TERMINUS CAFÉ

COCKTAIL BAR BISTROT

BISTROT PROPOSALS

CULATELLO DI ZIBELLO DOP 16
Culatello di Zibello DOP with *giardiniera BIO 'Giardigò'*. [9]

GAMBERI IN KATAIFI 16
Fried prawns in Kataifi dough, vegetable tempura and pink pepper mayonnaise.[1/2/3]

PARMIGIANA DI MELANZANE 14
Eggplants *Parmigiana* with *San Marzano* tomato sauce, *Stracciatella* PGI and salted *ricotta* cheese. [1/7]

TARTARE DI FASSONA 16
Tartare of *Fassona 'La Granda'* with poached egg and parmesan truffle cream. [3/7]

TROFIE AL PESTO 15
Trofie pasta with homemade pesto sauce, potatoes and green beans.[1/7/8]

GNOCCHI DI MARE 16
Potato *gnocchi* pasta, seafood and squids. [1/2/3/4/14]

SPAGHETTONE 16
Spaghettone "Senatore Cappelli" with San Marzano tomato sauce. [1]

ENTRECÔTE 21
Irish grilled Entrecôte 250 gr with potato ingot. [1]

POLPO SCOTTATO 18
Seared octopus, potatoes, butter spinach and *arrabbiata* sauce. [7/14]

PESCATO DEL GIORNO 18
Day's catch with seasonal vegetables and lime mayonnaise.[3/4]

SELEZIONE DI FORMAGGI 16
Four cheese tasting by Capriz dairy farm served with sweet contrasts. [1/7/8/11]

Cover charge Euro 1,50

** In case pf absent fresh product, a high-quality frozen product will be used instead.*

SANDWICHES AND SALADS

CLASSIC CLUB SANDWICH 16
Three slices of toasted bread with mayonnaise, bacon, tomato, egg, lettuce and chicken breast. [1/3/6/7/8]

INSALATA DI POLLO 16
Mixed salad with chicken, Parmesan cheese, confit tomatoes, crispy bacon and honey vinaigrette. [7]

INSALATA VEGETARIANA 14
Mixed salad with orange, celery, caramelised walnuts, avocado, chia seeds and citrus citronette. [8/9]

GOURMET PIZZAS

MONTEROSSO 18
Burrata, confit tomatoes and anchovies from Monterosso. [1/3/4/6/7/8/11/10]

MORTADELLA AL TARTUFO 18
Brie, mortadella with truffles and pistachio nuts. [1/3/4/6/7/8/11/10]

LIGURE 18
Potatoes, *stracchino* and pesto sauce. [1/3/4/6/7/8/11/10]

DESSERT

NY CHEESECAKE 8
New York Cheesecake with pistachio cream.[1/3/7/8]

SOUFFLE' AL CIOCCOLATO 8
80% dark hot chocolate soufflé, soft praline heart and custard. [1/3/7/8]

MILLEFOGLIE 8
Millefeuille, chantilly cream and berries. [1/3/7]

GELATO 7
Cream ice cream, crunchy crumble and salted caramel sauce. [1/3/7]

SCIACCHETRA' E CANESTRELLI 10
Sciacchetrà wine 40 ml and homemade traditional *canestrelli*. [1/3/7/8]