

BLACKMARKET



HALL

FOOD



APERITIF TASTINGS

Our aperitif tastings are available
from 6 pm to 8 pm.
Sundays from 5 pm.
A drink of your choice is included
with each tasting.

VEGETARIAN

- Bruschetta with organic vegetable caponata (aubergine, courgette, red onion and celery) •
- Mini beet tartare with tomato chickpea hummus •
- Crispy organic vegetable meatball •
- Raw courgette spaghetti with basil pesto, cherry tomatoes and black olives •
- Bruschetta with red cabbage julienne marinated in apple cider vinegar with fennel seeds and vegan mayonnaise •

13 euro (1, 6)

MONTI

- Lean pork loin from the Marche region •
 - Cremoso dei Colli Sabini cheese •
- Mini pulled pork burger with barbecue sauce •
 - Mini classic bacon cheeseburger •
- Skewer with californian prune, lardo di Colonnata PGI and honey mustard •

15 euro (1, 7, 10)

MARE

- Mackerel meatball •
- Mini burger with panko breaded prawn, tabasco mayonnaise and rocket •
 - Bruschetta with salmon carpaccio and guacamole •
- Mini burger with tuna tataki, tomato chickpea hummus and organic caramelised red onion •
- Crispy panko breaded cod with classic homemade mayonnaise •

16 euro (1, 2, 3, 4, 10) # *

DRINKS SELECTION

WHITE WINE

Heila White Organic DOC - Alcesti

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RED WINE

Heila Red Organic DOC - Alcesti

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ROSE' WINE

Idea Rosa di Primitivo IGP - Varvaglione

SPARKLING WINE

Prosecco Balbinot DOC - Le Manzane

BEERS

Kozel Lager

Peroni gluten free bottled 33 cl.

COCKTAILS

El Drupa

Italicus Spritz

Spritz Veneziano

Hugo

Beefeater Tonic

SOFT DRINKS

Coca Cola / Coca Zero

Red Bull Classic

Succhi di Frutta

Ginger Ale

Sanbitter bianco / rosso

Chinotto