

*lunch
dinner*

MENU

FINGER FOOD

- GUACAMOLE & SALSA FRESCA WITH CORN CHIPS** VEGAN _____ 10
Avocado, lime, smoked paprika, cumin
- MINI BURGERS** _____ 18
French beef, bacon, pickles, aged French cheddar, relish
sauce
- LOBSTER ROLL** _____ 29
Toasted brioche bread, lobster, mayonnaise, lime and fresh
herbs
- PIZZETTA TRUFFLE LOVERS** _____ 28
Fruity Comté cheese, fresh mushrooms, truffle

GUILTY

- CHEESECAKE** _____ 12
- KEY LIME PIE** _____ 12
- SUNDAE** _____ 10
Vanilla ice cream, brownie, chocolate sauce, coconut praline
- NOT SO GUILTY** _____ 9
Citrus fruit soup with almond crunch
- GOURMET COCKTAIL, 15CL** _____ 18
Bacardi Cuatro, cocoa liqueur, hazelnut liqueur, vanilla ice
cream, Chocolate Bitters

ANYTIME

- VEGGIE MAKI** VEGAN & GLUTEN FREE _____ 15
Nori leaf, vinegared rice, crispy vegetables, tamari sauce
- MAC & CHEESE** _____ 23
Mezzi rigatoni, caramelised onions, Comté cheese, aged cheddar, herb breadcrumbs
- MONTECITO BURGER** _____ 29
French beef, bacon, pickles, aged French cheddar, relish sauce & french fries
- «CAESAR» SALAD** _____ 23
Romaine, kale, chioggia salad, croutons, grated aged Rodez cheese, caesar sauce
With chicken supreme _____ +4
- «L.A.» COBB SALAD** _____ 29
Tetragona, endives, chicken supreme, soft-boiled egg, avocado, crispy bacon, cauliflower pickles, red onions, Roquefort crumble, ranch dressing



THE "HOME-MADE" DISHES ARE PREPARED ON THE SPOT FROM RAW PRODUCTS.
ALL OUR MEATS ARE OF FRENCH & EUROPEAN ORIGIN.
GLUTEN FREE BREADS ARE AVAILABLE ON REQUEST. PLEASE INFORM US OF ANY FOOD ALLERGY.
NET PRICE IN EURO, VAT INCLUDED.

KIDS MENU

YOUR CHOICE OF
STARTER | MAIN COURSE | DESSERT
FILTERED WATER

26

STARTERS

GUACAMOLE
MINI BURGER

MAIN COURSES

FRIED CHICKEN
MAC & CHEESE
BREADED FISH

DESSERTS

COOKIE
SCOOP OF ICE CREAM
FRUIT SALAD