

# TERMINUS

## CAFÉ

# COCKTAIL BAR

## BISTROT

### BISTROT PROPOSALS

#### CROAKER FISH 16

Raw croaker, dry tomatoes, buffalo mozzarella cream and capers dust.

#### MARINATED SALMON 14

Citrus marinated salmon with red onion from Tropea, burrata and parsley dressing.

#### FASSONA MEAT TARTARE 18

Egg yolk, salted anchovies, capers dust and bread leaves.

#### BLACK TAGLIOLINI PASTA 14

Squid ink, Tagliolini, clams and tuna roe from Cabras.

#### STUFFED TORTELLI PASTA 14

Tortelli stuffed with rapini and sausage from Pignone, butter and Parmigiano "Vacche Rosse".

#### TOMATO SAUCE SPAGHETTI 16

Spaghetti, San Marzano tomato sauce and salted ricotta.

#### ENTRECOTE 21

Grilled beef entrecôte, brown stock and mashed potatoes.

#### LIGURIAN SQUID 16

Seared octopus on a bed of mashed potatoes, ligurian olive oil and roasted tomato dressing.

#### CHEESE SELECTION 16

Tasting of 5 different kinds of cheese from the Capriz dairy.

### SANDWICHES AND SALADS

#### CLASSIC CLUB SANDWICH\* 16

Triple toasted sandwich dressed with mayonnaise, bacon, tomatoes, eggs, lettuce and chicken breast.

#### TERMINUS CLUB SANDWICH 16

Triple toasted sandwich with smoked salmon tartare, lime mayonnaise, fresh cheese, cucumber, mint and avocado.

#### VEGETARIAN SALAD 12

Mixed salad with orange, celery, caramelized nuts, avocado and chia seeds.

#### CHICKEN SALAD 14

Mixed salad with chicken, Parmigiano Reggiano, candied tomatoes and crunchy bacon.

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

### TO SHARE

#### Gourmet pizza MONTEROSSO 18

Burrata cheese, candied tomatoes and Monterosso anchovies.

#### Gourmet pizza BLACK ANGUS 18

Salted eggnog, buffalo mozzarella cheese and Black Angus bresaola.

#### Gourmet pizza SWORDFISH 18

Smoked swordfish carpaccio, fresh cheese, avocado and chia seeds.

#### PETIT PAINS 14

Slowly cooked beef silverside, mixed salad, yogurt dressing and brown stock (3 pieces)

### DESSERTS

#### 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 toffee sauce and rum caviar.

#### ICE CREAM DAI DAI MIX 5

Flavours: cream, pinenuts, chocolate

## SOFT DRINKS

Water 75 cl	2,5
Iced tea	6
Soft drinks	6
Organic juices	6

## SPARKLING WINES & CHAMPAGNE

Zanotto, Valdobbiadene Prosecco	A 7 r 30
Ricci Curbastro, Franciacorta Brut	A 9 r 36
Cà del Bosco, Cuvée Prestige Franciacorta	r 40
Ricci Curbastro, Franciacorta Pas Dosé	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

Livio Felluga, Sharis	A 7 r 30
Lambruschi, Vermentino, Costa Marina	A 7 r 30
St. Michael-Eppan, Pinot Grigio	A 8 r 32
Ca Du Ferrà, Cinque Terre, Luccicante	A 8 r 32
Ca Du Ferrà, Rosè, Magia di Rosa	A 8 r 32
La Torre, Cinque Terre	A 9 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	6
Menabrea 33 cl	6
Artisan beers 33 cl	8

## 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.*