



felicetta
MENU

Chef's Proposals

Starters

Artichoke and potato tart on Taleggio fondue 1,7	16
Fassona beef carpaccio*** with roasted foie gras**, balsamic vinegar reduction and wild herbs °°° 12	25

First Courses

Linguine with clams, ginger, pioppini mushrooms, spring onion and chili pepper ° 1,12,14	25
Agnolotti del Plin with roast gravy and raspadura cheese 1,3,7,9,12	22
Riserva San Massimo Carnaroli rice with porcini mushrooms °° 7,9	25

Main Courses

Fillet steak Rossini style with roasted foie gras**, Madeira sauce and black truffle accompanied by chard and fondant potatoes °° 7,9,12	40
Amberjack fillet*** with seasonal vegetables and beurre blanc °° 7,12	28

Truffle

Potato and leek parmentier* with black truffle*** and champignon mushrooms °° 7	22
Traditional buttered pappardella with black truffle*** 1,3,7,9	22
Fassona beef tartare with black truffle*** 1,7	22

The Great Classics

Starters

Pallotte cacio e ova (cheese and egg balls in tomato sauce) - traditional Abruzzese dish 1,3,7	13
Fried polentina bramata with creamed cod** and porcini mushroom** cream °° 4,7	15

First Courses

Carnaroli rice with saffron with ossobuco reduction* and gremolada °° 7,9,12	18 20
Paccheri with three tomatoes 1,7	14
Ricotta and spinach-filled ravioli with butter and sage 1,3,7	14

Main Courses

Octopus** on a cream of cannellini beans, Tuscan kale chips, and squid ink tapioca pearls °°° 14	28
Milanese cutlet with arugula and cherry tomatoes 1,3,7	35
Vitel Tonné °°° 3,4,12	20

Soups and Creams

Creamy pumpkin soup* with ginger and rosemary crumble 1,7	13
Tuscan ribollita soup* with croutons ° VEGAN 1,9	14

Desserts

Tiramisù 1,3,6,7	8
Cup Felicetta: custard, whipped cream, red berries, and biscuit 1,3,7	8
Crème Brûlée* °° 3,7	8

Felicetta's Brunch

08:00 - 18:00

The Large Toast

Ancient grain bread with avocado and sweet paprika ° VEGAN 1	11
Ancient grain bread with chickpea hummus*, marinated cabbage and pomegranate VEGAN ° VEGAN 1,11,12	14
Ancient grain bread with avocado and scrambled eggs 1,3,7	14
Ancient grain bread with avocado, smoked salmon and lime zest ° 1,4	16
Toast of the month ASK OUR STAFF FOR ALLERGENS	15

The Great Classics

Chickpea hummus* with crispy paprika chickpeas °°° VEGAN 11,12	10
Ham and cheese toast* 1,3,7	8
Toast* with ham, cheese, pickled vegetables, mustard, and Tabasco sauce 1,3,7,9,10,12	13
Toast* with truffle cream and cheese 1,3,7,12	13
Croque* Monsieur 1,3,7	12
Croque* Madame 1,3,7	13
Club sandwich* with baked potatoes Salmon Club sandwich* 1,3,7 1,3,4,7	20 22

The Eggs

Fried eggs with toasted shokupan* 1, 3, 7	7	ADD:	
Scrambled eggs with toasted shokupan* 1, 3, 7	8	BACON	+4
Avocado toast* with poached egg 1, 3, 7, 12	14	SALMON	+6
Omelette with cheese and toasted shokupan* 1, 3, 7	12	AVOCADO	+4
Omelette with cooked ham, cheese, and toasted shokupan* 1, 3, 7	14	HAM	+4
Omelette with cheese, spinach, and toasted shokupan* 1, 3, 7	14	TRUFFLE	+6
Shokupan* with tomato, green salad, bacon and Benedict eggs 1, 3, 7, 12	15		

The News

Wagyu Cheeseburger* (120g), tomato, lettuce, bacon, Tropea onion, pickled gherkins, served with baked potatoes <small>1,3,7,11,12</small>	20
Savory Roll* with sausage burger, sautéed spinach, bacon, cheese and a fried egg <small>ASK THE STAFF FOR AVAILABILITY 1,3,7</small>	14

The Vegetables

Sautéed baby spinach, butter and Grana Padano °° <small>7</small>	8
Seasonal vegetables <small>ASK OUR STAFF</small>	8
Grilled asparagus °°° <small>VEGAN</small>	9
Baked potatoes °°° <small>VEGAN</small>	7

The Salads

Lettuce with chicken breast, Grana Padano cheese, croutons and Caesar dressing <small>1,3,4,7</small>	16
Traditional Nicoise salad with potatoes, green beans, kidney beans, red datterini tomatoes, Taggiasca olives, tuna, anchovies, eggs, corn and Tropea red onion °° <small>3,4,12</small>	16
Winter salad with marinated kale, fennel, red radicchio, orange, pomegranate, and pecans °°° <small>VEGAN</small> <small>8,12</small>	16

Pancakes & Crepes

Pancakes* with maple syrup <small>1,3,7,12</small>	10
Pancakes* with maple syrup, banana and blueberries <small>1,3,7,12</small>	13
Pancakes* with custard and red berries <small>1,3,7,12</small>	13
Pancakes* with hazelnut topping and chopped hazelnuts <small>1,3,6,7,8,12</small>	13
Pancakes* with pistachio cream <small>1,3,6,7,8,12</small>	13
Crêpes Suzette - orange and orange liqueur <small>1,3,7,12</small>	13

Beverages

Water	3
Panna San Pellegrino	GLASS 0,5
Crodino	5
Coke Diet Coke	4,5
Galvanina	5
Orangeade Lemonade Citron Soda Chinotto Soda	
Feever Ginger Beer	5
Galvanina	4,5
Lemon Tea Peach Tea	
Non-alcoholic drink	7
Tomato juice	6
Organic Juices	5
Ace Apricot Peach Pear Pineapple Blueberry	
Mami smoothies	7
Pomegranate Strawberry Mango Tropical Antioxidant	
Messina Beer	5
Ichnusa Beer	5 5,5
Filtered Unfiltered	

FOR WINES, BITTERS AND OTHER SPIRITS, CONSULT OUR DEDICATED MENU

SYMBOL LEGEND

For each product on the menu, the allergens present in the recipe are specified. However, the possible presence of traces and additional allergens in the finished product cannot be ruled out.

* Product produced by us and subjected to heat treatment in accordance with current regulations

** Product frozen externally

*** Product purchased fresh and subjected to heat treatment (-20°C for 24 hours) for sanitary decontamination purposes in accordance with current regulations

Depending on seasonality or availability, some ingredients will be purchased already frozen.

° Lactose not present in the recipe. However, the possible presence of traces and additional allergens in the finished product cannot be ruled out.

° Cross-contamination with additional allergens is possible.

°° Gluten not present in the recipe. However, the possible presence of traces and additional allergens in the finished product cannot be ruled out.

°°° Gluten and lactose are not present in the recipe. However, the possible presence of traces and additional allergens in the finished product cannot be ruled out.

VEGAN Vegan product - Animal derivatives not present in the recipe. However, the possible presence of traces and additional allergens in the finished product cannot be ruled out.

Allergen List

1. Gluten
2. Crustaceans and derivatives
3. Eggs
4. Fish and derivatives
5. Peanuts and derivatives
6. Soybeans and derivatives
7. Milk and derivatives
8. Shell fruits and derivatives
9. Celery and derivatives
10. Mustard and derivatives
11. Sesame seeds and derivatives
12. Sulfur dioxide and sulfites in concentration above 10mg/kg or 10mg/l expressed as so₂
13. Lupin and derivatives
14. Mollusks and derivatives

COVER CHARGE

from Monday to Sunday - LUNCH 2€
from Thursday to Saturday - DINNER 3€