

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 artichokes | 14 |
| Egg spaghetti, pecorino cheese, black pepper and artichokes | |
| Ajo e Ojo | 13 |
| Spaghetti, Voghiera black garlic, fresh chili pepper and crispy bread | |
| Milanese Risotto ☒ | 18 |
| Saffron and ossobuco (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 | |



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|--|-----|
| 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 |



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|---------------------------------------|---|
| Microfiltered water (still/sparkling) | 2 |
| Assorted breads | 3 |



Gluten Free



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Gluten Free su richiesta