

RAMÉ
"The Menu"

Appetizers

Large Italian Charcuterie Board 🍷🍷	€16
Peppered Mussels with Toasted Bread 🍷🍷	€16
Cantabrian Anchovies, Burrata, Crispy Bread and Confit Cherry Tomatoes 🍷🍷🍷🐟	€17
Twice-Cooked Octopus with Coconut Flavoring on a Yogurt and Mint Sauce 🍷🍷	€17
Catalan-Style Lobster 🍷🍷	€25
Ramé Seafood Medley 🍷🍷🍷🐟🍷🍷🍷	€25

Raw Seafood

Oyster	€5
Red Shrimp 🍷	€6
Norway Lobster 🍷	€6
Tuna Tartare with Scampi and Fresh Fruit 🐟🍷	€30
Salmon Tartare with Red Shrimp and Fresh Fruit 🐟🍷	€30
Triple Seafood Carpaccio 🐟	€30

First Courses

Rigatoni with 'Nduja, Fennel, and Burratina	 	€17
Spaghettone with Mixed Seafood	   	€18
Risotto with Zucchini Flowers, Scallops, and Crispy Guancia Crumble	 	€19
Linguine with Clams, Lime Zest, and Bottarga	  	€20
Paccheri with Lobster	 	€25
Paccheri with Crab	 	€25

Secondi

Florentine Steak served with a Side Dish		€6 /hectograms
Beef Tagliata with Arugula and Parmesan		€21
Grilled Beef Fillet		€28
Mixed Fried Seafood	  	€18
Seared Tuna with Poppy Seed Crust, Blueberry and Cinnamon Sauce	 	€22
Grilled Fish Platter	  	€25
Beef Fillet on a Velvety Potato, Carrot, and Vanilla Puree		€32

Side Dishes

French Fries	€5
Roasted Potatoes	€5
Mixed Salad	€5
Grilled Vegetables	€5

Children's Menu

Pasta with Tomato Sauce or Pesto

Hamburger with French Fries or Chicken

Cutlet Milanese Style

French Fries

Soft Drink

€20

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Pizzas

Focaccia 🌾	€5
Marinara 🌾 Tomato, garlic, oregano	€6
Margherita 🌾 🍷	€8
Napoli 🌾 🍷 🐟	€9
Tedesca 🌾 🍷 Tomato, mozzarella, sausage, French fries	€12
Carrettiera 🌾 🍷	€11
Diavola 🌾 🍷	€10
Quattro Formaggi 🌾 🍷 Tomato, mozzarella, taleggio, gorgonzola, emmental, smoked provola	€11
Vegetariana 🌾 🍷	€11
Tonno e Cipolla 🌾 🍷 🐟	€10
Gallipoli 🌾 🍷 🐟	€15
Frutti di Mare 🌾 🍷 🐟 🦑	€13

Pizzas

Nord e Sud 🌾 🥫

Mozzarella, salami, gorgonzola

€11

Calzone Farcito 🌾 🥫

Mozzarella, pistachio pesto, mortadella

€12

Fuego 🌾 🥫 🐟

Tomato, mozzarella, salami, 'nduja

€12

Saporita 🌾 🥫 🍤

Tomato, mozzarella, shrimp, zucchini

€11

Cafona 🌾 🥫

Tomato, mozzarella, salami, eggplant, zucchini

€12

Valtellina 🌾 🥫 🍄

Tomato, mozzarella, porcini mushrooms, bresaola, arugula, parmesan

€14

Bufala 🌾 🥫

Tomato, buffalo mozzarella, basil

€12

Salumiera 🌾 🥫 🍄

Tomato, mozzarella, ham, spicy salami, pancetta

€11

Altamura 🌾 🥫

Tomato, burrata, prosciutto crudo

€13

Pesto 🌾 🥫

Mozzarella, pesto, roasted potatoes, burrata

€13

Malammore 🌾 🥫

Tomato, mozzarella, salami, Tropea onion, gorgonzola, burrata

€15

Drinks

Small Beer	€4
Medium Beer	€5
Small Red Beer	€5
Medium Red Beer	€6
Water 0.75cl	€3
Wine 1/4lt	€4
Wine 1/2lt	€6
Wine 1lt	€12
Soft Drinks	€3
Coffee	€2

Wines

List of Reds

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

Wines

List of Whites

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

Wines

List of Rosés

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

List of Sparkling Wines

Valdobbiadene	€30
Franciacorta Satèn	€38
Cartizze	€40
Gran Cuvée Bellavista	€60
Moët & Chandon	€120
Veuve Clicquot	€120
Dom Pérignon	€240

Desserts

Sorbet	€4
Kid's Cup	€5
Ice Cream Cup	€6
Sorbet with Vodka or Braulio	€6
Artisanal Pastry Dessert	€7
Strawberries, Fruit Salad, or Berries Cup	€6
Ice Cream Cup with Strawberries, Fruit Salad, or Berries	€7
Affogato with Coffee or Whisky	€8
Sliced Fruit	€10

Liqueurs

Limoncello	€4
Bitters	€5
Whisky	€5
Cognac	€5
Clear Grappa	€5
Aged Grappa	€7

Allergens



Gluten



Nuts



Crustaceans



Celery



Eggs



Mustard



Fish



Sesame Seeds



Peanuts



Sulphur Dioxide
and Sulphites



Soy



Lupin



Milk



Molluscs