

FOOD MENU

Arancino di riso allo zafferano con ragù di verdure

Saffron rice arancino with vegetable ragù

€12

(8)

Crostone di pane integrale con guacamole,
gamberi alla piastra e pomodori secchi

*Whole grain toasted bread with guacamole, grilled
prawns and sun-dried tomatoes*

€18

(1-2)

Gamberi fritti con maionese al lime

Crispy fried prawns with lime mayonnaise

€20

(2-3)

Hamburger con polpo scottato, stracciatella,
pomodorini confit, rucola, maionese e chips di
zucchine

*Burger with seared octopus, stracciatella cheese,
confit cherry tomatoes, rocket, mayonnaise and
zucchini chips*

€24

(1-3-7-14)

Club Sandwich

€28

(1-3-7)

Tartare di manzo con scaglie di parmigiano
reggiano

*Beef tartare with shavings of Parmigiano
Reggiano*

€22

Chips di patate

Potato chips

€12

Pizza Margherita

€16

(1-7)

DRINK MENU

RICCIARELLO

Adriatico almond liquor, sweet & sour, Monin
chocolate syrup, cocoa powder

(sweet, almond-forward, refreshing)

22€

HEAVEN'S APPLE

Bru gin, Gamondi elderflower, Bitter Truth
cucumber, Monin green apple syrup, Fever
Tree ginger beer

(floreale, aromatic, smooth)

25€

DRINK MENU

BRAZILIAN TEMPTATION

Cachaça, homemade lime cordial, passion fruit
purée

(fruity, fresh, exotic)

22€

YES I KNOW

Cimarron tequila reposado, Cointreau, homemade
agave spicy syrup, saline solution, lemon juice,

Rick's special mix

(trust us)

25€

THE SUMMER EFFECT

Mikolash vodka, La tomato, Monin ginger syrup,
sweet&sour, Bitter Truth celery bitter, Bitter Truth
cucumber bitter, Bitter Truth grapefruit bitter

(fresh, pleasantly bitter, vibrant)

22€

DOBLE DE DIABLO

Takamaka Blanco, Hampden 8, lemon juice,
Monin spicy mango syrup

(spicy, fresh, fruity)

22€

BORDIGA ON OUR MIND

UN APE A BRERA

Bordiga st. Hubertus amaro, homemade
mandarin cordial, lemon juice, homemade basil
oil, Fever Tree pink grapefruit soda

(citrusy, herbal, balsamic)

22€

A KIND OF TINY

Bordiga occitan gin, Bordiga dry vermouth,
homemade basil oil

(Italian interpretation of a Martini)

22€

BORDIGA NEGRONI

Bordiga vermouth rosso, Bordiga bitter rosso,
Bordiga Occitan gin

(a spicy italian classic)

22€

MONK ICE TEA

Bordiga cento erbe Monasticus, Bitter Truth
lemon bitter, Monin chai tea syrup, lemon juice,
Fever Tree ginger beer

(herbal, tasty, tiki vibes)

22€

Classic cocktail a partire da 18€.

A secondo dei prodotti utilizzati i prezzi possono
variare.

Classic cocktails start at 18€.

*Prices may vary depending on the ingredients
used.*

**"THE WAY TO YOUR
HEART IS THROUGH
THE STOMACH."**