DINNER MENU

STARTERS

KNIFE-BEATEN BEEF ... 16.00
with capers, anchovies and mustard seeds (4,10)

MARINATED CULACCIA (CURED PORK CUT) ... 15.00
spiced with thyme and served with red onion chutney and toasted brioche bread (1,3,7)

TACOS DEUS STYLE ... 14.00
tortillas with pulled pork*, copper tomato, purple cabbage, jalapenos and paprika (1,7)

CRUNCHY PUNTARELLE SALAD ... 12.00
with anchovy pieces, anchovy sauce, and garlic-infused oil (4,8)

YELLOW FIN TUNA TARTARE ... 15.00
with wasabi mayonnaise and toasted sesame seeds (3,4,11)

CREAMED COD* ... 14.00
with grilled taragna polenta (4,7)

COLD CUTS AND CHEESE PLATTER (for two people) ... 25.00
Felino salami, speck from South Tyrol, pork cup from Zibello, tuscan pecorino, caciotta cheese with pomace (7,10)

FIRST COURSES

SPAGHETTI WITH SHELLS AND MULLET BOTTARGA ... 18.00
(1,4,14)

CREAMY RISOTTO WITH ARTICHOKES ... 16.00
and Pecorino Romano cheese (1,7)

EGG PAPPARDELLE ... 16.00
with wild boar ragout* and aged ricotta cheese (1,3,7)

EGG TAGLIOLINI ... 18.00
with sautéed fresh porcini mushrooms (1,3)

OSSOBUCO WITH GREMOLADA ... 25.00
served with pan-seared saffron risotto (1,7)

TONNARELLI WITH CACIO CHEESE AND PEPPER ... 14.00
(1, 3, 7)

MAIN COURSES

CRISPY OCTOPUS* IN DOUBLE COOKING ... 27.00
with spiced potato mille-feuille (1,7,14)

CRUSTED YELLOWFIN TUNA MILAN STYLE ... 26.00
with fennels and citrus fruits (1,3,4)

TENDER BEEF CHEEK* ... 26.00
with mashed potatoes (7)

SLOW-COOKED PORK RIBS ... 20.00
glazed with barbecue sauce, served with sautéed chicory* (7,10)

GRILLED TOMAHAWK STEAK - ADULT BEEF (for two people) ... 85.00
with roasted potatoes and grilled vegetables

MILANESE CUTLET ... 28.00
in clarified butter with rocket salad. tomatoes and salt flakes (1,3,7)

SIDES

SAUTEED MIZUNA ... 6.00
with EVO oil, garlic, chili pepper and raisins

WHITE AND PURPLE CABBAGE ... 6.00
à la julienne with pomegranate seeds

SAUTEED CHICORY* ... 6.00
with chili pepper, unpeeled garlic cloves and shaved Grana Padano cheese (7)

HOME MADE FRENCH FRIES ... 5.00

HOME MADE BAKED POTATOES ... 5.00

SANDWICHES

DEUS BURGER ... 17.00
Bun with beef, lettuce, tomatoes, cheddar cheese, caramelized onions, eggs, spicy avocado, bacon. Served with home made french fries (1,3,7)

CLUB SANDWICH ... 15.00
Toasted bread, bacon, boiled eggs, lettuce, tomatoes, chicken, cheese, home made turmenic sauce. Served with home made french fries (1,3,7)

VEGGIE BURGER ... 14.00
Bun with beetroot burger*, grilled vegetables, guacamole and lettuce, served with home made french fries (1,7)

SMALL BITES

TEMPURA SHRIMPS* (3) ... 8.00
(1,2)

HUMMUS ... 7.00
with pita bread*(1,11)

NACHOS ... 7.00
with cheddar sauce, guacamole, sweet paprika, jalapeno
(1,7)

DESSERTS

HOME MADE TIRAMISU' ... 7.00
(1,3,7)

LEMON CAPRESINE ... 8.00
with vanilla ice-cream° (1,7)

CHOCOLATE LAVA CAKE ... 8.00
with Maldon sea salt, redberries and vanilla ice-cream (3,7)

SALTY PISTACHIO ICE CREAM° ... 7.00
(7,8)

CHEESECAKE ... 7.00
with raspberry coulis (1,7)

SERVICE ... 3.50

ALLERGENS

01. CEREALS AND PROD. THEREOF
02. CRUSTACEANS AND PROD. THEREOF
03. EGGS AND PROD. THEREOF
04. FISH AND PROD. THEREOF
05. PEANUTS AND PROD. THEREOF
06. SOYBEANS AND PROD. THEREOF
07. MILK AND DAIRY PRODUCTS
08. NUTS AND PROD. THEREOF
09. CELERY AND PROD. THEREOF
10. MUSTARD AND PROD. THEREOF
11. SESAME AND PROD. THEREOF
12. SULFUR DIOXIDE AND PROD. THEREOF
13. LUPINES AND PROD. THEREOF
14. MOLLUSCS AND PROD. THEREOF

* SOME PRODUCTS CAN BE FROZEN DEPENDING ON THE MARKET OR SEASON AVAILABILITY.

FISH TO BE EATEN RAW HAS BEEN TREATED TO COMPLY WITH CURRENT HEALTH LAWS AND REGULATIONS.

ON PREVIOUS REQUEST OUR MENU IS ADAPTABLE TO A GLUTEN INTOLERANCE. IN CASE OF SEVERE CELIAC DISEASE WE CAN NOT GUARANTEE A PROPER SERVICE, DUE TO CONTAMINATION RISKS.

ONE OR MORE OF THESE INGREDIENTS COULD 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.PLEASE INFORM OUR STAFF ABOUT ANY FOOD ALLERGIES OR INTOLERANCES