

APOTECA

• PROVVISTE ALIMENTARI •



RAWS

- Tuna Tartare** ☒ 16
Chives and lemon, with black cabbage mayo
and kataifi pastry
- Beef Tartare** ☒ 15
Thyme, hazelnuts and ginger,
with topinambur sauce and chips



SALADS

MONDAY TO FRIDAY, JUST FOR LUNCH

- Bufala** ☒ 11
Green salad, tomato, buffalo mozzarella
- Niçoise** ☒ 11
Mixed salad, celery, boiled potato, egg, tuna, date tomatoes,
vinaigrette
- Caesar** ☒ 11
Lettuce, chicken, parmesan, bread, crispy bacon, caesar sauce



ITALIAN AND SPANISH COLD CUTS

Our selection ☒	11
The best from the grocer's counter	
Ham ☒	14
Selection upon availability, minimum aging 20 months	
Mortazze ☒ _R	13
Classic Bologna, truffle Bologna, with handmade breadsticks	
Pata Negra y croquetas de Bellota ☒ _R	28
Ham 100% Iberico de Bellota min aged 36 m, with pan y tomate	



CHEESES

Our selection ☒	14
Italian soft, blue, ripened, aged	
<i>Pairing with Recioto della Valpolicella +7</i>	
Buffalo Mozzarella ☒	
Natural	6
Ham aged 20 months	14
Semi-dried tomatoes	11
Anchovies from the Cantabrian Sea	13
Burrata Cheese ☒	
Natural	6
Semi-dried tomatoes	11
Anchovies from the Cantabrian Sea	13



OVER THE TOP

Roman in-oil artichoke ☒	10
With in-oil vegetables	
Eggplant <i>Parmigiana</i>	11
Traditional, with basil sauce	
<i>Panzanella</i>	12
Bread, tomatoes, red onion, with <i>Stracciatella</i> cheese and anchovies from the Cantabrian Sea	
Anchovies from the Cantabrian Sea ☒ R	16
Toasted bread and homemade aromatic butters	
Taleggio cheese <i>Scarpetta</i>	10
With nuts, speck, radish and fried polenta sticks	
Mushroom spongecake ☒	12
With saffron eggnog and carrot chips	



MEATBALLS AND CROQUETTES

Beef, tomato sauce and salted ricotta	9
Meat and beer	9
Pulled Pork, with honey mustard	10
Chickpeas, with yogurt sauce	9
Pumpkin, with lime and mint mayo	9



TRADITIONAL PASTA

Amatriciana	13
Short pasta, cheek lard, tomato sauce and pecorino cheese	
Carbonara	14
Spaghetti, cheek lard, pecorino cheese, egg yolk	
Cacio e pepe and asparagus	15
Egg spaghetti, pecorino cheese, black pepper and asparagus	
Ajo e Ojo	13
Spaghetti, Voghiera black garlic, fresh chili pepper and crispy bread	
Milanese Risotto ☒	18
Saffron and <i>ossobuco</i> (marrowbone)	



THE WOK

Chicken, rice and vegetables ☒ R	13
Veg noodles and vegetables ☒ R	13



MAIN COURSES

Salmon fillet ☒	18
Pea cream and caramelized onion	
Chicken <i>Cicciotta</i> ☒	16
Cacciatora sauce and sautéed cickory	
Beef cheek <i>brasato</i> ☒	22
Cooked in our beer, celeriac puree and crispy black cabbage	
ApotecaBurger ☒ R	15
Homemade bun, mild cheddar, Sauris bacon, fries and homemade ketchup and mayo	
ApotecaBurgerVeg	14
Homemade bun, pumpkin burger, vegs, provola cheese, fries and homemade ketchup and mayo	
Sliced beef steak ☒	24
And baked potatoes	



Sides of the day 6/7
Potatoes, vegetables (boiled or sautéed)



DESSERTS

Tiramisù

Traditional, with mascarpone cheese,
savoardi biscuits and cocoa

7

Paired with Moscatel de Setubal +7

Panna Cotta and salted caramel ☒

With sliced almonds

7

Paired with Sweet Malvasia +6

Decomposed Cannolo

With ricotta cheese, chocolate, pistachios and candied fruit gel

8

Paired with Tokaji +8

Chocolate soft brownie

With hazelnuts and chestnut cream

8

Paired with Zibibbo +6



BEERS

BIKINI REVOLUTION 4.6

Pilsner, 4,6%

6

DEEP TUNNEL 6.5

American India Pale Ale, 6,5%

6,5

HONEY MOON 6.9

Honey Ale, 6,9%

6,5

WHITE PRINCESS 5.0

Belgian Blanche, 5,0%

6,5



BEVERAGE

Espresso	2/3
American coffee	2,5
Limoncello, Sambuca	5/6
Grappe	5/8
Amaro	6/7
Sweet wines	7/8

SPRITZ

Aperol	8
Campari, Select, Hugo	9
Premium Bitter	10
Classic Cocktails	9/12

SOFT DRINKS

Fruit Juices BIO	5
Artisanal Sodas	5
Coca Cola/Coca Zero	5



Microfiltered water (still/sparkling)	2
Assorted breads	3



Gluten Free



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