



# MENU

# RISTORANTE



Next Door  
BAR & RISTORANTE

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**ANTIPASTI**

<b>Battuta Marchigiana olive, pomodoro semi secco e capperi</b>	<b>18,00 €</b>
<i>Marchigiana beef with olives, semi-dried tomatoes, and capers</i>	
<b>Baccalà mantecato con cipolle in agrodolce</b>	<b>18,00 €</b>
<i>Salted codfish with sweet and sour onions</i>	
<b>Salmone marinato con rucola e stracciatella</b>	<b>16,00 €</b>
<i>Marinated salmon with arugula and stracciatella cheese</i>	
<b>Prosciutto di Parma 24 mesi e mozzarella di bufala campana DOP</b>	<b>16,00 €</b>
<i>24 -month Parma ham and mozzarella di bufala campana DOP</i>	
<b>Tagliere di salumi e formaggi della tradizione romana - 1 persona</b>	<b>15,00 €</b>
<i>Selection of traditional Roman cured meats and cheeses- 1 person</i>	
<b>Tortino di carciofi con patate e scamorza affumicata</b>	<b>14,00 €</b>
<i>Artichoke pie with potatoes and smoked scamorza cheese</i>	

**coperto per persona 3,00 €**

**PRIMI**

**Ravioli cacio e pepe**

*Fresh pasta ravioli filled with Pecorino Romano cheese, served with a creamy cacio e pepe sauce and toasted black pepper*

**17,00 €**

**Tonnarelli alla carbonara**

*The tonnarello is a long, thick, square-cut fresh pasta, with a rougher texture. Served with a creamy egg and Pecorino Romano sauce, crispy guanciale, and black pepper.*

**16,00 €**

**Strozzapreti all'amatriciana**

*Twisted short pasta tossed in a rich tomato sauce with guanciale and Pecorino Romano, finished with a touch of chili for a classic Roman flavor.*

**16,00 €**

**Tagliatelle al ragù alla  
Bolognese**

*Fresh, ribbon-like tagliatelle served with a slow-cooked Bolognese ragù of minced beef, pork, and aromatic vegetables, simmered in a rich tomato and wine sauce*

**16,00 €**

**Spaghetti alla chitarra con pomodoro  
datterino e basilico**

*Long, square-shaped pasta with a rough texture with cherry tomatoes and basil*

**14,00 €**

**Tonnarello con gamberi  
e limone**

*Tonnarello is long, thick, square-cut fresh pasta, similar to spaghetti but with a coarser texture with served with shrimp and lemon*

**20,00 €**

**Opzioni senza glutine su richiesta**  
*gluten-free options available upon request*

SECONDI

Straccetti di manzo rucola e  
scaglie di parmigiano **22,00 €**  
*Shredded beef with arugula and Parmesan shavings*

Entrecote Danese alla brace  
250gr con patate al forno croccanti al  
mais **28,00 €**  
*Grilled Danish entrecôte steak 250g  
with golden, crispy potatoes seasoned with oil, salt, and  
a light cornmeal coating*

Saltimbocca alla romana con  
spinacino croccante **22,00 €**  
*Saltimbocca alla romana with crispy spinach*

Hamburger di manzo piemontese da  
220 g, con pane, formaggio, lattuga e  
pomodoro, servito con patate fritte **22,00 €**  
*Burger made with 220 g of Piedmontese beef, with  
bread, cheese, lettuce and tomato, served with French  
fries.*  
22,00€

Polpo arrosto al vino con crema di  
patate **20,00 €**  
*Roasted octopus in wine with potato cream*

Verdure grigliate e scamorza  
affumicata **18,00 €**  
*Grilled vegetables and smoked scamorza cheese*

CONTORNI

Contorno del giorno **9,00 €**  
*Side dish of the day*

Patate dello Chef **9,00 €**  
*Chef's potatoes*

Cicoria ripassata **9,00 €**  
*Sautéed chicory*

*Insalata di valeriana con crostino di  
pane, aceto balsamico e guanciaie  
croccante* **9,00 €**  
*Lamb's lettuce salad with toasted bread crouton, balsamic  
vinegar, and crispy guanciaie*



**DOLCI**

**Soufflé black and white** **9,00 €**  
*Dark chocolate soufflé with single-origin  
Ecuadorian cocoa, featuring a molten white  
chocolate center*

**Tiramisù** **9,00 €**  
made with coffee-soaked ladyfingers, mascarpone  
cream, and cocoa

**Sbriciolata - Frutti di bosco,  
Pistacchio, Cioccolato** **9,00 €**  
*Crumb cake made with a buttery, shortcrust  
pastry shell and a soft, rich filling.  
Topping Berries, Pistachio, Chocolate*

**Crema catalana in coccio** **14,00 €**  
*Catalan cream in earthenware*

**Bavarese con fichi secchi** **12,00 €**  
*Bavarian cream with dried figs, soaked in a light sugar  
syrup*

**Tagliere di frutta** **9,00 €**  
*Fruit platter*

**CAFFÈ**

**Caffè espresso** **1,50 €**

**Caffè decaffeinato** **1,50 €**  
*Decaf coffee*

**Caffè americano** **3,50 €**  
*American coffee*

**Cappuccino** **1,70 €**

# MENU

## RISTORANTE



### ACQUA

Acqua Panna	4,00 €
Acqua San Pellegrino	4,00 €
Acqua Ferrarelle	3,00 €
Acqua Perrier	3,00 €

### SOFT DRINKS

Coca Cola / Coca Cola Zero	4,00 €
Fanta	4,00 €
Sprite	4,00 €
Bitter	4,00 €
Crodino	5,00 €
Succo di Frutta <i>Fruit Juice</i>	4,00 €
Acqua Tonica Aromatizzata <i>Flavored Tonic Water</i>	4,00 €
Acqua Tonica (Fever tree, Fchweppes) <i>Tonic water</i>	4,00 €
Soda Water Fever-Tree	4,00 €
Birra Ginger <i>Ginger beer</i>	4,00 €

# MENU

## RISTORANTE



### SOFT DRINKS

Spremuta d'arancia fresca **7,00 €**  
*Fresh orange juice*

Smoothie di stagione **7,00 €**  
*Seasonal Smoothie*

Centrifuga di Frutta **7,00 €**  
*Fresh fruit extract*

**Scegli la tua combinazione preferita di 3 ingredienti**  
*Choose your favorite combination of 3 ingredients*

Mela  
*Apple*

Arancia  
*Orange*

Mango

Ananas  
*Pineapple*

Cetriolo  
*Cucumber*

Kiwi

Fragola  
*Strawberry*

Carota  
*Carrot*

Sedano  
*Celery*

Zenzero  
*Ginger*



# WINE LIST



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# VINI AL CALICE

## *Prosecco - Sparkling Wine*



PROSECCO VALDOBBIADENE **12,00 €**

## *Vini Bianchi - White Wine list - by glass*

SANTA CRISTINA MARCHESI ANTINORI bianco 2024 **12,00 €**

TELLUS FALESCO Chardonnay 2024 **12,00 €**

PINOT GRIGIO BOEM BIO 2023 **12,00 €**

SAUVIGNON BOEM 2023 **12,00 €**

MULLER THURGAU BOEM **12,00 €**

## *Vini Rossati - Rosé Wine list - by glass*

TELLUS FALESCO ROSÉ 2024 **10,00 €**

## *Vini Rossi - Red Wine list - by glass*

CHIANTI SUPERIORE SANTA CRISTINA ANTINORI **12,00 €**

TELLUS SYRAH FALESCO COTARELLA 2022 **12,00 €**

SANTA CRISTINA MARCHESI ANTINORI ROSSO 2023 **12,00 €**

# VINI IN BOTTIGLIA

## *Vini Bianchi - Bottled White Wine Selection*



CHARDONNAY ELENA WALCH 2024	<b>25,00 €</b>
MÜLLER THURGAU ELENA WALCH 2024	<b>25,00 €</b>
PINOT GRIGIO ELENA WALCH 2024	<b>30,00 €</b>
SAUVIGNON ELENA WALCH 2024	<b>30,00 €</b>
AFIX RIESLING JERMANN 2022	<b>45,00 €</b>
PINOT BIANCO JERMANN 2023	<b>35,00 €</b>
SAUVIGNON JERMANN 2023	<b>35,00 €</b>
TRAMINER AROMATICO JERMANN 2021	<b>40,00 €</b>
BOLGHERI VERMENTINO ANTINORI 2024	<b>30,00 €</b>
CHARDONNAY BRAMÌTO DELLA SALA 2023	<b>35,00 €</b>
CHARDONNAY BOEM	<b>20,00 €</b>
SHARIS 2023 LIVIO FELLUGA	<b>28,00 €</b>
FALLWIND CHARDONNAY ST. MICHAEL - EPPAN	<b>30,00 €</b>
LANGHE ARNEIS PRUNOTTO 2023	<b>28,00 €</b>

# VINI IN BOTTIGLIA

## *Vini Rosé - Bottled Rosé Wine Selection*



BOLGHERI DOC SCALABRONE 2023 ANTINORI	<b>28,00 €</b>
FIVE ROSES ANNIVERSARIO 2024 LEONE DE CASTRIS	<b>25,00 €</b>
KREOS NEGROAMARO ROSATO CASTELLO MONACI	<b>20,00 €</b>
LAGREIN ROSÉ ALOIS LAGEDER 2023	<b>25,00 €</b>
REGALEALI LE ROSE NERELLO MASCALESE 2023 TASCA D'ALMERITA	<b>20,00 €</b>
ROSATO MAREVIGLIA 2022 CAMPO ALLE COMETE	<b>20,00 €</b>
VINO GARDINO	<b>30,00 €</b>
TELLUS FALESCO ROSE'	<b>20,00 €</b>

# VINI IN BOTTIGLIA

## *Vini Rossi- Bottled Red Wine Selection*



SANTA CRISTINA MARCHESI ANTINORI ROSSO	25,00 €
BARBERA D'ALBA PRUNOTTO 2023	30,00 €
DOLCETTO D'ALBA PRUNOTTO 2024	25,00 €
MONFERRATO DOC MOMPERTONE PRUNOTTO 2023	25,00 €
CHIANTI CLASSICO PEPPOLI ANTINORI 2023	30,00 €
BRUCIATO ANTINORI 2023	50,00 €
VILLA ANTINORI ROSSO 2022	35,00 €
BRUNELLO DI MONTALCINO LA PODERINA 2020	50,00 €
APPIA ANTICA 2021 TENUTA PRINCIPE ALBER	35,00 €
VERTIGO 2022 LIVIO FELLUGA	30,00 €
MERLOT ELENA WALCH 2023	30,00 €
BLAU & BLAU 2022 JERMANN	40,00 €
RED ANGEL 2021 JERMANN	45,00 €
AMARONE COLLEZIONE BERTANI 2021	45,00 €
CHIANTI SUPERIORE SANTA CRISTINA ANTINORI	25,00 €
TELLUS SYRAH FALESCO COTARELLA 2022	25,00 €

# VINI IN BOTTIGLIA

## *Sparkling wines*



FRANCIACORTA ALMA ASSEMBLAGE 1 EXTRA BELLAVISTA	<b>60,00 €</b>
FRANCIACORTA ALMA ASSEMBLAGE 1 NON DOSATO BELLAVISTA	<b>70,00 €</b>
FRANCIACORTA DOCG CUVÉE PRESTIGE EDIZIONE 46 ROSÉ CA' DEL BOSCO	<b>70,00 €</b>
FRANCIACORTA DOCG CUVÉE PRESTIGE EDIZIONE 47 CA' DEL BOSCO	<b>60,00 €</b>
PROSECCO DOC MILLESIMATO 2023 BRUT ZONIN	<b>28,00 €</b>

# VINI IN BOTTIGLIA

## *Champagne e Bollicine*



PROSECCO VALDOBBIADENE MASCHIO DE I CAVALIERI	<b>30,00 €</b>
FERRARI BRUT TRENTO DOC	<b>45,00 €</b>
FERRARI MAXIMUM BLANC DE BLANCS TRENTO DOC	<b>60,00 €</b>
FERRARI PERLE' TRENTO DOC	<b>80,00 €</b>
ALMA BELLAVISTA ASSEMBLAGE 2 EXTRA BRUT	<b>90,00 €</b>
ALMA NON DOSATO BELLAVISTA ASSEMBLAGE 1	<b>90,00 €</b>
CA DEL BOSCO FRANCIACORTA CUVEE PRESTIGE	<b>70,00 €</b>
G.H. MUMM CHAMPAGNE BRUT CORDON ROUGE	<b>90,00 €</b>
<i>Champagne</i>	
VEUVE CLICQUOT BRUT YELLOW LABEL	<b>90,00 €</b>
<i>Champagne</i>	
LAURENT - PERRIER LA CUVEE BRUT	<b>120,00 €</b>
<i>Champagne</i>	
MOET & CHANDON	<b>120,00 €</b>
<i>Champagne</i>	



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## LIQUORI

Limoncello Villa Massa - Artigianale	9,00 €
Sambuca Molinari	9,00 €
Amaretto di Saronno - Artigianale	9,00 €
Limoncello di Capri - Artigianale	13,00 €
Grand Marnier	13,00 €
Cointreau	13,00 €
Liquore Lampone	13,00 €
Liquore Rossa	13,00 €
Liquore Rabarbaro	13,00 €

## GRAPPE E AMARI

### MADE IN ITALY

Amaro Fernet Branca	9,00 €
Amaro Rupes	9,00 €
Amaro del Capo	9,00 €
Vecchia Romagna	10,00 €
Amaro Formidabile	13,00 €
Grappa Caffo Morbida	9,00 €
Grappa Libarna	10,00 €
Grappa di Chardonnay	12,00 €
Grappa di Gewürztraminer	12,00 €

### ESTERI

Amaro Petrus	9,00 €
Amaro Jägermeister	9,00 €

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## TEQUILA & RUM

Tequila Blanco Cazadores	9,00 €
Tequila Reposado Cazadores	9,00 €
Tequila Patrón Reposado	9,00 €
Tequila Patrón Añejo	13,00 €
Cognac Courvoisier	13,00 €
Rum Bacardi Carta Bianca	10,00 €
Rum Pampero Especial	10,00 €
Don Papa Baroko	12,00 €
Rum Karukera Gold	15,00 €
Rum Karukera Vieux Agricole	15,00 €
Ryoma Japanese	18,00 €
Bermuda Black Rum	10,00 €
J.Bally Rhum	12,00 €

# DRINK LIST



## VODKA

Vodka Skyy	10,00 €
Vodka Absolut Clear	13,00 €
Vodka Belvedere	15,00 €
Vodka Ketel One	15,00 €
Vodka Grey Goose	15,00 €

## WHISKY

Bulleit Bourbon Frontier	10,00 €
Jack Daniel's	10,00 €
Talisker Skyle Single Malt	12,00 €
Johnnie Walker Black Label	12,00 €
Jack Daniel's Gentleman	12,00 €
Jameson Irish Whiskey Triple Distilled	12,00 €
Jameson Black Barrel	12,00 €
Nikka Whisky From The Barrel	15,00 €
Bulleit Rye	10,00 €

## MEZCAL & BAELYS

Mezcal Beneva 100% Agave	10,00 €
Mezcal Monte Alban	10,00 €
Baelys	9,00 €