



Menù

SEA

Mixed raw seafood°	16€
Raw Red Prawns*°	25€
Ice Crustacean Langoustine°	8€ hecto
Tuna Tartare Cannolo° (Fillo Pasta, Tuna, Mayonnaise Drops and Hazelnut)	13€
Mixed Tartare Ingot° (Tuna, Salmon, Avocado, Yogurt Sauce)	13€
Octopus Salad *°	12€
Seared Octopus*° (Purple Potato Quenette, Marinated Onion Petals, Anchovy Pesto)	13€
Red shrimp B.B.*° (Cream of Potato, Stracciatella and Datterino Drops)	14€
Swordfish B.B.° (Aubergine, Gorgonzola and Bacon)	13€
Seared Tuna Fillet °	13€
Fried and Golden Squid and Vegetables°	12€
Mixed Gratin°	11€
Peppered Mussels°	8€

FIRST DISHES (PASTA)

Ask our staff

SANDWICHES with a side dish of fried and golden potatoes

Tunà° _____	12€
<small>(Tuna, Herbal Mayonnaise, Stracciatella)</small>	
Sebastian° _____	12€
<small>(Prawns, Basil Mayonnaise, Buffalo Mozzarella and Dried Tomatoes)</small>	

LAND

Bresaola Rocket and Grana° _____	9€
Parma Ham with Buffalo Provola° _____	10€
Earth Bruscotti° _____	9€
<small>(Datterini, Mozzarella and Raw Ham)</small>	
Sliced Beef Steak with Rocket and Grana ° _____	14€
Grilled Vegetables° _____	6€
Fried Potatoes*° _____	3,50€

DESSERT

Price 6€



Parfum D'Ete

Bavarian with Basil
Strawberry Gelée
Citrus and Almond Biscuit
Lemon Shortcrust Pastry



Bijou

Light Mousse with Tonka Bean
Dark creamy 54%
Croustillant Hazelnuts and Chocolate
Patè Sucreè with Hazelnut



Sableè Blanc

Bavarian with Hazelnut Praline
Namelaka al Caffè and Ivoire
Frangipane with Cocoa and Hazelnuts
Patè Sableè with Bitter Cocoa



Exotique

Creamy Mango and Passion Fruit
Gelée Raspberry and Mint
Citrus and Almond Biscuit
Citrus Shortcrust Pastry



WINES

BORGO TURRITO - PUGLIA

Falanghina Terra Cretola IGP _____ 15€
Falanghina 100%

Calarosa IGP Puglia _____ 15€
Nero di Troia 100%

COLLE DELLA MURGIA - PUGLIA

Erbaceo IGP _____ 18€
Fiano Minutolo, Greco

Doline Primitivo Red Wine IGP _____ 15€
Chardonnay

Tufjano IGP _____ 22€
Fiano Minutolo

Sellaia Rosato _____ 20€
Primitivo

JERMANN - FRIULI VENEZIA GIULIA

Ribolla Gialla "Vinnæ" _____ 28€
Ribolla Gialla IGT

Pinot White Jermann _____ 26€
Pinot Bianco 100% IGT

Sauvignon Jermann _____ 28€
Sauvignon 100% IGT

HOFSTATTER - ALTO ADIGE

Gewurztraminer _____ 25€
Gewurztraminer 100%

Pinot Grey _____ 22€

Riesling Mosel Trocken Dr. Fischer _____ 25€
Riesling 100%

BUBBLES

Prosecco Cavatina Premium DOC Gold Botte	20€
Banfi Brut Metodo Classico	25€
Ferrari Perlè Millesimato	45€
Ferrari Perlè Rosè Millesimato	55€
Ca Del Bosco Franciacorta Cuveè Prestige	50€
Ca Del Bosco Franciacorta Cuveè Prestige - 1.5 L	100€
Ca Del Bosco Rosè	65€
Champagne Veuve Roederer Brut Premiere	80€
Champagne Moet Chandon	80€
Champagne Dom Perignon	260€
Champagne Louis Roederer Crystal	300€
Champagne Perrier Jouët - Bellè Epoque	230€
Calice Prosecco	4€
Calice Franciacorta "Ca Del Bosco"	7€

ALLERGENS

*Product Subjected to Temperature Treatment

Quotation or Frozen at origin according to the current legislation.

° Allergens: Gluten, Crustaceans and Derivatives, Eggs and Derivatives, Fish and Derivatives, Peanuts and Derivatives, Soy and Derivatives, Milk and Derivatives, Nuts, Celery, Mustard, Sesame Seeds, Sulfur Dioxide and Sulphites in concentrations above 10 MG / KG or 10 MG / L expressed as SO₂, Lupine and Molluscs.

DESSERT

Cereals containing gluten, egg and egg products, nuts, milk and milk products, soy and soy products, sulfur dioxide and sulphites, may contain traces of peanuts and peanut products.



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