

# TERMINUS

## CAFÉ

### BISTROT PROPOSALS

#### CULATELLO DI ZIBELLO DOP 16

Cured ham from *Zibello* served with pickled vegetables <sup>9</sup>

#### SALMON TARTARE 16

Citrus-marinated salmon tartare, avocado and lime sauce,  
Teriyaki dressing <sup>1/4</sup>

#### EGGPLANT PARMIGIANA 14

Eggplants parmesan pie with *San Marzano* tomato sauce,  
*Stracciatella* cheese and salted *ricotta* cheese <sup>1/7</sup>

#### FASSONA TARTARE 18

Finely chopped raw beef served with egg yolk, capers, anchovy,  
caramelised onions and mustard <sup>3/16</sup>

#### BURRATA TORTELLI 16

Homemade burrata-filled tortelli with datterino tomato sauce and Taggiasca  
olive powder. <sup>1/3/7</sup>

#### LINGUINE WITH CLAMS 18

Linguine with clams and mullet bottarga <sup>1/4/14</sup>

#### SPAGHETTI WITH RED PRAWNS 18

Spaghetti with red prawn tartare and its bisque. <sup>1/2/9</sup>

#### TAGLIATELLE WITH DUCK RAGOUT 16

Handmade egg tagliatelle with white duck ragout <sup>1/3/9</sup>

#### ENTRECOTE 23

Grilled *Scottona* beef Entrecôte 250 gr with baked potatoes <sup>1</sup>

#### FRIED OCTOPUS 21

Fried octopus, oven-roasted radicchio with balsamic vinegar and confit  
cherry tomatoes <sup>6/1/14</sup>

#### CATCH OF THE DAY 21

Day's catch with seasonal vegetables <sup>4</sup>

#### PORK RIBS 21

Sous-vide cooked pork ribs glazed with Teriyaki sauce, served with  
coleslaw salad (cabbage, carrots, yogurt, mustard, vinegar). <sup>6/7/10</sup>

Cover charge Euro 2,5

<sup>9</sup> Should fresh product be unavailable, a high-quality frozen alternative will be used.

## COCKTAIL BAR BISTROT

### SANDWICHES AND SALADS

#### CLASSIC CLUB SANDWICH 18

Triple-layer toasted sandwich with mayonnaise, bacon, tomato, egg, lettuce  
and chicken breast <sup>1/3/6/7/8</sup>

#### CHEESEBURGER 21

Milk bun, 200 g Angus beef patty, bacon, cheese, mixed greens, tomato and  
mayonnaise, served with farmhouse potatoes. <sup>1/3/6/7/8</sup>  
(available with plant-based burger on request)

#### CHICKEN SALAD 16

Mixed salad with chicken, parmesan cheese, confit tomatoes,  
crispy bacon and honey vinaigrette <sup>7</sup>

#### VEGETARIAN SALAD 14

Mixed salad with orange, celery, caramelised walnuts, avocado,  
chia seeds and citrus citronette <sup>8/9</sup>

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### GOURMET PIZZAS

#### MONTEROSSO 18

*Burrata* cheese, confit tomatoes and anchovies from *Monterosso* <sup>1/3/4/6/7/8/10/11/12</sup>

#### BRIE AND PROSCIUTTO 18

Brie cheese and 25-month aged San Daniele prosciutto <sup>1/3/6/7/8/10/11/12</sup>

#### LIGURE 18

*Stracchino* cheese, basil pesto and green beans <sup>1/3/6/7/8/10/11/12</sup>

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### DESSERT

#### TIRAMISU' 7

Traditional *Tiramisù* with *Savoiardi* biscuits, *mascarpone* cream and cocoa <sup>1/3/7</sup>

#### DARK CHOCOLATE MOUSSE 7

70% dark chocolate mousse with orange flavor,  
chocolate chips and candied orange peel <sup>1/3/7</sup>

#### STRUDEL WITH ICE CREAM 8

Apple and pear *Strudel* pie served with cream ice cream <sup>1/3/7</sup>

#### GELATO 7

Cream ice cream, crunchy crumble and salted caramel sauce <sup>1/3/7</sup>

#### SCIACCHETRA' E CANESTRELLI 10

Sciacchetra (40 ml) paired with traditional canestrelli cookies <sup>1/3/7/8</sup>