



RAMÉ

Restaurant and Pizza
“Il Menù”

Appetizers

Cured meats and cheeses board with fig jam



€17

Mussel soup with toasted bread croutons



€17

Roasted octopus on chickpea cream
with rosemary



*€20

Tuna carpaccio, arugula and confit
cherry tomatoes

*€24

Seafood medley Ramè



*€25

Raw Bar

(each item priced individually)

Oyster

€6

Red prawn

*€6

Scampi

*€7

First Courses

Truffled Gricia  €22

Thick spaghetti with clams  *€18

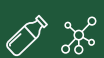
Thick spaghetti with mixed seafood  *€19

Pumpkin risotto with prawns and amaretti  *€20

Calabrian fusilli with lobster  €25

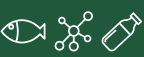
Calabrian fusilli with crab  €30

Main Courses

Sliced beef with grilled radicchio and red wine reduction  €22

Beef tenderloin with porcini mushrooms and black truffle shavings  €35

Fried prawns, calamari and squid tentacles  *€20

Seared tuna in a sesame crust, parsley mayonnaise, and balsamic glaze.  €21

Mixed grilled fish  *€25

Florentine Steak served with a Side Dish €6/hg.

Side Dishes

French fries	*€6
Baked potatoes	€6
Mixed salad	€6
Grilled vegetables	€6

Kids Menu

Pasta with tomato sauce or pesto	€9
Hamburger or Milanese-style cutlet with French fries	€16
Kids' ice cream cup	€5

Pizzas

Focaccia 	€5
Marinara  Tomato sauce, garlic, oregano	€6
Margherita  	€8
Napoli   	€9
Tedesca  	€12
Carrettiera  	€11
Diavola  	€10
Quattro Formaggi  	€11
Vegetariana  	€11
Tonno e Cipolla   	€10
Gallipoli   	*€15
Frutti di Mare    	*€13

Pizzas

Nord e Sud

Mozzarella, tomato sauce, spicy salami, Gorgonzola

€11

Calzone Farcito

Mozzarella, pistachio pesto, mortadella

€12

Fuego

Tomato sauce, mozzarella, spicy salami, 'nduja

€12

Saporita

Tomato sauce, mozzarella, shrimp, zucchini

*€11

Cafona

Tomato sauce, mozzarella, spicy salami, eggplant, zucchini

€12

Valtellina

Tomato sauce, mozzarella, porcini mushrooms, bresaola, arugula, Parmesan cheese

€14

Bufala

Tomato sauce, buffalo mozzarella, basil

€12

Salumiera

Tomato sauce, mozzarella, prosciutto, spicy salami, pancetta

€11

Altamura

Tomato sauce, burrata, prosciutto crudo

€13

Pesto

Mozzarella, pesto, roasted potatoes, burrata

€13

Malammore

Tomato sauce, mozzarella, spicy salami, Tropea onion, Gorgonzola, burrata

€15

Drinks

Small beer	€4
Medium beer	€5
Small red beer	€5
Medium red beer	€6
Water 0.75 L	€3
Wine 1/4 L	€4
Wine 1/2 L	€6
Wine 1 L	€12
Soft drinks	€3
Coffee	€2

Wines

Red Wine List

Gutturnio Azienda Agricola Testa	€20
Dolcetto	€22
Cannonau Azienda Agricola Li Duni	€25
Altura Cirò Rosso Cl. Sup.	€20
Primitivo Azienda Agricola Pietrapura	€25
Valpolicella Superiore Azienda Agricola Cesari	€30
Sassella Azienda Agricola Negri	€38
Chianti Classico Azienda Agricola Rocca delle Macie	€26
Inferno Azienda Agricola Negri	€40
Ripasso Valpolicella Az. Agr. Cesari	€31
Tempo Reale Cirò	€30
Barbera Azienda Agricola Ascheri	€34
Barolo Azienda Agricola Ascheri	€48
Sforzato Valtellina	€50

Wines

White Wine List

Chardonnay Azienda Agricola Campo Maccione	€20
Sant'Angelo Cirò Bianco	€20
Lugana az. Agr. Bertagna	€20
Passerina Azienda Agricola la Canosa	€22
Falanghina	€22
Arneis Azienda Agricola Cristina Aschieri	€23
Muller Thurgau	€23
Vermentino	€25
Greco di Tufo	€25
Ribolla Gialla	€25
Sauvignon Blanc Azienda Agricola Fantin Nodar	€26
Gewurztraminer	€30
Pecorello Matto IGT Calabria	€30
IGT Calabria Mantonico Madonna	€35
Lugana Azienda Agricola Ca dei Frati	€45

Wines

Rosé Wine List

Rosato della Maremma Toscana Azienda Agricola Campo Maccione	€20
Minnammentu Cannonau Azienda Agricola Lidun	€22
Camelia Azienda Agricola Cantine de Mare	€25
Prima Luce Cirò Rosato	€25

Sparkling Wine List

Valdobbiadene	€30
Franciacorta Saten	€38
Cartizze	€40
Gran Cuvée Bellavista	€60
Moet & Chandon	€120
Veuve Clicquot	€120
Dom Perignon	€240

Desserts

Sorbet	€4
Ice cream cup	€6
Sorbet with vodka or Braulio	€6
Artisanal pastry dessert	€8
Strawberry, fruit salad, or mixed berries cup	€6
Ice cream cup with strawberries, fruit salad, or mixed berries	€7
Affogato with coffee or whisky	€8
Sliced fresh fruit	€10

Extra scoop of ice cream €2

Liqueurs

Limoncello	€4
Amari (Italian herbal bitters)	€5
Whisky	€5
Cognac	€5
White grappa	€5
Aged grappa	€7

Allergens



Gluten



Tree nuts



Crustaceans



Celery



Eggs



Mustard



Fish



Sesame seeds



Peanuts



Sulfur dioxide and
sulfites



Soy



Lupin



Milk



Molluscs

*alcuni prodotti possono essere stati abbattuti in loco
per garantire la qualità e la sicurezza alimentare