

DELICATESSEN AND SALADS

CHEF'S SELECTION OF ITALIAN CURED MEATS AND CHEESES (1-2-3-6-7-8-9-11-12)	19
"TUTTO ITALIANO" HAMBURGER WITH FRIES (1-2-3-6-7-8-9-10-11-12) 200GR HAMBURGER OF FASSONA WITH FONTINA CHEESE, VEAL CHEEKS, GRILLED ZUCCHINI, SALAD, TOMATO, MUSTARD AND HONEY	19
BLUE NOTE CHICKEN SALAD (1-2-6-7-8-9-11-12) SALAD, GRILLED ARTICHOKE, BREAD CHIPS, CARAMELIZED WALNUT, CHICKEN WITH HERBS AND BALSAMIC DRESSING	14
CRISPY FRIED CHICKEN (1-2-4-5-6-7-8-10-11-12) MARINATED CHICKEN WITH CAJUN SPICES, CRISPY CRUMBLE AND CREOLE SAUCE PANATURA CROCCANTE E SALSA CREOLA	12
FRIED SHRIMPS AND SMOKED SAUCE (1-2-3-5-6-7-8-11-12) SHRIMPS BATTERED WITH BEER AND SMOKED SAUCE	14
BEEF PO' BOY SANDWICH (1-2-3-5-6-7-8-10-11-12) WITH BBQ BRISKET, TOMATO, SALAD AND MUSTARD SAUCE	12
BURRATINA WITH VEGETABLES (7-12) BURRATINA FROM ANDRIA, PACHINO TOMATO, SALAD AND OLIVES	12
FRIES AND SAUCES (1-2-3-5-6-7-8-10-11-12)	5/8

FIRS COURSE

SHRIMP GUMBO SOUP WITH RICE (1-2-4-5-6-8-9-10-11-12) NEW ORLEANS – STYLE SLIGHTLY SPICY SHRIMP SOUP, SERVED WITH WHITE RICE AND FRIED BREAD	19
TOMATO, STRACCIATELLA AND BASIL SPAGHETTI (1-2-3-4-5-6-7-8-9-11-12-14)	
CREAMY VEGETABLE SOUP WITH CROUTONS (1-2-3-4-5-6-7-8-9-11-12-14) SEASONAL GREENS SOUP WITH GLUTEN FREE CROUTONS	14

SECOND COURSE

SMOKED BEEF BRISKET, RED BEANS AND RICE (5-6-8-9-10-11-12-13) NEW ORLEANS - STYLE BEEF BRISKET , SERVED WITH WHITE RICE AND RED BEANS	20
TUNA CHATEAUBRIAND (4-9-10-12) SLICED TUNA WITH FRESH SPINACH	26

FROM THE GRILL

BEEF FILLET 300GR CA	29
RIB EYE STEAK 350GR CA	28
ARGENTINIAN PRAWNS 6PZ (4-9-10-12)	23

HOMEMADE DESSERTS

BLUE NOTE TIRAMISÙ (1-2-3-4-5-6-7-8-9-11-12-14)	10
LEMON SORBET (3-7)	6
GELATO (1-2-3-4-5-6-7-8-9-11-12)	8
KEY TARTE (1-2-3-4-6-7-8-9-10-12) LIME CHEESECAKE	10
BANANA FOSTER (1-3-4-7-8-11) CARAMELIZED BANANA WITH WALNUT GELATO	10