

SPREADS	
TRILOGY	– 15€
Fava bean hummus, whipped ricotta, Charred Pepper purée Served with pinsa bianca.	
SMALL PLATES	
WAGYU CARPACCIO	– 24€
Artichokes, parmesan, black truffle	
6 OYSTERS	– 15€
cocktail sauce, mignonette	
CRAB TOAST	– 18€
vadouvan aioli, pink peppercorn, crispy shallot	
OCTOPUS CATALANA	– 18€
tomato, pickled red onion, Riviera Olive	
PROSCIUTTO DI PARMA	– 15€
Fresh mozzarella, confit cherry tomato	
IMPEPATA DI COZZE	– 14€
local mussels, garlic, white wine, black pepper, served with pinsa bianca	
FRITTO MISTO	– 18€
calamari, shrimp, zucchini, eggplant, Lemon maio	
SALADS	
GREEN MIX LEAF	– 7€
lemon vinagrete, herbs and Parmesan	
TOMATO SALAD	– 9€
herbs, red onion, cucumber, feta cheese	
SALADA CAPRESE	– 14€
Tomato, avocado, mozzarella, basil, and balsamic reduction	
BURRATA	– 13€
smoked eggplant puree, cherry tomato, arugula & balsamic reduction	
EXTRAS	
PARMESAN	– 2€
HOMEMADE CHILLI OIL	– 2€
DIJON MUSTARD	– 2€
VEGETABLES	
BRAISED ARTICHOKEs	– 13€
mint, taralli crumble, lemon	
GREEN BEANS	– 9€
parmigiano fondue, chili flakes	
BROCCOLINI	– 11€
garlic, chilli flakes, olive oil	
ROSEMARY FRIES	– 10€
fried rosemary, truffle oil seasoning	
SAUTÉED LEMON POTATOES	– 8€
PINSAS	
CLAMS	– 19€
Mozzarella, fresh clams, coriander oil, and fleur de sel	
PEPPERONI	– 18€
Pepperoni, tomato sauce, mozzarella, and arugula	
MARGHERITA	– 14€
tomato, basil, fresh mozzarella	
MORTADELLA	– 18€
burrata di Andria, bronte pistachio	
MUSHROOM	– 23€
porcini, shaved black truffle, fontina	
SPICY ‘NDUJA	– 22€
Mozzarella, cherry tomato, tomato sauce, and chili	
VEGETABLE	– 16€
grilled seasonal vegetables	
SANDWICHES	
MORTADELLA	– 15€
eggplant, arugula, hojiblanca olive oil, stracciatella	
GRILLED ZUCCHINI	– 13€
caramelized onion, mint salsa verde, caper aioli	
BARLUME BURGER	– 20€
pinsa bun, red cheddar cheese, tomato, red onion, chipotle mayo	
CRISPY FISH BURGER	– 18€
pinsa bun, aioli, cabbage slaw	
PASTA	
LOBSTER AND PRAWN PAPPARDELLE	– 24€
Cherry tomato, Riviera olives, tomato sauce, and parsley	
LINGUINI WITH CLAMS	– 20€
clams, bottarga, lemon zest, hojiblanca olive oil	
GNOCCHETTI	– 23€
mussels, calamari, prawns, seabass, clams	
BUSIATE	– 19€
duck ragu, orange zest, parmigiano	
CALAMARATA	– 16€
eggplant, tomato, basil, ricotta salata	
PACCHERI	– 20€
fresh tuna, riviera olive, caperberry, cherry tomato	
MAINS	
ROASTED CHICKEN	– 20€
romesco, hojiblanca olive oil	
DRY-AGED RIBEYE	– 35€
porcini rub, roasted garlic, rosemary	
MEDITERRANEAN BRANZINO	– 29€
charred orange, pistachio herb butter	
GRILLED PRAWNS	– 27€
tarragon butter, lemon	
DESSERTS	
TIRAMISSU	– 10€
PANNACOTA	– 9€
pineapple jam with pink peppercorn, mint gel	
SEASONAL FRUIT PLATTER	– 13€
with ice cream	
ICE CREAM SELECTION	– 14€
3 scoops (Pistachio, hazelnut, & coffee)	
ICE CREAM	– 4,5€
1 scoop	

KIDS MENU

STARTER

VEGETABLES CRUDITÉ	_ 6,5€
CREAM OF VEGETABLES	_ 4,5€

SIGNATURE COCKTAILS

LIMONCELLO LYCHEE SPRITZ	_ 16€
Limoncello, lychee juice, sparkling wine, soda	
ELDERFLOWER ROYAL	_ 16€
Elderflower liqueur, fresh mint, fresh raspberry, Prosecco	

SOFT DRINKS

COCA-COLA	_ 4€
COCA-COLA ZERO	_ 4€
FANTA ORANGE	_ 4€
SPRITE	_ 4€
FUZE PEACH	_ 4€
FUZE LEMON	_ 4€
GINGER ALE	_ 4€
GINGER BEER	_ 4€
FEVER TREE PINK	_ 4€
FEVER TREE INDIAN	_ 4€
FEVER TREE MED.	_ 4,5€
FEVER TREE LIGHT	_ 4€

NATURAL JUICES

PINNAPLE	_ 3€
ORANGE	_ 5€
APPLE	_ 3€
FRESH LEMONADE	_ 5€

MAIN COURSES

CALAMARATA OR LINGUINE	_ 9€
Choice between, tomato sauce, butter and parmesan cheese	
NUGGETS	_ 12€
Choose Chicken or fish with French fries	

MEDITERRANEAN PALOMA	_ 18€
Plata tequila, Aperol, Campari, homemade rosemary & cardamom honey, citrus, grapefruit soda	
SPICY NEGRONI	_ 19€
Mezcal, Campari, sweet vermouth, jasmine rice, espelette pepper	
AMARETTO SOUR	_ 18€
Bourbon, Amaretto, citrus, egg white, syrup	

BEERS & CIDERS

MORETTI 0,33L	_ 7€
SAGRES 0,30L	_ 3€
SAGRES 0,50L	_ 6€
HEINEKEN 0,30L	_ 4€
HEINEKEN 0,50L	_ 7€
HEINEKEN 00%	_ 6€
BANDIDA DO POMAR 0,30L	_ 4,5€
BANDIDA DO POMAR 0,50L	_ 7,5€
GUINNESS 0,25L	_ 6€
GUINNESS 0,50L	_ 9€

SANGRIA

WHITE	_ 30€
RED	_ 30€
LAMBRUSCO ROSÉ	_ 50€
CHAMPAGNE	_ 130€

MINI CHEESEBURGER	13€
Served in Pinsa Bread with tomato, lettuce, cheese, mayonnaise	

DESSERT

ICE CREAM	_ 3,5€
1 scoop (Strawberry, vanilla, & chocolate)	
FRESH FRUIT PLATE	_ 7€
Mango, kiwi, pineapple, and strawberry	

CLASSIC COCKTAILS

OLD FASHIONED	_ 15€
MARTINI	_ 15€
EXPRESSO MARTINI	_ 15€
PORNSTAR MARTINI	_ 15€
MOSCOW MULE	_ 15€

WATER

NON SPARKLING	_ 4,5€
AQUA PANNA	_ 7€
SPARKLING	_ 4,5€
SAN PELLEGRINO	_ 8€
CASTELO	_ 4€
CASTELO FINNA	_ 4€

CAFETERIA

ESPRESSO	_ 2,5€
CAPPUCCINO	_ 4€
FLAT WHITE	_ 4€
AMERICANO	_ 3,5€
ICE COFFEE	_ 6€
AFOGATTO	_ 7€

TEAS

BLACK	_ 4€
GREEN	_ 4€
CHAMOMILE	_ 4€
FRESH MINT TEA	_ 5€