

OUR FTÌRA – BAGUETTE

- BEEF BOURGUIGNON.....8.90**
red wine reduction, onion, mushrooms, bacon & potato
- BEEF STROGANOFF.....8.50**
mushrooms, sour cream, gherkins & mature cheddar
- CHICKEN CACCIATORE.....6.90**
roast chicken in tomato, garlic, red wine, olives, provolone cheese, mushrooms
- BRAISED PORK.....8.90**
garlic, white wine, dijon mustard, roasted potatoes, provolone
- RATATOUILLE & GOAT CHEESE (V).....5.90**
aubergine, courgette, garlic, tomato, provincial goat cheese & herbs

TOASTED

SOUR.DOUGH SANDO

- PASTRAMI SANDWICH.....11.90**
beef pastrami, sicilian tomatoes, rocket leaves, fior di latte, BBQ sauce
- PORCHETTA.....10.50**
pork belly, sicilian tomatoes, rocket leaves, provolone & salsa verde
- CACIOCAVALLO – CHEESE ON TOAST (V).....10.50**
melted grilled caciocavallo, crushed peppercorns, herbs & evo
- TALLEGGIO & SWEET POTATO (VG).....6.90**
sweet potato, radicchio & talleggio

FRESH DAILY

HOMEMADE FOCCACIA

- SALMON & CELERIAC REMOULADE.....12.90**
smoked salmon, celeriac, capers, dijon mustard, mayo, dill
- MORTADELLA & PROVOLONE.....11.50**
mortadella, provolone, rocket leaves, sicilian tomatoes, evo
- PROSCIUTTO PARMA.....12.90**
cured parma ham, pesto, baby spinach, parmesan, evo
- GRILLED AUBERGINE (VG).....9.50**
almond & capiscum pepper romesco, ricotta salata & radicchio

PÌZZA POCKETS

- COSTA AZZURA (V).....4.90**
gorgonzola, caramelized onions, walnuts & infused honey
- PESTO CAPRESE (V).....3.90**
pistacchio pesto, fior di latte, sicilian tomatoes, evo
- PICANTE POCKET.....3.90**
chorizo, san marzano sauce, fior di latte, evo
- LA PUGLIESA (V).....3.90**
san marzano sauce, fior di latte, olives & evo

RADISH

BY HAMMETT'S

SPECIALITY SALAD BAR

€3.5 PER 100G – Fresh, wholesome, and seasonal – a vibrant journey through Mediterranean pulses, crisp greens, and roasted veggies, paired with our house-made dips. The perfect primi passi to start your meal healthy and full of zest.

PÌZZA

- MARGHERITA (V).....8.90**
san marzano sauce, fior di latte, olives, evo
- SALSICCIONA.....13.90**
fior di latte, sausage, friarielli, evo
- LA PISTACCIOSA (V).....18.90**
pistacchio pesto, mortadella, fiordilatte, burrata, evo
- BOSCO BIANCO (V).....14.90**
ricotta, mushrooms, fior di latte, truffle paste & evo
- DIAVOLA.....9.90**
san marzano sauce, fior di latte, spicy salami & evo
- ACCIUGHE.....9.90**
san marzano sauce, fior di latte, anchovies

BAR BÌTES

- HUMMUS.....5.00**
chickpeas, tahini, garlic, lemon juice, evo
- CROQUETTES.....6.00**
croquettes of the day with garlic aioli
- MARINATED OLIVES.....6.00**
marinated olives in garlic, chilli, bay leaves, evo
- ZUCCHINI & PARMESAN FRIES.....8.00**
chinese bread crumbs, garlic aioli
- CHEESE BOARD.....17.00**
selection of cheese with walnuts, dried fruit, grissini
- CHARCUTERIE.....17.00**
selection of cold cuts with walnuts, dried fruit, grissini

please inform your server of any dietary restrcitions

(V) vegetarian (VG) vegan



ANTIPASTI

SPECIALITY SALAD BAR – fresh, wholesome & seasonal selection of house salads €3.50 per 100g

PRIMI

GNOCCHI AI FUNGHI E TARTUFO (V) – potato dumplings, mushrooms, garlic, cream, truffle butter €13.00

BUSIATE WITH PESTO TRAPANESE (V) – sundried tomatoes, almond pesto €14.00

RIGATONI CARBONARA – guanciale, egg yolks, pecorino romano, crushed black pepper €15.00

SECONDI

MOULES MARINIÈRE – mussels, garlic, white wine, parsley, cream, french fries €16.00

PORCHETTA – pork belly, pomme purée, tender stem broccoli, romesco sauce €19.00

FILLET OF MEAGRE – baby spinach, mash, tarragon, dijon mustard sauce €27.00

TAGLIATA – grilled bavette, balsamic reduction, parmesan shavings, rucola €32.00

PIZZA

MARGHERITA (V) – san marzano sauce, fior di latte, evo €8.90

DIAVOLA – san marzano sauce, fior di latte, spicy salami & evo €9.90

ACCIUGHE – san marzano sauce, fior di latte, anchovies €9.90

SALSICCIONA – fior di latte, sausage, friarielli, evo €13.90

LA PISTACCIOSA (V) – pistacchio pesto, mortadella, fiordilatte, burrata, evo €18.90

BOSCO BIANCO (V) – ricotta, mushrooms, fior di latte, truffle paste & evo €14.90

I DOLCI

TIRAMISU (V) €6.00

CRÈME CATATAN (V) €6.00

CHOCOLATE FONDANT (V) €7.00

MENU OF THE DAY

DESSERT

CANNOLO DECONSTRUITO8.00

ricotta, cannoli crisp chocolate drops
& pistachio crumbs

TIRAMISU5.50

savoardi, mascarpone sabaione,
coffee, cocoa powder

CHOCOLANT FONDANT10.00

vanilla ice-cream

PISTACCIO AFFOGATO.....6.50

pistachio ice-cream, espresso,
pistachio crumbs

LIQUEURS

AMARETTO DISARONNO.....3.50

LIMONCELLO MEDITERRANEO3.50

SAMBUCA RAMAZZOTTI 38.....3.50

FRANGELICO3.50

please inform your server of any dietary
restrictions

DESSERT COCKTAILS

TIRAMISU ESPRESSO MARTINI.....10.00

vodka, coffee liqueur, cremme de
cacao, espresso, cream, savoardi

SGROPPINO10.00

lemon sorbet, vodka, white wine

NON-ALCOHOLIC

COOKIES & CREAM DELIGHT.....5.70

chocolate cookies sauce, crushed
chocolate cookies, vanilla, milk &
fresh cream

AFFOGATO.....5.70

vanilla ice cream, espresso

DIGESTIFS

AMARO MONTENEGRO.....3.50

AVERNA.....3.50

GRAPPA.....3.50

COGNAC3.50

SIGNATURES

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 PARMIGIANO SOUR8.90 grappa, tawny port, fresh lemon juice, parmigiano infused whey, honey, black pepper	
 PAESANO R6.90 mint & olive infused gin, fresh mandarin juice, fresh lemon juice, homemade olive syrup	
 OLIVIA R6.90 olives & basil infused gin, fresh lemon juice, sugar syrup, fresh basil, olive oil	
 DIAVOLA MULE R6.90 chili & coriander infused vodka, fresh lemon juice, homemade ginger syrup, ginger beer	

MOCKTAILS

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 PASSION FRUIT FAUJITO6 fresh lemon juice, passion fruit purée, brown sugar, mint, soda water	
 FRAGOMULE6 strawberry purée , fresh lemon juice, homemade ginger syrup, ginger beer	
 HOMEMADE ICED TEA6 black tea infusion, fresh lemon juice, sugar syrup, peach purée <i>available flavours: peach, mango, melon, strawberry, passion fruit</i>	

LE BOLLICINE

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 BELLINI R8.90 peach purée , prosecco	
 ROSSINI R8.90 strawberry purée , prosecco	
 CASSISINI8.90 crème de cassis, prosecco	

I MARTINI

	€
 DIRTY MARTINI R6.90 gin, olive brine, dry vermouth	
 CICCIOLINA MARTINI9.90 vodka, plum jam, fresh lemon	
 CAPRESE MARTINI R7.90 vodka, tomato sauce, fresh basil, balsamic vinegar, salt, black pepper	

I NEGRONI

	€
 NEGRONI CLASSICO R6.90 red vermouth, campari, gin	
 SBAGLIATO R7.90 red vermouth, campari, prosecco	
 WHITE NEGRONI7.90 clarified vermouth & campari, rosemary – basil infused gin	

G'N'T SERVIZIO PERFETTO

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 RADISH G & T R6.90 wild berries & hibiscus infused gin, tonic water, berries, dried lime	
 LUCIANO'S G & T R6.90 cucumber infused gin, tonic water, mint, black peppercorn	
 MEDITERRANEO G & T R6.90 olives & basil infused gin, mediterranean tonic, dried lemon , fresh basil	

RIVIERA CLASSICS

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 ITALIAN MULE R 7.90 cucumber infused gin, fresh lemon juice, homemade ginger syrup, ginger beer	
 BOULEVARDIER7.90 campari, red vermouth, bourbon	
 MAURESQUE R6.90 pastis, almond syrup, water	
 LE CÔTE D'AZUR7.90 côtes-de-provence rosé, elderflower liqueur, elderflower soda, fresh rosemary	

I SPRITZ

	€
 ELDERFLOWER SPRITZ9.90 elderflower liqueur, prosecco, soda water	
 LIMONCELLO THYME SPRITZ9.90 limoncello, fresh thyme, prosecco, soda water	
 WATERMELON SPRITZ8.90 fresh watermelon juice, fresh lemon juice, sugar syrup, soda water	

CLASSICS

	€
 APEROL SPRITZ R7.90 aperol, prosecco, soda water	
 CAMPARI SPRITZ R8.90 campari, prosecco, soda water	
 VENTURO SPRITZ R7.90 venturo, prosecco, soda water	

DESSERT COCKTAILS

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 TIRAMISU ESPRESSO MARTINI9.90 vodka, coffee liqueur, crème de cacao, espresso, cream, savoiardi	
 SGROPPINO9.90 lemon sorbet, vodka, white wine	



WATER & SOFT DRINKS

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STILL WATER (33CL)	2.50
SPARKLING WATER (33CL)	2.50
STILL WATER (75CL)	4.00
SPARKLING WATER (75CL)	4.00
ORANGE JUICE	2.50
PINEAPPLE JUICE	2.50
CRANBERRY JUICE.....	2.50
PREMIUM BOTANICAL TONIC	3.70
PREMIUM CHERRY BLOSSOM TONIC.....	3.70
GINGER ALE	3.70
COCA COLA.....	2.90
COCA COLA ZERO	2.90
SPRITE	2.90
RED BULL.....	4.25

HAPPY HOUR

DAILY FROM 4 TO 7 PM

All selected cocktails at €5.90
marked with a 

Selected draft beers and prosecco
at €3.50

MILKSHAKES

300ml / 400ml

available from 8:00 am till 4 pm daily €

TROPICAL PARADISE	4.95 / 5.70
mango, pineapple, coconut milk	
COOKIES & CREAM DELIGHT.....	4.95 / 5.70
chocolate cookies sauce, crushed chocolate cookies, vanilla, milk & fresh cream	
MIXED BERRIES MILKSHAKE	4.9 / 5.70
mixed berries, milk	
POWER FUEL.....	4.95 / 5.70
almonds,banana, honey, almond milk	

SMOOTHIES

300ml / 400ml

available from 8:00 am till 4 pm daily €

MANGO PASSION.....	5.25 / 5.75
mango, passionfruit, pineapple	
GREEN APPLE DELIGHT	5.25 / 5.75
green apple, cucumber, kiwi, lime	
RICH PEACH.....	5.25 / 5.75
peach, melon, orange, apple	
STRAWBERRY KIWI LIME.....	5.25 / 5.75
strawberry, kiwi, lime	

VIBRANT PRESS

300ml / 400ml

available from 8:00 am till 4 pm daily €

TROPICAL BREEZE	5.50 / 6.25
pineapple & mango juice, coconut water	
CITRUS BURST.....	5.50 / 6.25
orange, grapefruit & lemon juice	
GREEN BUDS	5.50 / 6.25
cucumber, apple, lemon & celery juice	
WATERMELON DELIGHT.....	5.50 / 6.25
watermelon, apple, strawberry	

FRESH JUICES

300ml / 400ml

available from 8:00 am till 4 pm daily €

FRESH ORANGE JUICE.....	5.00 / 5.75
FRESH APPLE JUICE	6.00 / 6.75

HOT BEVERAGES

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ESPRESSO.....	2.20
DOUBLE ESPRESSO.....	4.00
AMERICANO.....	2.70
MACCHIATO	2.50
CAPPUCCINO	3.00
CAPPUCCINO MEDIUM.....	3.50
LATTE	3.50
ICED LATTE.....	3.50
VANILLA ICED COFFEE.....	3.70
MACHA ICE COFFEE.....	4.00
PISTACHIO LATTE	5.00

BEERS & CIDERS

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BIRRA MORETTI (25CL).....	4.00
BIRRA MORETTI (50CL)	8.00
ESTAMINET – BELGIUM (25CL).....	2.75
ESTAMINET – BELGIUM (50CL).....	5.50
PERONI NASTRO AZZURO (33CL)	5.50
LORD CHAMBRAY (33CL)	8.50
San Blas IPA	
LORD CHAMBRAY(33CL).....	8.50
Golden Bay Blonde Ale	
SOMERSBY APPLE (33CL).....	8.00
SOMERSBY RASPBERRY & LIME (33CL)	8.00

WINES

GLASS/ BOTTLE

SPARKLING

PROSECCO – BORGO DEL COL ALTO	6/25
Veneto, Italy	
AIR DE CLARET – BLANC DE NOIR BRUT ...	12/48
Crement de Bordeaux, France	
POMMERY BRUT ROYAL	120
Champagne, Italy	

WHITE

1919 MARSOVIN	8/29
Chardonnay, Moscato, Girgentina – Malta	
FALANGHINA – ORTEGA	5/23
Beneventano, Italy	
PECORINO– RISEIS.....	7/28
Abruzzo, Italy	
MUSCADET SÈVRE & MAINE SUR LIE	6/25
CHÂTEAU DE LA BOTINIÈRE – Loire	
LE CANON BLANC DE NOIR	9/35
Merlot, Cabernet Franc – Bordeaux, France	
SANCERRE	14/58
DOMAINE DE CÔTES BLANCHES Sauvignon Blanc – Loire	

ROSÉ

LE CANON	9/35
Merlot, Cabernet Franc – Bordeaux, France	
COTES DE PROVENCE	9/35
Grenache, Cinsault, Rolle, Syrah, Carignan – Côtes du Provence, France	

RED

1919	8/30
Gellewża – Malta	
PRIMITIVO – PIANTAFERRO	5/25
Puglia, Italy	
CHIANTI CLASSICO	9/38
BADIA A COLTIBUONO Sangiovese – Toscana	
CÔTES-DU-RHÔNE ‘RÉSERVE’	8/34
FRANCOIS JEANTET Syrah – Southern Rhone	
CHÂTEAUPUY CARPIN.....	7/29
Merlot, Cab Sauvignon – Bordeaux, France	