

PLATES

Fresh olives (v) marinated in lemon and rosemary	75
Anchovis and Roast Bell Pepper on farmhouse bread crostini	135
Tosta de Jamon cured Serrano ham w/tomato salsa on crostini	155
Crispy Calamari w/ zesty lemon mayonnaise	180
Spicy Prawns w/ garlic, chilli, sherry and tomatoes	210
Stracciatella Mozzarella (v) w/ buffalo mozzarella, tomatoes, basil, EVOO and balsamic	155
Perfect cocktail match Strawberry rosé	
Beef Carpaccio w/ rocket salad, Grana Padano shavings and capers	190
Mediterranean Ham & Salami platter cured ham and 2 types of salami	210

BEST OF BULL & BONITO FOR 2

a selection of 5 plates, perfect to share as starter for 2

650

CLASSIC

Mellanzane alla parmigiana (v) w/ eggplant, tomatoes, basil,, Grana Padano and Pine nuts	220
Tagliatelle w/ fresh Italian Salsiccia w/ basil, tomatoes, garlic, chilli and Grana Padano	290
Tagliatelle w/ Tiger prawns w/ basil, tomatoes, garlic, chilli and Grana Padano	290
Roasted chicken supreme w/ herbs, garlic and lemon served w/ roast potatoes	290
Bistro Cheeseburger homemade bun w/ lettuce, red onion, tomatoe and avocado served w/ french fries	310
Surf & Turf beef tenderloin, Tiger prawns and herb butter	590

GRILL

Served w/ house Salsa Verde

320 grams	PORK TOMAHAWK	320
200 grams	TENDERLOIN	550
200 grams	FILLET OF SWORDFISH	320

SOUPS & FRESH SALADS

Soup of the day ask your waiter	90
Prawn & Avo Salad w/ mixed lettuce, cucumber, spring onion, olive and capers	290
Caesar Salad (v) romaine lettuce, croutons, Grana Padano w/ chicken breast	190
	250
	290
Grilled Beef steak salad w/ rocket, lemon, capers, semi-dried tomatoes, Grana Padano	295

ON THE TABLE

French Fries
Rosemary Potatoes
Coleslaw Salad
Garden Salad
Grilled Vegetables

Cafe de Paris Sauce
Sauce Béarnaise
Peppercorn Cognac Sauce
Smoky BBQ Sauce

75

SWEET & CHEESE

Tiramisu	90
Greek yoghurt, marinated strawberries, pistachio, crushed nuts in caramel	90
Gelateria selection of ice creams & sorbets, ask your waiter	scoop 50
Farmhouse Cheese selection of farmhouse cheese – one hard, one soft and one blue cheese	250

BEER

Krušovice – draught, 0,3 l	60
Krušovice – draught, 0,5 l	85
Birra Moretti – draught, 0,2 l	60
Birra Moretti – draught, 0,4 l	85

WHITE WINE

2018 Sauvignon Blanc Vin de Pays D'OC, Belle Angéle, Languedoc-Rousillon, France	
2017 Chardonnay Indicazione Geografica Tipica, Vinicola Serena, Veneto IGT, Italy by the bottle 0,75 l	490
2017 Gavi DOCG Denomin. di Orig. Contr. e Garantita Piemonte Bersano – Piemonte, Piemonte DOCG, Italy	
2017 Bourgogne Chardonnay Bourgogne AOC, Joseph Drouhin, Bourgogne, Appellation d'Origin Contrôlée France	
2015 Château du Mouret Blanc Appellation d'Origin Contrôlée, Château du Mouret Blanc – Bordeaux, Graves AOC, France	
2016 Pinot Blanc Appellation d'Origin Contrôlée, Domaines Schlumberger – Alsace, Alsace AOC, France Láhev 0,75 l	890
2017 Pouilly-Fumé Appellation d'Origin Protégée, Guy Saget, Loire AOP, France	
2017 Sancerre „Comte de la Perrière Silex“ Appellation d'Origin Protégée, Guy Saget Loire AOP, France	
2017 Vermentino Bolgheri DOP Denominazione di Origine Protetta Antinori – Bolgheri, Toscana DOP, Italy by the bottle 0,75 l	1490

BY THE GLASS

2018 Sauvignon Blanc Vin de Pays D'OC, Belle Angéle, Languedoc-Rousillon, France	
2017 Chardonnay Indicazione Geografica Tipica, Vinicola Serena, Veneto IGT, Italy	
2015 Carte Noire Rosé Appellation d'Origin Contrôlée, Côtes de Les Maîtres Vignerons de la Presqu'île de Saint Tropez, Provence AOC, France	
2015 Tempranillo El Meson Crianza Tinto Denominación de Origen Protegida, El Meson, Rioja DOP, Spain	
2017 Montepulciano d'Abruzzo Denominazione di Origine Protetta Farnese Vini, Abruzzo DOP, Italy by the glass 0,15 l	105

BUBBLES

Prosecco Mille Bolle Spumante, Sacchetto, Veneto, Denomin. di Orig. Contr., Italy by the glass 0,15 l	105	
	by the bottle 0,75	490
Champagne Vincent Gonet Brut Champagne AOC, Champagne Gonet Sulcova, Champagne, Appellation d'Origin Contrôlée, France by the bottle 0,75 l		1690

ROSE WINE

2015 Carte Noire Rosé Appellation d'Origin Contrôlée Côtes de Les Maîtres Vignerons de la Presqu'île de Saint Tropez, Provence AOC, France by the bottle 0,75 l	490
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RED WINE

2015 Tempranillo El Meson Crianza Tinto Denominación de Origen Protegida, El Meson, Rioja DOP, Spain	
2017 Cabernet Sauvignon Vin de Pays D'OC, Belle Angéle, Languedoc-Roussillon VdP, France	
2017 Syrah Vin de Pays D'OC, Les Jamelles, Languedoc-Roussillon VdP, France	
2017 Montepulciano d'Abruzzo Denominazione di Origine Protetta Farnese Vini, Abruzzo DOP, Italy by the bottle 0,75 l	490
2014 Barón de Ley Reserva Tinto Denominación de Origen Protegida Barón de Ley, Rioja DOP, Spain	
2016 Langhe Nebbiolo Denomin. di Orig. Contr., Podere Ruggeri Corsini, Piemonte – Nebbiolo d'Alba, Italy	
2016 Château de Malengin Appellation d'Origin Contrôlée, Château Clarke Baron Edmond de Rothschild – Bordeaux, Saint Emilion AOC, France	
2017 Sangiovese IGT „Don Camilo“ Identificazione Geografica Protetta, Farnese Vini, Abruzzo IGP, Italy by the bottle 0,75 l	890
2015 Chianti Classico Denomin. di Orig. Contr. e Garantita Chianti DOCG, Donna Laura, Toscana, Italy	
2013 Altos Ibericos Reserva Rioja DOP, Miguel Torres, Denominación de Origen Protegida, Spain	
2015 Châteauneuf-du-Pape Rouge Châteauneuf-du-Pape AOC, Château Cabrières, Côtes-du-Rhône, Appellation d'Origin Contrôlée, France by the bottle 0,75 l	1490

DIGESTIV

Ramazotti , 4 cl	90
Mancino Vermouth , 4 cl	90
Licor 43 , 4 cl	130
Disaronno Amaretto , 4 cl	130
Grappa Bertagnoli , 4 cl	195
Hennessy Fine de Cognac , 4 cl	350

NON-ALC

Mineral water , 0,3 l	65
Mineral water , 0,75 l	95
Freshly squeezed juice , 0,2 l	85
Soft drinks , 0,33 l	75
Homemade lemonade , 0,3 l cucumber, ginger, strawberry, raspberry	85

HOT

Espresso	60
Espresso Lungo	60
Espresso Doppio	85
Espresso Macchiato	75
Cappuccino	75
Latte Macchiato	75
Hot Chocolate	75
Tea Dilmah	65