



---

# *Food Menù*

---

*Tasty 2023*

# 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 (aubergines, courgettes, mushrooms, potatoes, carrots, mint, basil, eggs\*, breadcrumbs\*), blue cheese sauce\*

## 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

## Chocolate Geometry € 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