

BOOKSHOP — BISTROT

SULLALUNA

VENEZIA — NEW YORK

FOOD MENU

ANTIPASTI

Supplì	18
Deep-fried Rice Croquettes, Tomato Risotto, Mozzarella	
Burrata e Pomodori	24
Burrata with Tomatoes and Basil Oil	
Burrata alla Nerano	25
Burrata with Fried Zucchini slices	
Burrata e Carciofi	26
Burrata with Fried Artichokes	
Bruschette	18
Toasted bread with Stracciatella, basil pesto and sun-dried Tomatoes	
Carpaccio di Gambero	32
Red Shrimp from Mazzara del Vallo Carpaccio, Fennel and Orange	

SIDEs

Cestino di Pane	8
Fresh Bread and Focaccia Basket	
Olive Marinate	7
Marinated Olives with EVO Oil, Pepper and Orange Peel	

PRIMI

Tonnarelli al Pomodoro	24
Fresh Tonnarelli with Tomato Sauce, Parmigiano DOP and Basil Oil	
Gnocchi al Pesto	25
Potato Gnocchi with Basil Pesto and Pine Nuts	
Calamarata	29
Mezzi Paccheri with Squid Ragout and Cherry Tomatoes	
Orecchiette con Salsiccia e Cime di Rapa	26
Fresh Orecchiette with Sausage, Broccoli Rabe and Pecorino Cheese	
Gnocchi alla Sorrentina	24
Potato Gnocchi with Tomato Sauce, Mozzarella and Basil	
Crema di Piselli	19
Creamed Peas Soup with Leeks, Sour Cream and Green Apple	

Vegan and gluten free options available upon request

SECONDI

Parmigiana	29
Eggplant Parmigiana, Tomato Sauce and Mozzarella Cheese	
Uova e Asparagi	21
Poached Eggs on Creamed Asparagus	
Polpo, Patate e Rucola	34
Roasted Octopus with Pesto, Potato and Arugula Salad	

INSALATE

Insalata con Semi di Melograno, Aceto di Lamponi e Ceci <i>vegan</i>	17
Mixed salad with Pomegranate Seeds, Raspberry Vinegar and Chickpeas	
Formaggio di Capra, Pomodorini Secchi	17
Mixed salad, Goat Cheese, Semi Dried Tomatoes	



FOCACCE

Caprese	24
Imported Buffalo Mozzarella, Tomato, Homemade Pesto	
Stracchino	22
Stracchino Cheese, Semi Dried Cherry Tomatoes, Arugola	
Carciofi e Crema di Peperoni Arrostiti <i>vegan</i>	22
Artichokes on Roasted pepper Cream	

BRUNCH MENÙ

(Saturday-Sunday | 11am-4pm)

Bagel con Salmone Affumicato	18
Smoked Salmon and Ricotta Bagel, Roasted Potatoes	
Avocado Toast	15
Avocado Toast with Eggs	
Frittata di Patate	17
Potato Frittata and Salad	
Focaccia al Prosciutto	18
Open Face Focaccia with Prosciutto Crudo and Salad	

HAPPY HOUR

(Sunday-Thursday | 3pm-6pm)

White Wine Of The Day	10
Red Wine Of The Day	10
Spritzes	12
Aperol / Campari / Hugo	
MiTo	12
Campari, Sweet Vermouth	
Americano	12
Campari, Sweet Vermouth, Club Soda	
Negroni	14
Campari, Sweet Vermouth, Gin	
Olive Marinate	6
Bruschetta (1 Pz)	7
Supplì (2 Pz)	9

DOLCI

Tiramisù	12
Mascarpone Cream, Ladyfingers and Coffee	
Cannolo	12
Cannoli with Ricotta, Candied Fruit and Chocolate Drops	
Rocher	16
Chocolate Crunchy Half Sphere with Chocolate Mousse	
Torta all'Olio EVO e Agrumi	14
White Cake with Extra Virgin Olive Oil and Citrus	
Pastiera	15
Short pastry with Ricotta and Citrus Fruits	
Cantucci	6
Classic Tuscan Almond Biscotti. Pair with a glass of Malvasia from Bosa for the perfect experience (+\$24)	
Affogato	9
Vanilla Ice Cream and Espresso Caffé	