

FOOD AND BEVERAGE

**BOMAKI**

# MENÙ

**LUNCH MENU**

**RAW BAR**

**HOT DISHES**

**URAMAKERIA**

**BURRITOS**

**CHIRASHI**

**VEG**

**DESSERT**

**BEVERAGE**

# MENU' LUNCH

## From monday to friday

### **MENU' CHIRASHI / 17,50€** (1, 4, 6, 8, 11)

- Brazilian chirashi: rice, diced tuna° and salmon°, mango, avocado, mango gazpacho, wakame seaweed°, chili pepper, sesame seeds, almonds, teriyaki sauce
- Miso soup
- Edamame°

### **MENU' URAMAKI / 17,50€** (1, 3, 4, 5, 6, 7, 8, 11)

- Uramaki Salmon Crispy (8 pcs): rice, seaweed°, salmon° tartare, creamy cheese, almond flakes, avocado, teriyaki sauce, sesame seeds
- Coxinha° (2 pcs): batter filled with chicken and vegetables with spicy cream
- Bolinhos° (2 pcs): cod meatballs with sweet chilli mango sauce
- Edamame°

### **MENU' BURRITO / 18,50€** (1, 3, 4, 6, 11)

- Burrito Spicy Mix: rice, diced salmon°, tuna°, sea bass°, avocado, salad, tobiko°, mayonnaise, spicy tomato sauce, soy crepe with sesame
- Miso soup
- Edamame°

### **MENU' JAPO / 17,00€** (1, 3, 4, 6, 11)

- Breaded pork cutlet with panko, mayonnaise and tonkatsu sauce
- White rice
- Mixed salad with sesame sauce

**Lunch menus include cover charge and water**

# BO CUPS

A journey that combines the tropical flavors of Brazil with the ethno-chic of Japan in Guinomi (small bowls) of rice to combine with each other. Choose between 3 or 6 Bo-cups, each created to enhance the taste and balance of fresh and high-quality ingredients:

**3 BO CUPS / 15€**

**6 BO CUPS / 28€**

## **SALMON SPICY ALMOND**

rice with sesame seeds, salmon tartare° with spicy cream and almond flakes (3,4,6,8,11)

## **SALMON TERIYAKI**

rice with sesame seeds, seared salmon° and teriyaki sauce (1,4,6,11)

## **SALMON DRY MISO**

rice with sesame seeds, salmon° tataki and dry miso topping (4,6,11)

## **SEARED WASABI TUNA**

rice with sesame seeds, seared tuna° with ponzu sauce and Evo oil, fresh wasabi topping° (1,4,6,11)

## **TUNA TARTARE**

rice with sesame seeds, tuna° tartare with spicy cream and katsuobushi flakes (3,4,11)

## **WASABI TUNA**

rice with sesame seeds, tuna° sashimi and fresh wasabi° (1,4,6,11)

## **TOBIKO SHRIMP**

rice with sesame seeds, red shrimp° garnished with tobiko° (1,2,4,6,11,12)

## **UNAGI**

rice with sesame seeds, unagi° glazed in teriyaki sauce and chili pepper (1,6,11)

## **AMBERJACK AND JALAPEÑO**

rice with sesame seeds, amberjack° sashimi, jalapeño and ponzu sauce (1,4,6,11)

## **SEA BASS CHERRY TOMATOES**

rice with sesame seeds, sea bass° carpaccio with cherry tomatoes, Evo oil, basil and shiso (4,11)

# TO START

## **NACHOS CHEESE & JALAPEÑOS / 7,00€**

Crispy corn tortilla chips with melted cheese and spicy jalapeños (7)

## **EDAMAME° / 4,50€**

Soybean pods° with salt x 2 people (6)

## **MISO SOUP / 4,00€**

Miso, wakame seaweed°, spring onion, konbu seaweed (6)

## **WHITE RICE / 3,00€**

# RAW BAR

## **CEVICHE TARTARE / 16,00€**

Diced sea bass°, octopus° and red prawn° seasoned with yuzu, lemon and ginger juice, tomato, mango, red onion and coriander (2,4,12,14)

## **TUNA AND PISTACHIO TARTARE / 14,00€**

Tuna° and avocado tartare on a pistachio sauce base and covered with pistachio grains (4,6,8)

## **TUNA TARTARE / 14,00€**

Tuna° tartare accompanied by a light and citrusy ponzu sauce and puffed rice pralines (1,4,6)

## **SALMON TARTARE / 14,00€**

Salmon° tartare accompanied by a light and citrusy ponzu sauce and puffed rice pralines (1,4,6)

## **BO - TARTARE / 14,00€**

Diced salmon° with avocado base, dried tomatoes and creamy cheese enriched with almond flakes, tobiko° and teriyaki sauce (1,4,6,7,8)

Do you have any allergies or intolerances?  
Contact our staff to find together the solution that  
best suits your needs!



## **EXOTIC SASHIMI (12 pcs) / 18,00€**

An explosion of tropical freshness. Sashimi of tuna°, seabass°, salmon°, scallops° and red shrimp° on a bed of mango and passion fruit gazpacho (2,4,12,14)

## **FLAMBEED CARPACCIO (12 pcs) / 16,50€**

The most loved. Salmon carpaccio°, tuna° and seabass° with a citrusy ponzu sauce and Evo oil, chives, sesame seeds and a floral touch of sakura mix (1,4,6,11)

## **SALMON SASHIMI (12 pcs) / 17,00€**

Salmon° slices with fresh wasabi° and ginger (1,4,6)

## **AMBERJACK CARPACCIO (7 pcs) / 15,00€ TOP**

Light and delicate. Japanese amberjack° carpaccio seasoned with ponzu sauce, jalapeño and cilantro (4,6,14)

## **AMBERJACK SASHIMI (8 pcs) / 15,00€**

Japanese amberjack° slices served with fresh wasabi° and salted matcha tea powder (4,6,14)

## **SALMON TATAKI (7 pcs) / 14,00€**

Tasty seared salmon° sashimi with the citrusy and sweet flavour of yuzu miso sauce and truffle pearls (4,6,14)

Ingredients marked with ° may be frozen or source-frozen.  
The dishes served may contain substances that can cause allergies or intolerances.

# HOT DISHES



## **YELLOWTAIL BAO / 13,00€** TOP

Fresh and creamy. Bao stuffed with Japanese amberjack° tempura, avocado and diced mango with rich and slightly sweet tonkatsu sauce (1,3,4,5,6,7,8,9,11)

## **CHIKEN BAO / 10,00€**

Crispy tempura chicken stuffed bao enriched with shiso, matcha mayo and intense tonkatsu sauce (1,3,5,6,7,8,9,10,11)

## **SAKE TERIYAKI / 18,00€**

Grilled salmon° fillet wrapped in a sweet teriyaki sauce accompanied by a bowl of white rice with sesame seeds (1,4,6,11)

## **KAARAGE CHICKEN / 13,50€**

Crispy breaded fried chicken bites accompanied by mayonnaise, teriyaki sauce and a bowl of white rice with sesame seeds (1,3,6,9)

## **SHRIMP ROLLS (5 pcs) / 13,50€**

Crispy breaded prawns° with Japanese panko to be combined with tasty sauces: teriyaki, spicy cream and curry powder (1,2,3,6)

## **LIME SHRIMPS (5 pcs) / 13,00€** TOP

Delicate and fragrant. Tempura prawns° with spicy cream, yuzu and sesame, chives and lime add an aromatic and citrusy touch (1,2,3,11,12)

## **BOLINHOS DE BACALHAU (6 pcs) / 6,00€**

Tasty cod meatballs° served with sweet chilli mango sauce (1,3,4,5,6,7,11)

## **COXINHA (6 pcs) / 6,00€**

Crispy and tasty pastry° filled with chicken and vegetables to be accompanied with spicy cream (1,3,6,7)

# ROBATA

Grilled skewers with an intense and genuine flavour, served in three irresistible varieties:



## Bomaki Navigli and Garibaldi only

### PICANHA/ 12,00€

Picanha marinated in soy sauce, spring onions and cherry tomatoes (1,6)

### SHRIMPS/ 10,00€ TOP

Shrimp<sup>o</sup> and spring onions glazed in teriyaki sauce, maio-wasabi and sesame seeds (1,2,6,11,12)

### CHICKEN/ 10,00€

Chicken and cherry tomatoes glazed in yakitori sauce, maio-wasabi and sesame seeds (1,6,11)

During our preparations, cross-contamination cannot be excluded. Therefore, all our dishes may contain the following allergenic substances according to Regulation (EU) No. 1169/2011 - Annex II: fish and fish products, molluscs and mollusc products, crustaceans and crustacean products, cereals containing gluten, eggs and egg products, soya and soya products, milk and milk products, sulphur dioxide and sulphites, nuts, celery and celery products, lupins and lupin products, peanuts and peanut products, mustard and mustard products, sesame seeds and sesame seed products. For any information on substances and allergens, please refer to the appropriate documentation that will be provided by the staff on duty upon request. All fish products are thawed. In accordance with Annex III, Section VIII, Chapter 3, letter D of Regulation (EC) No. 853/2004, as amended by Regulation (EU) No. 1276/2011, fish intended to be consumed raw or practically raw may have undergone a preventive reclamation treatment. Ingredients indicated with <sup>o</sup> may be deepfrozen or frozen at origin. The dishes served may contain substances that may cause allergies or intolerances.



# URAMAKERIA

Rolls with rice and sesame seeds on the outside and nori seaweed that wraps the filling. Our uramaki are served in portions of **8 pieces**.

## DRAGON ROLL

### MEXICAN / 12,00€

Bright and spicy with breaded shrimp° and avocado inside wrapped in crumbled nachos, jalapeños, cheddar sauce and teriyaki sauce (1,2,6,7,11)

### CLASSIC / 12,00€

A timeless classic, with breaded shrimp° and mayonnaise inside, wrapped in avocado and teriyaki sauce (1,2,3,6,11)

### YELLOW / 11,50€

Breaded shrimp° and mayonnaise inside, covered with tempura crunchies with an irresistible texture and teriyaki sauce (1,2,3,6,11)

## TUNA

### TUNA AND PISTACHIO / 14,50€

Fresh tuna° tartare and creamy cheese covered with delicate avocado and enriched with crunchy pistachio crumble (4,6,7,8,11)

### TERIYAKI TUNA / 13,50€

Breaded shrimp° and avocado inside, covered with tuna° tartare, spicy cream and teriyaki sauce (1,2,3,4,6,11)

### MARACUJA TUNA / 13,00€

Fresh and tropical with avocado and salad inside covered with tuna° tartare enhanced by passion fruit sauce (4,11)

### TUNA EXPLOSION / 16,00€

Decisive and explosive with tuna° tartare, super spicy sauce, mayonnaise, shiso and jalapeno. And for the bravest, the Extra Spicy version is available! (3,4,11)

# SALMON



## **BACON SALMON / 14,00€**

Salmon° tartare, cream cheese and avocado, covered with crispy bacon and teriyaki sauce (1,4,6,7,11)

## **MANGO SALMON / 14,00€**

Salmon° and avocado inside, covered with salmon° tartare and mango gazpacho (4,11)

## **FLAMED SALMON / 14,00€** TOP

Bold and delicious, with salmon° and avocado inside covered with flame-seared salmon° carpaccio, spicy cream sauce with jalapeno, tempura crisps and teriyaki sauce (1,3,4,6,11)

## **CRISPY SALMON / 13,00€**

Salmon tartare°, cream cheese and avocado inside sprinkled with almond flakes and teriyaki sauce (1,4,6,7,8,11)

## **TERIYAKI SALMON/ 13,50€**

Classic and timeless, with breaded shrimp° inside and avocado covered with seared salmon° carpaccio, spicy cream and teriyaki sauce (1,2,3,4,6,11)

## **SPICY SALMON / 13,00€**

Salmon° tartare, avocado and spicy cream inside, covered with tempura crunchies and sriracha sauce (1,3,4,11)

Cover charge per person €3.00  
(except lunch from Monday to Friday €2.00)

included in the price: natural and carbonated treated drinking water compliant with Legislative Decree No. 31/2001 - No. 181/2003 – Ministerial Decree No. 25/2012

# WHITE FISH

## MEDITERRANEAN ROLL / 15,00€

Fresh and colorful, with Japanese amberjack<sup>°</sup> tartare and spicy cream inside, flame-seared amberjack<sup>°</sup> carpaccio outside and brunoise of cherry tomatoes, basil and EVO oil (3,4,11)

## TERIYAKI AMBERJACK / 14,50€

Breaded shrimp<sup>°</sup> and mayonnaise inside, covered with flame-seared Japanese amberjack<sup>°</sup> tartare with spicy cream and teriyaki sauce (3,4,11)

## CEVICHE SEABASS / 13,00€

Avocado, salad and mango inside, topped with diced seabass<sup>°</sup> marinated in lime and ginger, cilantro and red onion enlivened by sriracha sauce (4,11)

## BASIL SEABASS / 13,50€

Refined and delicate with tempura sea bass<sup>°</sup> and avocado inside, seabass<sup>°</sup> carpaccio on the outside enriched with fresh basil and wasabi mayonnaise sauce that adds a spicy and creamy touch (1,3,4,10,11)

Ingredients marked with <sup>°</sup> may be frozen or source-frozen.  
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## SPECIAL ROLL

### **FASSONA FUSION / 16,00€**

Fassona° tartare with chives, mayonnaise, shiso, kimchi sauce, EVO oil, un-dried tomatoes, and Worcestershire sauce, topped with Grana Padano flakes (1,3,4,6,7,11,12,14)

### **SALMON AND RED PRAWNS / 17,50€**

Refined and elegant, with salmon° and avocado inside, seared salmon° and red prawn° outside with ponzu sauce and EVO oil (1,2,4,6,11,12)

### **CARNAVAL / 17,00€**

Salmon° and avocado inside, covered with tuna° carpaccio rolls, sea bass°, salmon° and red prawn°, seared with ponzu sauce and EVO oil and black truffle pearls (1,2,4,6,11,12,14)

### **MANGO LOBSTER AU GRATIN° / 17,50€**

Breaded shrimp° and avocado inside, covered with mango carpaccio, baked lobster tartare, prawns°, tobiko°, spicy cream, mango gazpacho and teriyaki sauce (1,2,3,4,6,11,12)

### **SALMON AND TRUFFLE / 17,00€**

Salmon tartare°, cream cheese and avocado enriched with black truffle carpaccio (4,7,11)

### **UNAGI ROLL / 16,00€**

Intense and bold, with avocado and cream cheese inside, covered with caramelized unagi° fillets with teriyaki sauce (1,4,6,7)

### **LOBSTER AU GRATIN / 17,00€**

**TOP**

Irresistible and delicious, with breaded prawn° and avocado inside, avocado carpaccio outside, baked lobster tartare, prawns°, tobiko°, spicy cream and teriyaki sauce (1,2,3,4,6,11,12)

# BURRITOS

Delicate soy crepes filled with rice and fresh, flavorful ingredients like fish, meat, or vegetables



## **SALMON SPICY BURRITO / 17,00€**

Sweet and creamy, filled with salmon<sup>o</sup> tartare and spicy cream, crispy breaded shrimp<sup>o</sup>, guacamole, canned peach and salad (1,2,3,4,6)

## **PICANHA BURRITO / 16,00€** TOP

Tasty and flavourful, sautéed picanha with yakiniku sauce, salad, avocado, corn and mayonnaise (1,3,6,10,11)

## **TERIYAKI CHICKEN BURRITO / 14,50€**

Chicken sautéed in teriyaki sauce with avocado slices, cream cheese, salad and spicy jalapeños (1,3,6,7)

## **VEGGIE BURRITO / 13,00€**

The vegetarian alternative, with salad, guacamole, avocado, Parmigiano Reggiano flakes, cream cheese and toasted almonds (3,6,7,8)

## **SPICY MIX BURRITO / 16,00€**

Diced salmon<sup>o</sup>, tuna<sup>o</sup>, sea bass<sup>o</sup> and tobiko<sup>o</sup> seasoned with spicy tomato sauce and mayonnaise (1,3,4,6,11)

Do you have allergies or intolerances?  
Contact our staff to find together the solution that best suits your needs!

# CHIRASHI



## MONTE FUJI CHIRASHI / 16,00€

Rice bowl with salmon°, tuna° and scallop° tartare enriched with avocado, spicy cream, ginger, tobiko°, ponzu sauce, EVO oil, fresh wasabi°, teriyaki sauce and sesame seeds (1,3,4,6,11,14)

## BRAZILIAN CHIRASHI / 15,50€ TOP

Rice bowl with diced tuna°, salmon°, mango and avocado, enriched with wakame seaweed°, sesame seeds, almonds and the sweetness of mango gazpacho and teriyaki sauce (1,4,6,8,11)

## JAPANESE CHIRASHI / 15,00€

Rice bowl with salmon° carpaccio accompanied by fresh wasabi°, wakame seaweed°, ginger and sesame seeds with a slightly spicy and citrusy wasabi yuzu dressing (1,4,6,10,11)

## TUNA CHIRASHI / 16,00€

Refined and delicate. Rice bowl with tuna° tataki, fresh wasabi° and ginger, ponzu sauce and wakame seaweed° (1,4,6,11)

Cover charge per person €3.00  
(except lunch from Monday to Friday €2.00)

included in the price: natural and carbonated treated drinking water compliant with Legislative Decree No. 31/2001 - No. 181/2003 – Ministerial Decree No. 25/2012

# TEMAKI



## **SALMON AND PRAWNS TERIYAKI / 8,00€**

Nori seaweed cone filled with white rice, salmon<sup>o</sup> tartare and spicy cream, avocado, breaded shrimp<sup>o</sup>, covered with almond flakes, teriyaki sauce and sesame seeds (1,2,3,4,6,8,11)

## **CREAM SALMON / 8,00€**

Crispy nori seaweed cone filled with white rice, salmon<sup>o</sup> tartare and cream cheese with chive topping (4,7)

## **MANGO SALMON CUBE / 7,50€**

Crispy nori seaweed cone filled with white rice, diced salmon<sup>o</sup>, salad, avocado and mango slices covered with mango gazpacho and sesame seeds (4,11)

## **SPICY TUNA / 7,00€**

Crispy nori seaweed cone filled with white rice, salad, delicate tuna<sup>o</sup> tartare with spicy cream and sesame seeds (3,4,11)

# VEG

## STARTERS



### NACHOS CHEESE & JALAPEÑOS / 7,00€

Crispy corn tortilla chips with melted cheese and spicy jalapeños (7)

### EDAMAME° / 4,50€

Soybean pods° with salt x 2 people (6)

### MISO SOUP / 4,00€

Miso, wakame seaweed°, spring onion, konbu seaweed (6)

### WHITE RICE / 3,00€

## BURRITOS

### VEGGIE BURRITO / 13,00€

The vegetarian alternative, with salad, guacamole, avocado, Parmigiano Reggiano flakes, cream cheese and toasted almonds (3,6,7,8)

## URAMAKI



### VEGGIE / 10,00€

Avocado, mango and salad inside, topped with avocado and almonds (6,8,11)

### VEGGIE TRUFFLE / 12,50€

Surprising and tasty, with avocado and iceberg lettuce inside, avocado, pistachio puree, truffle carpaccio and pistachio grains on the outside (6,8,11)

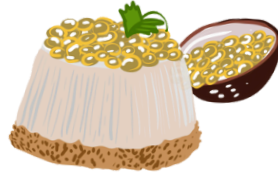
### YASAI ROLL / 13,00€



Asparagus tempura and avocado with veggie mayonnaise inside, topped with grilled zucchini seasoned with basil oil emulsion (1,11)



# DESSERT



## **BLACK TOKYO° / 6,50€**

Warm cake with a melting heart. A pleasure for true chocolate lovers (1,3,6,7)

## **GOLD RIO° / 6,50€**

A perfect balance between sweet and salty: warm cake with a creamy salted caramel heart (1,3,7)

## **CHEESECAKE° / 6,50€**

Classic fresh cheesecake, a light and exotic-flavoured dessert, with a choice of mango or passion fruit topping (3,6,7,8)

## **CHOCO COCCO° / 6,50€** TOP

The intense sweetness of chocolate combined with the freshness of coconut, a creamy dessert that transports you to tropical lands (3,5,6,7,8)

## **MOCHI SELECTION° (2 pcs) / 6,50€**

Classic Japanese sweets, soft and filled with ice cream, choose from:

mango (1,3,5,6,7,8,12)

vanilla (1,6,7,8)

pistachio (1,3,5,6,7,8)

chocolate (1,6,7,8)

# CAFFETTERIA

## **CAFFE' / 2,00€**

espresso, decaffeinated, barley

## **GREEN CHA' / 2,00€**

## **BITTER / 5,00€**

Sambuca, Montenegro, Amaro del Capo, Hierbas

# ORIGIN OF INGREDIENTS AND ALLERGEN LIST

Click on the [link](#) to view our product sheets with all the details of the origin of the ingredients and list of allergens

## ALLERGENS TABLE DISPLAYED

Fishery products are purchased fresh and subjected to a freezing treatment as required by reg. 853/04

### **1: CEREALS CONTAINING GLUTEN**

Wheat, sefale, barley, oats, spelt, kamut or their hybridized strains and products

### **2: CRUSTACEANS**

and shellfish products

### **3: EGGS**

and egg products

### **4: FISH**

and fish products

### **5: ARACHIDS**

and arachids products

### **6: SOY**

and soy products

### **7: MILK**

and milk products

### **8: NUTS**

almonds, hazelnuts, walnuts, pecans, Brazil nuts, Queensland walnuts and derived products

### **9: CELERY**

and products derived from it

### **10: MUSTARD**

and products derived from it

### **11: SESAME SEEDS**

and products derived from it

### **12: SULPHUR DIOXIDE AND SULPHITES**

in concentrations > 10 mg/kg or 10 mg/l expressed as SO<sub>2</sub>

### **13: LUPINS**

and products derived from it

### **14: MOLLUSCS**

and products derived from it

# COCKTAIL BAR

## SIGNATURE



### **TROPICAL BREEZE / 8,00€**

42 Below Vodka, Grapefruit, Mint Syrup and Passion Fruit

### **CLASSIC CAIPIRINHA / 7,50€**

Cachaça Leblon, lime and sugar

### **CAIPIRINHA WITH EXOTIC FRUITS / 8,00€** TOP

Cachaça Leblon, lime and sugar, passion fruit or mango

### **CLASSIC SAKÈ CAIPIRINHA / 7,50€**

Sakè, lime and sugar

### **CAIPIRINHA SAKÈ WITH EXOTIC FRUIT / 8,00€**

Sakè, lime and sugar, passion fruit or mango

### **CLASSIC CAIPIROSKA / 7,50€**

42 Below Vodka, Lime and sugar

### **CAIPIROSKA WITH EXOTIC FRUITS / 8,00€**

42 Below Vodka, lime and sugar, passion fruit or mango

### **CLASSIC MOJITO SAKÈ / 7,50€**

Sakè, soda, lime, mint and sugar

### **MOJITO SAKÈ WITH EXOTIC FRUITS / 8,00€**

Sakè, soda, lime, mint and sugar, passion fruit or mango

### **BRAZILIAN COOLER / 9,00€**

Bombay Sapphire gin, lime juice, mango, passion fruit, ginger ale

### **EXOTIC SPRITZ / 8,00€**

Aperol, prosecco, mango

## GIN TONIC CORNER

### **BOMBAY SAPPHIRE / 9,00€**

Classic london dry

### **GRAPEFRUIT MALFY/ 12,00€**

Italian gin with pink grapefruit flavor

### **MARE / 12,00€**

Flavoured Mediterranean Gin

### **HENDRICK'S / 12,00€**

Refreshing with a strong character

## CLASSICS

### **SPRITZ / 7,50€**

Aperol/Campari, prosecco, soda

### **PALOMA CAZADORES / 9,00€**

Cazadores Tequila, lime, grapefruit soda

### **PALOMA PATRON / 12,00€**

Patron Tequila, Lime, Grapefruit Soda

### **CLASSIC MARGARITA / 8,50€**

Cazadores Tequila, Triple Sec, Lime Juice

### **EXOTIC FRUITS MARGARITA / 9,00€**

Cazadores Tequila, Triple Sec, lime juice, mango or passion fruit

### **MARGARITA PATRON / 12,00€**

Tequila Patron, Triple sec, lime juice, mango, passion fruit or classic

### **CLASSIC MOJITO / 7,50€**

Rum, soda, lime, mint and sugar

## **EXOTIC FRUIT MOJITO / 8,00€**

With exotic fruits: passion fruit or mango

## **AMERICANO / 8,00€**

Martini Bitter Riserva, Red Vermouth, soda and orange

## **NEGRONI / 8,00€**

Martini Bitter Riserva, Gin, Vermouth, orange

## **SBAGLIATO / 8,00€**

Martini Bitter Riserva, Vermouth, sparkling wine, orange

## **ALCOHOL FREE**

### **VIRGIN MOJITO / 7,00€**

classic, mango or passion fruit

### **VIRGIN CAIPIRINHA / 7,00€**

classic, mango or passion fruit

## **SOFT DRINKS**

### **ESTATHÉ / 3,50€**

peach or lemon

### **COCA COLA / 3,50€**

### **COCA ZERO / 3,50€**

### **FANTA / 3,50€**

### **WATER / 2,00€**

still or sparkling

# WINES

## WHITE WINES

### Brolettino Lugana

Cà dei Frati (Lombardia)

### Sharjs Ribolla Gialla

Livio Felluga (Friuli-Venezia Giulia)

### Sauvignon Fallwind

St. Michael Eppan (Trentino Alto Adige)

### Gewurztraminer

St. Michael Eppan (Trentino Alto Adige)

### Chardonnay La Fuga

Tenuta di Donnafugata (Sicilia)

### Falanghina del Sannio

Mastroberardino (Campania)

### Vermentino

Sella&Mosca (Sardegna)

## RED WINE

### Pinot Noir

St. Michael Eppan (Trentino Alto Adige)

## ROSÉ

### Rosa dei frati

Cà dei Frati (Lombardia)

## SPARKLING

### Cuvée Prestige

Ca' del Bosco (Franciacorta)

### Satèn Brut

Monterossa (Franciacorta)

### Prosecco di Valdobbiadene

Astoria (Veneto)

GLASS

BOTTLE

35,00€

30,00€

6,50€

28,00€

6,00€

26,00€

6,50€

26,00€

6,00€

24,00€

6,00€

23,00€

6,50€

26,00€

30,00€

10,00€

60,00€

40,00€

6,00€

23,00€

# BEERS

## **PORETTI 4 LUPPOLI / 5,50€**

Italian draft beer

## **ASAHI / 5,50€**

Japanese beer (33 cl)

## **KIRIN / 5,50€**

Japanese beer (33 cl)

## **BRANQUINHA / 5,50€**

Our craft white beer with a delicate lime and ginger flavour (33 cl)

# BOMAKI