



Food Menù

Enjoy

STARTERS

Smiley Hour (until 7pm) € 7.50

French fries, Chianina mini burgers, tomato bruschetta, pork sausage, potato croquettes

Nero Siciliano Skewers € 7.50

Seasoned Bread € 7.50 mid € 12.00 whole

Rocket, oil, oregano, salt, pepper, cherry tomatoes, anchovies, mozzarella*, crunchy onion

BBQ Chicken Wings € 7.50

Mozzarella sticks* € 5.00

Tomato Bruschetta* € 3.50

Beef Carpaccio € 12.50

Handcrafted marinated tenderloin with pink salt, arugula and Grana Padano*

Chicken Tex-Mex € 8.50

Crispy breaded chicken breast* served with Mexican sauce and guacamole*

Mixed Fried € 10.00

Chicken wings, mozzarella sticks, chicken sticks, frankfurters, french fries

Nachos € 4.00

Tortillas chips, jalapenos, Mexican sauce, melted cheese

French fries € 3.50

Unskinned potato wedges € 7.00

Fried potatoes, bacon, cheese fondue, bbq sauce

Fillet tartare € 12.00

Topped with extra virgin olive oil, Maldon salt, capers

Tris Miniburger € 6.00

Three small Chianina burgers, tomato, salad, mix of sauces

Baby spinach* € 5.00

Fresh spinach with peach blossom infused with orange bitters and agostura

Squash blossoms € 6.50

Fried

Italian Wrap € 8.00

Tortillas* stuffed with raw ham, fiordilatte (mozzarella), basil pesto, tomato, salad, olive oil, salt

Gaia's Egg € 6.00 **NEW**

Crispy egg* on a bed of purple potato cream and black caviar

SALADS

Bresaola € 9.50

Slices of bresaola, Grana Padano*, rocket, lemon, cherry tomatoes, olive oil

Arabic € 8.50

Zucchini, aubergines, mixed salad, datterino tomatoes, Grana Padano*

Caesar € 12.00

Romaine lettuce, grilled chicken, grilled courgettes, grilled aubergines, Grana Padano*, croutons*, Caesar sauce

Greek € 9.50

Romaine lettuce, datterino tomatoes, peppers, cucumbers, capers, olives, Feta cheese.

Sister Salad € 11.00

Avocado, carrots, salad, hard-boiled eggs, fresh oranges, lemon, salt, black pepper, olive oil, croutons.

ONE-PLATE

Beef Chilli € 12.00

Ground beef, beans, peppers, onions, spices

Chimichanga Burrito € 8.50

Fried rolled tortilla stuffed with beef stew, beans, cheese *[Served with Mexican sauce and guacamole]*

Brewmaster € 12.50

Chianina burger, pork frankfurter, chicken wings, sausage, french fries

Creamy Chicken € 12.50

Grilled chicken breast with mushroom cream, peppers and onion *[Served with basmati rice]*

SIDE DISHES

Basmati Rice € 3.00

Mixed Salad € 3.00

Grilled Vegetables € 3.00

Mashed Potatoes € 4.00

Homemade Potatoes € 4.00

BURGERS

Artisan bread with sesame*.
Served with french fries.

DontYouThink? € 9.00

Veal strips, sweet provolone, cabbage julienne, avocado, tomato, extra virgin olive oil, lemon

IfYouWantIt! € 9.50

Chianina burger, fiordilatte, songino, mayonnaise* with pesto, piccadilly confit

Lanzarote Burger € 14.50 NEW

PHENOMENA burger, salad, radish, avocado, flavored mayonnaise*, cheddar

TwentyTwenty € 15.00

Asiago PDO, hamburger 200g Wagyu Phenomena 10+, crispy onion, baby spinach, tomato confit, flavored mayonnaise*

Algiralo € 11.00

Chianina burger 125g, cheddar, julienne of purple cabbage, tomato, Algerian sauce*

Chicken € 8.50 125g € 10.50 250g

Chicken burger, iceberg lettuce, tomato, Edamer, mayonnaise*

Chicken Crispy € 9.50

Chicken burger 200g marinated with yogurt in crunchy breading, mayonnaise*, iceberg lettuce, Edamer

Pig € 9.50 125g € 12.50 250g

Black pork burger, tender salad, tomato, cheddar, ketchup*, mayonnaise*, caramelized onion

Cheeseburger € 6.00

Chianina burger 125g, Galbanone*, ketchup*, mayonnaise* [Without french fries]

Italian € 9.50 125g € 12.50 250g

Chianina burger, tomato, tender salad, Edamer, ketchup*, mayonnaise*, bacon

Australian € 10.50 125g € 14.50 250g

Angus burger, iceberg lettuce, cheddar*, fresh onion, barbecue sauce, bacon

Buffalo € 10.50 125g € 14.50 250g

Buffalo burger, iceberg lettuce, tomato, cheddar*, bacon, caramelized onion, bbq sauce

Horse € 9.50 125g € 12.50 250g

Horse burger, tender salad, tomato, Edamer, fresh onion, oregano, extra virgin olive oil

Smiley (500g) € 22.00

Double Chianina burger, tender salad, tomato, double cheddar*, caramelized onion, barbecue sauce, bacon, egg

Würstel € 7.00

150g round frankfurter, ketchup*, mayonnaise*

Vegetarian € 9.50

Vegetable burger 200g (chickpeas, courgettes, Grana Padano, carrots, chives, panko breading)

Fish € 14.50

Fresh salmon burger* 200g, tender salad, caramelized onion

Felipe Burger € 14.50 NEW

Brisket cooked 25 hours, coleslaw salad

STEAK HOUSE

Premium beef cuts.

Marinated Entraña fina Argentina (~400g) € 27.00

Grilled Beef Diaphragm is a steak you will not easily forget as well as being one of the most recommended iron-rich foods.

Red White Gold Selection (~800g) € 8.60 per hg

A cross between Baltic selections, grazed in the wild on very green meadows. Very tender and tasty meat with sweet notes due to the integration in the diet of sugar beet.

T-Bone Steak Queen Beef Gold Selection (~1kg) € 6.90 per hg

Meat from the Thousand Lakes region, called Masury. Very tender and tasty meat with sweet notes due to the integration in the diet of sugar beet.

Sliced beef steak € 26.00

Grilled Angus rib-eye steak center served with Grana Padano cheese and balsamic glaze

Ribeye Steak Queen Beef Gold Selection (~400g) € 28.00

Filet of Piedmontese Fassona (~350g) € 28.00

Italian excellence, is a very lean and extraordinarily tender, the secret of which lies in the cattle's genetic heritage.

Nebrodi Grill € 18.00

Rib eye, capocollo, bacon, sausage

SIDE DISHES

Basmati Rice / Mixed Salad / Mashed Potatoes
French Fries / Homemade Potatoes
Sober Spinach / Grilled Vegetables

DESSERT

Chocolate flan € 6.00

Pistachio flan with Nutella heart € 6.00

Cheesecake with berries € 6.00

Icecream Sphere € 6.00

Pistachio, black cherry heart and pomegranate top

Chocolate Truffle (gluten-free) € 6.00

Coffee Parfait € 6.00

RED WINE

Colosi | Nero d'Avola € 20.00

Sicilia

Colosi | Salina Rosso IGP € 24.00

Sicilia

Penfolds | Koonunga Hill 76 Shiraz Cabernet € 27.00

Sud Australia

Flechas de Los Andes | Gran Malbec € 40.00

Argentina

M. Chapoutier | Côtes-du-Rhône Belleruche € 24.00

Sud Francia

Speri | Ripasso della Valpolicella da Appassimento € 26.00

Veneto

Tenuta Fertuna | Pactio Maremma Grossetana € 25.00

Toscana

Nittardi | Chianti Classico Belcanto € 27.00

Toscana

Campo alla Sughera | Adeo a Castagneto Carducci € 32.00

Toscana

Maculan | Pinot Noir € 27.00

Veneto

Pfitscher | Lagrein Rivus € 29.00

Alto Adige

Los Vascos | Cabernet Sauvignon € 26.00

Cile

Cottanera | Diciassettesalme Etna DOC € 33.00

Sicilia

WHITE WINE

Colosi | Secca del Capo € 25.00

Colosi | Cariddi € 20.00

Milazzo | Metodo Classico € 30.00

Milazzo | Bianco di Nera € 24.00

Naonis | Jadér Cuvée € 15.00

Bonnaire | Blanc de Blancs a Cramant Grand Cru € 60.00

SOFT DRINKS

Still/sparkling water 75cl € 2.50

Ferrarelle 75cl € 2.50

Coca-Cola | Fanta | Sprite 33cl € 2.50

BOTTLED BEER

Beck's | Bud 33 cl € 3.50

Menabrea | Messina Cristalli di Sale 33 cl € 3.50

Tennent's | Ceres | Corona 33cl € 4.00

Peroni Gluten Free | Daura Gluten Free 33cl € 4.00

DRAFT BEER

Forst Pils blonde € 3.50 20cl € 5.00 40cl

Sixtus red € 3.50 20cl € 6.00 40cl

Weihenstephaner weisse € 3.50 20cl € 6.00 40cl

Information on the presence of substances that cause allergies and /or intolerances is available by consulting the appropriate documentation (asterisks * on the menu), and contacting the staff who will be able to guide you in your choice.

We cannot exclude, in addition to the allergens indicated, the possible presence of all other allergens.



Via Amendola, 64
Capo d'Orlando