

APOTECA

• PROVVISTE ALIMENTARI •



RAWS

- Amberjack carpaccio** ☒ 16
Mango, lime gel and fresh coriander
- Beef Tartare** ☒ 15
Zucchini blossoms, robiola cheese and herbs
- Salmon Taco** 14
Guacamole salad and sour cream



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** ☒_R 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
3 tomatoes	11
Anchovies from the Cantabrian Sea	13
Burrata Cheese ☒	
Natural	6
3 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	
Chickpea hummus ☒ R	10
Raw vegetables and <i>carasau</i> bread	
<i>Luciana's</i> baby octopus	12
Tomato sauce and <i>frisella</i> bread	



MEATBALLS AND CROQUETTES

Beef, tomato sauce and salted ricotta	9
Meat and beer	9
Codfish, with zucchini sauce	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	
Fish Amatriciana	16
Short pasta, baby octopus ragù, mint and pecorino cheese	
Scialatielli and Amberjack tartare	18
Short fresh pasta, peppers and zucchini pesto	



THE WOK

Chicken, rice and vegetables ☒ R	14
Veg noodles and vegetables ☒ R	13
<i>Add shrimps +3</i>	



MAIN COURSES

Tuna tataki ☒	22
Mediterranean tomato sauce and herbs	
Chicken Cicciotta ☒	16
Cacciatora sauce and sautéed cickory	
Stuffed squid	22
Roasted pepper cream, sea asparagus and olive crumble	
Pork bomblets ☒	18
Caciocavallo cheese and bacon, green sauce and potatoes	
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%

7

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



Gluten Free su richiesta