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## ALL DAY



### Café

Espresso coffee	2
Cappuccino	2.5
Iced Cappuccino	2.5
Double espresso	2.5
Decaf coffee, barley coffee, ginseng coffee	2
American coffee	2.5
Coffee with whipped cream	2.5
Spiked coffee	3
Caffelatte	2
Shaken coffee	3
Iced espresso with almond milk	2.5
Espressino coffee	2.5
White milk	2
Latte macchiato	2.5
Hot chocolate	3
Dammann infusion selection	5

### Fresh-squeezed juice 5

### Nectar fruit juice 5

Alain Milliat selection

Apricot, white peach, ananas, pear, apple,  
orange, mango

### Centrifuge 6

Celery, lemon, cucumber

Carrot, orange, grapefruit

Ananas, lemon, apple, ginger

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## BREAKFAST



### Patisserie

BN Pasticciotto filled with vanilla custard and black cherry	2
Banana bread with chocolate cream	2.5
Dairy free ACE muffin	2
Apple cake	1.5
Gluten free caramel and pear muffin	2.5
Brioche	2
Krapfen filled with custard	2.5

### Continental breakfast

White bread, whole wheat bread, selection of croissants, hazelnut cream, jams	8
White yogurt with cereal or granola	5
Dried fruits	5
Seasonal fruits	8

### American breakfast

Omelette	5
Scrambled egg	4
Poached egg	4
Eggs Benedict baked ham, toasted bread, poached egg, hollandaise sauce	6
Eggs Florentine spinach, toasted bread, poached egg, Parmisan cheese sauce	5
Eggs Royal smoked salmon, toasted bread, poached egg, hollandaise sauce	6
Avocado toast toasted bread, poached egg, avocado	5
Selection of cold cuts and cheeses with jams	8
Bacon	4
Smoked salmon	12

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**From 8am to 11am**

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## FISH BAR



### Raw fish

Flambéed cuttlefish noodles, ajo blanco sauce, with pecorino cheese, chickpea wafer (1,4,7,8,9,14)	18
Tuna tartare, guacamole sauce, celery, Maldon salt (4,9)	18
Raw snapper cooked skin, Patanegra lard and yellow datterino tomato (4)	20
Purple prawn, sheep ricotta cheese, seaweed chips and lemon confit (2,7,11)	20
Tartare of the day (4,6,10,)	16
Oyster 1 pc (8,14)	8
Raw mussels, provola cheese and tarallo crumble (1,7,14)	12

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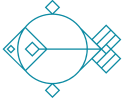
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From 12.30am to 3pm / from 7.30pm to 10pm

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## FISH BAR



### Plateau royal

Oysters (14)	4 per pc
Prawns (2)	14 per 100 g
Scampi (2)	14 per 100 g
Selection of raw seafood (14)	15
Sea urchins if available (14,4)	2.5 per pc
Ammos plateau royal (4 prawns, 4 scampi, 4 oysters, sea truffles, mussels, raw fish and sea urchins if available) (2,4,14)	60

### Fresh catch of the day

Crustaceans (2)	14 per 100 g
Fish (4)	8 per 100 g

Cooking choices: salt baked, stew, grilled, baked in foil

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From 12.30am to 3pm / from 7.30pm to 10pm

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## FISH BAR



### Smoked and Marinated

Umbrine with citrus fruits, figs, goat cheese and almonds (4,7,12)	20
Speck of greater amberjack, lime potatoes burrata cheese and fennel (4,7)	18
Smoked mullet, puntarella of Otranto and stracciatella cheese (4,7,6)	16
Tuna bresaola, anchovy mayonnaise, wild rocket, crusco pepper (1,4,12)	20
Marinated cod with red onion and summer pears (4,5,1,8,9)	16
Passion fruit and scallop ceviche, balik eggs (14,4,9,11)	22

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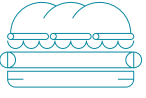
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From 12.30am to 3pm / from 7.30pm to 10pm

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## SALADS & SANDWICHES



### Salads

Avocado salad 18  
Mixed salad, avocado, white fish sashimi, almond, feta cheese, dressing BN (4,6,7,8,1,3)

Polpo salad 16  
Mixed salad, potatoes, steamed octopus, black olives, confit tomatoes, dressing BN (14,3,10,11,9)

### Sandwiches

Homemade steam buns with potato chips

Lobster salad, giardiniera, shellfish mayonnaise (1,2,3,5,7,8,9,10,12) 25

Mackerel confit with mustard, cucumber sauce and tzatziki (1,2,4,5,6,7,9,10) 14

Stewed octopus, potatoes and tapenade of black olives (14,1,3,7,9) 16

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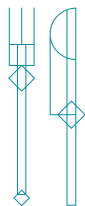
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From 12.30am to 3pm / from 7.30pm to 10pm

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## OUR CUISINE



### The Classic

“Cavalieri” spaghetti with clams, bottarga and Salicornia (1,4,9,14)	20
Whole-wheat linguine with lobster (1,2,4,9)	14 per 100 g
“Cavalieri” linguine with sea urchins if available (1,4,9,14)	25
Tubettoni pasta with fish ragù (1,4,9)	23

### Fritto & Co

Mixed fried of shrimps and squid (1,14,2,8)	18
Octopus balls, mint mayonnaise, ponzu sauce, “alla scapece” courgettes (1,3,6,7,8,9,10,14)	12
Apulian seafood panzerotti (1,2,3,4,6,7,8,9,14)	10

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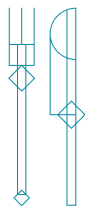
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From 12.30am to 3pm / from 7.30pm to 10pm

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## OUR CUISINE



### Our tradition

Eggplant parmigiana (1,3,7,8,9)	8
Potato pitta (1,3,7)	6
Rustico from Lecce (1,3,7)	3
Meatballs with tomato sauce (1,3,7,9)	10
Focaccia from Bari with mortadella, burrata cheese and pistachios (1,7,8)	8
Panzerotto with tomato, mozzarella and basil (1,3,7,8)	8
Fried from Salento: meatballs, mint croquettes, pittole (1,3,7,8)	8
Puglia burger: beef hamburger, stracciatella cheese, onions from Acquaviva, dry tomatoes, basil, crunchy bacon from Martina Franca (1,7,8)	16

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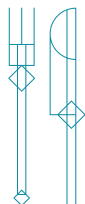
From 11am to 10pm



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## OUR CUISINE



### Le frise

Durum wheat frisella with vegetable caponata and tuna in evo oil (1,4,9) 10

Barley frisella with popped tomato, cornetto peppers, ricotta cheese cream lemon oil (1,7) 9

Wheat frisella with tomato concassé, fiordilatte mozzarella and rocket (1,7) 8

### Le pucce

Burrata cheese, cantabrian anchovies, semi-dry tomatoes and lemon oil (1,7,4) 12

Capocollo from Martina Franca, aubergines in oil, pecorino cheese with ash (1,7) 10

Mortadella, provolone cheese, quince mustard (1,7) 10

Our pucce can be seasoned with all the ingredients of our Salsamenteria selection

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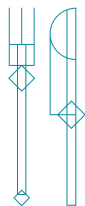
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From 11am to 10pm

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## OUR CUISINE



### Salsamateria selection (suggested for 2 people)

Selection of cured meats and pickled vegetables (7)	18
Selection of cheeses and jams (7)	18
Selection of cold cuts and cheeses (7)	28

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From 11am to 10pm

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# PIZZA



## Focaccia fresca

**Fattizza** 15  
Salento figs, San Daniele raw ham,  
fresh stracciatella cheese

**Carusa** 13  
Fiordilatte mozzarella, fresh red cherry tomatoes,  
tuna, oregano, crumbled onion tarallo

**Manipinta** 15  
Confit cherry tomatoes, fresh stracciatella cheese,  
Cetara anchovies, basil oil

## Pizze rosse

**De Lecce** 15  
San Marzano tomato, fiordilatte mozzarella, exploded  
tomatoes, cacioricotta cheese, cornetto  
peppers, basil, evo oil

**Scante** 16  
San Marzano tomato, fiordilatte mozzarella, strong  
ricotta cheese, yellow datterino tomato, eggplant,  
basil, evo oil

**Sarcena** 13  
San Marzano tomato, smoked buffalo mozzarella,  
bacon, apple wood pepper

**Arteteca** 16  
San Marzano tomato, buffalo mozzarella, Silana  
scamorza cheese, crusco pepper, rocket

**Acchiatura** 16  
San Marzano tomato, buffalo mozzarella, San Daniele  
raw ham, Grana Padano cheese flakes

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# PIZZA



## Pizze bianche

**Fore de capu** 16  
Fiordilatte mozzarella, yellow datterini tomatoes, mortadella, stracciatella cheese, pistachio pesto

**Ziccala** 16  
Fiordilatte mozzarella, capocollo from Martina Franca, burrata cheese from Murge, caciocavallo cheese

**Mena** 14  
Fiordilatte mozzarella, sweet PDO gorgonzola cheese, Spilinga nduja, caramelized Tropea onion

**Laina** 18  
Fiordilatte mozzarella, Silana scamorza cheese, tuna bottarga, burrata cheese from Murge

**Mattra** 14  
Buffalo mozzarella, spicy salami from Naples, sweet PDO gorgonzola cheese

## Le tradizionali

**Margherita** 7,5  
San Marzano tomato, fiordilatte mozzarella, fresh basil, evo oil

**Diavola** 9  
San Marzano tomato, fiordilatte mozzarella, spicy salami from Naples

**Napoli** 9,5  
San Marzano tomato, fiordilatte mozzarella, Cetara anchovies, capers, oregano, black olives

**Quattro formaggi** 9,5  
Fiordilatte mozzarella, PDO gorgonzola cheese, Silana scamorza cheese, Grana Padano cheese, Roman pecorino cheese

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## DESSERT



### From BN Patisserie our single portions pastry

Lemon sorbet with basil gel (1,7,3)	8
Cheese cake of ricotta cheese with pochés berries (1,7,3)	9
Chocolate, amaretto and ginger pot de crème (1,7,3)	8
Hazelnut BN Spumone with hazelnut brittle and caramel sauce (1,7,3,8)	10
Selection of fresh fruits	10

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Cover charge € 3

## ALLERGENS

### Food allergens and allergens present in foods

1. Cereals containing gluten:  
(i.e. wheat, rye, barley, oats, emmer, kamut, their derivative strains and by-products).
2. Crustaceans and products based on shellfish
3. Eggs and by-products
4. Fish and fish-based products
5. Peanuts and peanut-based products
6. Soy and soy-based products
7. Milk and dairy products (lactose included)
8. Shell fruit:  
i.e. almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*),  
walnuts (*Juglans regia*), cashew nuts (*Anacardium occidentale*), pecan nuts  
(*Carya illinoensis* (Wangenh) K. Koch), walnuts of Brazil (*Bertholletia excelsa*),  
pistachios (*Pistacia vera*), Queensland nuts (*Macadamia ternifolia*) and derived products
9. Celery and celery-based products
10. Mustard and mustard-based products
11. Sesame seeds and sesame seeds-based products
12. Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or  
10 mg/litre expressed as SO
13. Lupin beans and lupin beans based products
14. Molluscs and molluscs-based products

The food is prepared in the same establishment, therefore is not possible to avoid the potential cross-contamination even on foods that do not contain them in their formula and / or recipe. We use fresh and / or \*frozen or \*\*deep frozen foods depending on seasonality and availability.

For any doubts, please ask the staff.

All products from our Fish-bar are chosen for a selection of "special of the day" made by our executive chef Simone De Siato. The menu may undergo variations depending on the availability. All raw and marinated products are treated with the blast chiller to eliminate "anisakis" as provided for in article n.10 of 1992.

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