

WONDER BAR



QUICK BREAKFAST (GLUTEN-FREE) €12,00

ASSORTED BREAKFAST DISH:

Selection of single portion jams, hazelnut cream, chocolate mini-tart, Corn Flakes, rusks and muffins.



COFFEE AND HOT DRINKS:

I drink of your choice from::

espresso coffee - decaffeinated coffee - double coffee - 'Shakerato' coffee (shaken with ice) - double 'macchiato' (espresso with shot of milk) - cappuccino - decaffeinated cappuccino - cappuccino with soy beverage - milk in a glass - hot milk with a shot of coffee - hot chocolate - hot tea.

FRUIT JUICES:

Assorted fruit juices - freshly squeezed orange juice

COFFEE AND HOT DRINKS:

Espresso coffee	€ 2.00
Liquor-laced coffee	€ 3.00
Decaf coffee	€ 2.00
Barley coffee espresso	€ 2.00
'Americano' coffee	€ 2.50
Iced 'Shakerato' coffee	€ 3.50
Double coffee	€ 3.60
Cappuccino	€ 3.00
Barley cappuccino	€ 3.00
Decaf cappuccino	€ 3.00
Cappuccino with soy beverage	€ 3.00
Glass of milk	€ 3.00
Latte macchiato (hot milk with espresso coffee)	€ 3.50
Hot chocolate	€ 5.00
Tea, infusions and chamomile tea	€ 4.50
Ginseng coffee	€ 3.00

PASTRIES

°A selection of croissants	€ 2.50
°Assorted doughnuts (caramel - chocolate - berries - zebra - Oreo® - vanilla cream - Milka®)	€ 4.50
Jam tart - chocolate	€ 8.00

SOFT DRINKS

Soft drinks on tap	€ 4.00
Bottled soft drinks 33cl. (Sprite - Coca Cola and Coca Cola Zero)	€ 4.50
Redbull 33cl	€ 5.00
Assorted fruit juices	€ 4.00
Freshly-squeezed orange juice	€ 5.00
Mineral water - 50cl	€ 2.50
Mineral water - 100cl	€ 4.00

DRAUGHT BEER

Beck's 0.4cl (5% vol)	€ 6.50
Lefte Rouge 0.5cl (6.6% vol)	€ 7.50
Franziskaner Hell 0.5cl (5% vol)	€ 7.50

BOTTLED BEERS

Beck's 33cl. (5% vol)	€ 6.00
Hoegaarden 33cl. (4.8% vol)	€ 6.00
Corona 33cl. (4.5% vol)	€ 6.00
Corona '0.0' 33cl. (0.0% vol)	€ 6.50
Super Tennent's 33cl. (9% vol)	€ 7.50
Lefte Blonde 33cl. (6.6% vol)	€ 6.50
Lowenbrau 33 cl. (6.1% vol)	€ 6.50
Gluten-free beer 33cl. (4.7% vol)	€ 6.50

NON-ALCOHOLIC APERITIFS

Crodino, Gingerino, Cedrata Ginger Beer	€ 5.50
Virgin Mojito (demerara sugar, lime, fresh mint and soda water)	€ 7.50

NON-ALCOHOLIC APERITIF FOR KIDS € 7.00

Prezzemolo: pear nectar, fresh kiwi, coconut pulp, green tea

Aurora: pineapple nectar, fresh strawberries, lemon, green tea

SPRITZ, AND MORE

Crodino and Gingerino	€ 5.50
Campari spritz (Campari Bitter, Prosecco D.O.C. and soda water)	€ 7.00
Aperol Spritz (Aperol, Prosecco D.O.C. and soda water)	€ 7.00

Hugo spritz (Prosecco D.O.C., fresh mint and elderflower and lime syrup) € 7.00

DRINKS and LONG DRINKS

Campari Soda	€ 7.00
Campari Soda and white wine	€ 7.00
Martini Bianco	€ 7.00
Martini Rosso	€ 7.00
Bellini (Prosecco D.O.C. and Peach Juice)	€ 9.00
Mimosa (Prosecco D.O.C. and fresh orange juice)	€ 9.00
Rossini (Prosecco D.O.C. and fresh strawberries)	€ 9.00
Americano (Red Vermouth, Campari Bitter and soda water)	€ 9.00
Negroni (Campari Bitter, Red Vermouth and Bombay Gin)	€ 9.00
Negroni Sbagliato (Prosecco D.O.C., Campari Bitter and Red Vermouth)	€ 9.00
Martini Cocktail (Bombay Gin and Vermouth Dry)	€ 10.00
Moscow Mule (Absolut Vodka, Ginger Beer and Lime Juice)	€ 10.00
Redbull Vodka (Absolut vodka and Red Bull)	€ 10.00
Gin Tonic (Tanqueray Gin and tonic water)	€ 10.00
Gin Tonic (Gin Monkey /Roby Marton and tonic water)	€ 14.00
Gin Lemon (Tanqueray Gin and Lemonsoda)	€ 10.00
Gin Lemon (Gin Monkey /Roby Marton and Lemonsoda)	€ 14.00
Vodka Tonic (Absolut vodka and tonic water)	€ 10.00
Lemon Vodka (Absolut vodka and Lemonsoda)	€ 10.00
Campari Orange (Campari Bitter and fresh orange juice)	€ 10.00
Cuba Libre (White Rum and Coca Cola)	€ 10.00
Whisky Cola (Jack Daniel's whisky, Coca Cola and lime)	€ 10.00
Long Island (Sauza Blanco Tequila, Bombay Gin, Stock Triple Sec and Absolut vodka)	€ 10.00
Strawberry Caipiroska (Absolut vodka and fresh strawberries)	€ 10.00
Caipiroska (Absolut vodka, lime and demerara sugar)	€ 10.00
Caipirinha (Cachaca, demerara sugar and lime)	€ 10.00
Sex on the beach (Absolut vodka, peach liqueur and fresh orange juice)	€ 10.00
Tequila Sunrise (Sauza Tequila, Orange juice and Grenadine syrup)	€ 10.00
Bloody Mary (Absolut vodka, Tomato juice, Worcestershire sauce, Tabasco and celery)	€ 10.00
Margarita (Sauza Tequila, Triple Sec and fresh lime juice)	€ 10.00
Mojito (Legendary white rum, demerara sugar, lime, fresh mint and soda water)	€ 10.00

BITTERS AND LIQUEURS 4CL

Our selection of bitters: € 7.00
Montenegro, Amaro del Capo, Ramazzotti, Jagermeister, Amaretto di Saronno, Averna, Cynar, Lucano, Braulio,

Unicum, Fernet Branca, Brancamenta, Limoncino, Mirto, Anima Nera, Sambuca, Cointreau, Baileys, Gran Marnier.

GRAPPA (4CL)

Sarpa - Poli	€ 7.50
Grappe 18 Lune	€ 8.50
Grappe 18 Lune Riserva Porto	€ 10.50
Herbal Grappa:	€ 7.50
(Selvana, Mugo, Gentian, Juniper Essence, Liquorice, Asperula)	
Grappa Amarone Giare	€ 11.50
Grappa of Sassicaia	€ 18.00

SCOTCH AND IRISH WHISKEY- 4 CL

Jack Daniel's	€ 8.50
Glen Grant 5 years old	€ 8.50
Laphroaig 10 years old	€ 12.00
Macallan 15 years old	€ 20.00
Oban 14 years old	€ 12.00
Lagavulin 16 years old	€ 14.00

BRANDY - COGNAC - 4CL

Vecchia Romagna	€ 7.50
Hennessy	€ 12.00
Courvoisier	€ 11.50
Martell	€ 12.00
Armagnac	€ 12.00

RUM DIGESTIFS (4 CL)

Ron Legendario Elixir de Cuba 7 anos	€ 9.00
Ron Legendario Añejo 9 anos	€ 12.00
Ron Legendario Gran Reserva 15 anos	€ 35.00
Ron Zacapa 23 anos	€ 12.00
Ron Pampero aniversario	€ 8.00

ATTENTION! Any allergenic ingredients in the dishes on our menu are signalled using the classification symbols in the infographic, along with the relative explanation on the ingredients list and the food allergen matrix menu, available in our restaurants.

°We inform our customers that if fresh produce is unavailable, then frozen or blast-chilled alternatives may be used.

ITALIAN SPARKLING WINE

Prosecco Trimati D.O.C. "Trimati"	Veneto	€ 6.50	€ 28.00
Prosecco Millesimato D.O.C. "Valdo"	Treviso/Veneto	€ 7.50	€ 35.00
Millesimato D.O.C. 2021 Brut "Revi"	Trentino alto Adige	€ 9.00	€ 40.00
Cuvée Prestige "Ca' del Bosco"	Franciacorta/ Lombardia	€ 10.00	€ 65.00

FRENCH SPARKLING WINE

Brut Authentique Pierre Gobillard	Champagne/France	€ 15.00	€ 75.00
Brut 'La Cuvée' Laurent-Perrier	Champagne/France		€ 95.00

ITALIAN WHITE WINES

Custoza D.O.C. Cavallina	Veneto	€ 6.00	€ 24.00
Chardonnay D.O.C. Corte Giara Allegrini	Veneto	€ 6.00	€ 24.00
Lugana D.O.C. Le Quaiare Cantine Bertani	Veneto	€ 6.00	€ 26.00
Soave Vintage D.O.C. Cantine Bertani	Veneto	€ 7.00	€ 33.00
Ribolla Gialla D.O.C. Livio Felluga	Friuli Venezia Giulia	€ 7.50	€ 38.00
Vermentino D.O.C. 2023 Tenuta Guado al Tasso Marquis Antinori	Bolgheri/Tuscany		€ 45.00

ROSÉ WINES

Organic Bardolino Chiaretto D.O.C. Cantina Monteci	Veneto	€ 6.50	€ 24.00
Trento D.O.C. Millesimato 2021 "Rose'" Revi	Trentino alto Adige		€ 40.00

ITALIAN RED WINES

Merlot Corvina I.G.T. Allegrini Corte Giara	Veneto	€ 7.00	€ 24.00
Organic Valpolicella Classico D.O.C. Cà La Bionda	Veneto	€ 8.00	€ 32.00
Valpolicella Ripasso D.O.C. Cantine Bertani	Veneto	€ 8.50	€ 35.00
Organic Valpolicella Ripasso 'Malavoglia' 2021 D.O.C. Cà La Bionda	Veneto		€ 45.00
Organic Amarone della Valpolicella Classico D.O.C.G. 2018 Cà La Bionda	Veneto		€ 72.00
Amarone Valpantena D.O.C.G. Cantine Bertani	Veneto	€ 14.00	€ 80.00

SWEET WINES (RECIOTO AND PASSITI)

Recioto della Valpolicella D.O.C.G. d375 Cantine Bertani	Veneto	€ 14.00	€ 45.00
I Capitelli I.G.T. 2022 375cl Anselmi Soave	Veneto		€ 55.00



10cl glass

QUICK SNACKS

Wonder Maxi-Salad € 14.00
(Mixed salad greens, boiled potatoes, piquillo peppers, hard-boiled eggs, fiordilatte mozzarella, tuna and anchovies)

Mixed salad € 11.00
(Mixed salad greens, carrots, cherry tomatoes, cucumber, olives and sweetcorn)

°Caesar Salad € 14.00
(Salad, grilled chicken breast, shavings of Grana Padano D.O.P., Caesar sauce and toasted bread wedges)

°Hot Dog € 7.50
(frankfurter—cheddar sauce- ketchup-mayonnaise-crispy onion)

Classic Toastie € 7.50
(cooked ham, cheese and cocktail sauce)

°Bolognese € 8.50
(Mortadella, pistachio pesto, stracciatella cheese and candied tomato)

°Focaccina della Valpolicella € 8.50
(Venetian brawn, Monte Veronese cheese, mayonnaise and sweet and sour gherkins)

°Japanese Baguette € 9.00
(tuna, curly salad leaves, hard-boiled egg and chives-flavoured yoghurt sauce)

°Pinsa Regina Margherita € 8.50
(tomato, fiordilatte mozzarella, basil and oregano)

°Pinsa Romana € 9.00
(tomato, burrata, anchovies, capers and oregano)

°Pinsa al Crudo € 10.00
(Cheese spread, Langhiranese dry cured ham, rocket, cherry tomatoes and Grana Padano D.O.P.)

Room service € 10.00

FOOD ALLERGIES & INTOLERANCES

Dear Guest, In accordance with Regulation (EU) no. 1169/2011, we hereby list the 14 substances that primarily cause serious food allergies or intolerances on the basis of EFSA (European Food Safety Authority) scientific opinion. You can check for the allergens in every one of the dishes on our menu by looking for the symbols listed below. We inform you that, while every precaution is taken to avoid cross-contamination, our kitchens do handle food substances containing allergens, including nuts and gluten. We ask you to speak to a member of staff for specific information about ingredients before ordering. Our staff can provide information only about 14 common allergens.

Please note that if you choose to exclude some ingredients from a dish, the price of the dish remains unchanged.



MILK



EGG



SOY



CELERY



LUPIN



MUSTARD



NUTS



CEREAL
CONTAINING
GLUTEN



SULPHUR
DIOXIDE



SESAME



FISH



SHELLFISH



SHELLFISH



PEANUT

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The menu may be subject to change, in accordance with the seasonality and availability of the products.

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KIDS
APPROVED



VEGAN



PORK