

# DRINK LIST

## SIGNATURE DRINKS

<b>BLOODY SAVANNA</b> .....	10.00
Savanna Lontan rum, Spiced tomato juice	
<b>FLORENTIA</b> .....	10.00
Juniper infused bitter, Vermouth from Florence, Fentiman's soda water	
<b>DAIQUIRITA</b> .....	11.00
Duppy Share rum, Don julio blanco tequila, Maraschino, Agave, Lime, Salt, Grapefruit bitter	
<b>HERBS GIMLET</b> .....	10.00
Engine gin, rosmmary/savory/basil homemade cordial, Skinos mastiha, Lime	
<b>G.I.O</b> .....	10.00
Red vermouth, Skinos mastiha, Petrus amaro, Olive bitter	
<b>MAI TOM</b> .....	11.00
Winestillery Old tom gin, orange liquor, homemade hazelnut and rose orgeat, Lime, Bitter	
<b>ACID/DC</b> .....	12.00
Black tea infused Tanqueray, homemade maracuja cordial, Lime, Yuzu, Salicornia	
<b>SHI'SO GOOD</b> .....	12.00
Hendrick's, orange liquor, homemade shiso cordial, Lemon, Acquafaba	
<b>LORENA BOBBIT</b> .....	10.00
Scotch whisky house blend, Americano, Strega, Galliano, bitter mix	
<b>LA CROIX</b> .....	10.00
Kinahan's Irish whiskey, Cognac, Sugar, Absinth , Bitter mix	
<b>STINGERINO NAZIONALE</b> .....	10.00
Grappa, mint liquor, Formidabile amaro, cocoa bitter	

## DEDICATED TO CONTE CAMILLO NEGRONI ..... 10.00

### SMIRK

Don julio blanco oregano infused, Campari, sweet vermouth

### SEVENISH

Bitter Barbieri, bulleit rye, Talisker sky, sweet vermouth, hibiscus cordial

### BLASTER

White bitter, white vermouth, Giass gin, rosemary extraction, orange bitter

### FLUG

Barolo chinato, Captain Morgan Gold, Campari, orzata syrup, fresh lemon juice, rose blossom water

## SUPER MULE

<b>MOSCOW MULE (DEUS' WAY)</b> .....	10.00
Vodka, ginger extract, squeezed lime, sugar, fresh ginger, ginger beer J. Gasco	
<b>ALEXANDRA MULE</b> .....	10.00
Ketel One vodka infused with cinnamon and cardamon, Tanqueray gin, squeezed lemon, sugar, ginger ale and ginger beer J. Gasco	
<b>MILANO MULE</b> .....	10.00
Giass gin, italian bitter, bitter mint, ginger extract, squeezed lime, sugar, ginger beer J. Gasco	
<b>DARK 'N' STORMY (DEUS' WAY)</b> .....	10.00
Jamaican rum, sugar, ginger, peppercorns, squeezed lime, ginger beer J. Gasco	

## CLASSICS

<b>NEGRONI</b> .....	10.00
Milanese bitters, red vermouht, Tanqueray gin	
<b>SPRITZ APEROL</b> .....	10.00
Italian aperitif, prosecco, soda	
<b>SPRITZ CAMPARI</b> .....	10.00
Italian aperitif, prosecco, soda	
<b>MARGARITA</b> .....	10.00
Don Julio Blanco, lime juice, triple sec	
<b>FRENCH 75</b> .....	10.00
Tanqueray gin, lemon juice, deus syrup, champagne topping	
<b>AMERICANO</b> .....	10.00
Milanese bitters, red vermouht, soda	
<b>MANHATTAN</b> .....	10.00
Bulleit rye, red vermouht, angostura, bitters	
<b>BOULEVARDIER</b> .....	10.00
Bulleit Bourbon, red vermouht, Milanese bitter	
<b>ACAPULCO BUZZ</b> .....	10.00
Tequila Don Julio Blanco, triple sec, lime juice, pineapple extract, champagne topping	
<b>TOMMY'S MARGARITA</b> .....	10.00
Tequila Don Julio Blanco, lime juice, agave nectar	
<b>DAIQUIRI</b> .....	10.00
Cuban rum, lime juice, sugar	

**NON-ALCOHOLIC** ..... 10.00

**SHIRLEY TEMPLE**

Grenadine, ginger ale

**GRAPEFRUIT DEUS**

Lime, lemon and grapefruit squeezed, cranberry, tonic water

**JAZZIN' ISLAND**

Pineapple, orange, grapefruit and lemon juice, grenadine, maracuja

**DREAMLAND VIRGIN COLADA**

Pineapple pulp, coconut cream, pinch of salt, cinnamon

**SWELL FRUIT**

Grapefruit juice, strawberry and pineapple smoothies

**DETOX**

Lettuce, cucumber, mint, honey, fresh pineapple

**BOTTLED BEERS** ..... 6.00

**CORONA**

**LEFFE BLONDE**

**DAURA (GLUTEN FREE)** ..... 7.00

**DRAFT BEERS** ..... 7.00

**STELLA ARTOIS**

**GOOSE ISLAND IPA**

**FRANZISKANER WEISS**

**LEFFE BLONDE**

**LEFFE ROUGE**

**LISA**

## WINES BY THE GLASS

### ROSSI

Lagrein, Sangiovese, Pinot nero ..... 7.00

### BIANCHI

Pinot grigio, Chardonnay, Gewurztraminer ..... 7.00

### ROSATI

Tramonto d'estate - Decugnano dei Barbi ..... 8.00

## SPARKLING

PROSECCO ..... 7.00

FRANCIACORTA ..... 8.00

CHAMPAGNE ..... 10.00

**SOFT DRINKS** ..... 5.00

GINGER ALE FENTIMAN'S

GINGER BEER FENTIMAN'S

TONICA FENTIMAN'S

TONICA S. PELLEGRINO

BIO LEMONADE S. PELLEGRINO

CHINOTTO S. PELLEGRINO

ARANCIATA AMARA S. PELLEGRINO

RED BULL (Energy Drink, White Edition, Sugar Free)

# DINNER MENU

## STARTERS

FILLET STEAK TARTARE ..... 14.00  
with parmesan wafer, anchovies, riviera olives and mimosa sauce

TUNA TARTARE\* ..... 14.00  
with lime, capers, olives and datterini tomatoes

MUSSELS AND CLAMS SOUTE' ..... 11.00

GAZPACHO DEUS STYLE ..... 11.00  
with stracciatella cheese and poppy seeds

## FIRST COURSES

BUCATINI ..... 11.00  
with cacio cheese and black pepper

SPAGHETTI ..... 11.00  
with datterini tomatoes and basil

SPAGHETTI ..... 14.00  
with clams and bottarga

PACCHERI WITH SEAFOOD RAGOUT ..... 14.00  
(shrimps\*, mussels, clams, squids\*)

## MAIN COURSES

<b>GRILLED BEEF FILLET</b> .....	25.00
with purple potatoes and carrots	
<b>MAXI COTOLETTA</b> .....	20.00
with tomatoes and rocket	
<b>RIB OF BEEF</b> .....	26.00
with grilled vegetables and home made french fries	
<b>TUNA* SEARED</b> .....	20.00
with Venus rice and soy sauce	
<b>MIXED GRILLED FISH* (FOR 2 PEOPLE)</b> .....	55.00
with shrimps, salmon, squids, tuna, octopus	
<b>SEARED SALMON</b> .....	18.00
with mixed salad, carpaccio of fennel, avocado and green oil	
<b>DEUS BURGER</b> .....	13.00
Toasted bread with beef, lettuce, tomatoes, cheddar cheese, caramelized onions, eggs, spicy avocado, bacon. Served with home made french fries	
<b>CLUB SANDWICH</b> .....	12.00
Toasted bread, bacon, boiled eggs, lettuce, tomatoes, chicken, cheese, home made turmeric sauce. Served with home made french fries	
<b>VEGGIE BURGER</b> .....	12.00
Lentil and chickpea burger with quinoa, grilled vegetables, tapioca flour and tahini Served with home made french fries	

## BIG SALADS

<b>SALMON BOWL</b> .....	12.00
Venus rice, avocado, bean sprouts, sesame seeds, sunflower seeds, wakame seaweed*, salmon*, soy sauce	
<b>VEGGIE</b> .....	12.00
Mixed salad, carrots and zucchini julienne cut, yellow raisins, bean sprouts, nuts, beet	
<b>FILLET</b> .....	14.00
Mixed salad, morsels of fillet, bean sprouts, tomatoes and Grana cheese flakes	

## SMALL BITES

<b>HUMMUS</b> .....	5.00
with Pita bread*	
<b>NACHOS</b> .....	12.00
with cheddar sauce, guacamole, sweet paprika, jalapeno	

## DESSERTS

TIRAMISU' .....	7.00
CHOCOLATE HOT CAKE..... with cream ice-cream	6.00
SALTED PISTACHIO ICE CREAM .....	6.00

## SOFT DRINKS .....

5.00

COCA COLA	COCA COLA ZERO
FANTA	SPRITE
CHINOTTO	CRODINO
GINGER ALE	FRUIT JUICES
GINGER BEER J. GASCO	TONICA J. GASCO
RED BULL (Energy Drink, Sugar Free, White Edition)	ORGANICS BITTER LEMON

## BOTTLED BEERS .....

6.00

CORONA	
LEFFE BLONDE	
DAURA (GLUTEN FREE) .....	7.00

## DRAFT BEERS .....

4.00/7.00

STELLA ARTOIS
GOOSE ISLAND IPA
FRANZISKANER WEISS
LEFFE BLONDE
LEFFE ROUGE

# WINES BY THE GLASS

## RED

Lagrein, Sangoivese, Pinot nero ..... 7.00

## WHITE

Pinot grigio, Chardonnay, Gewurztraminer ..... 7.00

## ROSE'

Fattoria Sardi ..... 8.00

# SPARKLING

Franciacorta ..... 8.00

Champagne ..... 10.00

Prosecco ..... 7.00

# WATER

PANNA/SAN PELLEGRINO 0,75 cl ..... 2.50

PERRIER 0,33 cl ..... 3.00

**DIGESTIVE** ..... 6.00

**SERVICE** ..... 3.00

\* SOME PRODUCTS COULD BE FROZEN DEPENDING ON AVAILABILITY OR SEASON.  
FISH WHICH IS TO BE EATEN RAW HAS BEEN TREATED TO COMPLY WITH CURRENT HEALTH LAWS AND REGULATIONS.

CERTAIN DISHES MAY BE PREPARED ON REQUEST FOR PEOPLE WHO SUFFER FROM CELIACIA, WITH IDEAL PRODUCTS AND CARE BY OUR STAFF.

AT LEAST ONE OF THESE INGREDIENTS MAY BE PRESENT IN OUR FOOD: CEREALS, SHELLFISH, EGGS, FISH, PEANUTS, SOY, MILK, NUTS (ALMONDS, HAZELNUTS, WALNUTS, PISTACHIOS), CELERY, MUSTARD, SESAME SEED, SULFUR DIOXIDE AND SULFITE, LUPINE, MOLLUSCS.

IF YOU HAVE ALLERGIES, PLEASE NOTIFY OUR STAFF.



## SPARKLING WINE

Prosecco di Valdobbiadene DOCG 2020 Bortolomiol "Prior" .....	30.00
<i>Glera</i> <i>Veneto</i>	
Franciacorta Cuvée Brut DOCG "Sampiterre" I Barisei.....	45.00
<i>Chardonnay, Pinot Nero</i> <i>Lombardia</i>	
Franciacorta Cuvée Millesimata DOCG 2015 "Natura" I Barisei.....	50.00
<i>Chardonnay, Pinot Nero</i> <i>Lombardia</i>	
Franciacorta Rosé Cuvée Millesimata DOCG 2015 I Barisei.....	50.00
<i>Pinot Nero</i> <i>Lombardia</i>	
Metodo Classico "Io per Te" Prime Altire.....	38.00
<i>Pinot Nero</i> <i>Lombardia</i>	
Spumante Brut Rosé "Vittoria" Capezzana.....	35.00
<i>Sangiovese</i> <i>Toscana</i>	
Trento DOC Brut 2017 Pisoni.....	45.00
<i>Chardonnay, Pinot Nero</i> <i>Trentino-Alto Adige</i>	
Trento DOC Rosé Brut 2017 Pisoni.....	50.00
<i>Chardonnay, Pinot Nero</i> <i>Trentino-Alto Adige</i>	
Trento DOC Blanc de Noir 2017 Pisoni.....	60.00
<i>Pinot Nero</i> <i>Trentino-Alto Adige</i>	

Brut d'Assemblage "Tradition" Brocard Pierre.....	55.00
<i>Pinot Noir, Chardonnay, Pinot Blanc</i>	
<i>Champagne-Francia</i>	
Extra Brut 2014 "Contrée Noire" Brocard Pierre.....	85.00
<i>Pinot Noir</i>	
<i>Champagne-Francia</i>	
Brut "Royal Réserve" Philipponnat.....	85.00
<i>Chardonnay, Pinot Noir, Pinot Meunier</i>	
<i>Champagne-Francia</i>	
Non Dosé "Royal Réserve" Philipponnat.....	85.00
<i>Chardonnay, Pinot Noir, Pinot Meunier</i>	
<i>Champagne-Francia</i>	
Brut Rosé "Royal Réserve" Philipponnat .....	90.00
<i>Chardonnay, Pinot Noir, Pinot Meunier</i>	
<i>Champagne-Francia</i>	
Brut Nature "Reliance" Franck Pascal  .....	90.00
<i>Pinot Meunier, Pinot Noir, Chardonnay</i>	
<i>Champagne-Francia</i>	
Brut Premier Louis Roederer.....	90.00
<i>Pinot Noir, Chardonnay, Pinot Meunier</i>	
<i>Champagne-Francia</i>	
Blanc de Blancs "Les Terres Fines" Dhondt Grellet.....	95.00
<i>Chardonnay</i>	
<i>Champagne-Francia</i>	
Extra Brut "Dans un Premier Temps..." Dhondt Grellet.....	85.00
<i>Chardonnay, Pinot Noir, Pinot Meunier</i>	
<i>Champagne-Francia</i>	
"Grand Cuvée" Krug.....	260.00
<i>Pinot Noir, Chardonnay, Pinot Meunier</i>	
<i>Champagne-Francia</i>	
Vintage 2010 Dom Pérignon.....	260.00
<i>Chardonnay, Pinot Noir</i>	
<i>Champagne-Francia</i>	


## WHITE WINE

Fiano "Leukos" 2020 I Vini del Cavaliere .....	26.00
<i>Fiano Paestum IGP</i>	
<i>Campania</i>	
Falanghina "Eukkum" 2020 I Vini del Cavaliere .....	26.00
<i>Falanghina IGP</i>	
<i>Campania</i>	
Pinot Grigio 2020 Zorzettig .....	25.00
<i>Pinot Grigio</i>	
<i>Friuli</i>	
Sauvignon "Picol" 2017 Lis Neris .....	40.00
<i>Sauvignon Blanc</i>	
<i>Friuli</i>	
Chardonnay "Jurosa" 2017 Lis Neris .....	40.00
<i>Chardonnay</i>	
<i>Friuli</i>	
Riesling 2019 La Viarte .....	32.00
<i>Riesling</i>	
<i>Friuli</i>	
Pinot Grigio 2019 La Viarte .....	32.00
<i>Pinot Grigio</i>	
<i>Friuli</i>	
Ribolla Gialla 2019 La Viarte .....	32.00
<i>Ribolla Gialla</i>	
<i>Friuli</i>	
Friulano 2018 Meroi .....	40.00
<i>Friulano</i>	
<i>Friuli</i>	
Malvasia "Fatia" 2018 Palazzo Tronconi  .....	28.00
<i>Malvasia puntinata</i>	
<i>Lazio</i>	
Vermentino Colli di Luni "Etichetta Grigia" 2020 Lvnae .....	28.00
<i>Vermentino</i>	
<i>Liguria</i>	
Cinqueterre "Campo Grande" 2020 I Cerri .....	28.00
<i>Albarola</i>	
<i>Liguria</i>	
Lugana DOC "Lacus" 2019 Cavaliere del Garda .....	30.00
<i>Lugana</i>	
<i>Lombardia</i>	
Chardonnay "Madame" 2019 Prime Altire .....	35.00
<i>Chardonnay</i>	
<i>Lombardia</i>	
Verdicchio "Terramonte" 2020 Provima .....	26.00
<i>Verdicchio di Matelica</i>	
<i>Marche</i>	

Langhe DOC Favorita "La Frea" 2020 Poderi Cellario 	26.00
<i>Favorita</i>	
<i>Piemonte</i>	
Gavi 2020 La Raia 	25.00
<i>Cortese</i>	
<i>Piemonte</i>	
Roero Arneis "Bricco delle Ciliegie" 2020 Giovanni Almondo	32.00
<i>Arneis</i>	
<i>Piemonte</i>	
Vermentino di Gallura "Terre e Mare" 2020 Un Mare di Vino..	28.00
<i>Vermentino</i>	
<i>Sardegna</i>	
Catarratto "Nostrale" 2020 Longarico 	28.00
<i>Catarratto non filtrato</i>	
<i>Sicilia</i>	
Grillo "Note di Bianco" 2020 Alessandro Viola 	30.00
<i>Grillo</i>	
<i>Sicilia</i>	
Vermentino di Bolgheri DOC 2020 Tenuta Meraviglia 	28.00
<i>Vermentino</i>	
<i>Toscana</i>	
"Nicoleo" 2019 Podernuovo a Palazzone di Giovanni Bulgari	32.00
<i>Grechetto, Chardonnay</i>	
<i>Toscana</i>	
Chardonnay 2020 Capezzana 	25.00
<i>Chardonnay</i>	
<i>Toscana</i>	
Trebbiano 2019 Capezzana 	33.00
<i>Trebbiano Toscano IGT</i>	
<i>Toscana</i>	
Gewurztraminer 2020 Kaltern	27.00
<i>Gewurztraminer</i>	
<i>Trentino-Alto Adige</i>	
Pinot Grigio 2019 Girlan	26.00
<i>Pinot Grigio</i>	
<i>Trentino-Alto Adige</i>	
Pinot Bianco "Platt & Riegl" 2019 Girlan	28.00
<i>Pinot Bianco</i>	
<i>Trentino-Alto Adige</i>	
Gewurztraminer "Aimè" 2019 Girlan	30.00
<i>Gewurztraminer</i>	
<i>Trentino-Alto Adige</i>	
Suvignon Blanc "Kofl" 2019 Kurtasch	35.00
<i>Sauvignon Blanc</i>	
<i>Trentino-Alto Adige</i>	
Chardonnay "Caliz" 2020 Kurtasch	28.00
<i>Chardonnay</i>	
<i>Trentino-Alto Adige</i>	
Chardonnay "Schwarzhaus" 2018 Stroblhof	33.00
<i>Chardonnay</i>	
<i>Trentino-Alto Adige</i>	

# DeusCafe®

ISOLA

Grecante 2020 Caprai .....	30.00
<i>Grecchetto</i> <i>Umbria</i>	
Grechetto "Ninfa del Nera" 2020 Annesanti  .....	25.00
<i>Grechetto, Trebbiano Toscano, Malvasia</i> <i>Umbria</i>	
"Mare Antico" 2019 Decugnano dei Barbi .....	32.00
<i>Grechetto, Procanico, Chardonnay</i> <i>Umbria</i>	
Chardonnay 2019 Domaine Maillard Père & Fils .....	38.00
<i>Chardonnay</i> <i>Bourgogne-Francia</i>	
Chardonnay "Chorey-Les-Beaune" 2018 Domaine Maillard Père & Fils.....	45.00
<i>Chardonnay</i> <i>Bourgogne-Francia</i>	
Chablis "La Grande Vallée" 2018 Patrick Piuze.....	60.00
<i>Chardonnay</i> <i>Bourgogne-Francia</i>	
Sancerre 2019 Domaine Paul Cherrier.....	35.00
<i>Sauvignon Blanc</i> <i>Loira-Francia</i>	
"Les Clapas Blanc" 2019 Domaine du Pas de L'Escalette.....	46.00
<i>Grenache Blanc, Carignan Blanc, Terret Bourret</i> <i>Languedoc-Francia</i>	

## ROSÉ WINE

Aglianico Rosato "Paistom" 2020 I Vini del Cavaliere .....	26.00
<i>Aglianico rosato Paestum IGP</i> <i>Campania</i>	
Rosato "Donnadele" 2020 Alberto Longo .....	26.00
<i>Negroamaro</i> <i>Puglia</i>	
Etna Rosato DOC 2020 Girolamo Russo .....	36.00
<i>Nerello Mascalese</i> <i>Sicilia</i>	
Rosé "10 Primavere" 2020 Fattoria Sardi  .....	26.00
<i>Sangiovese, Syrah, Vermentino</i> <i>Toscana</i>	
Rosato "Le Cicale" 2019 Fattoria Sardi  .....	36.00
<i>Sangiovese, Vermentino</i> <i>Toscana</i>	
Rosato "Tramonto d'Estate" 2019 Decugnano dei Barbi .....	26.00
<i>Grenache</i> <i>Umbria</i>	
Rosé "Magali" 2020 Saint André de Figuière .....	30.00
<i>Cinsault, Grenache, Syrah, Cabernet</i> <i>Provence-Francia</i>	
Rosé Cogolin 2019 Domaine Val d'Astier .....	32.00
<i>Syrah, Grenache, Cinsault</i> <i>Provence-Francia</i>	

## RED WINE


Aglianico "Granatum" 2018 I Vini del Cavaliere .....	26.00
<i>Aglianico Cilento IGP</i>	
<i>Campania</i>	
Cabernet Riserva 2016 La Viarte .....	40.00
<i>Cabernet Sauvignon, Cabernet Franc</i>	
<i>Friuli</i>	
"Nestri Rosso" 2017 Meroi .....	27.00
<i>Merlot</i>	
<i>Friuli</i>	
Pinot Nero "Monsieur" 2016 Prime Altire .....	38.00
<i>Pinot Nero IGP</i>	
<i>Lombardia</i>	
Pinot Nero "Bordo Bosco" 2019 Prime Altire .....	26.00
<i>Pinot Nero IGP</i>	
<i>Lombardia</i>	
Lecinaro "MòCeVò" 2016 Palazzo Tronconi  .....	32.00
<i>Lecinaro, Olivello Nero</i>	
<i>Lazio</i>	
"Vocàbolo Rosso" 2018 Provima .....	28.00
<i>Sangiovese, Merlot, Petit Verdot</i>	
<i>Marche</i>	
Nebbiolo d'Alba "Cascinotto" 2018 Claudio Alario .....	38.00
<i>Nebbiolo d'Alba DOC</i>	
<i>Piemonte</i>	
Barolo "Sorano" 2016 Claudio Alario .....	60.00
<i>Nebbiolo-Barolo DOCG</i>	
<i>Piemonte</i>	
Barbera d'Alba "Valletta" 2018 Claudio Alario .....	38.00
<i>Barbera d'Alba</i>	
<i>Piemonte</i>	
Dolcetto d'Alba "Duzat" 2019 Poderi Cellario .....	26.00
<i>Dolcetto d'Alba</i>	
<i>Piemonte</i>	
Rosso 2018 Paolo Scavino .....	25.00
<i>Nebbiolo, Barbera, Dolcetto</i>	
<i>Piemonte</i>	
Primitivo Salento 2019 Alberto Longo  .....	25.00
<i>Primitivo</i>	
<i>Puglia</i>	

Chianti Calssico DOCG "Fonterutoli" 2017 Mazzei.....	34.00
<i>Sangiovese</i>	
<i>Toscana</i>	
Rosso di Montalcino DOC 2018 Podere Brizio .....	32.00
<i>Sangiovese</i>	
<i>Toscana</i>	
Brunello di Montalcino DOCG 2015 Podere Brizio .....	65.00
<i>Sangiovese</i>	
<i>Toscana</i>	
"Barco Reale" Carmignano 2019 Capezzana .....	25.00
<i>Sangiovese, Cabernet Sauvignon, Canaiolo, Cabernet Franc</i>	
<i>Toscana</i>	
"Villa di Capezzana" Carmignano DOCG 2017 Capezzana .....	38.00
<i>Sangiovese, Cabernet Sauvignon</i>	
<i>Toscana</i>	
"Trefiano" Riserva Carmignano DOCG 2016 Capezzana .....	55.00
<i>Sangiovese, Cabernet, Canaiolo</i>	
<i>Toscana</i>	
Bolgheri Rosso DOC 2019 Michele Satta .....	34.00
<i>Cabernet Sauvignon, Sangiovese, Merlot, Syrah, Teroldego</i>	
<i>Toscana</i>	
Bolgheri Superiore DOC "Pastraia" 2018 Michele Satta .....	60.00
<i>Cabernet, Merlot, Syrah, Sangiovese</i>	
<i>Toscana</i>	
"Therra" 2015 Podernuovo a Palazzone di Giovanni Bulgari.....	40.00
<i>Montepulciano, Sangiovese, Cabernet Sauvignon, Merlot</i>	
<i>Toscana</i>	
"Tignanello" 2013 Marchesi Antinori .....	140.00
<i>Sangiovese, Cabernet Sauvignon, Cabernet Franc</i>	
<i>Toscana</i>	
Lagrein 2020 Kaltern.....	27.00
<i>Lagrein 2020 Kaltern</i>	
<i>Trentino-Alto Adige</i>	
Pinot Nero "Pigeno" 2017 Stroblhof.....	48.00
<i>Pinot Nero</i>	
<i>Trentino-Alto Adige</i>	
Pinot Nero "Patrizia" 2018 Giralan.....	33.00
<i>Pinot Nero</i>	
<i>Trentino-Alto Adige</i>	
Pinot Nero Riserva "Trattman" 2017 Giralan .....	55.00
<i>Pinot Nero</i>	
<i>Trentino-Alto Adige</i>	
Pinot Nero "Glen" 2018 Kurtasch .....	43.00
<i>Pinot Nero</i>	
<i>Trentino-Alto Adige</i>	
Etna Rosso "A'Rina" 2018 Girolamo Russo .....	44.00
<i>Nerello Mascalese, Cappuccio</i>	
<i>Sicilia</i>	



Sagrantino di Montefalco Collepiano 2016 Caprai .....	58.00
<i>Sagrantino 100%</i>	
<i>Umbria</i>	
"AD1212" 2018 Decugnano dei Barbi.....	38.00
<i>Syrah, Cabernet Sauvignon, Montepulciano</i>	
<i>Umbria</i>	
Valpolicella Superiore (Ripasso) 2017 Zyme.....	40.00
<i>Corvina, Corvinone, Rondinella</i>	
<i>Veneto</i>	
Amarone Classico della Valpolicella 2015 Bussola.....	90.00
<i>Corvina, Corvinone, Rondinella</i>	
<i>Veneto</i>	
Saint-Emilion Grand Cru 2016 Pavillon de Taillefer .....	62.00
<i>Merlot</i>	
<i>Bordeaux-Francia</i>	
Bourgogne 2019 Domaine Maillard Père & Fils .....	38.00
<i>Pinot Noir</i>	
<i>Bourgogne-Francia</i>	
Bourgogne "Cote de Nuits Villages" 2017 Domaine Gerard Julien & Fils.....	60.00
<i>Pinot Noir</i>	
<i>Bourgogne-Francia</i>	
Bourgogne "Les Valozieres" Aloxe Corton 2017 Domaine Gerard Julien & Fils.....	88.00
<i>Pinot Noir</i>	
<i>Bourgogne-Francia</i>	
Bourgogne "Maranges" 2018 Domaine Bertrand Bachelet.....	48.00
<i>Pinot Noir</i>	
<i>Bourgogne-Francia</i>	
Bourgogne "Chassange-Montrachet" 2019 Domaine Bertrand Bachelet.....	70.00
<i>Pinot Noir</i>	
<i>Bourgogne-Francia</i>	

## LATE HARVESTED

Vin Santo di Carmignano DOC Riserva 2012 (37,5cl)  .....	35.00
<i>Trebbiano, San Colombano</i>	
<i>Toscana</i>	

**BRUNCH**  
SATURDAY AND SUNDAY

**DEUS STYLE BREAKFAST** ..... 12.00

FROM 10:30 A.M. TO 12:00 A.M.

**VENICE BEACH**

Fresh juice, pancake with blueberry, maple syrup and bacon, cheese cake and filtered coffee

**ULUWATU**

Smoothie, Deus toast, fresh fruit mix, espresso coffee

**PARRAMATTA ROAD**

Extracted fruit, Deus toast, five cereals bread with jam, mixed berries and yogurt, tea

**BIARRITZ**

Fresh juice, pain au chocolat\*, French toast, espresso coffee

**VERSILIA**

Fresh juice, brioche\*, bread and Nutella, yogurt with seeds and honey, cappuccino

**PERERENAN**

Fresh juice, scrambled eggs, bacon, tomato slices, five cereals bread and filtered coffee

**EXTRAS** (available only for "Deus style breakfast")..... + 2.00

Scrambled egg or Fried egg

**SMOOTHIE BOWLS** ..... 10.00

FROM 10:30 A.M. TO 5:00 P.M.

**CAMPERDOWN**

Almond milk, banana, peanut butter, cocoa powder, maple syrup, chocolate dips, almonds and strawberries

**REVEL**

Soy milk, banana, raspberry, almond butter, honey, pumpkin seeds and muesli

**CALIFORNIA**

Milk, strawberries, blueberries, yogurt, maple syrup, honey, sunflower seeds

**MATCHA BOWL**

Banana, pineapple, soy milk, matcha, spinach, almonds, chia seeds

**DESSERTS & FRUIT**

**PANCAKES** ..... 5.00

With maple syrup and a choice among jam, Nutella, fresh fruit, berries or bacon

**FRUIT SALAD** ..... 6.00

With yogurt, honey and muesli

**SLICE OF CAKE**..... 4.00

**BRIOCHES & CROISSANT\***

**BRIOCHE** ..... 1.00

**FILLED BRIOCHE** ..... 1.20

**SAVORY BRIOCHE**..... 3.00

**PAIN AU CHOCOLAT** ..... 1.20

## BURGERS

FROM 12:00 A.M. TO 5:00 P.M.

**DEUS BURGER** ..... 13.00

Toasted bread with beef, lettuce, tomatoes, cheddar cheese, caramelized onions, egg, spicy avocado and bacon, served with hand cut french fries

**VEGGIE BURGER** ..... 12.00

Lentil and chickpeas hamburger, quinoa, tapioca and tahini flour, served with hand cut french fries

**CHICKEN BURGER** ..... 10.00

Breaded chicken breast with panko bread, iceberg salad, tomatoes, mayonnaise, served with hand cut french fries

## SANDWICHES

**DEUS TOAST** ..... 7.00

Two layer toast with ham, cheese, lettuce and tomatoes served with oven-baked potatoes

**AVOCADO TOAST** ..... 7.00

Five cereals bread with avocado, poached egg, salt and chives served with green salad

**FRENCH TOAST** ..... 8.00

Toast dipped in eggs and sugar, served with whipped cream, cinnamon and berries

**CROQUE MONSIEUR** ..... 8.00

Classic ham and cheese toast, dipped in eggs, covered with chesse and served with oven-baked potatoes

**CROQUE MADAME** ..... 8.00

Classic ham and cheese toast with fried egg on top served with oven-baked potatoes

**CLUB SANDWICH** ..... 12.00

Toasted bread with bacon, boiled eggs, lettuce, tomatoes, chicken cheese and home made turmeric sauce served with chips

**EGGS** ..... 9.00

### BENNY

2 poached egg with Dutch sauce, grilled smoked ham, served on toasted bread with oven-baked potatoes and roasted corn

### FLORY

2 poached egg with Dutch sauce, spinach, served on toasted bread with oven-baked potatoes and roasted corn

### NORWAY

2 poached egg with Dutch sauce, smoked salmon, served on toasted bread with oven-baked potatoes and roasted corn

### SCRAMBLED:

- with bacon, five cereals bread served with jam, roasted corn and oven-baked potatoes
- with marinated salmon served with roasted corn, oven-baked potatoes and five cereals bread

**SPAGHETTI WITH TOMATOES AND BASIL** ..... 7.00

**BIG SALADS** ..... 9.00

**CAESAR**

Romaine salad, grilled chicken, crutons, Caesar dressing, Parmesan flakes

**SALMON SMOKED BOWL**

Mixed salad, avocado, bean sprouts, sesame seeds, sunflower seeds, celery and marinated salmon

**GREEK SALAD**

Iceberg salad, cherry tomatoes, onion, feta cheese, olives, cucumber and oregano

**CAPRESE**

Tomatoes, mozzarella, basil

**COFFEE & TEA (TIERRA BRASIL BLEND)**

ESPRESSO	1.00	AMERICANO COFFEE	1.50
CAPPUCCINO	2.50	TEA AND INFUSION	3.50
DOUBLE	2.00	MAROCCHINO (espresso with chocolate and milk)	1.20
MILK AND COFFEE	3.00	NINO'S COFFEE	2.50
MACCHIATO (with a drop of milk)	1.00	NINO'S TEA	4.00
CORRETTO (with a splash of spirit)	2.50		
DECAFFEINATED	1.10		
HOT CHOCOLATE	3.50		



**JUICES** ..... 4.00

ORANGE

GRAPEFRUIT

MIXED

**MATCHA** ..... 4.00

100% green tea from Japan

LATTE MATCHA

MATCHA TEA

WITH SOY MILK ..... + 0.50

WITH DAIRY MILK ..... + 1.00

**EXTRACTED JUICE** ..... 6.00

NINO: apple, ginger, pineapple, fennel

THE LIPS: pink grapefruit, carrot, apple, cinnamon

HEALTHY 20: pineapple, beetroot, apple, lemon, ginger

FRAMER: carrot, pineapple, orange, lime, turmeric

SHOCKER: pineapple, grapefruit, ginger, cucumber, chilli

BONNEVILLE: carrot, apple, orange, agave

**SMOOTHIES** ..... 6.00

CLASSIC: whole milk, strawberry, banana

PANAMERICAN: passion fruit, pineapple, blueberry

**SOFT DRINKS** ..... 4.00

COCA COLA/COCA COLA ZERO	GINGER BEER J. GASCO
FANTA	TONICA J. GASCO
SPRITE	FRUIT JUICES
CHINOTTO	RED BULL (Energy Drink, Sugar Free, White Edition)
CRODINO	ORGANICS BITTER LEMON
GINGER ALE	SUCCO 100% POMEGRANADE ..... 7.50
	<small>SENZA ACQUA E SENZA ZUCCHERO</small>

**BIO DRINKS** ..... 4.50

BERGAMOTTO FROM CALABRIA
GINGER E LIME
RED ORANGE

**BOTTLED BEERS** ..... 5.00

CORONA
LEFFE BLONDE
DAURA (GLUTEN FREE)

**DRAFT BEERS** ..... 4.00/5.00

STELLA ARTOIS
GOOSE ISLAND IPA
FRANZISKANER WEISS
LEFFE BLONDE
LEFFE ROUGE

**WINES BY THE GLASS**

<b>ROSSI</b>	
Lagrein, Sangiovese, Morellino di Scansano .....	5.00

<b>BIANCHI</b>	
Pinot Grigio, Chardonnay, Gewurztraminer .....	5.00

<b>ROSATI</b>	
Fattoria Sardi .....	7.00

## SPARKLING

FRANCIACORTA .....	7.00
CHAMPAGNE.....	9.00
PROSECCO.....	6.00

## WATER

PANNA/SAN PELLEGRINO 0,50/0,75 cl.....	1.50/2.50
PERRIER 0,33 cl.....	3.00

<b>COCKTAILS</b> .....	10.00
------------------------	-------

## JUGS

ORANGE JUICE E PROSECCO .....	18.00
PIMM'S CUP ( ginger ale e fresh fruits).....	18.00

<b>SERVICE</b> .....	2.00
----------------------	------

\*SOME PRODUCTS COULD BE FROZEN, DEPENDING ON AVAILABILITY OR SEASON. FISH TO BE EATEN RAW HAS BEEN TREATED TO COMPLY WITH CURRENT HEALTH LAWS AND REGULATIONS.  
SOME DISHES MAY BE PREPARED ON REQUEST FOR PEOPLE WHO SUFFER FROM CELIACIA WITH IDEAL PRODUCTS.

AL LEAST ONE OF THESE INGREDIENTS MAY BE PRESENT IN OUR FOOD: CEREALS, SHELLFISH, EGGS, FISH, PEANUTS, WALNUTS, PISTACHIOS, CELERY, MUSTARD, SESAME SEEDS, SULFUR DIOXIDE AND SULFITE, LUPINE, MOLLUSCS.

IF YOU HAVE ALLERGIES, PLEASE NOTIFY OUR STUFF.

# DEUS DELIVERY SERVICE

## DEUS FOOD

<b>CLUB SANDWICH</b> .....	13.00
Toasted bread, bacon, boiled eggs, lettuce, tomatoes, chicken, cheese, home made turmeric sauce. Served with home made french fries	
<b>DEUS BURGER</b> .....	14.00
Toasted bread with beef, lettuce, tomatoes, cheddar cheese, caramelized onions, eggs, spicy avocado, bacon. Served with home made french fries	
<b>VEGGIE BURGER</b> .....	13.00
Lentil and chickpea burger with quinoa, grilled vegetables, tapioca flour and tahini Served with home made french fries	

## FROM THE KITCHEN

<b>FILLET STEAK TARTARE</b> .....	15.00
with parmesan wafer, anchovies, riviera olives and mimosa sauce	
<b>TUNA TARTARE*</b> .....	15.00
with lime, capers, olives and datterini tomatoes	

## SALADS

<b>SALMON BOWL</b> .....	13.00
Venus rice, avocado, bean sprouts, sesame seeds, sunflower seeds, wakame seaweed*, salmon*, soy sauce	
<b>VEGGIE</b> .....	13.00
Mixed salad, carrots and zucchini julienne cut, yellow raisins, bean sprouts, nuts, beet	
<b>FILLET</b> .....	15.00
Mixed salad, morsels of fillet, bean sprouts, tomatoes and Grana cheese flakes	

## SMALL BITES

<b>HUMMUS</b> .....	8.00
with Pita bread*	

## DESSERT

<b>TIRAMISU'</b> .....	8.00
------------------------	------

## BRIOCHES & CROISSANT\*

<b>BRIOCHE</b> .....	1.00
<b>FILLED BRIOCHE</b> .....	1.20
<b>SAVORY BRIOCHE</b> .....	3.00
<b>PAIN AU CHOCOLAT</b> .....	1.20

**EXTRACTED JUICE** ..... 6.00

NINO: apple, ginger, pineapple, fennel

THE LIPS: pink grapefruit, carrot, apple, cinnamon

HEALTHY 20: pineapple, beetroot, apple, lemon, ginger

FRAMER: carrot, pineapple, orange, lime, turmeric

SHOCKER: pineapple, grapefruit, ginger, cucumber, chilli

**SMOOTHIES** ..... 6.00

CLASSIC: whole milk, strawberry, banana

PANAMERICAN: passion fruit, pineapple, blueberry

**SMOOTHIE BOWLS** ..... 10.00

CAMPERDOWN

Almond milk, banana, peanut butter, cocoa powder, maple syrup, chocolate dips, almonds and strawberries

REVEL

Soy milk, banana, raspberry, almond butter, honey, pumpkin seeds and muesli

CALIFORNIA

Milk, strawberries, blueberries, yogurt, maple syrup, honey, sunflower seeds

MATCHA BOWL

Banana, pineapple, soy milk, matcha, spinach, almonds, chia seeds

**SOFT DRINKS** ..... 3.50

COCA COLA/COCA COLA ZERO

FANTA

SPRITE

CHINOTTO

CRODINO

GINGER ALE

GINGER BEER J. GASCO

TONICA J. GASCO

FRUIT JUICES

RED BULL (Energy Drink, Sugar Free, White Edition)

ORGANICS BITTER LEMON

SUCCO 100% POMEGRANADE..... 7.50  
SENZA ACQUA E SENZA ZUCCHERO

**BIO DRINKS** ..... 4.50

BERGAMOTTO FROM CALABRIA

GINGER E LIME

RED ORANGE



**BOTTLED BEERS** ..... 4.00

CORONA  
LEFFE BLONDE  
DAURA (GLUTEN FREE)

**WATER**

PANNA/SAN PELLEGRINO 0,50 ..... 1.50  
PERRIER 0,33 cl ..... 3.00

\* ALCUNI PRODOTTI POTREBBERO ESSERE CONGELATI A SECONDA DELLA DISPONIBILITÀ DI MERCATO. IL PESCE DESTINATO A ESSERE CONSUMATO CRUDO E' STATO SOTTOPOSTO A TRATTAMENTO DI ABBATTIMENTO PREVENTIVO CONFORMEMENTE ALLE PRESCRIZIONI DI LEGGE.

I NOSTRI PIATTI SU RICHIESTA POSSONO ESSERE REALIZZATI ANCHE PER CELIACI CON APPOSITI PRODOTTI E DOVUTA CURA DA PARTE DEL NOSTRO STAFF.

ALCUNI DEI NOSTRI PIATTI POTREBBERO CONTENERE ALMENO UNO DI QUESTI INGREDIENTI: CEREALI, CROSTACEI, UOVA, PESCE, ARACHIDI, SOIA, LATTE, FRUTTA A GUSCIO (MANDORLE, NOCCIOLE, NOCI, PISTACCHI), SEDANO, SENAPE, SEMI DI SESAMO, ANIDRIDE SOLFOROSA E SOLFITI, LUPINI, MOLLUSCHI.

SE AVETE DELLE INTOLLERANZE VI PREGHIAMO DI COMUNICARLO AL NOSTRO STAFF.