

TERMINUS CAFÉ

COCKTAIL BAR BISTROT

BISTROT PROPOSALS

TERMINUS TARTARE 15

Fassona beef tartare "La Granda"(150 g) topped with pasteurized yolk, olive powder, capers, bread leaves and Monterosso anchovies.

MONKFISH SALAD 14

Crispy vegetable salad with monkfish and home made oyster mayonnaise.

SAFRON CAPPELLACCI 12

Stuffed ravioli with ricotta cheese and spinach, saffron sauce and licorice powder.

TAGLIOLINI CACIO E PEPE 14

Tagliolini pasta with cheese and pepper, lime zest and red tuna bottarga.

TUNA TATAKI 18

Tuna tataki with aromatic panure, served with drunken onions and salicornia.

ENTRECOTE 19

Argentinian beef entrecote (300 g), jacked potato, crème fresh and red wine reduction.

CHEESE BOARD 16

Selection of 5 Capriz cheeses served with chutneys and jam.

SANDWICHES & SALADS

CLASSIC CLUB SANDWICH* 12

Triple bread toast with mayo, bacon, tomatoes, eggs, lettuce and roasted chicken breast.

TERMINUS CLUB SANDWICH 14

Triple bread toast with smoked salmon tartare, lime mayo, cream cheese, cucumber, mint and avocado.

TERMINUS TOAST 7

Ham, cheese, butter, lemon juice and Tabasco sauce.

VEGETARIAN SALAD 12

Mixed leaf salad with sliced oranges, celery, caramelised walnuts and chia seeds.

CHICKEN SALAD 12

Mixed leaf salad with roasted chicken breast, Parmesan cheese, cherry tomatoes confit and crispy bacon.

** Vegetarian option available on request: Club Sandwich with tomatoes, avocado, lettuce, cheese and pesto 10.*

PIZZE GOURMET

MONTEROSSO 14

Burrata cheese, cherry tomatoes confit and Monterosso anchovies.

BLACK ANGUS 14

Buffalo mozzarella cheese and bresaola di Black Angus.

SALMON 14

Smoked salmon, avocado, yogurt sauce e chia seeds.

DESSERT

BAVARESE 7

Bavarian yogurt with raspberry heart, berries and timut almonds powder.

TERMINUS CAPPUCCINO 7

Vanilla crème brûlée with cardamom milk foam and cocoa.

THE THREE CHOCOLATES 7

72% dark chocolate brownie, white chocolate mousse, gianduja flakes, salted mou sauce and rum caviar.

BOCCONCINI DAI DAI MIX 5

Flavours: cream, pinenuts, chocolate.

SOFT DRINKS

Water 75 cl	2
Iced tea	5
Soft drinks	4
Organic juices	5

SPARKLING WINES & CHAMPAGNE

Zanotto, Valdobbiadene Prosecco	A 7 r 28
Ricci Curbastro, Franciacorta Brut	A 9 r 36
Cà del Bosco, Cuvée Prestige Franciacorta	r 40
Contadi Castaldi, Franciacorta Saten	r 50
Ricci Curbastro, Franciacorta Brut, Magnum	r 75
Taittinger, Champagne Brut	r 86
Ruinart, Champagne Blanc de Blancs	r 110
Dom Perignon, Champagne Vintage 2010	r 250
Dom Perignon, Champagne Vintage 2010	r 600

WHITE WINES & ROSÉ

Terenzuola, Vermentino, Fosso di Corsano	A 7 r 28
Lambruschi, Vermentino, Costa Marina	A 7 r 28
Livio Felluga, Sharis	A 7 r 28
Ca Du Ferrà, Rosè, Magia di Rosa	A 8 r 32
La Torre, Cinque Terre	A 8 r 40

RED WINES

Lornano, Chianti Classico	A 7 r 30
Tramin, Pinot Nero	A 7 r 30
Terenzuola, Canaiolo, Merla della Miniera	A 8 r 32
Lornano, Chianti Riserva, Le Bandite	r 40
Antinori, Brunello di Montalcino, Pian delle Vigne	r 80

BEERS

Ichnusa non filtrata 33 cl	5
Menabrea 33 cl	5
Artisan beers 33 cl	7

CAFETERIA

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

Allergies and intolerances

*Please inform a member of our staff before placing your order
and to consult the allergens book - REG. UE 1169/2011.*