

APERITIVI

<u>Campari soda</u>	9,50
<u>Aperol, Martini Bianco, Dry, Rosso, Pernod, Pastis</u>	7,50

SPARKLING

<u>Bellini</u>	
<u>peach juice and sparkling wine</u>	10,00
<u>Rossini</u>	
<u>strawberry juice and sparkling wine</u>	10,00
<u>Champagne cocktail</u>	
<u>cognac, grand marnier, sugar, angostura bitter and champagne</u>	19,00
<u>Kir Royal</u>	
<u>creme de cassis and champagne</u>	19,00

MARTINI's

<u>Martini cocktail</u>	
<u>gin or vodka, dry vermouth and olive or lemon twist</u>	12,00
<u>Cosmopolitan</u>	
<u>vodka, cointreau, cranberry juice and lime juice</u>	12,00
<u>Bond martini</u>	
<u>vodka, dry vermouth. Shaken not stirred</u>	12,00
<u>Espresso Martini</u>	
<u>vodka, kahlua, espresso coffee and sugar</u>	12,00
<u>Pornstar Martini</u>	
<u>vanilla vodka, passion fruit liqueur, passion fruit puree and vanilla sugar</u>	
<u>Served with a shot of prosecco</u>	15,00
<u>Chocolate Martini</u>	
<u>vanilla vodka, crème de cacao and chocolate</u>	12,00

FASHIONABLE

<u>Spritz Fashion</u>	
<u>Aperol or bitter Campari, sparkling wine and soda water</u>	8,00
<u>American</u>	
<u>bitter campari, red vermouth and soda water</u>	12,00
<u>Negroni</u>	
<u>gin, bitter campari and red vermouth</u>	12,00
<u>Negroni Sbagliato</u>	
<u>bitter campari, red vermouth and sparkling wine</u>	12,00
<u>Manhattan</u>	
<u>rye whiskey, red vermouth and angostura bitter</u>	12,00
<u>Caipirinha</u>	
<u>cachaca, lime and sugar</u>	12,00

Margarita	
tequila, triple sec and lime juice	12,00
Frozen Fruit Margarita	
tequila, triple sec, choice of fruit in season and lime juice	12,00
Daiquiri	
white rum, lime juice and gomme syrup	12,00
Frozen Fruit Daiquiri	
rum, choice of fruit in season, lime juice and gomme syrup	12,00

MOJITOS

Mojito	
rum, fresh mint, fresh lime, cane sugar and soda water	15,00
Mojito Passion	
vodka, passion fruit liqueur, passion fruit puree mint, lime and cane sugar	15,00
Mojito Peach	
vodka, fresh peach puree, mint, lime and cane sugar	15,00
Mojito Strawberry	
vodka, fresh strawberry, puree mint, lime and cane sugar	15,00

LONG DRINK

Screwdriver	
vodka and orange juice	12,00
Moscow Mule	
vodka, lime and ginger beer	18,00
French Mule	
St. Germain, lime and ginger beer	18,00
Long Island Ice-Tea	
gin, vodka, rum, tequila, cointreau, sweet and sour and coke	15,00
Tokyo ice-tea	
gin, vodka, rum, tequila, midori, sweet and sour and sprite	15,00
Tequila Sunrise	
tequila, orange juice and grenadine syrup	12,00
Harvey Wallbanger	
vodka, orange juice and Galliano	12,00
Woo Woo	
vodka, peach tree and cranberry juice	12,00
Garibaldi	
bitter campari and orange juice	12,00
Bloody Mary	
vodka, tomato juice and spices	12,00
Pimm's n.1	
pimm's n. 1, lemonade or ginger ale	12,00
Pina Colada	
white rum, coco cream and pineapple juice	12,00

Sex on the Beach	
<u>vodka, peach tree, fresh orange juice and cranberry juice</u>	<u>12,00</u>
Red bull highball	
<u>vodka and red bull</u>	<u>12,00</u>
Mai-Tai	
<u>rum, cointreau, lemon, orange juice, grenadina and orgeat syrup</u>	<u>12,00</u>
Green Jamaica	
<u>midori, malibù, banana liqueur, pineapple juice and lime</u>	<u>12,00</u>
Southern Passion	
<u>Southern Comfort, passion fruit liqueur, peach tree, shaken with passion fruit puree and cranberry juice, topped with soda</u>	<u>12,00</u>

AFTER DINNER*

Alexander	
<u>cognac, crème de cacao and cream</u>	<u>12,00</u>
Black or white Russian	
<u>vodka and kahlua (cream)</u>	<u>12,00</u>
B&B	
<u>brandy and benedectine</u>	<u>12,00</u>
Stinger	
<u>cognac and crème de menthe white</u>	<u>12,00</u>
White Spider	
<u>vodka and crème de menthe white</u>	<u>12,00</u>
Rusty Nail	
<u>whisky and drambuie</u>	<u>12,00</u>
Screaming orgasm	
<u>vodka, coffee liqueur, irish cream liqueur or Amaretto</u>	<u>12,00</u>

***hot version at page 10**

VIRGINS

Virgin Colada	
<u>coco cream and pineapple juice</u>	<u>10,00</u>
Ducale	
<u>mix of fruit in season</u>	<u>10,00</u>
Virgin mojito	
<u>mint, lime, sugar and ginger ale or sprite</u>	<u>10,00</u>

SHOOTERS

B52	
<u>kahlua, Baileys and Grand Marnier</u>	<u>10,00</u>
Pornshoot	
<u>vodka and passion fruit liqueur</u>	<u>10,00</u>
Midori Sour	
<u>midori, sweet and sour</u>	<u>10,00</u>
Jager Bomb	
<u>red Bull and Jägermeister</u>	<u>15,00</u>

VINO - WINE

SPARKLING WINE

	glass	bottle
<u>Valdobbiadene, Prosecco Sup, Brut, F.lli Bortolin</u>	7,00	35,00
<u>Prosecco Spumante Rosè Brut, doc, Barollo</u>	7,00	35,00
<u>Prosecco, Treviso, Extra dry, Masottina</u>	6,00	30,00
<u>Franciacorta, Brut, Az. Agr. San Cristoforo</u>	9,00	47,00
<u>Ferrari Perlé, Trento, doc Millesimato</u>		58,00
<u>Imperial Brut, Moet & Chandon</u>	19,00	95,00
<u>Rosè Imperial Brut, Moet & Chandon</u>		115,00
<u>Première Cuvée Brut, Bruno Paillard</u>		95,00

WHITE WINE

<u>Pinot Grigio, Cecchetto</u>	7,00	27,00
<u>Chardonnay, Ai Palazzi, igt, Masottina</u>	9,00	38,00
<u>Frater Bianco Chardonnay, doc, Barollo</u>	9,00	38,00
<u>Sauvignon, Isonzo del Friuli, Borgo Conventi</u>	7,00	32,00

ROSÉ WINE

<u>Bardolino Chiaretto, A.Agr. Le Tende</u>	7,00	28,00
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RED WINE

<u>Valpolicella, Rio Albo,</u>	8,00	33,00
<u>Aether Cabernet & Merlot, Masottina</u>	7,00	26,00
<u>Chianti Classico, Fonterutoli, Marchesi Mazzei</u>	9,00	42,00

VINO DOLCE – DESSERT WINE

<u>Ramandolo, Dri</u>	8,00	45,00
<u>Vin Santo del Chianti classico, San Felice</u>	11,00	36,00

MARSALA, PORTO, SHERRY

<u>Marsala, Superiore, Canine Florio</u>	7,00
<u>Porto "Ruby", Sandeman</u>	7,00
<u>Porto Graham's Tawny 10 years</u>	12,00
<u>Porto Graham's Tawny 30 years</u>	18,00
<u>Sherry, Fino, Tio Pepe</u>	7,00

DISTILLATI - DISTILLATES

GRAPPE:

VENETO

<u>Bonaventura Maschio, Barrique 903</u>	6,00
<u>Jacopo Poli, Grappa di Moscato</u>	8,00
<u>Masi, Grappa di Amarone "Serego Alighieri"</u>	12,00

FRIULI VENEZIA GIULIA

<u>Bepi Tosolini, Most</u>	8,00
<u>Domenis, Secolo</u>	12,00

TOSCANA

<u>Tenuta S.Guido e Poli elevata in barili di Sassicaia</u>	12,00
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ACQUE VITE D'UVA:

VENETO

<u>Bonaventura Maschio, Prime Uve Bianche, Arance</u>	8,00
<u>Bonaventura Maschio, Prime Uve Nere, Oro</u>	8,00

DISTILLATI DI FRUTTA:

<u>Morin, Calvados</u>	10,00
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BRANDY ITALIANI – ITALIAN BRANDIES

<u>Vecchia Romagna, Etichetta Nera</u>	7,00
<u>Jacopo Poli, Brandy Italiano, 3 anni</u>	8,00

BRANDY SPAGNOLI – SPANISH BRANDIES

<u>Carlos I°</u>	12,00
<u>Lepanto</u>	12,00
<u>Gran Duque D'Alba</u>	14,00

COGNAC

VS

<u>Hennessy</u>	9,50
<u>Courvoisier</u>	9,50
<u>Martell</u>	9,50

VSOP

<u>Courvoisier</u>	14,00
<u>Remy Martin</u>	13,00

XO

<u>Delamain</u>	22,00
<u>Hennessy</u>	25,00

BAS ARMAGNAC

<u>Bas Armagnac, Dartigalongue, 2000</u>	17,50
<u>Bas Armagnac, Dartigalongue, 2005</u>	15,00

SINGLE MALT SCOTCH WHISKIES

Highlands

Oban, 14 years,	18,00
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Glenmorangie, 12 years	18,00
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Skye Islands

Talisker, 10 years	17,00
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Speyside

Glen Grant, 5 years	7,00
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Glen Grant, 10 years	10,00
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Glenlivet, 12 years	14,00
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Glenfiddich, 12 years	16,00
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From Islay

Laphroaig, 10 years	15,00
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Lagavulin, 16 years	20,00
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SCOTCH WHISKIES

Ballantine's, J & B, Johnny Walker Red Label	7,00
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Chivas Regal, 12 years, Johnny Walker Black Label, 12 years	12,00
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Johnny Walker Gold Label, 18 years	15,00
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IRISH WHISKEY

Bushmills, Jameson	10,00
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BOURBON WHISKEY

Four Roses	7,00
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Jack Daniel's, 7 years	12,00
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Maker's Mark	14,00
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CANADIAN WHISKEY

Canadian Club, Canadian Seagram V.O.	7,00
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Crown Royal	18,00
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GIN

<u>Beefeater, Tanqueray, Gordon's</u>	9,00
<u>Gordon's, Hendrick's, Fred Jerbis, Bombay</u>	12,00
<u>Mare, Puro, Monkey 47, Tanqueray Ten</u>	15,00

TEQUILA

<u>Sauza, Silver</u>	9,00
<u>Patron Silver</u>	11,00
<u>Patron Reposado</u>	14,00

RHUM

<u>Myers's, Jamaica</u>	8,00
<u>Botran, Solera, Guatemala</u>	10,00
<u>Barbancourt 4 years, Haiti</u>	14,00
<u>Diplomatico extra anejo Venezuela</u>	14,00
<u>El Dorado 12 years, Guyana</u>	15,00
<u>J.M. Agricole, X.O., Martinique</u>	16,00
<u>Zacapa, Solera 23 years, Guatemala</u>	16,00
<u>Barcelò imperial Rep. Dominicana</u>	30,00

VODKA

<u>Stolichnaya, Russia</u>	9,00
<u>Russian Standard, Russia, Absolut, Svezia</u>	9,00
<u>Snow Leopard, Polonia</u>	11,00
<u>Grey Goose, Francia, Belvedere, Polonia</u>	12,00
<u>Mamont, Russia</u>	12,00
<u>Beluga, Russia</u>	12,00

AMARI

<u>Averna, Cynar</u>	<u>7,00</u>
<u>Fernet Branca, Fernet Branca Menta</u>	<u>7,00</u>
<u>Jagermeister</u>	<u>7,00</u>
<u>Montenegro, Ramazzotti</u>	<u>7,00</u>
<u>Rabarbaro, Zucca</u>	<u>7,00</u>

LIQUORI

<u>Amaretto Disaronno, Ilva</u>	<u>7,00</u>
<u>Galliano</u>	<u>7,00</u>
<u>Limoncello</u>	<u>7,00</u>
<u>Sambuca Bianca/Nera, Molinari</u>	<u>7,00</u>
<u>Grand Marnier</u>	<u>9,00</u>
<u>Baileys</u>	<u>9,00</u>
<u>Cointreau</u>	<u>9,00</u>
<u>Tia Maria</u>	<u>9,00</u>
<u>Drambuie</u>	<u>9,00</u>

ACQUE MINERALI – WATERS

<u>S. Benedetto Millennium Frizzante/Naturale 65cl</u>	<u>4,00</u>
<u>S. Benedetto Millennium Frizzante/Naturale 25cl</u>	<u>2,00</u>

BEVANDE ANALCOLICHE – SOFT DRINKS

<u>Coca Cola, Aranciata, Sprite</u>	<u>5,00</u>
<u>Tonic Lemon, Tonic water, Fever Tree soft drink</u>	<u>6,00</u>
<u>Red Bull</u>	<u>5,00</u>
<u>Succo di frutta</u>	<u>4,00</u>
<u>Spremuta d'agrumi (fresh squeezed juice)</u>	<u>6,00</u>
<u>Tè freddo alla pesca – limone Galvanina</u>	<u>5,00</u>

BEVANDE CALDE – HOT BEVERAGES

	Servizio al banco (dalle 8:30 alle 16:00)	Banco	Tavolo
	Counter service (from 8:30 am to 4:00 pm)	Counter	Table
<u>Espresso</u>		1,20	2,50
<u>Caffè Macchiato</u>		1,50	2,50
<u>Caffè Americano-American coffee</u>		1,50	2,50
<u>Cappuccino</u>		1,50	3,00
<u>Cappuccino di Soia</u>		2,00	3,50
<u>Ginseng, Orzo coffee, Marocchino</u>		2,00	3,50
<u>Ciocolata Calda – Hot chocolate</u>		3,50	5,00
<u>Irish Coffee</u>			13,00
<u>Infusi, Thè, Tisane (infusions, teas, herbal teas)</u>			5,00
<u>Fetta di torta– Slice of cake</u>	da/from	3,00 a/to	5,00
<u>Croissant</u>		1,20	2,00
<u>Croissant Vegano mignon</u>		1,20	2,00
<u>Croissant Vegano all'albicocca</u>		2,00	3,00
<u>Dolce selezione- Sweet selection</u>			11,00
<u>Dolce selezione 2 persone – Sweet selection to be shared</u>			18,00

HOT AFTER DINNER

Irish Coffe

Irish whiskey espresso coffee, sugar and cream 13,00

Winter Italian Alexander

Italian Brandy, crème de cacao, hot chocolate and cream 13,00

Winter Espresso Martini

vodka, kahlua, double espresso coffee, sugar and cream 13,00

Cuban Choc

Caney ron, hot Chocolate and cream 13,00

Irish Choc

Baileys irish cream, hot Chocolate and cream 13,00

Grogs

Ron or Aurum 13,00

BIRRE – BEERS

ITALIA:

Birra Venezia

Bionda, Artigianale, Lager, 4,7° 33cl. 8,00

Birra Venezia Bionda è una birra a bassa fermentazione con un piacevole sentore di luppolo. Birra Venezia- Lager produced with low fermentation has a pleasant hint of hops.

Nora Baladin

Bionda, Ambrata, 6,8° 33cl. 9,00

Ispirata alla terra delle piramidi e dei faraoni con il suo 22% di kamut utilizzato. Aromatizzata con zenzero, scorze d'arancia ed una resina etiopica ricavata da una pianta della famiglia della mirra. Inspired by the land of the pyramids and the pharaohs with its 22% kamut used. Flavored with ginger, orange peel and an Ethiopian resin obtained from a plant of the family of myrrh.

Italiana

Bionda, Lager, 5° 50cl 13,00

E' una birra bianca leggera e rinfrescante, piacevolmente fruttata con sentori di luppolo. "Italiana" is a Lager beer, clear and easy to drink. The flavor is refreshing and pleasantly fruity with hop-like hints.

Nazionale Baladin

Bionda, Lager, 6,5° 33cl 9,00

Prima birra 100% italiana. Birra semplice: acqua, malto d'orzo, luppolo, lievito e due spezie italiane: bergamotto e coriandolo. First 100% Italian beer. Easy beer: water, barley malt, hops, yeast and two Italian spices: coriander and bergamot.

Super Bitter Baladin

Ambrata luppolata, 8° 33cl 9,00

Birra stile Belgian strong ale ambrata. Luppoli americani regalano succose note fruttate e floreali con un finale delicatamente amaro. Aromatizzata con Amarillo e zucchero di canna che donano una piacevolissima dolcezza. The Super bitter made with American hops that give juicy fruity and floral notes with a delicately bitter end. Flavoured with Amarillo and brown sugar that give a pleasant sweetness.

Tourtel

Birra analcolica (non-alcoholic beer) **6,00**

AMERICA:

Budweiser

Bionda, Lager, 5° 33cl **8,00**

Birra stile lager prodotta nel Missouri sin dal 1876 viene oggi giorno invecchiata sopra un letto di schegge di faggio per renderla più frizzante. Brewed using a blend of imported and classic American aroma hops, and a blend of barley malts and rice. Budweiser is brewed with time-honored methods including "kraeusening" for natural carbonation and beechwood aging, which results in unparalleled balance and character.

MESSICO:

Corona Extra

Bionda, Lager, 4,6° 33cl **8,00**

Celebre birra messicana di malto d'orzo e granoturco a bassa fermentazione con aroma luppolato. La sua schiuma sottile "obbliga" a consumare la birra direttamente dalla bottiglia per non alterarne il sapore. Famous Mexican beer barley malt and corn, bottom fermented with hoppy aroma. Its thin foam "forces" to consume the beer straight from the bottle for not altering the taste.

BELGIO:

H Ψ (si pronuncia Ai)

Triple, Zago, 11° 75cl **23,00**

Extra strong doppio malto a tripla rifermentazione naturale. Realizzata con lo stesso metodo dello Champagne secondo un'antica ricetta, deve il suo colore ramato all'uso del malto tostato. Extra strong lager beer, top fermentation. Made with the same method of Champagne according to an ancient recipe, it owes its coppery color to the use of roasted malt.

Dalla cucina dalle 12-15 / 18-22.30
From the kitchen from 12-3pm / 6pm-10.30pm

Piatti freddi – Cold dishes

Piovra alla mediterranea con olive taggiasche	
<u>Octopus Mediterranean style with taggiasche olives (9-14)</u>	<u>19,00</u>
Vitello tonnato, sedano e fiori di capperi	
<u>Veal sliced, tuna sauce, celery and caper flowers (3-4-5-9-12)</u>	<u>20,00</u>
Crudo di parma, parmigiano e confettura di mele	
<u>Parma Ham, Parmigiano cheese and apple jam (7)</u>	<u>21,00</u>
Selezione di formaggi veneti	
con miele alle erbe e mostarda di frutta di stagione	
Selection of Veneto cheeses served with herbal honey and	
seasonal fruit compote (1-7-8-10)	18,00

Piatti caldi – Warm dishes

Spaghetti Senatore Cappelli al pomodoro fresco e ricotta affumicata	
<u>Spaghetti fresh tomato sauce and smoked ricotta (1-7-9)</u>	<u>16,00</u>
Tagliolini al ragù classico di manzo	
<u>Thin noodles with traditional meat ragout (1-3-7-9-12)</u>	<u>18,00</u>
Lasagnetta di verdure su crema di piselli	
<u>Veggies lasagna on a peas cream (1-3-7)</u>	<u>16,00</u>
Hamburger di manzo insalatina e patate fritte	
<u>Beef hamburger, small salad and french fries (5)</u>	<u>20,00</u>

Pizza - Toast – Sandwich - Focaccia

Pizza margherita trancio	
<u>Pizza Margherita slices (1-7)</u>	<u>8,00</u>
Toast con verdure ai ferri e formaggio	
Toasted sandwich with grilled veggies and cheese	
<u>(1-3-5-6-7-8-9-10-11-12)</u>	<u>6,00</u>
Toast classico con prosciutto e formaggio	
Toasted sandwich ham and cheese (1-3-5-6-7-8-10-11-12)	6,00
Tramezzino	
<u>Sandwich (1-3-4-7-8)</u>	<u>3,00</u>
Focaccia vegana con pomodoro e olive	
<u>Vegan focaccia with tomato and olives</u>	<u>8,00</u>

Insalate – Salads

Insalata caprese con mozzarella e pomodoro fresco	
Mozzarella cheese and fresh tomato	15,00
Caesar salad con insalata verde, pollo, crostini scaglie di parmigiano e salsa caesar	
Green salad, chicken julienne, Parmesan flakes, croutons and caesar sauce (1-3-4-5-7-9-10)	18,00
Insalata Gamberi con insalata scarola, gamberi e melone padano	
Green salad with shrimps and local melon	18,00

Dessert – Sweets

Strudel di pasta matta con pere, cioccolato e crema chantilly	
Strudel with pears, chocolate and Chantilly cream (1,3,7-8-12)	14,00
Tiramisù Caravellino Style (3,7)	12,00
Semifreddo limone e pistacchio	
Lemon and pistachio parfait (1,3,7,8,12)	12,00
Coppa gelato crema-vaniglia con macedonia di frutta	
Ice-cream vanilla and cream with fresh fruit salad (1,3,7,8,12)	10,00

BOLLICINERIA-BUBBLY

BELLINI

peach juice and sparkling wine	10,00
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ROSSINI

strawberry juice and sparkling wine	10,00
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SPRITZ FASHION MEDITERRANEO

Aperol or bitter Campari, sparkling wine and soda water, sliced of orange and twist lemon	8,00
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SPRITZ FASHION MEDIUM

Aperol and bitter Campari, sparkling wine and soda water	8,00
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HUGO

Sambuco, sparkling wine, soda water, lime, fresh mint and apple	8,00
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SPRITZ VENEZIANO

Aperol or bitter Campari or Select, white wine and soda water	8,00
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SPRITZ CARAVELLINO

Aperol or/and bitter Campari, sparkling wine, passion fruit puree and soda water	12,00
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SPARKLING WINE

Prosecco Spumante Rosè Brut, doc, Barollo	7,00	35,00
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Franciacorta, Brut, Az. Agr. San Cristoforo	9,00	47,00
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Ferrari Perlé, Trento, doc Millesimato	58,00
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Imperial Brut, Moët & Chandon	19,00	95,00
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Dear Guests,

We would like to inform you that our carefully chosen and cooked dishes contain ingredients that may cause allergies or food intolerance, as following:

Cereals ,containing gluten like wheat, rye, barley, oat, hullend wheat, kamut or their derived products

- 1- Crustacean and products based on crustaceans
- 2- Eggs and products based on eggs
- 3- Fish and products based on fish
- 4- Peanuts and nuts products
- 5- Soy and soy products
- 6- Milk and dairy produce, including lactose
- 7- Nuts such as almonds, hazelnuts, walnuts, pistachio nuts
- 8- Celery and products based on celery
- 9- Mustard and products based on mustard
- 10- Sesame seeds and products based on sesame seeds
- 11- Sulphur dioxide and sulphites in concentration higher than 10/mg/kh or 10ml/l related to the total presence of sulphur dioxide
- 12- Lupin beans and products based on them
- 13- Shellfish and products based on shellfish

Our restaurant Staff will give you all the necessary information about the specific ingredients used for cooking our dishes, in conformity with the regulations in force (EU 1169/2011).

Eventually we beg you to consider that all the dishes are prepared in the same place so they may contain some traks of the indicated above ingredients.

Gentile Ospite,

desideriamo informarla che alcuni alimenti serviti all'interno della struttura, contengono ingredienti che possono provocare allergie o intolleranze alimentari. La preghiamo altresì di tenere presente che in virtù della lavorazione degli alimenti nel medesimo luogo, tutte le pietanze offerte potrebbero contenere tracce degli ingredienti sotto indicati:

- 1- Cereali contenenti glutine come grano, segale, orzo, avena, farro, Kamut o i loro ceppi derivati e i prodotti derivati
- 2- Crostacei e i prodotti a base di crostacei
- 3- Uova e prodotti a base di uova
- 4- Pesce e prodotti a base di pesce
- 5- Arachidi e prodotti a base di arachidi
- 6- Soia e prodotti a base di soia
- 7- Latte e prodotti derivati incluso il lattosio
- 8- Frutta a guscio come mandorle, nocciole, noci , pistacchi e i loro prodotti
- 9- Sedano e prodotti a base di sedano
- 10- Senape e prodotti a base di senape
- 11- Semi di sesamo e prodotti a base di semi di sesamo
- 12- Anidride solforosa e solfiti in concentrazione superiore a 10/mg/kg o 10mg/l in termini di anidride solforosa totale.
- 13- Lupini e prodotti a base di lupini
- 14- Molluschi e prodotti a base di molluschi

Sarà cura del nostro Staff fornirle in oltre ogni informazione e spiegazione in merito ai dettagli degli ingredienti utilizzati nelle varie preparazioni e nelle proposte del giorno, in conformità al Regolamento UE 1169/2011.