

• 237 •
CORNER



CORNER TO DRINK



APECORNER



CORNER À LA CARTE



WINE CORNER



Corner “mozzichetti”

6€ / 4pcs

2€ each

**Delicious mozzichetto**

(mortadella, stracciatella cheese and pistachio grains)

G/M/N/S

Salmon mozzichetto

(salmon, avocado and mayo)

G/F/N/S

Scapece mozzichetto

(stracciatella cheese and zucchini marinated in vinegar)

G/M/E

Pesto mozzichetto

(pesto and tomato confit)

G/N/M

Cheese mozzichetto

(erborinato cheese and sweet and sour onion)

G/M

Chef's choice

Mozzichetti

Sfizio di salumi

(choice of cured meats especially chosen for you)

S

13

Sfizio di salumi e formaggi

(choice of cured meats and cheese especially chosen for you)

S/M

15

Sfizio di formaggi

(choice of cheese especially chosen for you)

M

13

Il tagliere della follia

(the best choice of cured meats and cheese served with jam, honey and focaccia)

S/M/G

50
(2 persone)**Pinzimonio**

(raw vegetables with extra virgin olive oil)

C

5

Pane burro e alici

(bread, butter and Mar Cantabrico anchovies)

G/M/F

7

Tomino al tegamino

(tomino cheese cooked in a pan)

M

8

Small aubergine balls (4pcs)

M/G/E

6

Tartelletta Corner 237

(chef choice of small quiche prepared for you)

7

A'baccalà

(tempura fried baccalà fish)

F/G

5

Cartoccio di verdure miste

(fried mixed seasonal vegetables)

G

6

Cartoccio alici

(fried anchovies)

G/F

6

Tris di pizzottelle napoletane

(fried pizza bread with three different toppings)

G/M/S/N

8

Mini Suppli classico (3pcs)

(typical roman plate of small rice ball with tomato and mozzarella)

G/M

2.50

Mini Crocchette di patate (3pcs)

(typical roman plate with potatoes and mozzarella)

G/M

2.50

Chips

(hand made fried potatoes)

3

Chips cacio e pepe

(hand made fried potatoes with cheese and pepper)

M

3.50

Mediterranean Salad

(tomato, black olives, feta cheese, cucumber and onions)

M

8

Salmone salad

(salad, salmon, avocado and/or red fruits and toasted almonds)

N/F

10

Chef ceasar salad

(lettuce, chicken, bacon, toasted bread, parmesan flakes and ceasar sauce)

G/M/S/E

10

Wok sautéed vegetables with basmati rice

SO

8

Apecorner

**HAMBURGER CORNER**

(served with potato sticks)



Hamburger ClassicOne (beef burger with lettuce, tomato and onion) G/MU	12
Cheese Burger (beef burger with lettuce, tomato, onion and cheddar cheese) G/MU/M	12
Bacon Cheese Burger (beef burger with lettuce, tomato, onion, cheddar cheese and bacon) G/MU/M/S	12
Stracciabi (beef burger with artichokes cream, dry tomatoes and stracciatella cheese) G/MU/M	13
Enrichè (beef burger with caramelized onion, cheddar cheese, pecorino and fresh spinach) G/SE/M/E/S	13
Carbonara (beef burger, pecorino fondue, bacon and bismarck eggs) G/MU/M/E/S	13
A'pollo (chicken burger with tomato, lettuce and cocktail sauce) G/SE/E	13
Vegantò (vegan burger with chickpeas, lettuce and grilled zucchini) G/SE	13
Choice of mini hamburger (enrichè, cheese burger and bacon cheese burger) G/M/S	10
Pita Corner (pita bread filled by the chef) G	12

Hamburger

**PIZZA GOURMET CORNER**

Pizza Corner 237 (mozzarella cheese, pesto, parma ham, tomato and stracciatella cheese) G/M/N/S	12
Pizza Crostino 237 (mozzarella cheese, tomato, cooked ham, pistachio grains and basil) G/M/S/N	12
Pizza Parmigiana (tomato, mozzarella cheese, aubergines, basil and parmesan) G/M	12
Pizza zucchine e burrata (mozzarella cheese, zucchini and burrata cheese) G/M	12
Pizza fiori di zucca e alici (mozzarella cheese, zucchini flowers and Mar Cantabrico artichoves) G/M/F	12
Pizza Margherita DOP (tomato, bufalo mozzarella, basil and parmisan cheese) G/M	12
Pizza Speck (mozzarella, speck, brie cheese and nuts) G/M/N/S	12
Special Pizza of the day (chef's choice for you)	12
Pizza marinara (tomato and fresh small tomatoes) G	10
Focaccia bianca (pizza bread with exytra vergin olive oil and rosemary) G	6

Pizza Gourmet

**DESSERTS**

Corner of delicious desserts	
Sbriciolata con gocce di cioccolato (sweet puff pastry, chantilly crème and chocolate chips) E/G/N/M	3
Sbriciolata alla fragola (sweet puff pastry, chantilly crème and strawberries) E/G/N/M	3
Crema chantilly e amarena (sweet puff pastry, chantilly crème and black cherry) E/G/N/M	3
Budino di cioccolato (sweet puff pastry and chocolate pudding) E/G/N/M	3
Cheese cake E/G/N/M	3
Tiramisù (a coffee flavoured typical Italian dessert with mascarpone cheese) E/G/N/M	3
Fiocchi di neve di Poppella (small soft brioche with milk, cream, ricotta and vanilla) E/G/N/M	2.50
Sfogliatella di Poppella (sweet puff pastry, ricotta and candied fruits) E/G/N/M	3
Frolla di Poppella E/G/N/M	3
Bondolfi creamy coffee ice cream E/G/N/M	3.50
Affogato al caffè (vanilla ice cream with hot espresso coffee on top) E/G/N/M	4
La coppa del Corner (a choice of our artisanal home made ice cream: chocolate, pistachio, vanilla, cream and chocolate chips, nuts, nutella, black cherry, yoghurt, strawberry, lemon and mango and berries) E/G/N/M	5

Desserts

S/Sulphite ● P/Peanuts ● C/Crustacean ● N/Nuts ● G/Gluten ● M/Milk ● L/Lupins
SH/Shellfish ● F/Fish ● C/Celery ● MU/Mustard ● SE/Sesame ● SO/Soya ● E/Eggs



WHITE WINES

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Poggio le volpi (roma / DOC / 2020 / DOC / 12,50% / malvasia puntinata)	18
Muri Gries (pinot Bianco / 2021 / DOC / 13,50% / pinot bianco)	23
Muri Gries (gewurztraminer / 2021 / DOC / 14,50% / gewurztraminer)	22
Cantine di Pitigliano (gli archi / 2021 / DOC / 12% / trebbiano, grechetto, chardonnay)	17
Cantine li Seddi (vermentino di gallura / 2021 / DOCG / 14% / vermentino)	19
Cà dei Frati (i frati / 2021 / DOCG / 13% / turbiana)	23
Marco Felluga (maralba / 2020 / DOC / 12,50% / ribolla gialla)	24
Marco Carpineti (capolemole / 2020 / DOC / 13% / bellone)	18
Elena Walch (pinot grigio / 2020 / DOC / 13% / pinot grigio)	24
Marco Felluga (collio / 2020 / DOC / 13,50% / chardonnay)	23
Antonutti (pinot grigio ramato / 2020 / DOC / 13,50% / pinot grigio)	24
Pontemagno (pecorino offida / 2021 / DOCG / 13,50% / pecorino)	18
Martin & Sohn (paliadium / 2020 / DOC / 13% / riesling renano, schiava)	20
Martin & Sohn (muller thurgau / 2021 / DOC / 12,50% / muller thurgau)	20
Cantine di Pitigliano (nel tufo / 2021 / DOC / 12,50% / vermentino)	18

White wines



RED WINES

Petra (hebo / IGT / 2019 / 14% / cabernet sauvignon, merlot, sangiovese)	23
Cincinnato (polluce / IGT / 2019 / 14% / nero buono)	18
Muri Gries (lagrein / 2021 / DOC / 13,50% / lagrein)	24
Muri Gries (pinot nero / 2021 / DOC / 13% / pinot nero)	24
Giuliani (petrizza / 2018 / IGT / 13% / primitivo)	22
Carminucci (rosso piceno sup. / 2019 / DOC / 14% / montepulciano, sangiovese)	22
Poggio le volpi (roma DOC / 2020 / DOC / 13,50% / cesanese, syrah)	22
Antinori (il bruciato / 2020 / DOC / 13,50% / cabernet sauvignon, merlot, cabernet franc, syrah, petit verdot)	37
Casale Triocco (montefalco sagrantino / 2015 / DOCG / 14,50% / sagrantino)	22
Usiglian del Vescovo (mora del roveto / 2019 / IGT / 14% / cabernet sauvignon, sangiovese)	18

Red wines



SPARKLING WINES

Villa Crespia (miolo franciacorta brut / DOCG / 12,50% / chardonnay)	32
Col Sandago (prosecco DOC brut / DOC / 2020 / 11,50% / glera)	20
Vinicola Cide (mia passion cuvee brut / 2021 / IGT / 11% / chardonnay)	17

Sparkling wines



served with chips, green olives and caper flowers

€

Bossa Nova (bourbon whiskey, coffee liqueur, lemon juice, cordial lime, mango syrup and vino roboso liqueur)	10
Celaia (mezcal, lime juice, grapefruit juice and mango syrup)	10
Beer Mojito (rum, IPA beer, mint, lime and brown sugar)	12
Roman Mule (red vermouth, cynar, ginger beer, lime and cucumber)	10
Ginostra (gin tanqueray, maraschino, crème de cacao, lime juice, brown sugar and tabasco)	10
Bebe's (vodka/whiskey, cordial lime, blueberry juice and crème de bananes)	10
Napoleon (vsop cognac, crème de cassis, bordiga red vermouth and celery bitter)	12
Amanda's (white rum, passoa, cordial lime and kiwi)	10
Trisour's (london dry gin, grapefruit juice, brown sugar and cordial lime)	10
Trisour's 3 (tanqueray gin, fresh orange juice, cordial lime, passion fruit syrup and black pepper)	10
Gin Tonic (tanqueray gin and tonic water) <i>This price could be different depending on the gin chosen</i>	10
Spritz Aperol/Campari (bitter, prosecco and seltz)	7
Moscow Mule (vodka, ginger beer and lime juice)	10
Champagne Cocktail (champagne, cognac, sugar and angostura)	14
Glass of white wine	6
Glass of red wine	6
Glass of Prosecco	6
Glass of Franciacorta	8

Alcohol Drinks

Virgin Mojito (lime, brown sugar, mint and lemonade)	7
Cimelio (lime, cucumber, lemon soda, gazzosa (Italian kind of soda) and grenadine)	7
Blueberry Crush (blueberry juice, orange juice, ginger beer and soda water)	7
Sweet Peach (peach juice, ananas juice, fresh orange juice, cedar juice and mango syrup)	7
The barman choice for you	7
White/red bitter	3.50
Crodino (non-alcoholic bitter aperitif made of herbal extracts and sugar)	3.50
Ginger beer	3.20
Tomato juice	4
Tonic water	3.20

Non alcoholic drinks

Messina 33 cl.	4
Menabrea 33 cl.	4
Menabrea 66 cl.	6
Unfiltered Ichnusa 33 cl.	4
Theresianer Pils draft unfiltered (0,2 lt)	4
Theresianer Pils draft unfiltered (0,4 lt)	6
Theresianer Ipa draft unfiltered (0,2 lt)	4
Theresianer Ipa draft unfiltered (0,4 lt)	6

Beers

Amaro (a typical italian digestive liquer)	4
Stolichnaya Vodka*	5
Red Label Johnny Walker Whisky*	5
Jack Daniel's Whiskey*	5
Passito di Verduzzo (typical italian sweet wine)	6
Berta Villa Prato White Grappa* (typical italian brandy distilled from marc after wine-making)	4
Sibona AlbaSole barricata Grappa* (typical italian brandy distilled from marc after wine-making)	5
Pampero Especial Rum*	5
Martell VS Cognac*	7
Baileys	5

Spirits

* The price could change according to the spirit chosen.