

气
SHABU
JAPANESE FUSION
COMO



MENÙ
open lunch

f @ j

Follow us!



OPEN SUSHI MENU NO-LIMITS

3 dishes per order, UNLIMITED orders

Open lunch

MONDAY
THROUGH
FRIDAY 17€

SATURDAY, SUNDAY
& HOLIDAYS 22€

3 dishes per order, unlimited orders

Children under 12 years 12€



BUSINESS LUNCH 12€
MONDAY THROUGH FRIDAY

1 order, 3 dishes each, water,
coffee and cover included

**BUSINESS LUNCH
PREMIUM 15€**
MONDAY THROUGH FRIDAY

1 order, 6 dishes each,
1 soft drink, coffee and
cover included

Open dinner

**31€
EVERY DAY**

3 dishes per order,
unlimited orders

Children under 12 years 17€



SPICY



FISH



BEEF



VEGETARIAN

COVER 2€

The Open Sushi menu choice is valid only if made by the whole table.

Items highlighted with a **brown box** are excluded from opensushi. They can be ordered and charged separately with different discounted price from the a la carte menu.

Each person at the table can order unlimited times, **3 courses per order**.

The order in which the dishes are delivered varies according to the preparation time of each dish, with no distinction between appetizers, entrees, and main courses.

Dishes within the **dashed box** can be ordered under the open lunch formula for an extra charge of 2€ each.

Any excess ordered under the Open Sushi formula **will be charged separately at a cost of 1 euro per piece**.

ENTREES

STEAMED WHITE RICE (11) 🌱
with sesame seeds

EDAMAME (6) 🌱
Steamed soy beans

MISO SOUP (6) 🌱
Miso soup dried wakame,
seagrass and tofu

MISO SOUP SPICY (6) 🌱🔥
Miso soup, dried wakame seagrass,
tofu and tobasco

GOMA WAKAME (12,11) 🌱
Wakame seagrass salad

SHRIMP RAVIOLI - 2 pz (1,2,6,11) 🐟
Steamed/fried/grilled
with teriyaki sauce

GREEN VEGETABLE RAVIOLI - 2 pz (1,6,11) 🌱
Steamed/fried/grilled
with teriyaki sauce

**CHICKEN RAVIOLI
WITH CURRY** - 2 pz (1,6,11) 🐟
Steamed/fried/grilled with teriyaki sauce

BEEF RAVIOLI - 2 pz (1,6,11) 🐟
Steamed/fried/grilled with teriyaki sauce



VEGGY STICKS - 3pz (1,6,11) 🌱
Vegetable rolls wrapped in phyllo
pastry with sweet chili sauce

***FREE WITH THE OPEN DINNER, +1.5€ AT LUNCH**

AVOCADO CHIPS - 2pz (1) 🌱
Fried avocado in a light tempura
served with avocado and lime mayonnaise

SHRIMP STICKS - 3 pz (1,2,6,11) 🐟🔥
Shrimp rolls wrapped in phyllo
pastry served with spicy sauce

NEW! **SAGE CHIP** - 3 pz (1,3) 🌱
Fried sage leaves served
with mint mayonnaise

A MUST-TRY

VEGGY BALL - 2 pz (1,7,3,11) 🌱
Fried aubergine balls stuffed with smoked
scamorza cheese served with sesame mayo

SALMON BALL - 2 pz (1,4,6,11) 🐟
Fried meatballs with salmon,
vegetables served with teriyaki sauce

INSTAGRAMMABLE!



OURS HAVE ARRIVED



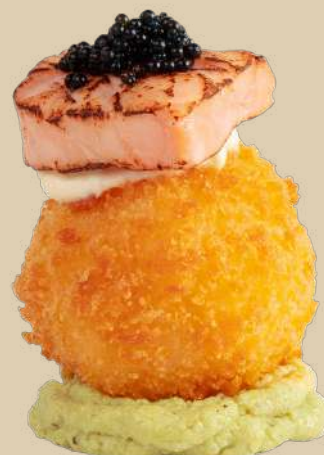
SHABU BOMB - 1 PIECE

*FREE WITH THE OPEN DINNER, +2€ AT LUNCH



SHABU BOMB PORK (1,7,3,10) 🐷

Pulled pork, cheddar sauce
and bacon crispy



SHABU BOMB SALMON (1,4,6,7) 🐟

Salmon, philadelphia
and sauce teriyaki

HOSOMAKI - 6 PIECES

SALMON (4) 🐟

AVOCADO 🌿

DRIED TOMATO 🌿

CUCUMBER 🌿



PHILADELPHIA (7) 🌿

Sono arrivati i nostri **BURGER** - 1 PIECE



BURGER PORK (1,3,7,10,11) 🐷
Mini buns with pulled pork
and coleslaw



BURGER SALMONE (1,4,6,7,11) 🐟
Mini buns with salmon tartare,
buffalo stracciatella, julienne
potatoes, and teriyaki sauce

*FREE WITH THE OPEN DINNER, +2€ AT LUNCH



BURGER TONNO (1,4,8,11) 🐟
Mini buns with tuna tartare,
guacamole, and almond flakes



BURGER VEGGY (1,3,11) 🌱
Mini buns with chickpea hummus,
avocado chips, and beetroot
mayonnaise

FIRST COURSES

UDON (1,3,2,6) 🐟

Durum wheat big spaghetti sautéed with eggs, shrimps and vegetables' julienne

YAKI SOBA (1,3,2,4,6) 🐟

Durum wheat thin spaghetti, shrimps, vegetables' julienne, egg, soybean sprouts

YAKITORY RICE (3,6) 🐟

Rice sautéed with chicken, eggs, and vegetables' julienne

VEGETABLE RICE (3,6) 🌿

Rice sautéed with vegetables' julienne and eggs

SHRIMP RICE (2,3,6) 🐟

Rice sautéed with shrimps, eggs and vegetables' julienne

Off-menu

NEW!

TRIPLE TUNA UDON - 3€ (1,4) 🐟

Stir-fried udon with tomato and tuna, topped with seasoned red tuna tartare dressed with olive oil, salt, pepper, and chives, finished with a sprinkle of bottarga

NEW!

GREEN TEA TAGLIOLINI - 3€ (1,3,4,7,14) 🐟

Homemade green tea tagliolini served with octopus ragù and buffalo stracciatella

SECOND COURSES

SHRIMP AND VEGETABLES TEMPURA (1,2) 🐟

Served with spicy and sour sauce

NEW!

CURRY CHICKEN (11) 🐟

Curry chicken bites with vegetables served with steamed white rice

*FREE WITH THE OPEN DINNER, +1.5€ AT LUNCH

NEW!

YAKI TORI - 2pz (1,6) 🐟

Grilled Chicken Skewers served with teriyaki sauce



Off-menu

NEW!

ROASTED OCTOPUS (1,14) 🐟

Roasted Octopus on a bed of friarelli cream, caramelized onion, and crumbled tarallo

€3

🐟

SHRIMP SKEWERS

Fried in batter (6 pz) (1,2) / Grilled (6 pz) (2)

€1,50

🐟

TUNA OR SALMON TATAKI (11,10,4) 🐟

With sesame crust served with teriyaki sauce - 6pz

€3



TACOS - 1 PIECE

*You will feel transported
on in Mexico*



TACOS SALMON (4,8,6,1) Salmon, avocado, almonds and teriyaki sauce

TACOS VEGGY (1,3) **A MUST-TRY**
Avocado, dried tomatoes, mayonnaise beetroot and crunch

TACOS CHICKEN (1,3) Chicken tempura, iceberg, mayo and bacon

***FREE WITH THE OPEN DINNER, +2€ AT LUNCH**

TACOS TUNA (4,7,8,1) Tuna, stracciatella and pistachio

TACOS PORK (1,7,3,11,10) Pulled pork, fennel, cheddar sauce and sesame



BAO - 1 PIECE

BAO SALMON (4,8,6,1) Salmon, avocado, almonds and teriyaki sauce

BAO VEGGY (1,3) Avocado, dried tomatoes, mayonnaise beetroot and crunch

BAO CHICKEN (1,3) Chicken tempura, iceberg, mayo and bacon



***FREE WITH THE OPEN DINNER, +2€ AT LUNCH**

BAO TUNA (4,7,8,1) Tuna, stracciatella and pistachio

BAO PORK (1,7,3,11,10) Pulled pork, fennel, cheddar sauce and sesame



OUR SPECIALS HAVE ARRIVED

CHIRASHI

*FREE WITH THE OPEN DINNER, +2€ AT LUNCH



SALMON CHIRASHI (1,4,6,11) 🐟

White rice, salmon
and sesame



TUNA CHIRASHI (1,4,6,11) 🐟

White rice, tuna
and sesame

*FREE WITH THE OPEN DINNER, +2€ AT LUNCH



SEA BASS CHIRASHI (1,4,6,11) 🐟

White rice, sea bass
and sesame



MIXED CHIRASHI (1,4,6,11,14) 🐟

White rice, salmon, sea bass,
tuna and sesame

TARTARE

RED

ALSO IN VEGAN VERSION

Beetroot and avocado tartare topped with basil oil

MANZO

Bavarian heifer tartare seasoned with oil, salt and pepper

SALMON (4,6,1,11)

Salmon tartare served with ponzu sauce and sesame



NEW!

GREEN TARTARE (1,3,6,8)

ALSO IN VEGAN VERSION

Avocado tartare, chickpea hummus, almond flakes, and teriyaki sauce

SPECIAL SALMON (4,1,6,8)

Salmon tartare, almonds and teriyaki

A MUST-TRY

NEW!

SPICY SALMON TARTARE (1,3,4)

Salmon tartare with spicy sauce and crunch

*FREE WITH THE OPEN DINNER, +2€ AT LUNCH

TUNA (4,6,1,11)

Tuna tartare served with ponzu sauce and sesame

TROPICAL (4)

Salmon tartare, avocado, mango sauce

TEMAKI - 1 PIECE



SALMON (4,3)

Salmon, avocado, mayo

TEMPURA SHRIMP (1,2,6)

Shrimp's tempura, teriyaki sauce

CHICKEN (1,3)

Chicken's tempura, mayo, fried onion

VEGGY (3,1)

ALSO IN VEGAN VERSION

Avocado, dried tomatoes, beetroot mayonnaise, crunch

NIGIRI - 2 PIECES

SALMON (4) 

AVOCADO 

DRIED
TOMATO 

MANGO 

BEEF 

Seasoned with oil,
salt and pepper

SEARED
BEEF 

Seasoned with oil,
salt and pepper



€2

Off menu

ELL NIGIRI (1,4,6) 

Nigiri with eel carpaccio in
teriyaki sauce and puffed amaranth

*FREE WITH THE OPEN DINNER, +1,5€ AT LUNCH

TONNO (4) 

BRANZINO (4) 



SALMON 2.0 (1,4,7,8)

Philadelphia, almonds
and teriyaki sauce



TUNA 2.0 (4,7,8)

Tuna, philadelphia
and chopped pistachio

Speciali!



SEARED SALMON (3,4)

Seared salmon, mayo,
tortilla chips and jalapeño



MR CADO (3,1)

Seared avocado,
spicy sauce and kataifi



BRANZINO 2.0 (3,4)

Seared Seabass, spicy sauce,
fried julienne eggplants

GUNKAN - 2 PIECES

*FREE WITH THE OPEN DINNER, +1,5€ AT LUNCH

SPICY TUNA (4,3) 🐟🔥

External tuna, tuna tartare and spicy sauce

TUNA (4) 🐟

External tuna, tuna tartare

SEABASS (4) 🐟

Sea bass outside, sea bass tartare

SUN (1,3,4) 🐟

Searred salmon carpaccio, saffron mayonnaise and julienne fries

TROPICAL (4) 🐟

Salmon fillet, mango sauce and avocado

PISTACCHIO (3,4,8,10) 🐟

Searred salmon, mayo and chopped pistachio



VEGGY (1,6) 🌱

Soy crepes, chickpea hummus, zucchini julienne and teriyaki



GUACAMOLE (1,4,6) 🐟

Outer tuna carpaccio, guacamole and teriyaki sauce



SALMON (4) 🐟

External salmon, salmon tartare

SPICY SALMON (4,3) 🐟🔥

External salmon, salmon tartare and spicy sauce

BEEF 🐮

Scottona carpaccio external, heifer tartare

PHILADELPHIA (1,4,6,7) 🐟

External salmon, philadelphia and teriyaki sauce

SASHIMI - 4 PIECES

SALMON (4)

*FREE WITH THE OPEN DINNER, +2€ AT LUNCH

SEABASS (4)

TUNA (4)

MIX (4,14)

Salmon, tuna, octopus and seabass



CARPACCIO - 4 PIECES



Raw or seared (upon request)

SALMON (4,1,6) 🐟

Salmon carpaccio served with spring onion chips and apple cider vinegar dressing

*FREE WITH THE OPEN DINNER, +2€ AT LUNCH

TUNA (4,1,6) 🐟

Tuna carpaccio served with spring onion chips and apple cider vinegar dressing

BEEF (1,6) 🥩

Carpaccio of Bavarian scottona seasoned with oil, salt and pepper and apple cider vinegar dressing

SEABASS (4,1,6) 🐟

Seabass carpaccio served with onion chips and apple cider vinegar dressing

CEVICHE

CEVICHE SALMON (4,9) 🐟

Raw salmon, red onion, celery, tomatoes, lamb's lettuce, lime, evo oil, salt, pepper, yuzumiso sauce

CEVICHE VEGGY (9,6) 🌿

ALSO IN VEGAN VERSION

Tofu, mango, avocado, red onion, celery, lamb's lettuce, tomatoes, cucumber, lime, evo oil, salt, pepper, yuzumiso sauce



Off menu

CEVICHE MIX (4,9,6) 🐟

€3

Raw seabass, tuna and salmon, red onion, mango, avocado, celery, tomatoes, lamb's lettuce, lime, evo oil, salt and pepper and yuzumiso



OUR URAMAKERIA

The symbols mean



Inside ingredients,
the heart of our uramaki



Outside ingredients
everything that **wraps**
the uramaki



Toppings, the ones **that crown**
the uramaki, making them
tasty and unique





**ALSO IN
VEGAN
VERSION**

VEGGIE ROLL - 4 PIECES



MR HUMMUS (11,1,3,6)

♡ Tempura eggplant, avocado and spicy sauce

○ Puffed millet and chickpea hummus

👑 Teriyaki sauce

A MUST-TRY



BUFFALO 2.0 (7,11,1)

♡ Dried tomato, stracciatella, iceberg

○ Crunch

👑 Basil oil

*FREE WITH THE OPEN DINNER, +2€ AT LUNCH



GOLD (11,1,3,6)

♡ Avocado and philadelphia

○ Mayo, dried tomato and yellow tomato

👑 Teriyaki sauce and puffed amaranth



CROCK ROLL (11,1,3,7)

♡ Avocado and philadelphia

○ Fried zucchini julienne, fried eggplants julienne

👑 Spicy sauce and focaccia genovese crumble



QUEEN VEGGY (1,3,7,11)

♡ Sun-dried tomato, buffalo stracciatella, iceberg lettuce

○ Mayonnaise and julienne potatoes



SPICY KISS (1,3,8,11)

♡ Tempura eggplant, avocado, spicy sauce

○ Sun-dried tomato mayonnaise, almond flakes

2€



Off menu

VEGGY FLOWER (1,6,7,11)

♡ Avocado and philadelphia

○ Mango carpaccio, cream cheese, tempura zucchini flower, teriyaki sauce

ROLL DI CARNE - 4 PIECES

*FREE WITH THE OPEN DINNER, +2€ AT LUNCH



PORK ROLL (1,11,7,3,10) 🐟

- ♡ Pulled pork, mayo and iceberg
- Potato's julienne
- 👑 Barbecue sauce

The tastiest



CHICKEN CHEESE (1,3,7,11) 🐟

- ♡ Chicken tempura, iceberg salad, mayo
- Cheddar sauce, julienne potatoes



CHICKEN ONION (1,3,6,11) 🐟

- ♡ Chicken's tempura, mayo, iceberg
- Fried onion
- 👑 Teriyaki sauce

A MUST-TRY



CHILI PORK (11,3,8,1,6,10) 🐟🔥

- ♡ Pulled pork, iceberg, mayo
- Mayo green jalapenos and almonds
- 👑 Teriyaki sauce



NEW!

SPICY CHICKEN (3,11) 🐟🔥

- ♡ Sautéed chicken, cucumber, mayonnaise
- Spicy sauce, crispy bacon

The tastiest



CHICKEN WOW (3,1,6,11) 🐟

- ♡ Sauteed chicken, cucumber, mayonnaise
- Saffron mayonnaise, teriyaki, julienne potatoes

...not just fish!
Seeing is believing!

SPECIAL ROLL - 4 PIECES



BASS GREEN (4,3,8,11,1) 🐟

♡ Seabass, avocado, mayonnaise

○ Pesto, fried eggplant julienne



BASS PINK (4,3,1,11) 🐟

♡ Seabass avocado and mayonnaise

○ Seared seabass carpaccio, beet mayonnaise, puffed amaranth

Off menu

2€

NEW!



PICO DE PULPO (1,6,11,14) 🐟

♡ Octopus, cherry tomatoes, and philadelphia

○ Chickpea hummus, pico de gallo, teriyaki sauce

5€



MAZARA (11,2,4,7) 🐟

♡ Avocado and philadelphia

○ Red shrimp carpaccio, black tobiko and lemon zest

2€



SWEET PULPO (11,7,1,6,14) 🐟

♡ Avocado and philadelphia

○ Octopus, sweet cherry tomatoes

👑 Yuzumiso sauce

2€



TRUFFLE PULPO (11,3,1,6,7,14) 🐟

♡ Octopus, tomatoes and philadelphia

○ Truffle mayo, potatoes' julienne and teriyaki sauce

5€



SCAMPO ROLL (11,7,2) 🐟

♡ Avocado and philadelphia

○ Scampo tartare, avocado and tomatoes

3€

NEW!



UNAGI ROLL (1,4,7,6,11) 🐟

♡ Avocado and philadelphia

○ Seared eel, teriyaki sauce, and puffed amaranth

DOUBLE ROLL - 4 PIECES (2+2)

*FREE WITH THE OPEN DINNER, 3€ +2€ AT LUNCH



DOUBLE GAMBERO (11,1,2,3) 🐟 🔥

shrimp tempura, mayo

HALF: fried onion, raw salmon outside and teriyaki sauce (3,1,6)

HALF: philadelphia, almonds and teriyaki sauce, raw salmon outside (7,8,1,6)



DOUBLE SALMON (11,4,7) 🐟

salmon, avocado, philadelphia

HALF: guacamole, yellow tomato and teriyaki sauce (1,6)

HALF: sesame mayo, potatoes' julienne and teriyaki sauce (3,11,1,6)



DOUBLE AVOCADO (11,7) 🌿

avocado and philadelphia

HALF: guacamole, cherry tomatoes and teriyaki sauce (1,6)

HALF: chickpea hummus, fried zucchini julienne and teriyaki sauce (1,6)



DOUBLE CHICKEN (3,11) 🍗

Sauteed chicken, cucumber, mayonnaise

HALF: guacamole, fried onion and teriyaki sauce (1,6)

HALF: BBQ sauce and crispy bacon

SALMON ROLL - 4 PIECES



SAKE AVOCADO (4,7,11) 🐟

♡ Salmon, avocado and philadelphia



MIURA MAKI (4,7,1,6,11) 🐟

♡ Seared salmon, salad, philadelphia

👑 Teriyaki sauce



ALMOND (4,7,8,1,6,11) 🐟

♡ Salmon, avocado, philadelphia

○ Almond's flakes on the outside

👑 Teriyaki sauce

A MUST-TRY



MEXICO (4,7,1,6,11) 🔥🐟

♡ Salmon, avocado and philadelphia

○ Jalapenos & nachos

👑 Teriyaki sauce

*FREE WITH THE OPEN DINNER, 3€ +2€ AT LUNCH



CRUNCH (4,1,6,11,7) 🐟

♡ Salmon, avocado, philadelphia

○ Salmon carpaccio on the outside, crunch

👑 Teriyaki sauce



AMAROLL (4,7,1,6,11) 🐟

♡ Cooked salmon, iceberg and philadelphia

○ Philadelphia and puffed amaranth

👑 Teriyaki sauce



OYES (1,3,4,6,7,11) 🔥🐟

♡ Salmon, avocado and philadelphia

○ Salmon carpaccio on the outside, crunch

👑 Spicy sauce and teriyaki sauce



SUNFLOWER (1,4,11,7,6,3) 🐟

♡ Salmon, philadelphia, avocado

○ Tomatoes, mayo

👑 Teriyaki sauce

A MUST-TRY



GIOLÍA PROJECT

YOUR FAVORITE FASHION LOOK (4,7,11,1,6) 🐟

♡ Salmon, avocado and philadelphia

○ Philadelphia and puffed millet

👑 Teriyaki sauce

Il più amato dalle donne

2€

Off menu

CRISPY SALMON (4,7,1,6)

♡ Salmon

○ Philadelphia

👑 Teriyaki sauce, crispy and fried outside

The tastiest

A MUST-TRY



GNAM (4,11,7,3,1,6,8) 🐟

♡ Seared salmon, iceberg, philadelphia

○ Mayo, teriyaki, pistachio

SHRIMP ROLL - 4 PIECES



SPECIAL (1,2,3,6,4,11) 🐟

- ♡ Shrimp tempura, mayo
- Salmon's carpaccio
- 👑 Teriyaki sauce

The tastiest



SUNSET (1,11,3,4,8,6,2) 🐟

- ♡ Shrimp tempura, mayo
- Seared salmon carpaccio, almonds
- 👑 Teriyaki sauce

*FREE WITH THE OPEN DINNER, 3€ +2€ AT LUNCH



EBITEN (1,2,3,6,7,11) 🐟

- ♡ Shrimp tempura, philadelphia, avocado
- Mayo, potatoes' julienne
- 👑 Teriyaki sauce



ANGY (2,1,7,6,11) 🐟

- ♡ Shrimp tempura, philadelphia, avocado
- Crunch
- 👑 Teriyaki sauce



SPICY BASS (11,2,4,1,6,3) 🐟🔥

- ♡ Tempura shrimp and mayo
- Seared seabass carpaccio, spicy sauce, potatoes' julienne
- 👑 Teriyaki sauce

Off menu

Add a spicy touch, it never hurts!

2€



FLOWER ROLL (2,7,11,6,3)

- ♡ Shrimp tempura, mayo
- Mango's carpaccio on the outside, pumpkin flower, philadelphia
- 👑 Teriyaki sauce



3€



TRUFFLED PRAWN (2,3,4,11)

- ♡ Shrimp tempura, mayo
- Avocado carpaccio, flambé salmon tartare, mayonnaise with truffle and black Tobiko



TUNA ROLL

4 PIECES



TUNA AVOCADO (4,7,11) 🐟

♥ Tuna, avocado, philadelphia

Timeless



SPICY TUNA ROLL 🔥🐟

(3,11,4,1,7)

♥ Tuna sauce, avocado

○ Philadelphia e crunch

👑 Spicy mayo sauce

*FREE WITH THE OPEN DINNER, ~~3€~~ +2€ AT LUNCH



RED TUNA (1,3,4,11) 🐟

♥ Tuna sauce, avocado

○ Tuna carpaccio, mayonnaise, julienne potatoes



BRONTE (11,4,7,3,8,6,1) 🐟

♥ Tuna, avocado, philadelphia

○ Dried tomato, mayo, pistachio's grain

👑 Teriyaki sauce

The tastiest



AMAZON (1,3,4,6,7,11) 🐟🔥

♥ Tuna, philadelphia, avocado

○ Tuna's carpaccio on the outside, crunch

👑 Teriyaki sauce and spicy sauce

Off menu

3€



SUPREME TUNA (1,4,11,7) 🐟

♥ Tuna, avocado, and philadelphia

○ Tuna carpaccio, stracciatella, black tobiko, and lime zest

BABY'S MENU



FRIES

€5

NUGGETS BABY

(4 pz) (1,7,3,10,6)

€4

SUPER NUGGETS

(6 pz) (1,7,3,10,6)

€6

POTATO CROQUETTES

(6 pz) (1,7,3)

€6

PASTA WITH PESTO (1,8,7)

€8

PASTA WITH TOMATO SAUCE (1)

€7

CHICKEN CUTLET

(1,5)

€8

CHICKEN CUTLET WITH FRIES (1,5)

€12

DESSERT

MOCHI (1,6,7)

Traditional little japanese balls made of sweet rice dough and stuffed with ice cream

€3



GLUTEN FREE

chocolate
vanilla
green tea
raspberry
mango
coconut
pistachio
caramello
passion fruit
yuzu
berries
coffee cream

strawberry
cheesecake

*All our
flavors.*



PASTRY DESSERTS

€7

(Ask the availability of the dining room staff)



The chef recommends

BAO ALLA NUTELLA

(1,7,8,6)

€5

BAO AL PISTACCHIO

(1,6,7,8)

€5

DOLCI DI PASTICCERIA

(Ask the availability of the dining room staff)

NEW!

€7



VENERE NERA (7,8,6,1,3,10)

A jewel with hazelnut and dark chocolate cream, laid on a soft pan of cocoa Spain with a greedy grain milk chocolate chip. All wrapped in a shiny cocoa glaze.

€7



NONNA 4.0 (7,8,6,1,3,10)

A base of butter crumble welcomes the freshness of lemon cake with cream pastry, a delicate vanilla mousse wrapped in an elegant golden icing.

€7



RUBINO CHEESECAKE (7,8,6,1,3,10)

The crunchiness of the butter crumble embraces a delicate cheesecake cream with fresh cream and a raspberry and strawberry gel, for a symphony of unique flavors.

€7



CHOCOLATE AND PEAR GEOMETRY (7,8,3,1,6,10)

Dark chocolate cream with pasta Madagascar cocoa, puree and cubes of Italian pear.

€7



Our Cheesecake (7,8,6,1,3,10)

- Pistachio
- Nutella
- Mango

€1,50pz



For the little ones

BON BON FIORI DI PANNA AND CHOCOLATE (7,8,6,1,3,10)

Our artisanal bitters

5€

In collaboration with **Opificio Cattaneo**

TAAAC,
THE MILANESE AMARO
China, Rabarbero, Cardamom



LIMONIAMO,
ELIXIR APHRODISIAC
Lemon, Raspberry,
Passion Fruit



MEGA DIRETTORE GALATTICO,
WARNING: DRINK RESPONSIBLY
CAN CAUSE SWEDISH ACCENT!
Star Anise, Fennel, Peppermint



AMARO DELLA NONNA,
NATURALLY CALMING
Chamomile, Honey, Grappa



MIRTO TROPICALE,
THE AFTER-DINNER
OF THE TRAVELLER
Myrtle, Citrus, Exotic Fruit



CAPORETTO,
AGAINST THE
DISASTERS OF DAILY LIFE
Juniper, Artichoke, Pimpinella



CURBAT,
NATURAL DIGESTIVE OF
LIQUORICE AND HERBS
Pure Licorice, Balsamic Herbs



VESPUCCI,
BITTER OF THE HIGH WORLD
Rum, Lime Kefir, Vanilla



OPLÀ,
BITTER AS LIFE
Absinthe, Peppermint,
Cardamom





Allergens

Substances or products causing allergies or intolerances

1. Cereals containing gluten, namely: wheat, rye, barley, oats, spelled, kamut or their hybridized strains and derived products, except:
 - a) wheat based glucose syrups, including dextrose (1);
 - b) wheat based maltodextrin (1);
 - c) barley based glucose syrups;
 - d) cereals used for the manufacture of alcoholic distillates, including ethyl alcohol of agricultural origin.
2. Crustaceans and crustacean products.
3. Eggs and egg products.
4. Fish and fish products, except:
 - a) fish gelatin used as a support for vitamin or carotenoid preparations;
 - b) gelatin or isinglass used as a fining agent in beer and wine.
5. Peanuts and peanut products.
6. Soya and soy products, except:
 - a) refined soybean oil and fat (1);
 - b) natural mixed tocopherols (E306), natural Dalpha tocopherol, natural Dalpha tocopherol acetate, natural Dalpha tocopherol succinate based on soy;
 - c) vegetable oils derived from soy based phytosterols and ester phytosterols;
 - d) ester of vegetable stanol produced from soy based vegetable oil sterols.
7. Milk and milkbased products (including lactose), except:
 - a) whey used for the manufacture of alcoholic distillates, including ethyl alcohol of agricultural origin;
 - b) milk.
8. Nuts, namely: almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), wal nuts (*Juglans regia*), cashew nuts (*Anacardium storicum*), pecan nuts [*Carya illinoensis* (Wangenh.) K. Koch], Brazil nuts (*Bertholletia excelsa*), pistachios (*Pistacia vera*), macadamia nuts or Queensland nuts (*Macadamia ternifolia*), and their products, except for nuts used in the manufacture of alcoholic distillates, including alcohol ethyl of agricultural origin.
9. Celery and celery based products.
10. Mustard and mustard based products.
11. Sesame seeds and products based on sesame seeds.
12. Sulfur dioxide and sulphites in concentrations higher than 10 mg / kg or 10 mg / liter in terms of total SO₂ to be calculated for the products as proposed ready for consumption or reconstituted in accordance with the instructions of the manufacturers.
13. Lupins and lupine based products.
14. Molluscs and shellfish based products



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