite you to sit and enjoy your favorite
in the elegant atmosphere of the Charade Private Bar
at Hotel De' Ricci.

ITALIAN SPARKLING

	150ML	BTL
MOSNEL SATÈN Lombardia, Franciacorta - 2015 (Chardonnay)	€ 15	€ 60

CHAMPAGNE

"DOM PERIGNON" P2 Champagne, Epernay - 2000 (Chardonnay, Pinot Noir)	€ 80	€ 460
"GOSSET" GRAND ROSÈ Champagne, Ay (Chardonnay, Pinot Noir)	€ 34	€ 160
"KRUG" GRAND CUVÉE Champagne, Reims (Chardonnay, Pinot Noir & Meunier)	€ 60	€ 290
LAURENT- PERRIER LA CUVÉE Champagne, Tours - sur - Marne (Chardonnay, Pinot Noir & Meunier)	€ 20	€ 90

WHITE WINE BY THE GLASS

HABERLE "ALOIS LAGEDER" Alto Adige - 2018 - (Pinot Bianco)	€ 14	
POUILLY FUMÉ ARRÊT-BUFFATTE "DOMAINE TINEL-BLONDELET" Francia - 2018 - (Sauvignon Blanc)	€ 17	
RIESLING TROCKEN "DONNHOF" Germania, Nahe - 2018 - (Riesling)	€ 15	
VIGNETI DI CARBONARE "INAMA" Veneto, Soave Classico - 2017 - (Garganega)	€ 12	

ROSÉ WINE BY THE GLASS

	150ML
"A" ALDOBRANDESCA "ANTINORI" Toscana, Grosseto - 2019 - (Aleatico)	€ 16

RED WINE BY THE GLASS

	150ML
LE CUPOLE "TENUTA DI TRINORO-FRANCHETTI" Toscana - 2017 (Cabernet Franc & Sauvignon, Merlot, Petit Verdot)	€ 14
LE MINIERE DI NOVARE "BERTANI" Veneto, Valpolicella - 2018 (Corvina, Corvinone, Rondinella)	€ 12
PASSOROSSO "FRANCHETTI" Sicilia - 2017 - (Nerello Mascalese)	€ 16
VOLNAY CUVÉE NATHAN "VINCENT LATOUR" Borgogna, Côte d'Or - 2015 - (Pinot Nero)	€ 24

SWEET WINE BY THE GLASS

	75ML
PASSITO DI PANTELLERIA BUKKURAM Padre della Vigna "DE BARTOLI" Sicilia, Pantelleria - 2012 - (Zibibbo)	€ 18
SAUTERNES LAMOTHE "C. L. GUIGNARD" Francia, Sauternes - 2014 (Semillon, Sauvignon, Muscadelle)	€ 22

WINE BY THE BOTTLE

WHITE WINE

LUNARE "CANTINA TERLANO" Alto Adige, Terlano - 2017 (Gewurztraminer)	€ 70
APPIUS "ST. MICHELE APPIANO" Alto Adige, Appiano - 2014 (Chardonnay, Pinot Bianco, Pinot Grigio, Sauvignon)	€ 180
LAFOA "COLTERENZIO" - Alto Adige, Appiano - 2017 (Sauvignon)	€ 60
VIGNETI DI CARBONARE "INAMA" Veneto, Soave Classico - 2017 (Garganega)	€ 40
CAPO MARTINO "JERMANN" Friuli Venezia Giulia, Villanova - 2016 (Friulano, Ribolla Gialla, Malvasia, Picolit)	€ 90
VISTAMARE "GAJA-CÀ MARCANDA" - Toscana, Castagneto Carducci 2018 - (Vermentino, Viognier, Chardonnay, Sauvignon)	€ 70
CERVARO DELLA SALA "CASTELLO DELLA SALA ANTINORI" Umbria, Sala - 2017 - (Chardonnay, Grechetto)	€ 100
INCANTO "ENZA LA FAUCI" - Sicilia, Messina - Vintage 2018 (Grecanico)	€ 50
CAPICHERA "CAPICHERA" - Sardegna, Arzachena - 2017 (Vermentino)	€ 60
CHASSAGNE MONTRACHET LES BENOITES "VINCENT LATOUR" Borgogna, Mersault - 2016 (Chardonnay)	€ 120
POUILLY FUME' ARRET-BUFFATTE "DOMAINE TINEL-BLONDELET" - Francia - 2017 (Sauvignon)	€ 70
RIESLING TROCKEN "DONNHOF" - Germania, Nhae - 2015 (Riesling)	€ 50

RED WINE

BARBARESCO "GAJA" - Piemonte, Langhe - 2015 - (Nebbiolo)	€ 280
SITO MORESCO "GAJA" - Piemonte, Barbaresco - 2017 (Nebbiolo, Barbera, Merlot)	€ 70
AMARONE DELLA VALPOLICELLA "TOMMASO BUSSOLA" Veneto, Negrar - 2013 (Corvina, Corvinone, Rondinella, Molinara)	€ 90
VALPOLICELLA "QUINTARELLI" - Veneto, Negrar - 2011 (Corvina, Rondinella, Molinara)	€ 120
BRUNELLO DI MONTALCINO "CASTELLO ROMITORIO" Toscana, Montalcino - 2013 (Sangiovese Grosso)	€ 70
LE CUPOLE "TENUTA DI TRINORO-FRANCHETTI" Toscana - 2017 (Cabernet Franc, Cabernet Sauvignon, Merlot, Petit Verdot)	€ 55
CHIANTI VIGNA DEL SORBO "FONTODI" - Toscana, Panzano - 2015 (Sangiovese, Cabernet Sauvignon)	€ 80
TIGNANELLO "MARCHESI ANTINORI" Toscana, San Casciano - 2016 (Sangiovese, Cabernet Sauvignon, Cabernet Franc)	€ 140
SASSICAIA "TENUTA S. GUIDO" Toscana, Bolgheri - 2014 (Cabernet Sauvignon, Cabernet Franc)	€ 350
PINOT NERO CASTELLO DELLA SALA "MARCHESI ANTINORI" Umbria, Sala - 2015 - (Pinot Nero)	€ 80
PASSOROSSO "FRANCHETTI" - Sicilia - 2017 (Nerello Mascalese)	€ 60
VOLNAY CUVÉE NATHAN "DOMAINE VINCENT LATOUR" Borgogna - 2016 - Côte d'Or (Pinot Nero)	€ 100

ALTER EGO € 160
"CHÂTEAU PALMER"
Bordeaux, Margaux - 2014
(Merlot, Cabernet Sauvignon, Cabernet Franc)

BERGSTROM € 250
"BERGSTROM VINEYARD" - Oregon - 2013
(Pinot Nero)

ROSÉ WINE

"A" ALDOBRANDESCA € 80
"ANTINORI" - Toscana, Grosseto - 2019 - (Aleatico)

CHÂTEAU MIRAVAL € 50
Provenza - 2018 - (Cinsault, Rolle, Grenache)

SWEET WINE

MOSCATO D'ASTI € 40
"SARACCO" - Piemonte, Asti - 2018
(Moscato)

RECIOTO TB € 150
"TOMMASO BUSSOLA" - Veneto, Negrar - 2006
(Corvina, Corvinone, Rondinella, Cabernet franc)

MUFFATO DELLA SALA € 90
"CASTELLO DELLA SALA ANTINORI"
Umbria, Sala - 2014
(Grechetto, Riesling, Sauvignon, Semillon, Traminer)

PASSITO PANTELLERIA BUKKURAM € 90
Padre della Vigna "DE BARTOLI" - Sicilia, Pantelleria
2012 (Zibibbo)

SAUTERNES DE LAMOTHE € 120
"C. L. GUIGNARD"
Francia, Sauternes - 2014
(Semillon, Sauvignon, Muscadelle)

CORAVIN

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

WHITE WINE

TERLANER I 150ML
"TERLANO" 2012 € 100

GAJA & REY € 80
"GAJA" 2014

CHABLIS LES CLOS € 60
"ALBERT PIC" 2012

SILEX € 200
"DIDIER DAUGENAU" 2007

RIESLING URZIGER WURZGARTEN TROKEN € 70
"DR. LOOSEN" 2011

CHASSAGNE MONTRACHET LE MORGEOT € 300
"DOMAINE LEROY" 2013

RED WINE

BARBARESCO 150ML
"GAJA" 2013 € 90

AMARONE € 140
"ROMANO DAL FORNO" 2008

BAROLO BRUNATE € 160
"ROBERTO VOERZIO" 2008

DARMAGI € 130
"GAJA" 2012

BRUNELLO DI MONTALCINO € 300
RISERVA "BIONDI SANTI" 2010

MASSETO € 400
"TENUTA DELL'ORNELLAIA" 2007

SASSICAIA € 160
"TENUTA S. GUIDO" 2008

SOLAIA € 180
"MARCHESI ANTINORI" 2004

CHÂTEAU MOUTON ROTHSCHILD € 550
2001

CHÂTEAU LA MISION HAUT-BRION € 350
2006

GEVREY CHAMBERTIN CLOS SAINT JACQUES € 450
"A. ROUSSEAU" 2010

COCKTAILS - THE SEASONS

ALL LISTED COCKTAILS € 15 EACH

Much like mankind, nature can show its emotional side through the changing of the seasons. Seasonal changes in temperature and light can have an impact on mood and behaviour. Your cocktail choice, like the weather, can often reflect your mood, complementing each other. This menu aims to align your cocktail choice with your mood. Salute!

WINTER

Is usually underrated. From skiing and snowboarding in the mountains to curling up by the fire and enjoying a hot beverage. It is the perfect time to get cozy and enjoy the beauty of the season. We've curated some seriously tasty libations to ward off those winter blues and warm your cockles.

BUTTERED RUM (SERVED HOT) ^{2 / 3 / 7}

Rum / Demerara / Butter / Vanilla / Festive Spices / Whipped Cream
Old Fashioned / Long / Hot / Buttery / Complex / Rich

WINTER SUN ¹²

Old Tom Gin / Blood Orange & Thyme Cordial / Mandarin Bitters
Gimlet / Short / Rocks / Citrussy / Aromatic / Sweetish

FIRESIDE (SERVED HOT) ⁷

Bourbon / Coffee / Spiced Cream / Maple / Toasted Marshmallow
Irish Coffee / Long / Hot / Velvety / Indulgent / Warming

SPRING

Is of new beginnings. Fresh buds bloom, animals awaken and the earth seems to come to life again. Spring cocktails mimic the color that spreads throughout the northern hemisphere. They are unabashedly cheery and bright, made with fresh produce and leafy herbs.

MYSTIQUE ^{9/12}

Tequila Blanco / Mastika Liqueur / Pear Shrub / Celery Soda
Highball / Long / Rocks / Vegetal / Unique / Fresh

VALENTINA ³

Gin / LBV Port / Raspberry / Pomegranate / Citrus
Sour / Short / Rocks / Fruity / Zesty / Quenching

PAOLA ¹²

Vodka / Cucumber Pinot Bianco / Elderflower & Galliano Liqueurs / Citric
Martini / Long / Up / Floral / Delicate / Crisp

SUMMER

Is all about longer, warmer, brighter days. As temperatures climb, so does the need for an icy drink to beat the heat and stay refreshed. These cocktails are the epitome of summer in a glass, quenching your thirst and keeping you cool.

SLOE-MO ¹²

Sloe Gin / Dry & Rosa Vermouths / Amaro Formidabile
Martini / Short / Up / Fruity / Plummy / Layered

LIFE'S PEACHY ¹²

Vanilla Vodka / Peach / Passionfruit / Citrus / Franciacorta
Highball / Long / Rocks / Sparkling / Tropical / Bright

BANGKOK

Chili Vodka / Ginger Liqueur / Coconut Water / Lemongrass / Pandan / Keffir Lime
Highball / Long / Rocks / Spicy / Aromatic / Piquant

OOH LA LA ¹²

Champagne / Lillet Blanc Aperitif / Passion Fruit / Honey
Champagne Cocktail / Short / Up / Sparkling / Candied Citrus
Vibrant

AUTUMN

There's just something about when the leaves start turning reddish gold and there's a crisp breeze in the air that just makes one want to throw on a jumper and sit by the fire—preferably with a cocktail in hand. Autumnal harvest crops provide bountiful ingredients to ensure every one of these cocktails are infused with your favourite flavours of autumn.

MEADOW

Gin / Grape / Elderflower / Jasmin / Citrus
Martini / Short / Up / Juicy / Floral / Reviving

ORCHARD ¹²

Vodka / Apple Shrub / Plum Jam / Quince / Franciacorta
Martini / Short / Up / Sparkling / Crisp / Fruity

FIRES IN THE FALL

Calvados / Chestnut Liqueur / Apple & Maple Kombucha
Highball / Long / Rocks / Autumnal / Nutty / Tart

If you prefer your cocktails the classic way, please speak with our professional bartenders, who will be only too happy to make it your way.

THE TEMPERANCE COLLECTION

ALL LISTED NON-ALCOHOLIC COCKTAILS € 10 EACH

The temperance movement was a social movement against the consumption of alcoholic beverages. Participants in the movement typically criticized alcohol intoxication or promoted complete abstinence. However, we feel that just because you don't want to drink alcohol; it shouldn't mean you can't drink something more interesting than a coke or a tonic. Salute!

AMERICA-NO!

Lemon Tonic / Non-Alcoholic Bitter / Thyme
Aperitivo / Long / Rocks / Bittersweet / Citrus / Bubbly

A SONG OF SEASONS

English Breakfast Tea Kombucha / Apple / Maple Syrup
Kombucha / Long / Rocks / Fruity / Sweet / Tangy

AFTER THE RAIN ¹²

Pear & Star Anise Shrub / Lemon Oleo Saccharum / Elderflower Tonic
Highball / Long / Cubed / Fruity / Citrussy / Refreshing

PALOMINO

Pink Grapefruit Soda / Rosemary / Citrus / Honey
Paloma / Long / Rocks / Herbaceous / Aromatic / Refreshing

HOT NOT TODDY (SERVED HOT OR COLD)

5 Spice Tea / Honey / Citrus / Tarragon
Hot Toddy / Long / Hot / Fruity / Herbaceous / Medicinal

SICILIAN WINTER ¹²

Soda / Blood Orange & Thyme Cordial / Citrus
Highball / Long / Rocks / Fruity / Herbaceous / Quenching

AGAVE SPIRITS

TEQUILA

50ML

Arette Gran Clase Extra Añejo (Mexico)	€ 45
Casamigos Blanco (Mexico)	€ 15
Casamigos Reposado (Mexico)	€ 17
Casamigos Añejo (Mexico)	€ 20
Don Julio Blanco (Mexico)	€ 15
Don Julio Reposado (Mexico)	€ 18
Don Julio 1942 (Mexico)	€ 35
Jose Cuervo Reserva De La Familia (Mexico)	€ 30

MEZCAL

Del Maguey Vida Joven (Mexico)	€ 15
El Jolgorio Barril Joven (Mexico)	€ 24

AMARI / BITTERS

50ML
€ 10 each

Amaro Formidabile (Italy)
Aperol (Italy)
Branca Mentha (Italy)
Campari (Italy)
Carpano Bitter (Italy)
Fernet Branca (Italy)
Luxardo Bitter Bianco (Italy)
Martini Rosso Bitter (Italy)
Picon Amer (France)
Vecchio Amaro Del Capo (Italy)

FORTIFIED WINES

PORT

75ML

Graham's LBV (Portugal)	€ 12
Graham's White (Portugal)	€ 10
Graham's 30 y/o Tawny (Portugal)	€ 35

SHERRY

Lustau Oloroso (Spain)	€ 16
Romate Fino (Spain)	€ 12
Romate NPU Amontillado (Spain)	€ 14

VERMOUTH / APERITIFS

Carpano Bianco (Italy)
Carpano Classico (Italy)
Cocchi Americano Rosa Aperitivo (Italy)
Cocchi Barolo Chinato (Italy)
Cocchi Dopo Teatro Vermouth Amaro (Italy)
Cocchi Vermouth di Torino (Italy)
Lillet Blanc (France)
Martini Riserva Speciale Ambrato (Italy)
Noilly Prat (France)
Punt E Mes (Italy)
Ver-mo (Italy)

50ML
€ 10 each

GIN

Elephant Gin (Germany)
Elephant Sloe Gin (Germany)
Gin Mare (Spain)
Hayman's Old Tom (England)
Hendrick's (Scotland)
Monkey 47 (Germany)
Plymouth Gin (England)
Portobello Road Gin (England)
Seven Hills (Italy)
Sipsmith Gin (England)
Sipsmith VJOP (England)
Star Of Bombay (England)
St. George Dry Rye (USA)
Tanqueray Gin (England)
Tanqueray No. 10 (England)
Windspiel Premium Dry (Germany)

50ML

€ 16
€ 16
€ 15
€ 15
€ 15
€ 18
€ 15
€ 15
€ 15
€ 16
€ 18
€ 15
€ 18
€ 15
€ 17
€ 18

GRAPE SPIRITS

ARMAGNAC

Darroze Les Grands Assemblages 12 y/o (France)
Janneau Vintage Armagnac 1986 (France)

50ML

€ 15
€ 48

BRANDY

Stravecchio Branca Magna Mater (Italy)
Stravecchio Branca XO (Italy)

€ 15
€ 18

CALVADOS

Le Compte 5 y/o (France)
Le Compte 25 y/o (France)

€ 15
€ 45

COGNAC

De Luze VSOP (France)
Frapin Cigar Blend Grande Champagne XO (France)
Hine VSOP Rare (France)
Hine Bonneuil 2006 (France)
Hine Antique XO (France)
Hine Triomphe (France)

€ 15
€ 28
€ 15
€ 30
€ 40
€ 130

GRAPPA

Berta Roccanivo 2009 - Aged Barbera Grappa (Italy)
Schiavo La Proibita (Italy)

€ 20
€ 15

PISCO

Barsol - Selecto Torontel Grapes (Peru)

€ 15

LIQUEURS

Bailey's (Ireland)
Bénédictine (France)
Chambord (France)
Chartreuse Green (France)
Chartreuse Yellow (France)
Cointreau (France)
Limoncello Di Capri (Italy)
Disaronno Amaretto (Italy)
Drambuie (Scotland)
Galliano (Italy)
Grand Marnier (France)
Heering Cherry Liqueur (Denmark)
Italicus (Italy)
Luxardo Maraschino (Italy)
Kahlua (Mexico)
Pierre Ferrand Dry Curaçao (France)
St. Germain (France)

50ML
€ 10 each

SUGAR CANE SPIRITS

AGRICOLE RHUM

Rhum J.M Armagnac Cask Finish (Martinique)	€ 23
Saint James Coeur de Chauffe Blanc (Martinique)	€ 16
Trois Rivieres Cuvee De L'Ocean (Martinique)	€ 18

DARK RUM

Gosling's Black Seal (Bermuda)	€ 15
Ron Zacapa 23 y/o Solera (Guatemala)	€ 16

DEMERARA RUM

El Dorado 12 y/o (Guyana)	€ 15
El Dorado Rare Collection Enmore 1993 (Guyana)	€ 48
El Dorado Rare Collection Port Murant 1999 (Guyana)	€ 40
El Dorado Rare Collection Versailles 2002 (Guyana)	€ 35

GOLD RUM

English Harbour Reserve 10 - 25 y/o (Antigua)	€ 28
Flor de Cana 7 y/o (Nicaragua)	€ 17
Flor de Cana 18 y/o (Nicaragua)	€ 20
Ron Botran 18 y/o Solera (Guatemala)	€ 17

WHITE RUM

Flor de Cana 4 y/o (Nicaragua)	€ 15
Rum Nation White Pot Still Rum (Jamaica)	€ 15

CACHAÇA

Avuá Prata (Brazil)	€ 15
Leblon (Brazil)	€ 15

VODKA

Beluga Allure (Russia)	€ 35
Belvedere (Poland)	€ 15
Grey Goose (France)	€ 15
Kauffman Soft (Russia)	€ 20
Ketel One (Netherlands)	€ 15
Stolichnaya Elit (Russia)	€ 20

WHISKY & WHISKEY

BLENDED SCOTCH WHISKY

Chivas 12 y/o	€ 15
Chivas 18 y/o	€ 20
Chivas Royal Salute 21 y/o	€ 43
Johnnie Walker Black Label	€ 15
Johnnie Walker Odyssey	€ 240

CAMPBELTOWN

Glen Scotia Double Cask	€ 20
Glen Scotia 15 y/o	€ 25
Springbank 12 y/o	€ 21

HIGHLANDS

AnCnoc 16 y/o	€ 21
Dalmore Cigar Malt	€ 45
Glendronach 18 y/o	€ 30
Glenmorangie 10 y/o	€ 16
Glenmorangie Sherry Wood Finish	€ 36

ISLAY

Ardbeg 10 y/o	€ 16
Ardbeg Uigeadail	€ 18
Ardbeg 21 y/o	€ 145
Bunnahabhain Stivireadair	€ 15
Bunnahabhain Toiteach a DMA	€ 15
Bunnahabhain 12 y/o	€ 18
Caol Ila 18 y/o	€ 22
Kilchoman Sherry Single Cask Release 2005	€ 28

ISLE OF JURA

Jura 10 y/o Bourbon Single Cask Release 1995	€ 28
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SPEYSIDE

Glen Elgin 12 y/o	€ 18
Glenfarclas 105 Cask Strength	€ 18
Glenfiddich 12 y/o	€ 15
Glengoyne 21 y/o	€ 50
Glenlivet 18 y/o	€ 21
Knockando 12 y/o	€ 15

AMERICAN WHISKEY

Blanton's Gold Edition	€ 21
Bulleit Bourbon	€ 15
Bulleit Rye	€ 17
Bulleit Bourbon 10 y/o	€ 18
High West Double Rye	€ 18
Knob Creek Bourbon	€ 17
Knob Creek Rye	€ 18
Maker's Mark Bourbon	€ 15
Templeton Rye 4 y/o	€ 15
Templeton Rye 6 y/o	€ 18
Woodford Reserve Bourbon	€ 16

IRISH WHISKEY

Bushmills 10 y/o	€ 15
Middleton Very Rare	€ 55

INDIAN WHISKEY

Paul John Brilliance	€ 15
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JAPANESE WHISKEY

Hakushu 12 y/o	€ 25
Hibiki Harmony	€ 20
Nikka Coffey Grain	€ 18
Nikka From The Barrel	€ 18

BEERS

Menabrea Ambrata (Italy)	€ 8
Menabrea Bionda (Italy)	€ 8

CHARADE APERITIVO

Enjoy your drink with a selection of finger food from our chef; to fully embrace the aperitivo according to the Italian tradition.

COCKTAIL FORMULA	€ 20
A cocktail of your choice & finger food selection	

WINE FORMULA	€ 4 + WINE
A glass of wine of your choice & finger food selection	

COFFEE / TEA

Caffe Americano	€ 5
Caffe Latte	€ 7
Cappuccino	€ 7
Decaffeinated Espresso	€ 5
Double Espresso	€ 7
Espresso	€ 5
Hot Chocolate	€ 7
Orzo	€ 5
Tea & Infusions	€ 10

MINERAL WATER

Valverde Sparkling / Still - 250ml	€ 3
Valverde Lightly Sparkling / Sparkling / Still - 750ml	€ 6

SOFT DRINKS

200ML
€ 7 each

3 Cents Pink Grapefruit Soda
Coca Cola
Coca Cola Zero
DiFrutta Apple Juice
DiFrutta Apricot Juice
DiFrutta Grapefruit Juice
DiFrutta Peach Juice
DiFrutta Pineapple Juice
DiFrutta Tomato Juice
Fever-Tree Ginger Ale
Fever-Tree Ginger Beer
Fever-Tree Ginger Lemon Tonic
Fever-Tree Soda
Fever-Tree Tonic
Freshly Squeezed Orange Juice

FOOD MENU

PASTA COURSES

GNOCCHI 1/3/6/7/8/10/13 € 13

House made gnocchi and pesto sauce

RAVIOLI 1/3/7/9/10/13 € 16

House made ravioli filled with Fassona beef and pork in a mushroom sauce

SPAGHETTI 1/6/7/9 € 12

With fresh cherry tomatoes and basil

SOUP 1/6/9/13 € 10

Farro grains, legumes, lentils and peas

MAIN COURSES

CHICKEN & PEPPERS 1/6/7/10/12/13 € 16

A typical Roman dish of chicken and peppers cooked in a tomato and wine sauce

CURED PARMA HAM ¹ € 14

Served on a bed of lamb's lettuce and cherry tomatoes; accompanied by Pane Carasau

DE' RICCI CHEESE BURGER 1/3/6/7/10/11/12 € 25

On house made bun, Cheddar cheese, Norcia pork cheek, iceberg lettuce, tomatoes and Tropea caramelized onions. Served with potato chips and a side of assorted sauces

LEMON MARINATED BEEF FILLET CARPACCIO € 18

Accompanied by green salad

SALADS

CHICKEN CAESAR SALAD 1/3/5/7/10 € 22

Roasted chicken, iceberg lettuce, baby spinach, shaved Parmigiano Reggiano, crispy croutons and house made mustard based dressing

MIXED SALAD € 13

Mixed leaf salad of rocket, iceberg and lambs lettuce with cherry tomatoes, raddish, carrot and cucumber

SALMON SALAD ⁴ € 18

Smoked salmon, iceberg lettuce, baby spinach, rocket and taggiasche olives

COOKED SEASONAL VEGETABLES 1/6/7/9 € 10

Please ask your server for seasonal options

SANDWICHES

CROQUE MONSIEUR 1/7 € 16

Grilled Prague smoked ham and Edam cheese sandwich, with bechamel and Parmigiano Reggiano

HAM & CHEESE TOASTIE 1/7 € 14

Grilled Prague smoked ham and Edam cheese sandwich

DE' RICCI CLUB SANDWICH 1/3/7 € 20

Prague smoked ham, grilled chicken, bacon, Edam cheese, iceberg lettuce, tomatoes and egg, accompanied by potato chips and a side of cocktail sauce

VEGETARIAN DE' RICCI CLUB SANDWICH 1/3/7 € 18

Grilled zucchini and eggplant, Edam cheese, iceberg lettuce, tomatoes and egg, accompanied by potato chips and a side of cocktail sauce

DESSERTS

SEMIFREDDO TIRAMISU 1/3/7 € 10

MOLTEN CHOCOLATE LAVA CAKE 1/3/6/7/10/13 € 12

A light chocolate sponge cake filled with a gooey "molten" chocolate center

SELECTION OF ITALIAN CHEESES 7/8 € 16

Served with honey and fruit jam

ASSORTED SEASONAL FRESH FRUIT € 15

Please ask your server for seasonal options

Our Chef can create any variation on this menu, or add any desired dish, should the ingredients be available.

Dear Guest,
in the aim to best meet your needs, please inform our staff about any food allergies or intolerances that you may have.

To protect consumer health, fishery products administered as raw or almost raw, in this restaurant (i.e. raw, marinated and smoked ones) are subjected to rapid reduction in temperature, for health purposes, in accordance with the CE Reg. 853/04 and with the Circular of the Ministry of Health 17/02/2011.

Some fresh produce is subjected to rapid reduction in temperature, as outlined in the procedures recommended in the Manual Food Safety Management through HAACP System in accordance with the CE Reg. 852/04 and the CE Reg. 853/04.

This raw material can be frozen or deep-frozen in its origin, according to market availability, or to ensure their quality and safety commodity. (*)

1. Cereals containing gluten and their derivatives	6. Soy and soy-based products	11. Sesame seeds and sesame seed-based products
2. Seafood and seafood products and their derivatives	7. (Cow') Milk and milk-based products (including lactose)	12. Sulphur dioxide and sulphite derivatives
3. Egg and egg-based products	8. Nuts	13. Lupin and lupin-based products
4. Fish and fish-based products	9. Celery and celery-based products	14. Molluscs and mollusc-based products
5. Peanuts and peanut-based products	10. Mustard and mustard based products	