

G L O R I A

STARTERS

Creamy Soup and Foie Gras	16	
Duck Foie Gras with Porto Wine	<i>Fruit chutney and toasted brioche</i>	21
Roman style Artichokes	16	
Leaks with vinaigrette	<i>Parmesan shavings</i>	11
Deep fried Mozzarella di bufala DOP home made	<i>Arrabbiata dressing</i>	14

TO SHARE

Scampi Fritti	<i>Fried Shrimps with sweet and sour sauce</i>	16	
Prosciutto di Parma and Burrata Pugliese	25		
Grilled vegetables, mozzarella di Bufala and Prosciutto di Parma	25		
Grilled vegetables, mozzarella di Bufala and smoked salmon	28		
Stracciatella, Genovese pesto and focaccia	18		
Antipasti	<i>Grilled vegetables, Prosciutto di Parma, Burrata Pugliese, Scampi Fritti, Fried mozzarella and focaccia</i>	48	

MAIN COURSES

Charolais Beef carpaccio	<i>Arugula salad or French fries</i>	21	
Caesar Salad with crunchy prawns	22		
Aromatico Sea Bass Fillets	<i>Laurel, lime and green Beans</i>	26	
Veal Cutlet, Milanese style	<i>Linguine Neapolitan style</i>	27	
Tuna steak with sauce vierge	<i>vegetable caponata and olives</i>	29	
Veal Piccata with morel mushrooms	<i>Linguine in cream sauce</i>	32	

Extra side dish *Green Beans, homemade french fries, arugula salad, caponata* 6,5

PIZZA

*Homemade pizza dough,
slow-fermented Italian flour*

Margherita 15

Tomato, mozzarella and fresh basil

Parma 20

*Mozzarella, Parma ham, cherry tomatoes,
arugula and parmesan shavings*

Quattro formaggi 19

Mozzarella, parmesan, gorgonzola and pecorino

Salmone 21

Tomato, mozzarella, sour cream and smoked salmon

Regina 18

Tomato, mozzarella, ham and mushrooms

Diavola 19

Tomato, mozzarella, spicy salami, basil and parmesan

Autentica 19

Tomato, mozzarella di bufala, Genovese pesto and fresh basil

Vegetariana 18

*Tomato, Mozzarella, eggplant, zucchini, artichoke,
cherry tomatoes, parmesan and fresh basil*

Tartufata 20

Summer truffle cream, mozzarella, arugula, cherry tomatoes and burrata

Calzone 17

Tomato, mozzarella, ham, egg and fresh basil

Al Tonno 18

Tomato, tuna fish, red onions, fresh basil and egg

Burratissima 19

Tomato, mozzarella, burrata pugliese, fresh basil and arugula

Extra ball of mozzarella di Bufala / Burrata Pugliese 7/9

Kids Menu on request

PASTA

Linguine Al Branzino	Fresh sea bass, olive oil, capers and lemon - Pasta Mancini	24
Rigatoni Tartufate Alla Bresaola	Summer truffle cream, mushrooms and beef bresaola - Pasta Mancini	22
Linguine Alle Vongole	French clams and garlic parsley sauce - Pasta Mancini	27
Ravioli Al Tartufo	Summer truffle ravioli, porcini cream, foie gras and hazelnut pieces	28
Linguine Al Salmone	Fresh salmon with smooth lemon cream WITH CAVIAR BAERI 5 GRS +12€	24
Rigatoni Alla Luciana	Tender pan-seared octopus, leccino olives and fresh basil - Pasta Mancini	28
Rigatoni Alla Bolognese	Homemade beef Bolognese sauce - Pasta Mancini	20

DESSERTS

Pavlova with red fruits	15
Ice cream and sorbets - Maison Berthillon (per scoop)	6
Brioche French toast with salted butter caramel	Maison Berthillon vanilla ice cream 14
Homemade Tiramisu	Mascarpone cream dessert with coffee and Amaretto liqueur 12
Delicate Profiteroles	Warm flowing chocolate and Maison Berthillon Ice cream 14
Panna cotta and red fruit coulis	11
Pizza alla Nutella with hazelnuts	12
Affogato · Maison Berthillon vanilla ice cream and espresso	15
Gourmand coffee / Gourmand Tea (tiramisu, panna cotta and rum baba)	13 / 15

CARTE DES VINS

RED WINE

	 GLASS 16cl	 PITCHER 50cl	 BOTTLE 75cl
Montepulciano D'abruzzo DOC <i>Borgo San Leo</i>	6,80	21	29
Primitivo IGT Salenta <i>Tenuta Giustini - Terrame</i>	8,90	25,50	37
Chianti Classico DOC <i>Castello D'albola</i>	9,90	34	48
Nero D'avola Sicilia DOC <i>Principi Di Butera</i>	8,80	24,5	36
Valpolicella DOC <i>Bertani</i>	8,80	24,5	36
Lambrusco Doc (Sparkling) <i>Medici Ermete Quercioli</i>	6,80	21	29
Barolo DOCG <i>Bricco Stella</i>			88
Saint-Julien AOP <i>Les Fiefs De Lagrange</i>			79
Saint-Estèphe AOP <i>Marquis de Calon Ségur</i>			109
Sancerre AOP <i>Château La Poussie</i>	11,20	39	56
Mas de la Dame AOP <i>Baux de Provence</i>	10,40	36	51

ROSÉ WINE

	 GLASS 16cl	 PITCHER 50cl	 BOTTLE 75cl
Minuty Prestige AOP <i>Côtes De Provence</i>	10,30	34	48
Les Terrasses AOP <i>Côtes De Provence</i>	8,50	23,5	35

WHITE WINE

Maremma Toscana DOC <i>Rocca di Montemassi</i>	8,90	26	38
Haute Côte de Beaune <i>Domaine Billard</i>	11	38	54
Sancerre AOP <i>Château La Poussie</i>	11,20	39	56
Mas de la Dame AOP <i>Baux de Provence</i>	10,40	36	51
Prosecco Riccadonna DOC	9		34

CHAMPAGNES

	 GLASS 14cl	
Veuve Clicquot	16	95
Ruinart Blanc de Blancs		155
Ruinart Rosé		155
Dom Perignon Brut		280

APÉRITIFS

Campari, Martini, Porto · 6cl 7

Ricard, Pastis 51 · 4cl 6,5

Peroni *bottle* · 33cl 8,50

Coupe de Prosecco Doc Riccadonna 14cl 9

Kir Royal Veuve Clicquot *blackberry, raspberry, peach* · 14cl 16

COCKTAILS

Campari Spritz, Aperol Spritz, Americano · 18cl 14

Campari Tonic, Gin Gordon's Tonic, Whisky J&B coca · 18cl 14

Caïpirinha, Caïpiroska, Margarita, Gin Fizz, Mojito · 18cl 15

Saint-Germain Spritz, Moscow Mule, Espresso Martini · 18cl 16

WATERS & SOFTS

Sodas

*coke, zero coke, schweppes, perrier,
ice tea peach, sprite, orangina* 33cl 5

Fruit Juice Granini

apple, orange, apricot, grapefruit, tomato 25cl 5,20

Vittel 50cl 6 100cl 8

DIGESTIVE · LIQUORS

Calvados, Get 27, Get 31, Bacardi, Gin Gordon's, J&B 4cl 10

Limoncello, Manzana, Grappa, 6cl 10

Eaux-de-vie *pear, raspberry, vieille prune* · 4cl 10

Aberlour, Amaretto Disaronno, Armagnac, Jack Daniel's 4cl 11

Cognac VS, Sambuca Molinari, Vodka Absolut 4cl 13

Bombay Sapphire, Chivas, Rhum St James 4cl 14

Cognac Hennessy VS, Rhum Diplomatico, Gin Hendricks 4cl 15

Vodka Greygoose, Whisky Nikka Coffey Grain 4cl 16

COFFEE & TEA

Café Florio / Décaféiné 3,50

Double espresso Florio 6,20

Tea, Herbal Tea Comptoirs Richard 4,90

Café crème Latte Florio 5,90

Cappuccino Florio 6,50