



# PIZZERIA

 <b>MARINARA</b> tomato, oil, garlic, oregano <sup>(6,9,10,11,12)</sup>	5	<b>MARE E MONTI</b> <sup>7,14,(2,4)</sup> porcini mushrooms, seafood, tomato, mozzarella <sup>7</sup>	12
 <b>MARGHERITA</b> tomato and mozzarella cheese <sup>7</sup>	6.5	<b>FRUTTI DI MARE</b> <sup>14,(2,4)</sup> tomato, seafood	11
<b>NAPOLI</b> <sup>4</sup> tomato mozzarella cheese <sup>7</sup> , capers, anchovies <sup>4</sup>	7	 <b>PRIMAVERA</b> <sup>7</sup> mozzarella <sup>7</sup> , basil, fresh tomato	8
 <b>BUFALA</b> <sup>7</sup> tomato, buffalo mozzarella cheese <sup>7</sup>	9	 <b>FUNGHI PORCINI</b> tomato, mozzarella <sup>7</sup> , porcini mushrooms	9.5
 <b>TONNO, CIPOLLA E CAPPERI</b> <sup>4</sup> tuna <sup>4</sup> , onion, capers, tomato, mozzarella cheese <sup>7</sup>	9.5	<b>CARPACCIO</b> tomato, mozzarella <sup>7</sup> , bresaola, arugula, parmesan	9.5
<b>RADICCHIO E PANCETTA</b> mozzarella <sup>7</sup> , tomato, radicchio, bacon	8.5	<b>DELLA CASA</b> <sup>3</sup> mozz <sup>7</sup> , tomato, mushrooms, ham, sausage, egg <sup>3</sup>	11.5
 <b>TRICOLORE</b> tomato, mozzarella <sup>7</sup> , arugula, parmesan, fresh tomato	8.5	<b>ROSSA RADICCHIO, SPECK e BURRATA</b> <sup>7</sup> Tomato, radicchio, burrata cheese <sup>7</sup> , speck	11.5
<b>FUNGHI E SALAMINO</b> mushrooms, spicy salami, tomato, mozzarella <sup>7</sup>	8	 <b>ATOMICA</b> mozzarella <sup>7</sup> , tomato, mushrooms, capers, spicy oil	8
<b>SALSICCIA E CARCIOFI</b> tomato, mozzarella <sup>7</sup> , sausage, artichokes	8	<b>SALSICCIA, FRIARELLI E 'NDUJA</b> <sup>7</sup> mozz, tomato <sup>7</sup> , sausage, broccoli rabe, spicy salami	9
<b>SALSICCIA RICOTTA E FRIARELLI</b> <sup>7</sup> sausage, ricotta <sup>7</sup> , broccoli rabe, tomato, mozzarella <sup>7</sup>	9	<b>GORGONZOLA, FRIARELLI E SALAMINO</b> <sup>7</sup> mozz, tomato, gorgonzola, turnip top, spicy sausage spread <sup>7</sup>	9.5
<b>BISMARCK</b> <sup>3</sup> bacon, egg <sup>3</sup> , broccoli rabe, tomato, mozzarella <sup>7</sup>	9.5	<b>AMERICANA</b> mozzarella <sup>7</sup> , tomato, french fries and sausage	9
<b>SALSICCIA CIPOLLA E 'NDUJA</b> <sup>7</sup> mozz <sup>7</sup> , tomato, sausage, onions, spicy sausage spread <sup>7</sup>	8.5	<b>MAIALONA</b> tomato, mozzarella, ham, wurstel, sausage	9
<b>PROSCIUTTO E FUNGHI</b> mozzarella, tomato, ham, mushrooms	8	<b>BIANCA SALMONE, RUCOLA E PACHINO</b> <sup>4</sup> mozzarella <sup>7</sup> , salmon <sup>4</sup> , arugula, fresh tomato	11
 <b>PARMIGIANA</b> tomato, mozzarella <sup>7</sup> , eggplant, parmesan cheese	9.5	 <b>BIANCA BRIE TARTUFO E FUNGHI</b> mozzarella <sup>7</sup> , brie, truffle, mushrooms	12
<b>PROSCIUTTO E SALAMINO</b> tomato, mozzarella <sup>7</sup> , ham, spicy salami	8	<b>FOC. STRACCHINO SALSICCIA, RUCOLA</b> <sup>7</sup> pizza base, stracchino <sup>7</sup> , sausage, arugula	8
 <b>RADICCHIO E GORGONZOLA</b> <sup>7</sup> mozzarella <sup>7</sup> , tomato, radicchio, gorgonzola <sup>7</sup>	9	<b>FOCACCIA BUFOLA, RADICCHIO, CRUDO</b> <sup>7</sup> pizza base, bufala <sup>7</sup> , radicchio, raw ham	9.5
<b>QUATTRO STAGIONI</b> mozzare <sup>7</sup> , tomato, mushrooms, artichokes, ham, olives	9	<b>FOC GORGONZOLA, SALAMINO, ZUCCHINE</b> <sup>7</sup> pizza base, gorgonzola <sup>7</sup> , spicy salami, zucchini	9
 <b>QUATTRO FORMAGGI</b> <sup>7</sup> tomato, three cheeses <sup>7</sup> + gorgonzola <sup>7</sup>	9	<b>FOCACCIA CARPACCIO</b> pizza base, bresaola, rocket salad, parmesan	8
<b>CAPRICCIOSA</b> mozz, tomato <sup>7</sup> , ham, mushrooms, sausage, artichokes	9	<b>FOCACCIA CASA</b> <sup>7</sup> 4 cheeses <sup>7</sup> , fresh tomato, raw ham, lettuce	9.5
<b>DIAVOLA</b> mozzarella <sup>7</sup> , tomato, olives, spicy salami	8	<b>CALZONE PROSCIUTTO E MOZZARELLA</b> mozzarella <sup>7</sup> tomato, ham	8
<b>FIorentINA</b> mozzarella <sup>7</sup> , tomato, tuscan salami, peppers, capers	9	<b>CALZONE PROSCIUTTO E FUNGHI</b> mozzarella <sup>7</sup> , tomato, ham, mushrooms	8.5
 <b>VEGETARIANA</b> mozzarella <sup>7</sup> , tomato, artichokes, eggplant, zucchini	9	<b>CALZONE CASA</b> mozzarella <sup>7</sup> , tomato, ham, sausage, spicy salami	9.5
 <b>CONTADINA</b> mozzarella <sup>7</sup> , tomato, mushrooms, artichokes, peppers	9	<b>CALZONE FARCITO</b> mozzarella <sup>7</sup> , tomato, ham, mushrooms, artichokes	9.5
 <b>CAMPAGNOLA</b> <sup>7</sup> 4 cheeses <sup>7</sup> , tomato, onion, olives	9.5	<b>CALZONE GIGANTE SAN JACOPINO</b> mozz <sup>7</sup> , tom, broccoli rabe, porcino, ham, spicy salami <u>double calzone</u>	12.5

...or You can create your pizza as you want :)

**IF YOU ARE ALLERGIC OR INTOLERANT TO ONE OR MORE SUBSTANCES, PLEASE LET US KNOW, AND WE WILL TELL YOU WHICH COURSES AND BEVERAGES DO NOT CONTAIN THE SPECIFIC ALLERGENS.**

Since mostly all pizza contains mozzarella (allergen 7) and you can ask to remove it, we indicated this allergen just when there are other products that contains it or is contaminated by.

All pizzeria products contains gluten (allergen 1) and it's impossible to remove contaminations.

# RESTAURANT



## STARTERS

- CROSTINI TOSCANI** 1,4,7,12  
toasted bread with chicken liver pâté
- BRUSCHETTE** 1  
toasted bread with fresh tomato
- CROSTINI DELLA CASA** 1,4,7,12  
toasted bread with mixed spreads
- AFFETTATI MISTI PECORINO & MIELE** 7  
Mixed cold cuts, Pecorino cheese, and honey
- CARPACCIO BRESAOLA**  
Bresaola, arugula, and parmesan
- CESTINO BURRATA & CRUDO** 1,7(6,9,10,11,12)  
Puff pastry with burrata and cured ham
- COCKTAIL DI GAMBERETTI** 2,3,(9,10)  
shrimp, lettuce, cocktail sauce
- ZUPPA DI COZZE** 1,12,14,(6,9,10,11)  
Hot soup with mussels, tomato, and bread
- SALMONE E AVOCADO** 4  
salmon and avocado

## SECOND COURSE

- BISTECCA FIORENTINA**<sup>(1)</sup> 100g x 4.5  
florentine-style t-bone steak (100g) – minimum 500g
- LOMBATINA DI VITELLA ALLA GRIGLIA** <sup>(1)</sup> 15  
grilled bone-in veal loin chop
- PEPOSO** (1,6,9,10,11,12) 12.5  
slow-cooked beef stew w/ red wine, black pepper, tomato
- FETTINA DI VITELLA AI FERRI** 13  
grilled veal cutlet
- TAGLIATA CON RUCOLA E GRANA** <sup>(1)</sup> 15  
sliced beef sirloin with arugula and parmesan
- SCALOPPINA DI VITELLA A PIACERE** 1,7 11.5  
veal scaloppine with white wine or lemon
- SCALOPPINA DI VITELLA AI PORCINI** 1,7 14.5  
veal scaloppine with porcini mushrooms
- ENTRECOTE AL PEPE VERDE** 1,7 16  
beef ribeye with green peppercorn cream sauce
- PETTO DI POLLO ALLA GRIGLIA** 10  
grilled chicken breast
- GAMBERONI ALLA GRIGLIA** 2,12,(1) 14.5  
grilled prawns
- GRIGLIATA MISTA DI PESCE** 2,4,12,(1) 17  
mixed grilled seafood: prawns, salmon, squid, monkfish
- SALMONE ALLA GRIGLIA** 4,(1) 13  
grilled salmon

## SIDE DISHES

- PATATE FRITTE\*** 1 4.5  
french fries
- FAGIOLI BIANCHI** 4.5  
white beans
- SPINACI A PIACERE** 4.5  
spinach your way: with lemon / with garlic, oil and chili / just oil
- INSALATA MISTA** 4.5  
mixed salad

## FIRST COURSE

- SPAGHETTI CHITARRA AL POMODORO** 1,3 7  
thick spaghetti with tomato sauce and basil
- SPAGHETTI CHITARRA CACIO E PEPE** 1,3,7,12,(8) 8.5  
thick spaghetti with cheese and pepper
- SPAGHETTI CARRETTIERA** 1,(6,9,10,11,12) 7  
with spicy tomato sauce
- SPAGHETTI CARBONARA** 1,3,7,(6,10) 7.5  
with bacon, beaten egg, black pepper
- PENNE STRASCICATE** 1,7,9,(6,10,11) 9  
meat ragù and cream sauce
- PENNE ALLA NORCINA** 1,7,(2,4,6,8,9,10) 9  
truffle sauce, sausage, and cream
- PENNE BOSCAIOLA** 1,(6,10) 8.5  
tomato, ham, porcini mushrooms, and olives
- RAVIOLI BURRO E SALVIA** 1,3,7 7.5  
spinach and ricotta ravioli with butter and sage
- TAGLIATELLE AI PORCINI** 1,3,(6,10) 9.5  
tagliatelle with porcini mushrooms
- TORTELLINI SPECK E PROVOLA** 1,3,7,(6,10) 9  
speck, smoked cheese, and cream sauce
- TORTELLINI PANNA, PROSC, FUNGHI** 1,3,7,(6,10) 8.5  
tortellini with cream sauce, ham, and mushrooms
- RISOTTO VEGETARIANA** 9 7.5  
rice with mixed vegetables
- GNOCCHI GORGONZOLA E SPINACI** 1,7 8.5  
gnocchi with spinach and gorgonzola cheese
- GNOCCHI ALLA BURRATA** 1,7 9.5  
gnocchi with burrata cheese and tomato sauce
- TAGLIERINI AL SALMONE** 1,3,4,7,(6,10) 8.5  
taglierini with salmon and cream sauce
- TAGLIERINI S. JACOPINO** 1,2,3,14,(4,6,10) 10.5  
taglierini with salmon, fresh tomato, and clams
- SPAGHETTI PESCATORA** 1,2,12,14,(6,10) 11  
clams, mussels, squid, and tomato sauce
- SPAGHETTI ALLE VONGOLE / ARSELLE** 1,14(6,10) 12.5  
spaghetti with clams, no tomato
- SPAGHETTI ALLO SCOGLIO** 1,2,14,(6,10) 12.5  
clams, mussels, squid, and shrimp, no sauce
- SPAGHETTI AL TONNO E POM FRESCO** 1,4,(6,10) 9  
spaghetti with tuna and fresh tomato
- PENNE AL GRANCHIO** 1,2,7,(4,6,10,14) 9  
penne with crab, cream, and tomato sauce
- RAVIOLI GAMBERETTI E RUCOLA** 1,2,3,7 8.5  
ravioli with shrimp, arugula, cream, and tomato sauce
- RISOTTO ALLA MARINARA** 2,14 11  
rice with oil, garlic, and shellfish
- RISOTTO MARE E MONTI** 2,14 10  
rice with shellfish, peas, mushrooms, and tomato
- GNOCCHI PIRATA** 1,2,14 9  
gnocchi with mussels, clams, and fresh tomatoes
- GNOCCHI SPINACI E SALMONE** 1,4,7 9.5  
gnocchi with spinach, salmon, and cream sauce
- MINISTRONE DI VERDURE** 9 6  
vegetable soup




## BIG SALADS

## DRINKS

<b>ACQUA 0,75L</b> water 0,75L	2.5
<b>LATTINA</b> coca, sprite, fanta, lemon soda <u>can</u>	3.5
<b>BIRRA   COCA COLA PICCOLA</b> draft - beer /coke small 0,30 cl	4
<b>BIRRA   COCA COLA MEDIA</b> draft - beer /coke medium 0,50cl	5.5
<b>BIRRA ROSSA PICCOLA</b> red beer - small 0,30cl	4.5
<b>BIRRA ROSSA MEDIA</b> red beer - medium 0,50cl	6
<b>1/4 VINO BIANCO   ROSSO</b> 1/4 house wine white/red	3
<b>1/2 VINO BIANCO   ROSSO</b> 1/2 house wine white/red	5
<b>CALICE DI VINO ROSSO</b> glass of red wine	5.5
<b>VINO DELLA CASA IN BOTTIGLIA</b> bottle of house wine white/red	10
<b>VINO RISERVA</b> bottle of wine, ask for the list	---
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<b>CAFFE'</b>	1.5
<b>NATIONAL LIQUEURS</b>	3
- Averna - Ramazzotti - Brancamenta - Rabarbero Zucca - Fernet Branca - Elisir San Marzano Borsci - Amaro Montenegro - Amaretto di Saronno - Ferro China Bisleri - Amaro Lucano - Amaro Monti d'Abruzzi - Sambuca - Ponce al Mandarino Mugnetti - Lacrima d'Abeto - Martini Bitter - Punch Rum Barbieri - Cynar	
<b>WHISKY</b>	3.5
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<b>COVER CHARGE, BREAD, HOUSE WATER</b>	2

## BIG SALADS

<b>GAMBERETTI</b> <sup>2</sup> raw shrimp, green salad, olives, tomato, parmisian	8.5
<b>TONNO</b> <sup>4</sup> tuna, olives, corn, avocado, mixed salad	8.5
 <b>MOZZARELLA</b> <sup>7</sup> mozzarella, artichokes, corn, olives, mixed salad	7.5
<b>SALMONE</b> <sup>4</sup> salmon, tomato, corn, olives, avocado, green salad	9.5

## DESSERTS

 <b>CREMA CATALANA</b> <sup>3,7</sup> catalana cream with caramelized sugar	5.5
 <b>PANNA COTTA</b> <sup>7</sup> cream and fresh milk w/ chocolate, or wild berries	5.5
 <b>CHEESECAKE</b> <sup>1,7</sup> w/ chocolate, or wild berries, or caramel	5.5
<b>PROFITTEROL</b> <sup>1,3,7</sup> choux pastry with cream & chocolate	5.5
 <b>TIRAMISU</b> <sup>1,7</sup> mascarpone cream, sponge cake and lady finger biscuits coffee soaked.	5.5
 <b>MOUSSE AL CIOCCOLATO</b> <sup>3,7</sup> chocolate mousse	5.5
<b>CHOCOLATE TEMPTATION</b> <sup>1,5,7,8</sup> cake filled with chocolate & hazelnut cream	5.5
<b>TORTA AL PISTACCHIO</b> <sup>1,5,7,8</sup> cake with pistachio cream and chocolate chips	5.5
<b>TARTUFO BIANCO</b> <sup>1,3,7,8</sup> coffee semifreddo ice cream core in a Sabayon semifreddo icecream with sprinkled with crushed meringue	5.5
<b>TARTUFO NERO</b> <sup>1,6,7,8</sup> sabayon semifreddo ice cream and chocolate ice cream coated with crushed hazelnuts and cocoa.	5.5
<b>SORBETTO AL LIMONE</b> lemon sorbet	5.5
<b>FRUTTA DI STAGIONE</b> seasonal fruit: pear, orange, apple, pineapple	3
<b>MACEDONIA</b> fruit salad	4.5

Some desserts may be missing,  
due the season

## WINE LIST



# RED WINES



**LODOLA NUOVA | Rosso di Montepulciano DOCG**

From the heart of Montepulciano, a fresh and intense Sangiovese.

€18



**BANFI | Chianti DOCG**

A typical, fresh and balanced Chianti, with a versatile and fruity profile.

€17



**IL LEO | Chianti Superiore DOCG**

A structured, elegant, and rich Chianti with spicy and fruity notes.

€22



**BANFI | TRAVERSA DEI MONTI Chianti Colli Senesi DOCG**

Balanced and fragrant wine, a true expression of the Senese hills.

€17



**ROSSO DI MARTE | Morellino di Scansano DOCG**

Fresh and straightforward, with hints of cherry and spices.

€22



**BANFI | COL DI SASSO | Toscana IGT**

Young, lively and fruity. A perfect match for everyday cuisine.

€17



**ROSSO DI MARTE | Bolgheri DOC**

Full-bodied and structured, with ripe fruit aromas and hints of vanilla.

€35



**BANFI | Chianti Classico DOCG**

The essence of Tuscany in an elegant and floral red wine.

€18



**SANTA CRISTINA | Toscana IGT 2022**

From the hills of Cortona, a harmonious and modern red, symbol of a long-standing tradition.

€22



**BANFI | CENTINE | Toscana IGT**

A soft and enveloping blend, ideal with pasta dishes and white meats.

€18



**SANTA CRISTINA Chianti Superiore DOCG**

Ruby red with violet reflections, notes of cherry and plum, toasted wood and vanilla. Soft and enveloping, with a persistent finish.

€25



**BANFI | ASKA | Bolgheri DOC**

Elegant, complex and structured. Notes of cherry, spices, and fine woods.

€35



**Montepulciano d'Abruzzo DOC**

Aromas of ripe red fruits, smooth tannins, and good persistence.

€10



**ARRUJADU | Cannonau di Sardegna DOC Riserva €25**

An elegant and complex Cannonau, aged in French oak. Intense aromas and a full, enveloping structure.



**Morellino di Scansano DOCG**

A balanced and pleasant Tuscan red, round and harmonious.

€15

# WHITE WINES



## TENUTE ORESTIADI Pinot Grigio | Terre Siciliane IGT

Fresh and fruity Pinot Grigio with notes of grapefruit and peach. Long on the palate, with pleasant freshness and good minerality.

€13



## Müller Thurgau Frizzante Vermentino Toscana IGT

Lively wine with crisp aromas of green apple and mint. Fresh and savory on the palate, closing with herbal notes and hints of Renetta apple.

€15



## MULIN | PINOT GRIGIO

Simple and fresh Pinot Grigio, ideal with light appetizers and fish dishes.

€13



## TERRAZZE DELLA LUNA Gewürztraminer | Trentino DOC

Pleasantly dry flavor, well-balanced acidity, and great character.

€18



## TERRE DEGLI EREMI Passerina | Terre di Chieti IGT

Clear straw-yellow wine with aromas of yellow peach, apricot, wisteria and linden. Savory on the palate, with a pleasant citrusy and slightly bitter finish.

€14



## LA PETTEGOLA Vermentino Toscana IGT

Elegant Vermentino with citrus and yellow peach notes, enriched by floral hints and sage. Full-bodied structure, well balanced by freshness, with a persistent and fruity finish.

€18



## TERRE DEGLI EREMI Pecorino | Terre di Chieti IGT

Pale straw-yellow wine with fruity and floral aromas. Fresh on the palate, with a bright acidity that enhances its liveliness.

€14



## LIVIA ANTICA Greco di Tufo | DOCG

Straw-yellow wine with golden highlights. Typical varietal aromas of plum and pear. Round, full and intensely mineral palate with citrus notes.

€18



## TITOLATO STROZZI VERNACCIA di San Gimignano DOCG

Made from Vernaccia grapes with touches of Sauvignon and Chardonnay. Fruity and floral nose, fresh and structured palate with a long elegant finish.

€14



## LIVIA ANTICA Falanghina del Sannio | DOC

Fresh and harmonious Falanghina with floral and fruity notes. Perfect as an aperitif or paired with fish and white meat dishes.

€18

# SPARKLING



## BUON BOSCO | Cuvée Extra Dry Vino Spumante Naturale

Cuvée with a delicate and persistent perlage. Fresh and fragrant, perfect as an aperitif or paired with fish dishes and fried foods.

€13



## CA' ERNESTO | ROSÉ | VINO Spumante Millesimato Extra Dry

Straw-yellow wine with golden highlights. Typical varietal aromas of plum and pear. Round, full and intensely mineral palate with citrus notes.

€17



## BANFI | TENER VINO Spumante Brut Sauvignon-Chardonnay

Aromatic blend of Sauvignon Blanc and Chardonnay. Notes of peach and white fruit, dry and harmonious taste, perfect for aperitifs or light dishes.

€15



## TOR DELL'ELMO | BRUT | Spumante

Simple and fresh Pinot Grigio, ideal with light appetizers and fish dishes.

€17



## CORNER | Prosecco DOC Treviso Spumante Extra Dry

Classic and versatile Prosecco. Fruity and floral aromas, fine and persistent perlage. Perfect for aperitifs or light dishes.

€15



## RUFFINO | Prosecco DOC

Fresh and fruity, with notes of apple and pear. Fine perlage and pleasant finish. Perfect as an aperitif or with light dishes.

€18



## CANTINE TOGNI | Rocca dei Forti Vino Spumante Dolce

Sweet and aromatic wine, perfect with desserts, pastries or as a final toast.

€17



## RUFFINO | Prosecco Rosé DOC

Fresh and fragrant rosé with notes of strawberry and rose petals. Elegant bubbles and fruity finish.

€18



## CINZANO | Gran Collezione Vino Spumante Dry

Smooth and pleasant sparkling wine, made from Garganega and Trebbiano grapes. Straw-yellow color and harmonious taste, perfect as an aperitif or throughout the meal.

€17



## RADISE | Prosecco DOC Extra Dry

Fresh and pleasant Prosecco, made using the Charmat method. Pronounced fruity notes, ideal with fish dishes or cheeses.

€18



## LUCIEN LALARDIER BRUT | Champagne

Lucien Lalardier Brut is an elegant and lively Champagne. Aromas of white fruit, wildflowers and toasted notes. Fresh, savory and persistent, ideal with fish, shellfish and appetizers.

€38

# ALLERGENS

**IF YOU ARE ALLERGIC OR INTOLERANT TO ONE OR MORE SUBSTANCES, PLEASE LET US KNOW, AND WE WILL TELL YOU WHICH COURSES AND BEVERAGES DO NOT CONTAIN THE SPECIFIC ALLERGENS. The information regarding the presence of substances or products causing allergies or intolerances are available by contacting the staff on duty.**

## SUBSTANCES OR PRODUCTS CAUSING ALLERGIES OR INTOLERANCES

**1. Cereals containing gluten, namely:** wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof, except:

- (a) wheat based glucose syrups including dextrose (1);
- (b) wheat based maltodextrins (1);
- (c) glucose syrups based on barley;
- (d) cereals used for making alcoholic distillates including ethyl alcohol of agricultural origin;

**2. Crustaceans and products thereof;**

**3. Eggs and products thereof;**

**4. Fish and products thereof, except:**

- (a) fish gelatine used as carrier for vitamin or carotenoid preparations;
- (b) fish gelatine or Isinglass used as fining agent in beer and wine;

**5. Peanuts and products thereof;**

**6. Soybeans and products thereof, except:**

- (a) fully refined soybean oil and fat (1);
- (b) natural mixed tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopherol acetate, and natural D-alpha tocopherol succinate from soybean sources;
- (c) vegetable oils derived phytosterols and phytosterol esters from soybean sources;
- (d) plant stanol ester produced from vegetable oil sterols from soybean sources;

**7. Milk and products thereof (including lactose), except:**

- (a) whey used for making alcoholic distillates including ethyl alcohol of agricultural origin;
- (b) lactitol;

**8. Nuts, namely:** almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashews (*Anacardium occidentale*), pecan nuts (*Carya illinoensis* (Wangenh.) K. Koch), Brazil nuts (*Bertholletia excelsa*), pistachio nuts (*Pistacia vera*), macadamia or Queensland nuts (*Macadamia ternifolia*), and products thereof, except for nuts used for making alcoholic distillates including ethyl alcohol of agricultural origin;

**9. Celery and products thereof;**

**10. Mustard and products thereof;**

**11. Sesame seeds and products thereof;**

**12. Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO<sub>2</sub> which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers;**

**13. Lupin and products thereof;**

**14. Molluscs and products thereof.**

Our HACCP procedures take into account the cross-contamination risk and our staff is trained to deal with this risk. Nevertheless, it should be pointed out that in some cases, due to objective needs, the preparation and service operations of food and beverages may involve some shared areas and utensils. So, the possibility that food has come into contact with other food products, including other allergens, can not be excluded.

**PLEASE,  
ALWAYS NOTIFY US  
OF ALLERGY OR INTOLERANCE**