

# BOLLICINE

THE ART BAR

LUNCH-EARLY DINNER MENU

**GREEK SALAD - € 14**

TOMATO CHERRIES, CUCUMBER, ONIONS, GREEN PEPPER,  
FETA CHEESE, CAPER, OLIVES, EXTRA VIRGIN OLIVE OIL

**CRSPY RICE - € 24**

SEA BASS TARTAR, LIME ZEST, HERRING EGGS

**ZUCCHINI CARPACCIO SALAD - € 14**

FRESH MINT, BABY ROCKET, GRAVIERA NAXOU

**SALMON TARTARE - € 24**

CAPER, DIJON MUSTARD, PARSLEY, ONION, RED PEPPER, LIME, OLIVE OIL

**VITELLO TONNATO - € 22**

BEEF FILLET, CAPER, LEMON ZEST, ROCK FENNEL, PARSLEY

**BLACK PILLOW BREAD - € 16**

FISH RAW SALAD, TOMATO CONFIT, MARINATED SARDINES, LIME ZEST

**SEA BASS CRUDO - € 24**

LIME, EXTRA VIRGIN OLIVE OIL, FRESH BASIL, GINGER, SALT FLAKES

**GARGANELLI AMATRICIANA - € 16**

FRESH TOMATO SAUCE, SMOKED PANCETTA, FRESH BASIL

**PACCHERI RAGU - € 18**

SLOW COOKED ANGUS SHORT RIBS, SAGE, PARMESAN

**BOTARGA PASTA - € 28**

GARLIC, TOMATO CHERRIES, PARSLEY, LEMON

**FLAT SQUID INK BREAD - € 22**

SHRIMPS\*, MUSSELS, CLAMS, LEMON, PARSLEY, CHILI, TOMATO CHERRIES

**MINI BEEF BURGERS - € 18**

TRUFFLE-MAYO, AGED CHEDDAR, PICKLED CUCUMBER, ONION, ROCKET

**SALMON BURGER - € 24**

SPICY-MAYO, AVOCADO, SOY & ORANGE SAUCE, MARINATED CUCUMBER

**BOTARGA - € 35**

LEMON BUTTER, TOASTED BREAD

**SALMON GRAVLAX - € 24**

CHIVES, LIME & WASABI CREAM

\*Frozen

-All our products are fresh. The oil we use is extra virgin olive oil.

In case you are allergic to any ingredient, please inform our staff. Prices include VAT.