

MENU



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ASIA FUSION BISTROT

ANTIPASTI

APPETIZERS 开胃菜

1. ANTIPASTI ASIATICI TRIS €10.00

GOMMA WAKAME, EDAMAME, KIMCHI

Three Kinds of Asian-style Appetizers:
Seaweed salad, edamame, kimchi
亚风开胃三拼



2. INVOLTINO VERDURE €6.00

Vegetable Spring Rolls
素春卷



3. INVOLTINI GAMBERI CON €9.00

SALSA AL POMODORO PICCANTE

Shrimp Rolls with Spicy Tomato Sauce
虾仁卷配辣味番茄酱

4. POLLO FRITTO CON SALSA €10.00

EXPERIENCE

Crispy Fried Chicken with House Special Sauce
酥炸鸡块配特制蘸酱

5. DRAGON BALL: GAMBERONE €13.50

FRITTI CON MELA TRENTINA E SALSA DELLO CHEF

Wasabi Shrimp Balls with Trentino Apples and
Chef's Special Sauce
芥末虾球

6. TEMPURA VERDURE €10.00

Vegetable Tempura
什蔬天妇罗



7. TEMPURA GAMBERONE €15.00

Jumbo Shrimp Tempura
风味大虾天妇罗

8. CARPACCIO DI MANZO €12.00

BRASATO CON CETRIOLI ALLA SALSA PICCANTE



Sichuan-style Braised Beef with Cucumber
川味牛肉拌黄瓜



DIM SUM 点心



9. RAVIOLI DI VERDURE AL VAPORE(3PZ)

€5.00



Steamed Vegetable Dumplings (3pcs)
什蔬蒸饺



10. RAVIOLI DI MAIALE E VERDURE ALLA PIASTR(3PZ)

€6.00

Pan-fried Pork and Cabbage Dumplings
白菜猪肉煎饺



11. RAVIOLI DI POLLO FUNGHI E MAIS ALLA PIASTRA(3PZ)

€6.00

Pan-fried Dumplings with Chicken, Mushroom
and Corn
香菇玉米鸡肉煎饺



12. DIMSUM MANZO, SEDANO E TARTUFO NERO AL VAPORE(3PZ)

€9.00

Steamed Crystal Dumplings with Beef, Celery
and Black Truffle (3pcs)
水晶黑松露牛肉饺



13. DIMSUM ANATRA AL VAPORE(3PZ)

€8.00



Steamed Crystal Roast Duck Dumplings (3pcs)
水晶烤鸭饺



14. DIMSUM GAMBERI AL VAPORE(3PZ)

€7.00

Steamed Crystal Shrimp Dumplings (3pcs)
水晶虾饺



15. DIMSUM BRANZINI E €8.00
SALSA PEPERONI AL VAPORE(3PZ)

Steamed Crystal Dumplings with Spicy Sea Bass (3pcs)
 水晶剁椒鲈鱼饺



16. DIMSUM CAPESSANTE, €9.00
GAMBERI E TOBIKO AL VAPORE(3PZ)

Steamed Crystal Dumplings with Scallop, Shrimp and Tobiko (3pcs)
 水晶扇贝鲜虾饺



17. RAVIOLI MISTI A VAPORE €12.00
(5PZ)

Assorted Steamed Crystal Dumplings (5pcs)
 五味水晶饺



18. WANTON DI GAMBERI E €10.00
MAIALE AL SALSA SESAMO(5PZ)

Shrimp and Pork Wontons with Sesame Sauce
 麻酱鲜虾猪肉馄饨



19. WANTON DI GAMBERI E €10.00
MAIALE IN ZUPPA PICCANTE(5PZ) 🌶️

Wontons in Spicy Chili Oil (5pcs)
 红油馄饨汤

PRIMI PIATTI FIRST COURSES 主食



20. RISO SALTATO ALLA VERDURE E UOVA



€8.00

Vegetable Fried Rice
蔬菜炒饭

21. RISO SALTATO CON GAMBERI, CAPESSANTE, VERDU RE E UOVA AL SALSA XO

€15.00

Seafood Fried Rice with XO Sauce
海鲜XO酱炒饭



22. RISO AL POLLO E FUNGHI €12.00

Chicken and Mushroom Fried Rice
香菇鸡肉饭



23. BIBIMBAB COREANO €15.00 RISO CON VERDURE MIX, MANZO, UOVA E SALSA TIPICO COREANO 🌶️

Korean Bibimbap: Rice with Mixed
Vegetables, Beef, Egg and Traditional
Korean Sauce
韩式牛肉拌饭

24. GNOCCHI DI RISO AL €14.00 POLLO E CAPPUCCI AL SALSA PICCANTE COREANO 🌶️

Korean Spicy Chicken Tteokbokki
韩式辣鸡肉年糕

25. SOBA SALTATO CON €12.00 VERDURE E GAMBERI

Stir-fried Buckwheat Noodles with Shrimp and
Vegetables
虾仁蔬菜炒荞麦面





26. TAGLIETELLE DI RISO €12.00
SALTATO CON MANZO, GERMOGLI
DI SOIA, CIPOLLOTTI E UOVA

Dry-fried Beef Hor Fun
 干炒牛河



27. SPAGHETTI SALTATI AL €15.00
FRUTTI DI MARE, GERMOGLI DI
SOIA E UOVA

Seafood Scallion Oil Noodles: Noodles with
 Shrimp, Squid, Egg, Spinach and Bean Sprouts
 海鲜炒面



28. SPAGHETTI SALTATI AL €12.00
POLLO, GERMOGHI DI SOIA E UOVA

Spicy Sesame Sauce Noodles with Chicken,
 Carrot, Bean Sprouts and Cucumber
 鸡丝炒面



29. RAMEN AL POLLO E €14.00
VERDURE CON MISO

Fried Chicken Miso Ramen
 鸡肉味增拉面



30. RAMEN AL FRUTTI DI €18.00
MARE STILE TOM YUM

Tom Yum Seafood Ramen
 冬阴功海鲜拉面



31. RAMEN AL MANZO €15.00
E VERDURE

Braised Beef Ramen
 红烧牛肉拉面

32. RISO BIANCO €3.00

Steamed White Rice
 白米饭

PIATTI DI MARE SEAFOOD DISHES 海鲜菜品



33. BRANZINI AL VAPORE €15.00

CON PEPERONI FERMENTATI 🌶️

Steamed Sea Bass with Preserved Spicy Chili
剁椒蒸鲈鱼



34. BRANZINO ALLO ZENZERO €15.00

Sea Bass with Ginger and Scallion
姜葱鲈鱼



35. GAMBERONE IN STILE €18.00

BIFENGTANG

Typhoon Shelter Style Jumbo Shrimp
避风塘大虾



36. GAMBERI IMPERIALE 🌶️ €15.00

Spicy Sichuan Shrimp
香辣虾仁



37. GAMBERI CURRY 🌶️ €15.00

Curry Shrimp
咖喱大虾



38. CALMARI AL SALSA

€18.00

PICCANTE



Spicy Squid
香辣鱿鱼



39. CALMARI AL SALSA

€20.00

LEMONGRASS E AGLIO, CON CETRIOLI,
MANGO, CAROTE E GERMOGLI DI SOIA

Calamari with lemongrass and garlic sauce,
with cucumbers, mango, carrots, and bean
sprouts

香茅蒜香鱿鱼

PIATTI DI TERRA MEAT DISHES 肉类菜品



40. POLLO ALL CURRY

€14.00

Curry Chicken
咖喱鸡



41. POLLO AGRODOLCE IN SALSA DI PRUGNA

€14.00

Sweet and Sour Chicken with Plum Sauce
梅酱酸甜鸡



43. POLLO IMPERIALE 🌶️ €14.00

Spicy Sichuan Chicken
香辣鸡肉

44. POLLO ALLA LEMONGRASS €12.00 E AGLIO

Garlic and Lemongrass Chicken
蒜香香茅鸡



46. COSTINE DI MAIALE IN €18.00 STILE BIFENGTANG

Typhoon Shelter Style Pork Ribs
避风塘排骨

47. COSTINE DI MAIALE AL €15.00 SALE E PEPE

Fried Pork Chops with Mint
薄荷风味炸猪排



42. PANCETTA BRASATA ALLA €15.00 CINESE

Braised Pork Belly
红烧肉



45. MANZO BRASATO ALLA €18.00 CINESE

Braised Beef
红烧牛肉



48. MANZO AL PEPE NERO €20.00

Black Pepper Beef
黑椒牛肉

VERDURE VEGETABLES

49. VERDURE DI STAGIONE €8.00

Stir-fried Seasonal Vegetables
炒时蔬



50. CAPUCCI SALTATO AL SALSA PICCANTE



€8.00

Stir-fried Spicy Cabbage
辣炒包心菜



51. FAGIOLINI SALTATI CON €10.00

VERDURE MARINATA ALL' OLIVA

STILE CANTONESE

Stir-fried French Beans with Cantonese-style
Olive Vegetable
橄榄菜炒四季豆



POKE BOWL

52. POKE VEGAN: RISO, AVOCADO, MANGO, EDAMAME E GOMA WAKAME

Vegan Poke Bowl
素食波奇碗

€12.00



53. POKE SALMONE

Salmon Poke Bowl
三文鱼波奇碗

€15.00

54. POKE TONNO

Tuna Poke Bowl
金枪鱼波奇碗

€16.00

55. POKE GAMBERI COTTI

Cooked Shrimp Poke Bowl
熟虾波奇碗

€15.00

56. POKE EBI TEMPURA

Tempura Shrimp Poke Bowl
天妇罗虾波奇碗

€15.00

57. POKE POLLO

Chicken Poke Bowl
鸡肉波奇碗

€15.00

58. INSALATA ZU: CETRIOLI, CIPOLLA, MANGO, CAROTE, ARCHIDI, SALMONE E BRANZINI

Zu Salad: cucumber, onion, mango,
carrots, peanuts, salmon and sea bass
竹氏沙拉

€16.00



NIGIRI (1PZ)

握寿司(1个)

59. NIGIRI AVOCADO

€2.00



avocado nigiri
牛油果握寿司

60. NIGIRI MANGO

€2.00



mango nigiri
芒果握寿司

61. NIGIRI SAKE

€2.00

salmon nigiri
三文鱼握寿司

62. NIGIRI TONNO

€2.50

tuna nigiri
金枪鱼握寿司

63. NIGIRI BRANZINI

€2.00

sea bass nigiri
鲈鱼握寿司

64. NIGIRI RICCIOLA

€2.50

Yellowtail Nigiri
黄尾鱼握寿司

65. NIGIRI GAMBERI COTTO

€2.00

Cooked Shrimp Nigiri
熟虾握寿司

66. NIGIRI GAMBERI CRUDO

€2.50

Raw Shrimp Nigiri
生虾握寿司

67. NIGIRI CAPESSANTE

€3.00

Scallop Nigiri
扇贝握寿司

68. NIGIRI ANGUILLA

€3.00

Unagi Nigiri
鳗鱼握寿司

69. NIGIRI FOIE GRAS

€3.00

Foie Gras Nigiri
鹅肝握寿司

70. NIGIRI MISTI DELLO

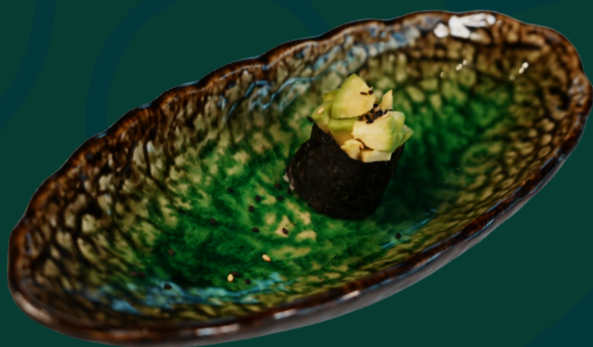
€16.00

CHEF (10PZ)

Chef's Mixed Nigiri (10pcs)
主厨混合握寿司(10个)

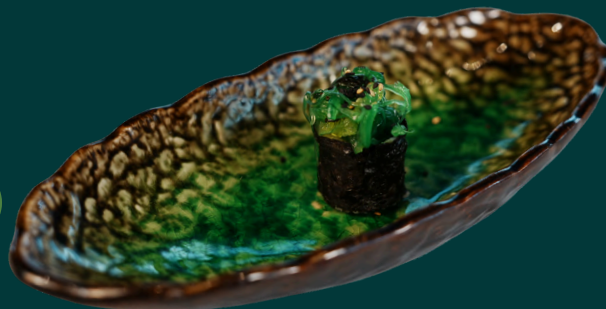


GUNKAN(1PZ) 军舰寿司(1个)



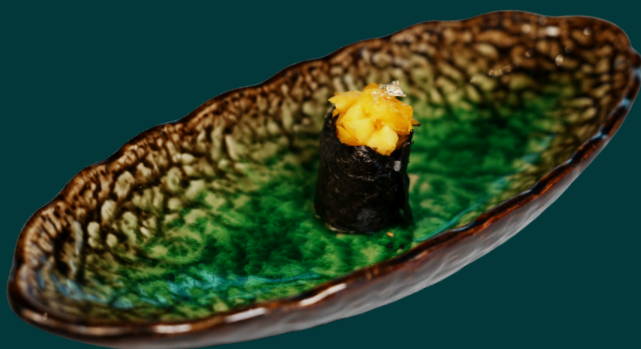
71. GUNKAN AVOCADO: BIGNE €2.00 DI RISO AL ALGHE NORI E AVOCADO

Avocado Gunkan: Rice Balls Wrapped in Nori with Avocado
牛油果军舰寿司



72. GUNKAN WAKAME: BIGNE €2.00 DI RISO AL ALGHE NORI E INSALATA ALGHE

Wakame Gunkan: Rice Balls Wrapped in Nori with Wakame Salad
裙带菜军舰寿司



73. GUNKAN MANGO: BIGNE €2.00 DI RISO AL ALGHE NORI E MANGO

Mango Gunkan: Rice Balls Wrapped in Nori with Mango
芒果军舰寿司



74. GUNKAN TOBIKO: SALMONE €2.50 CON UOVA DI PESCE VOLANTE

Tobiko Gunkan: Salmon with Flying Fish Roe
飞鱼籽军舰寿司



75. GUNKAN IKURA: SALMONE €3.00 CON UOVA DI SALMONE

Ikura Gunkan: Salmon with Salmon Roe
三文鱼籽军舰寿司

76. GUNKAN SAKE: SALMONE €3.00 CON TARTAR SALMONE PICCANTE

Sake Gunkan: Salmon with Spicy Salmon Tartare
辣味三文鱼塔塔军舰寿司



77. GUNKAN TONNO:TONNO €3.00
CON TATAR TONNO PICCANTE 🌶️

Tonno Gunkan: Tuna with Spicy Tuna Tartare
辣味金枪鱼塔塔军舰寿司

78. GUNKAN QUAGLIA: €3.50
SALMONE CON UOVA DO QUAGLIA
E SALSA TARTUFO

Quail Egg Gunkan: Salmon with Quail Egg and Truffle
鹌鹑蛋黑松露军舰寿司

79. GUNKAN RICCIOLA: €3.50
RICCIOLA CON TARTAR RICCIOLA

Yellowtail Gunkan: Yellowtail with Yellowtail Tartare
黄尾鱼塔塔军舰寿司

80. GUNKAN AMAEBI: €4.00
RICCIOLA CON GAMBERI
ARGENTINA E TOBIKO

Red Shrimp Gunkan: Yellowtail with Argentine Shrimp and Tobiko
阿根廷虾飞鱼籽军舰寿司

81. GUNKAN EBI:ZUCCHINI E €3.00
TARTAR DI GAMBERI COTTI

Ebi Gunkan: Zucchini with Cooked Shrimp Tartare
西葫芦熟虾塔塔军舰寿司

82. GUNKAN MISTI(8PZ) €18.00

Mixed Gunkan (8pcs)
混合军舰寿司(8个)



HOSOMAKI(6PZ)

细卷(6个)

83. HOSO AVOCADO

€6.00



Avocado Hosomaki
牛油果细卷

84. HOSO MANGO

€6.00



Mango Hosomaki
芒果细卷

85. HOSO KAPPA

€6.00



Cucumber Hosomaki
黄瓜细卷

86. HOSO SAKE

€6.00

Salmon Hosomaki
三文鱼细卷

87. HOSO TONNO

€7.00

Tuna Hosomaki
金枪鱼细卷

88. HOSO EBI: HOSOMAKI CON GAMBERI COTTI

€6.00

Ebi Hosomaki: Hosomaki with Cooked Shrimp
熟虾细卷

89. HOSO FRITTI AVOCADO

€8.00



Fried Avocado Hosomaki
炸牛油果细卷

90. HOSO FRITTO

€8.00

Hoso sake fritto con Philadelphia
kataifi
炸细卷

91. HOSO FRITTO MISTI 🌶️ €10.00

Hoso sake fritti con misti di tartare
混合kataifi细卷



URAMAKI INSIDE-OUT ROLLS

92. URAMAKI VEGE (8PZ): €10.00 TEMPURA ZUCCA E AVOCADO



Vegetable Uramaki: Tempura Zucchini Flowers and Avocado (8pcs)
素食反卷(8个)

93. URAMAKI SAKE (8PZ): €10.00 SALMONE E AVOCADO

Salmon Uramaki: Salmon and Avocado (8pcs)
三文鱼牛油果反卷(8个)

94. URAMAKI TONNO (8PZ): €10.00 TONNO E AVOCADO

Tuna Uramaki: Tuna and Avocado (8pcs)
金枪鱼牛油果反卷(8个)

95. URAMAKI SPICY SAKE (8PZ) €10.00 SALMONE PICCANTE E AVOCADO 🌶️

Spicy Salmon Uramaki: Spicy Salmon and Avocado (8pcs)
辣味三文鱼牛油果反卷(8个)

96. URAMAKI EBITEM (8PZ): €10.00 TEMPURA DI GAMBERONE E AVOCADO

Shrimp Tempura Uramaki: Jumbo Shrimp Tempura and Avocado (8pcs)
天妇罗大虾牛油果反卷(8个)

97. AVOCADO ROLL (8PZ): €15.00 SALMONE E AVOCADO INTERNO, AVOCADO ESTERNO

Avocado Roll: Salmon and Avocado Inside, Avocado Outside (8pcs)
牛油果卷(8个)



URAMAKI INSIDE-OUT ROLLS

98. RAINBOWL ROLL (8PZ): €16.00

SALMONE E AVOCADO INTERNO,
PESCE MISTO ESTERNO

Rainbow Roll: Salmon and Avocado
Inside, Mixed Fish Outside (8pcs)
彩虹卷(8个)

99. VULCAN ROLL (8PZ): €18.00

TONNO PICCANTE E AVOCADO
INTERNO, TONNO SCOTTATO,
SALSA TARTUFO E MAIONESE
PICCANTE ESTERNO 🌶️

Vulcan Roll: Spicy Tuna and Avocado Inside,
Seared Tuna, Truffle Sauce and Spicy
Mayonnaise Outside (8pcs)
火山卷(8个)

100. YAKIYAKI ROLL (8PZ): €16.00

SALMONE PICCANTE E AVOCADO
INTERNO, SALMONE SCOTTATO E
PASTELLA FRITTI ESTERNO 🌶️

Yaki Yaki Roll: Spicy Salmon and Avocado
Inside, Seared Salmon and Fried Breadcrumbs
Outside (8pcs)
炙烤卷(8个)

101. UNAGI ROLL (8PZ): €20.00

SALMONE E MANGO INTERNO,
ANGUILLA GRIGLIATTA ESTERNO

Unagi Roll: Salmon and Mango Inside, Grilled
Eel Outside (8pcs)
鳗鱼卷(8个)





102. IKURA MAKI (8PZ): €18.00
GAMBERONE FRITTI, AVOCADO
INTERNO, SALMONE UOVA DI
SALMONE ESTERNO

Ikura Maki: Fried Jumbo Shrimp and Avocado Inside, Salmon and Salmon Roe Outside (8pcs)
 三文鱼籽卷(8个)



103. DRAGON ROLL (8PZ): €20.00
GAMBERONE FRITTO E AVOCADO
INTERNO, TARTARE DI GAMBERI E
AVOCADO ESTERNO

Fried prawn and avocado inside, shrimp tartare and avocado outside (8pcs)
 龙卷(8个)



104. HOTATE ROLL (8PZ): €20.00
GAMBERONE FRITTO E AVOCADO
INTERNO, CAPESSANTE, FINOCCHI E
GAMBERO ROSSO ESTERNO

Hotate Roll: Fried Jumbo Shrimp and Avocado Inside, Scallop, Fennel and Red Shrimp Outside (8pcs)
 扇贝卷(8个)



105. ROMANTIC ROLL (8PZ): €20.00
SALMONE E MANGO INTERNO,
MANGO E GAMBERO ROSSO ESTERNO

Romantic Roll: Salmon and Mango Inside, Mango and Red Shrimp Outside (8pcs)
 浪漫卷(8个)



106. RICCIOLA MAKI (8PZ): €20.00
RICCIOLA E AVOCADO INTERNO,
RICCIOLA SCOTTATO E TOBIKO
ESTERNO CON SALSA YUZUMISO

Yellowtail Maki: Yellowtail and Avocado Inside, Seared Yellowtail and Tobiko Outside with Yuzu Miso Sauce (8pcs)
 黄尾鱼卷(8个)



107. FOIE GRAS MAKI (8PZ): €20.00
GAMBERONE FRITTO E AVOCADO
INTERNO, AVOCADO E FOIE GRAS
ESTERNO CON SALSA DELLO CHEF

Foie Gras Maki: Fried Jumbo Shrimp and Avocado Inside, Avocado and Foie Gras Outside with Chef's Sauce (8pcs)
 鹅肝卷(8个)



SASHIMI E SUSHI

生鱼片与寿司

108. TARTAR SAKÉ CON €12.00 AVOCADO E MANGO AL SALSA DELLO CHEF

Salmon Tartare with Avocado, Mango and
Chef's Sauce
三文鱼塔塔配牛油果芒果及主厨酱

109. TARTAR TONNO CON €15.00 UOVA DI QUAGLIA E TARTUFO NERO CON SALSA DI PONZU SPICY

Tuna Tartare with Quail Egg, Black Truffle and
Spicy Ponzu Sauce
金枪鱼塔塔配鹌鹑蛋黑松露及辣味柚子醋酱

110. TARTAR DI RICCIOLA €16.00 CON POMODORINI AL SALSA AGRODOLCE PICCANTE

Yellowtail Tartare with Cherry Tomatoes and
Spicy Sweet and Sour Sauce
黄尾鱼塔塔配小番茄及辣味酸甜酱

111. TARTAR DI GAMBERO €20.00 ROSSI CON PASSION FRUIT AL SALSA MANGO E OLIO D'OLIVA

Red Shrimp Tartare with Passion Fruit, Mango
Sauce and Olive Oil
红虾塔塔配百香果芒果酱及橄榄油

112. CARPACCIO DI SALMONE €12.00 Salmon Carpaccio 三文鱼薄片

113. CARPACCIO DI RICCIOLA €16.00 Yellowtail Carpaccio 黄尾鱼薄片

114. CARPACCIO MISTO €15.00 Mixed Carpaccio 混合生鱼片

115. TONNO SCOTTATO ALLA €16.00 SALSA DELLO CHEF Seared Tuna with Chef's Sauce 主厨酱炙烤金枪鱼

116. OSTRICHE (1PZ) €5.00

Oysters (1pc)
生蚝

117. GAMBERI ROSSI (1PZ) €5.00

Red Shrimp (1pc)
红虾

118. SCAMPI(1PZ) €5.00

Scampi (1pc)
挪威海螯虾

119. SASHIMI MISTI (12PZ) €18.00

Mixed Sashimi (12pcs)
混合生鱼片

120. SUSHI VEGAN: €20.00

2PZ NIGIRI AVOCADO,
2PZ NIGIRI MANGO,
6PZ HOSO CETRIOLI,
8PZ UARAMAKI YASAI

Vegan Sushi:
2pcs Avocado Nigiri,
2pcs Mango Nigiri,
6pcs Cucumber Hosomaki,
8pcs Vegetable Uramaki
素食寿司

121. SUSHI E SASHIMI MISTI €36.00

6PZ NIGIRI,
8PZ SASHIMI,
8PZ URAMAKI,
2PZ GUNKAN

Mixed Sushi and Sashimi:
6pcs Nigiri,
8pcs Sashimi,
8pcs Uramaki,
2pcs Gunkan
混合寿司与生鱼片

122. MAKIMISTI (16PZ) €35.00

4PZ AVOCADO ROLL,
4PZ RAINBOWL ROLL,
4PZ HOTATE ROLL,
4PZ DRAGON ROLL

Mixed Sushi and Sashimi:
6pcs Nigiri,
8pcs Sashimi,
8pcs Uramaki,
2pcs Gunkan
混合寿司与生鱼片



DOLCE DESSERT

MOCHI AL GELATO (2 GUSTI): €7.00
**A SCELTA TRA (TE VERDE, MANGO,
VANIGLIA, COCCO, CIOCCOLATO)**

Mochi Ice Cream (2 flavors) : Green tea,
mango, vanilla, coconut, chocolate
糯米滋冰淇淋 (2粒装)

DORAYAKI: DOLCE €7.00
GIAPPONESE CON FAGIOLI ROSSI

Dorayaki : Japanese dessert with red bean
filling
铜锣烧

SORBETTO AL LIMONE €6.00

Lemon Sorbet
柠檬雪芭

TIRAMISU €7.00

Tiramisu
提拉米苏

CREMA CATALANA: CREMA €7.00
CATALANA CON ZUCCHERO
CARAMELLATO

Crema Catalana : Custard with caramelized
sugar topping
焦糖布丁

INNOCENTE: CREMA €7.00

**CHEESECAKE AL CARAMELLO,
GANACHE AL CIOCCOLATO AL LATTE
CON PEZZETTI DI NOCCIOLE SU
BASE CORNFLAKES E CIOCCOLATO**

"Innocente" Cheesecake : Caramel cheesecake
cream, milk chocolate ganache with hazelnut
pieces on a cornflake and chocolate base
芝士蛋糕

SOUFFLÉ AL CIOCCOLATO: €7.00

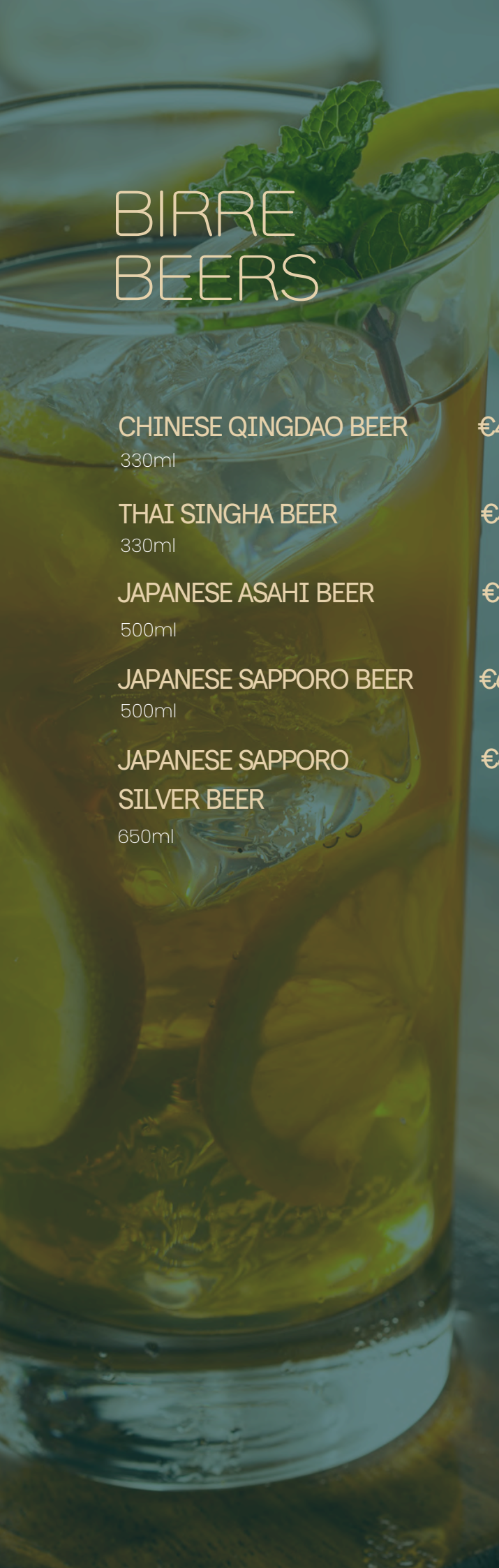
**TORTINA AL CIOCCOLATO DAL
CUORE CALDO**

Chocolate Soufflé : Chocolate cake with a
warm melting heart
巧克力舒芙蕾

ZUCCOTTO YOGURT E €7.00

**LAMPONE: MOUSSE ALLO YOGURT
SU BISCOTTO CROCCANTE E
CUORE DI LAMPONE**

Yogurt and Raspberry Zuccotto : Yogurt mousse
on a crunchy biscuit base with a raspberry heart
酸奶树莓圆顶蛋糕



BIRRE BEERS

CHINESE QINGDAO BEER

330ml

THAI SINGHA BEER

330ml

JAPANESE ASAHI BEER

500ml

JAPANESE SAPPORO BEER

500ml

JAPANESE SAPPORO SILVER BEER

650ml

€4.00

€4.00

€6.00

€6.00

€8.00

BEVANDE DRINKS

ACQUA PANNA

Panna Water

€3.50

ACQUA SAN PELLEGRINI

San Pellegrino

€3.50

COCA-COLA / ZERO

Coca-Cola / Coca-Cola Zero Sugar

€4.00

TE LIMONE / TE PESCA

Lemon Tea / Peach Tea

€4.00

ARANCIATA / LIMONATA

Orange Soda / Lemon soda

€4.00

SUCCO MELA / PERA / PESCA

Apple Juice / Pear Juice / Peach Juice

€4.00

TE VERDE CINESE

Chinese Green Tea

€6.00

TE ROSSO CINESE

Chinese Black Tea

€6.00

SAKE GIAPPONESE JINRO COREANO

SAKE SFUSO CALDO €8.00

Hot Sake 200ml 12%

SAKE HAKUTSURU YAMADA €16.00

NISHIKI

Hakutsuru Yamada Nishiki Sake 300ml 14.5%

SAKE HAKUSTURU NIGORI €16.00

SAYURI

Hakutsuru Nigori Sayuri Sake 300ml 12.5%

JINMAI HAKUTSURU NAMA €14.00

CHOZOSHU

Hakutsuru Jinmai Nama Chozoshu Sake
300ml 14%

JINRO CHAMISUL ORIGINALE €12.00

Jinro Chamisul Original Soju 350ml 20.1%

JINRO GRAPEFRUIT €12.00

Jinro Grapefruit Soju 350ml 13%

CRODINO €4.00

HUGO €6.00

APEROL SPRITZ | €6.00

CAMPARI SPRITZ

AMERICANO €8.00

NEGRONI €8.00

GIN MARE & TONIC €13.00

GIN MALFI & TONIC €12.00

GIN NIKKA COFFEY & TONIC €13.00

APERITIVI APERITIFS

PER INTOLLERANZE ALIMENTARI SPECIFICHE LO STAFF È A VOSTRA DISPOSIZIONE.
FOR SPECIFIC FOOD INTOLERANCES, THE STAFF IS AT YOUR DISPOSAL.

TABELLA ALLERGENI

GLUTINE

cereali, grano, segale, orzo, avena, farro, kamut, inclusi ibridati e derivati

CROSTACEI E DERIVATI

sia quelli marini che d'acqua dolce: gamberi, scampi, aragoste, granchi, paguri e simili

UOVA E DERIVATI

tutti i prodotti composti con uova, anche in parte minima. Tra le più comuni: maionese, frittata, emulsionanti, pasta all'uovo, biscotti e torte anche salate, gelati e creme ecc

PESCE E DERIVATI

inclusi i derivati, cioè tutti quei prodotti alimentari che si compongono di pesce, anche se in piccole percentuali

ARACHIDI E DERIVATI

snack confezionati, creme e condimenti in cui vi sia anche in piccole dosi

SOIA E DERIVATI

latte, tofu, spaghetti, etc

LATTE E DERIVATI

yogurt, biscotti e torte, gelato e creme varie. Ogni prodotto in cui viene usato il latte

FRUTTA A GUSCIO E DERIVATI

tutti i prodotti che includono: mandorle, nocciole, noci comuni, noci di acagiù, noci pecan e del Brasile e Queensland, pistacchi

SEDANO E DERIVATI

presente in pezzi ma pure all'interno di preparati per zuppe, salse e concentrati vegetali

SENAPE E DERIVATI

si può trovare nelle salse e nei condimenti, specie nella mostarda

SEMI DI SESAMO E DERIVATI

oltre ai semi interi usati per il pane, possiamo trovare tracce in alcuni tipi di farine

ANIDRIDE SOLFOROSA E SOLFITI

in concentrazioni superiori a 10 mg/kg o 10 mg/l espressi come SO₂ usati come conservanti, possiamo trovarli in: conserve di prodotti ittici, in cibi sott'aceto, sott'olio e in salamoia, nelle marmellate, nell'aceto, nei funghi secchi e nelle bibite analcoliche e succhi di frutta

LUPINO E DERIVATI

presente ormai in molti cibi vegan, sotto forma di arrostiti, salamini, farine e similari che hanno come base questo legume, ricco di proteine

MOLLUSCHI E DERIVATI

canestrello, cannolicchio, capasanta, cuore, dattero di mare, fasolaro, garagolo, lumachino, cozza, murice, ostrica, patella, tartufo di mare, tellina e vongola etc

ALLERGEN TABLE

GLUTEN

cereals, wheat, rye, barley, oats, spelled, kamut, including hybridized and derivatives

CRUSTACEANS AND DERIVATIVES

both marine and freshwater ones: shrimps, scampi, lobsters, crabs, hermit crabs and the like

EGGS AND DERIVATIVES

all products made with eggs, even in minimal part. Among the most common: mayonnaise, omelette, emulsifiers, egg pasta, biscuits and cakes, including savory ones, ice creams and creams, etc

FISH AND DERIVATIVES

including derivatives, that is, all those food products that are made up of fish, even in small percentages

PEANUTS AND DERIVATIVES

packaged snacks, creams and condiments in which there is also in small doses

SOY AND DERIVATIVES

milk, tofu, spaghetti, etc

MILK AND DERIVATIVES

yogurt, biscuits and cakes, ice cream and various creams. Any product in which milk is used

NUTS AND DERIVATIVES

all products including: almonds, hazelnuts, common walnuts, cashew nuts, pecans and Brazil and Queensland nuts, pistachios

CELERY AND DERIVATIVES

present in pieces but also in preparations for soups, sauces and vegetable concentrates

MUSTARD AND DERIVATIVES

it can be found in sauces and condiments, especially in mustard

SESAME SEEDS AND DERIVATIVES

in addition to the whole seeds used for bread, we can find traces in some types of flour

SULFUR DIOXIDE AND SULPHITES

in concentrations higher than 10 mg/kg or 10 mg/l expressed as SO₂ used as preservatives, we can find them in: canned fish products, in foods in vinegar, in oil and in brine, in jams, in vinegar, in dried mushrooms and in soft drinks and fruit juices

LUPINE AND DERIVATIVES

now present in many vegan foods, in the form of roasts, salamis, flours and similar which have this legume as a base, rich in proteins

MOLLUSCS AND DERIVATIVES

canestrello, razor clams, scallops, heart, sea date, fasolaro, garagolo, snail, mussel, murex, oyster, limpet, sea truffle, cockle and clam etc

ALCUNI PRODOTTI POSSONO ESSERE SURGELATI
COPERTO € 2,00



PIATTO VEGETARIANO



PIATTO PICCANTE

ALCUNI PIATTI POTREBBERO NON ESSERE DISPONIBILI PER MANCANZA DEL PRODOTTO FRESCO.
LE IMMAGINI RAPPRESENTANO LA TIPOLOGIA DEL PIATTO MA LE QUANTITÀ POTREBBERO VARIARE IN BASE ALLA DISPONIBILITÀ DEGLI INGREDIENTI

SOME DISHES MAY NOT BE AVAILABLE DUE TO LACK OF FRESH PRODUCT.
THE IMAGES IN THE MENU REPRESENT THE TYPE OF DISH, BUT THE QUANTITIES MAY VARY ACCORDING TO THE AVAILABILITY OF THE INGREDIENTS.



ASIA FUSION BISTROT