

# ANCHEMENÙ

## TRADITIONAL MENÙ

### COTOLETTA "SBAGLIATA"

milanese pork cutlet with almond and orange

*The historical, the first we created, the biggest, that for which everyone knows us.*

euro 18

### MINI COTOLETTA "SBAGLIATA"

pork cutlet with pistachio and lime

*For those afraid of the size of the "Sbagliata" a slightly smaller version.*

euro 14

### COD\*\* COTOLETTA "SBAGLIATA"

in bread panko crust and parsley

*After many have asked for it, here it is. (Attention, the product may contain bones)*

euro 15

### AUBERGINE COTOLETTA "SBAGLIATA"

with walnut and lemon (fried in the same butter as the classic one)

*For vegetarian friends if you prefer we will replace butter with oil.*

euro 12

# ANCHEMENÙ

## STARTERS

RAW CHIANTINA MEAT with fennel and balsamic vinegar.....	euro 13
STRACCIATELLA AND ANCHOVIES served on toast.....	euro 10
ROBIOLA (soft cheese) AND SALMON served on toast.....	euro 11
ASPARAGUS and mozzarella di bufala.....	euro 12
CARASAU BREAD and guacamole.....	euro 9

## FIRST COURSES \*

SPAGHETTONI with octopus** ragout and datterini tomatoes.....	euro 12
RISOTTO with saffron and parmesan cheese.....	euro 12
SPAGHETTI (Felicetti pasta factory) with tomato sauce and stracciatella.....	euro 11
SPAGHETTI garlic, olive oil, raw basil cream, pistachio and parmesan cheese.....	euro 10
PASTA ALLA NORMA with vegetarian polpette and aubergine caviar.....	regular euro 10,.....small euro 8
NOT ONLY "CACIO E PEPE" (cheese and pepper) kamut rigatoni.....	euro 10
EMMER LINGUINE (Felicetti pasta factory) with capers, tuna, lemon and breadcrumbs.....	euro 9
EGG TAGLIATELLE with bottarga.....	euro 12
FREGOLA with peorino and mint.....	euro 10

## SECOND COURSES

THINLY SLICED Chianina meat.....	euro 22
PIEDMONTESE Fassona fillet.....	euro 20
BACCALÀ** with green beans ( <b>attention, the product may contain bones</b> ).....	euro 15
ANCHOVIES** with raw zucchini and mint.....	euro 15
CHICKEN SKEWERS "Anche Yakitori" with soya sauce and sugar.....	euro 12
PLATEAU ROYAL with stewed and raw vegetables and feta cheese.....	euro 12
GRILLED AUBERGINES "Anche Parmigiana" served with salad and potatoes.....	euro 12
MONDEGHILLI (meatballs) of pork.....	euro 10
GAZPACHO and burratina.....	euro 12

\* Please notice that our pasta takes approx. 12-15 minutes to cook.

# ANCHEMÈNÙ

## DESSERTS

“ANCHE TIRAMISÙ” with chocolate spheres and coffee.....	euro 6
BURNT CREAM AND RASPBERRIES.....	euro 6
YOGURT and PASSION FRUIT semifreddo.....	euro 6
BABY CANNOLI PISTACHIO AND CHOCOLATE.....	euro 6
READY-MADE TART with cream and fresh fruit.....	euro 6
IT LOOKS LIKE TARTE TATIN with vanilla ice-cream (it might take more then 10 minutes to prepare).....	euro 6
CUBES OF WATERMELON, LIME AND MINT.....	euro 6

## GLASSES OF WINE

Nero D’Avola - Tareni.....	euro 5
Prosecco - Rocca dei Forti “Cuvée.....	euro 5
Chardonnay - Tareni.....	euro 5
Primitivo - Paolo Leo.....	euro 5
Pecorino - Barba.....	euro 5
Montepulciano - Barba.....	euro 5
Franciacorta - Contadi Castaldi.....	euro 7
Ferrari - “Perlé”.....	euro 8
Champagne - Sophie Baron “Grand reserve”.....	euro 9

## DRAFT BEER

St. Stefanus (7%).....	euro 5
Pilsner Urquell (4,4%).....	euro 5
India Pale Ale (7,4%).....	euro 5
St. Benoit Blanche (5%).....	euro 5
St. Benoit Ambree (5,9%).....	euro 5

## BOTTLED BEER

Ichnusa unfiltered - 33cl. (5%).....	euro 5
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WATER.....	euro 2	SOFT DRINKS.....	euro 3/5	COFFEE.....	euro 1/2,50	SERVICE.....	euro 2,50
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Courses marked with (\*\*) could be prepared with raw material frozen or deep-frozen at the origin. Some fresh products of animal origin, as well as the raw fishery products, they are subjected to rapid temperature abatement pursuant to EC Reg. 852/04 and EC Reg. 853/04. \*\*\*For any special cooking information and/or change please do not hesitate to ask and, we will do our best to meet your requests. \*\*\*All the products might contain allergenic substances or might have been close to them. The list of allergens is available on request, in accordance with the law EU Reg. 1169/11. If your allergene is not included please ask our staff.

## G R A P P E

Francesco's Distillery	
Stone pine.....	euro 6
Walnut liqueur and honey.....	euro 6
Blueberry.....	euro 6
Raspberry.....	euro 6
Muscat.....	euro 6
Roner	
The delicate.....	euro 5
The Soft.....	euro 5

## R U M

Zacapa.....	euro 8
Diplomatico Anejo.....	euro 8
Havana Club (7 anos).....	euro 7
J. Bally.....	euro 6
Pampero Blanco.....	euro 6
Pampero Especial.....	euro 6
Brugal Especial.....	euro 5
Brugal Anejo.....	euro 5

## W H I S K E Y

Nikka Malt.....	euro 12
Oban.....	euro 9
Lagavulin.....	euro 9
Bulleit Bourbon.....	euro 9
Bulleit Rye.....	euro 9
Caol Ila.....	euro 9
Laphroaig.....	euro 9
Jack Daniel's.....	euro 7
Jameson.....	euro 6
Canadian Club.....	euro 5

## S P I R I T

Pimm's.....	euro 6
Disaronno.....	euro 6
Bailey's.....	euro 6
Sambuca.....	euro 5
Passito.....	euro 5
Vin Santo.....	euro 5
Jagermeister.....	euro 5
Cynar.....	euro 5
Fernet Branca.....	euro 5
Branca Menta.....	euro 5
Limoncello.....	euro 5
Mirto.....	euro 5
Licorice.....	euro 5

## A M A R I

Ramazotti.....	euro 5
Averna.....	euro 5
Lucano.....	euro 5
Montenegro.....	euro 5
Unicum.....	euro 5
Braulio.....	euro 5

## C O G N A C

Delamain.....	euro 6
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## B R A N D Y

Stravecchio Branca.....	euro 5
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## V O D K A

Beluga.....	euro 8
Belvedere.....	euro 7
Zubrowka.....	euro 7
Square One Basil.....	euro 6
Russian Standard Vodka.....	euro 6
Stolichnaja.....	euro 6
Sky.....	euro 5

## G I N

Vincent Van Gogh.....	euro 6
Haswell.....	euro 6
Glorious Gin.....	euro 6
Haymans Old Tom Gin.....	euro 6
Ginbery's.....	euro 6
Gin Mare.....	euro 6
Monkey 47.....	euro 6
Hendrick's.....	euro 6
Beefeater.....	euro 6
Bulldog.....	euro 6
Gin Agricolo Gadan.....	euro 6
G'Vine.....	euro 6
Roby Marton.....	euro 6
Gastro Gin.....	euro 6
Ungava.....	euro 6
Thomas Daikin.....	euro 6
Bombay Sapphire.....	euro 5
Tanqueray.....	euro 5
Whitman.....	euro 5

## D R A F T B E E R

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St. Benoit Ambree (5,9%).....	euro 5

## B O T T L E D B E E R

Ichnusa unfiltered - 33 cl. (5%).....	euro 5
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## H O U S E W I N E

(in aperitivo time starting from euro 10)

Nero D'Avola - Tareni.....	euro 5
Prosecco - Rocca dei Forti "Cuvée".....	euro 5
Chardonnay - Tareni.....	euro 5
Primitivo - Paolo Leo.....	euro 5
Pecorino - Barba.....	euro 5
Montepulciano - Barba.....	euro 5
Franciacorta - Contadi Castaldi.....	euro 7
Ferrari - "Perlé".....	euro 8
Champagne - Sophie Baron "Grand reserve".....	euro 9

## B A R

Soft drinks.....	euro 3/5
Water.....	euro 2
Coffee.....	euro 1/2,50

# ANCHEBRUNCH

THE MAIN COURSE CAN BE CHOSEN FROM:

## PORK BURGER

euro 12

## “COTOLETTA SBAGLIATA”

milanese pork cutlet with almond and orange

euro 18

## PANCAKES

with fresh fruit and maple sirup - euro 10

ham and cheese with salad and potatoes - euro 10

guacamole and robiola (soft cheese) with salad and potatoes - euro 12

## “ANCHE CHICKEN SALAD”

euro 10

## ENGLISH BREAKFAST

sausages, potatoes, beans, scrambled eggs

euro 12

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## SWEETS

Custard bigné, bread and jam, biscuits, yoghurt with almond shaves

to finish: home-made dessert

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## DRINKS

American coffee and a glass of orange juice

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FULL MENÙ - EURO 25 / WITH CUTLET - EURO 25

For each person there is to add 2.50 for service

It is possible to order the main course only.  
Extra orders, espressos and drinks are paid separately.  
It is not possible to order a la carte during brunch.  
The kitchen is open from 12:00 to 15:30

# ANCHEBAR

## THE MIXOLOGIST'S CHOICE

### PURPLE

vodka, lemon, soft fruit,  
liquid sugar, lemon Schwesspes

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### RUM COOLER

dark rum, ginger ale, lime, brown sugar

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### MOSCOW MULE

vodka, ginger ale, ginger, lime, cucumber

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### MULA BLANCA

mezcal lime, rosemary, ginger beer,  
liquid sugar

\*\*\*\*\*

### LONDON MULE

gin, ginger ale, ginger, lime, cucumber

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### TOMMY'S ROCK

mezcal, tequila, lemon, agave

### BOURBON SWIZZLE

bourbon, lemon, liquid sugar, ginger, mint,  
angostura, peychaud's bitter

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### ANCHE NEGRONI

gin, campari, red Martini, grapefruit juice

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### EXOTIC CAIPIRINHA

cachaça, lime, brown sugar, passion fruit

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### GIN-GER

gin, lemon, ginger,  
grapefruit juice, liquid sugar

\*\*\*\*\*

### SALTY DOG

vodka, grapefruit juice, salt

\*\*\*\*\*

### RYE SMASH

rye whiskey, lemon, liquid sugar, mint

BASIC COCKTAIL AND ALCOHOL-FREE .....	euro 7
IN APERITIVO TIME (18:30 - 20:30).....	euro 10
Excluding drinks from 7 euros upwards from the price list, which will be increased by 3 euros.	
WITH SPECIAL DISTILLATES .....	+ euro 2
WITH SPECIAL DRINKS .....	+ euro 2

Your favourite cocktail is missing?  
Please ask our bartender, who will be glad to meet your request.