

TERMINUS

C A F É

SANDWICHES & SALADS

CLASSIC CLUB SANDWICH

Triple bread toast with mayo, bacon, tomatoes, eggs, lettuce and roasted chicken breast.^{1, 3, 12}

12

TERMINUS CLUB SANDWICH

Triple bread toast with smoked salmon tartare, lime mayo, cream cheese, cucumber, mint and avocado.^{1, 3, 4, 7}

14

TERMINUS SALAD

Burrata cheese, cherry tomatoes confit, Monterosso anchovies and basil.^{4, 7}

13

VEGETARIAN SALAD

Mixed leaf salad with sliced oranges, celery, caramelised walnuts and chia seeds.^{8, 9}

12

CHICKEN SALAD


Mixed leaf salad with roasted chicken breast, Parmesan cheese, cherry tomatoes confit and crispy bacon.^{7, 12}

12

CHEESE BOARD

Selection of 5 Capriz cheeses served with chutneys and jam.^{1, 7}

15

 *Vegetarian option available on request: Club Sandwich with tomatoes, avocado, lettuce, cheese and pesto.*

DESSERT

DAI DAI ICE CREAM BITES

Flavours: cream, pinenuts, chocolate.^{7, 8}

5

CROSTATINA

(Tart) With Apricot jam or wild berries.^{1, 3, 7}

5

FRUIT SALAD

5

HOUSE SPECIALTIES

SALMON CEVICHE

Salmon Ceviche with avocado and leche de tigre.^{4, 9}

14

TERMINUS POKE

Rice, salmon, edamame beans, celery and sliced orange salad, avocado and almonds.^{4, 6, 8, 9}

14

PESTO PANIGAZZI


Panigazzi (traditional ligurian pasta) from Castelnuovo Magra served with ligurian pesto.^{1, 7, 8}

10

UOVO 68

Soft boiled egg served with cheese fondue and crispy bacon.^{3, 7, 12}

12

 *Vegetarian option available on request: rice, chickpeas, edamame beans, celery and sliced orange salad, avocado and almonds.*

IN UN SOLO BOCCONE

FASSONA BEEF TARTARE

1. Pistachio grains, cream cheese, cherry tomatoes confit and capers powder.^{7, 8}
2. Almond grains, burrata cheese and Monterosso anchovies.^{4, 7, 8}
3. Almond grains, taleggio cheese and peppers chutney.^{7, 8}
4. Chia seeds, avocado and almonds.⁸

1x

2,5

4x

8

8x

14

Allergens

1. Cereals containing gluten: wheat, rice, barley, rye, kamut, farro. **2. Crustaceans and products thereof.** **3. Eggs and products thereof.** **4. Fish and products thereof.** **5. Peanuts and products thereof.** **6. Soybeans and products thereof.** **7. Milk and products thereof (including lactose).** **8. Nuts, namely:** almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia or Queensland nuts, **and products thereof.** **9. Celery and products thereof.** **10. Mustard and products thereof.** **11. Sesame seeds and products thereof.** **12. Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO₂ which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers.** **13. Lupin and products thereof.** **14. Molluscs and products thereof.**

TERMINUS

CAFÉ

CAFETERIA

Espresso	1,2
Deca	1,5
Barley coffee	1,5
Ginseng	1,5
Cappuccino	1,8
Latte	1,8
Americano	2
Hot chocolate	3
Tea & Infusions Selection served with mini pastries	5

SOFT DRINKS

Still water 75 cl	1,5
Sparkling water 75 cl	1,5
Iced tea	3
Soft drinks	4
Organic juices	4

TOAST

Classic Toast (<i>Ham and cheese</i>)	5
Terminus Toast (<i>Ham, cheese, butter, lemon and tabasco sauce</i>)	6

FRESHLY SQUEEZED

Freshly squeezed orange juice	4
Freshly squeezed pink grapefruit juice	4

SPARKLING WINES

	GLASS	BOTTLE
Zanotto, Valdobbiadene Prosecco	7	30
Contadi Castaldi, Franciacorta Brut	9	40
Contadi Castaldi, Franciacorta Saten		50
Contadi Castaldi, Franciacorta Brut, Magnum		75
Taittinger, Champagne Brut		86
Ruinart, Champagne Blanc de Blancs		110

WHITE WINES

Cantina Cinque Terre, Cinque Terre	7	30
Terenzuola, Vermentino, Fosso di Corsano	7	30
Lambruschi, Vermentino, Costa Marina	8	34

RED WINES

Lornano, Chianti Classico	7	30
Tramin, Pinot Nero	7	30
Terenzuola, Canaiolo, Merla della Miniera	8	34
Lornano, Chianti Riserva, Le Bandite		40
Antinori, Brunello di Montalcino, Pian delle Vigne		80

BEERS

Ichnusa non filtrata 33 cl		5
Menabrea 33 cl		5
Birra del territorio 33 cl		6