

**QUIN**  
FOOD & MUSIC  
**QUIN**

**MENÙ**

# 0 - TAPAS

**1 | TUNA TARTARE** 🌿 ❄️ | 15€ <sup>04</sup>

YELLOWFIN TUNA TARTARE, TOMATO CONCASSE, MIXED-GREEN SALAD, ANCHOVY AND CAPERS DRESSING.

**2 | TEMPURA MUSSELS** ❄️ | 8€ <sup>01,06,14</sup>

IONIAN MUSSELS, CURRY MAYO

**3 | OCTOPUS AND LEMONGRASS** 🌿 ❄️ | 14€ <sup>04</sup>

LOW TEMPERATURE COOKED OCTOPUS, LEMONGRASS, PINK PEPPER, COCONUT MAYO

**4 | "PODOLICA" TARTARE WITH EGG** 🌿 | 16€ <sup>03,07,10</sup>

TARTARE FROM LOCAL "PODOLICA" CATTLE, LOW TEMP. COOKED EGG, MIXED SALAD, SOUR CREAM

**5 | MEATBALLS & PECORINO CHEESE** | 11€ <sup>01,03,07</sup>

BEEF MEATBALLS, PECORINO CHEESE FONDUE, SUNDRIED TOMATO FLAKES

**6 | VENISON CAPRACCIO** 🌿 ❄️ | 16€ <sup>07,08,09</sup>

VENISON LOIN, CELERY MAYO, MANGO, GRANA PADANO CHEESE

**7 | FRIED CACIOCAVALLO CHEESE** ■ | 11€ <sup>01,07</sup>

FRIED CACIOCAVALLO CHEESE, SPICY MANGO KETCHUP.

**8 | INGOT OF AUBERGINE** ■ 🌿 | 8€ <sup>01,07</sup>

AUBERGINES, LOCAL RICOTTA CHEESE, BREAD CRUMBLE

🌿 GLUTEN FREE | 🌱 VEGAN | ■ VEGETARIAN | ❄️ FLASH FROZEN | 🧊 FROZEN  
👉 🌿 GLUTEN FREE UPON REQUEST | 👉 🌱 VEGAN UPON REQUEST

# 0 - TAPAS

## 9 | BUFFALO MOZZARELLA SPHERES | 9€

### 9.1 | CAPOCOLLO AND CARAMELIZED ONION | 01,07

BUFFALO MOZZARELLA, APULIAN CAPOCOLLO (CURED MEAT), CARAMELIZED ONION

### 9.2 | PROSCIUTTO, ALMONDS AND BASIL | 01,07,08

BUFFALO MOZZARELLA, PROSCIUTTO, BASIL CREAM, TOASTED ALMONDS

### 9.3 | VEGGIE | 01,07

BUFFALO MOZZARELLA, GRILLED AUBERGINE, PEPPERS CREAM, ZUCCHINI CHIPS

# 1- “PRIMI”

## 11 | SHRIMPS SPAGHETTI | 16€ 01,02,07





“GENTILE” SPAGHETTI, YELLOW CHERRY TOMATOES, SHRIMP TARTARE, FRESH LOCAL STRACCIATELLA CHEESE, LIME

## 12 | AMATRICIANA PASTA | 14€ 01,07

GIANT “GENTILE” FUSILLI, SEASONAL VINE TOMATOES, PECORINO CHEESE FONDUE, CRUNCHY GUANCIALE (PORK JOWL CURED MEAT)

## 13 | SAFFRON RISOTTO | 16€ 07,09

“GOIO” RICE, SALTED BUTTER, PARMESAN CHEESE, SAFFRON

 GLUTEN FREE |  VEGAN |  VEGETARIAN |  FLASH FROZEN |  FROZEN  
 GLUTEN FREE UPON REQUEST |  VEGAN UPON REQUEST

# 1 & 2 - MAIN

**21 | SEA BASS SANDWICH** ❄️ 🌿 | **16€** <sup>04,06</sup>

JONIAN SEA BASS, CRUNCHY VEGETABLES WITH SOY, MAWO WITH CITRUS FRUITS

**22 | TUNA AND STRACCIATELLA** ❄️ 🌿 | **20€** <sup>04,07</sup>

YELLOW FIN TUNA, LOCAL STRACCIATELLA CHEESE, GREEN LEAVES, LEMONGRASS

**23 | MEDITERRANEAN SQUID** ❄️ 🌿 | **17€** <sup>04</sup>

GRILLER SQUID, MEDITERRANEAN SAUCE

**24 | FILLET AND CARDONCELLI** 🌿 | **21€** <sup>06</sup>

FILLET FROM LOCAL "PODOLICA" CATTLE, SAKE AND SOY REDUCTION SAUCE, CARDONCELLI MUSHROOMS, THYME

**25 | TAGLIATA WITH GRANA AND PRIMITIVO** 🌿 | **20€** <sup>07</sup>

TAGLIATA FROM LOCAL "PODOLICA" CATTLE, ROCKET, GRANA PADANO CHEESE, PRIMITIVO REDUCTION SAUCE

**26 | LAMB CHOPS** ❄️ | **21€** <sup>01,08</sup>

LOW TEMPERATURE COOKED LAMB CHOPS WITH NUTS AND PISTACHIO, POTATO CREAM, COULIS OF BERRIES

**27 | SUD'S BURGER** | **19€** <sup>01,07</sup>

BURGERS FROM LOCAL "PODOLICA" CATTLE, 'NDUJA (SPICY SAUSAGE CREAM), CACIOCACALLO CHEESE, ROASTED POTATOES OR GRILLED VEGETABLES

**28 | CAESAR SALAD** 🙅 🌿 | **14€** <sup>01,07</sup>

GRILL CHICKEN BREAST, ICEBERG, GRANA, BREAD CROUTONS, LEMON SAUCE

**29 | EGG AND PUMPKIN SALAD** 🟩 | **14€** <sup>01,03</sup>

LOW TEMP. COOKED EGG, CREAMY PUMPKIN SOUP, LOCAL CARDONCELLI MUSHROOMS, BREAD CROUTONS

🌿 GLUTEN FREE | 🌱 VEGAN | 🟩 VEGETARIAN | ❄️ FLASH FROZEN | 🧊 FROZEN  
🙅 🌿 GLUTEN FREE UPON REQUEST | 🙅 🌱 VEGAN UPON REQUEST

# 3 - GOURMET PIZZE

## 30 | PROSCIUTTO & GRANA | 14€ <sup>01, 07</sup>

LOCAL MOZZARELLA FROM THE VALLE D'ITRIA, DATTERINI (SMALL PLUM TOMATOES), PROSCIUTTO, ROCKET, GRANA PADANO CHEESE

## 31 | STRACCIATELLA & CAPOCOLLO | 15€ <sup>01,07</sup>

LOCAL STRACCIATELLA FROM THE VALLE D'ITRIA, LOCAL CAPOCCOLO (CURED MEAT CUT)

## 32 | SPICY SALAMI AND PRIMITVO | 13€ <sup>01,07</sup>

LOCAL MOZZARELLA FROM THE VALLE D'ITRIA, CRISPY SPICY SALAMI, GRANA PADANO CHEESE FLAKES, PRIMITIVO REDUCTION SAUCE

## 33 | "PODOLICA" TARTARE & CACIOCAVALLO | 16€ <sup>01,07,11</sup>

BEEF TARTARE FROM LOCAL "PODOLICA" CATTLE, CACIOCAVALLO FONDUE, SESAME SEEDS.

## 34 | STRACCIATELLA & DATTERINO | 13€ <sup>01,07,08</sup>

LOCAL STRACCIATELLA CHEESE FROM THE VALLE D'ITRIA, BASIL CREAM, ROASTED DATTERINO (SMALL PLUM TOMATOES), TOASTED ALMONDS.

 GLUTEN FREE |  VEGAN |  VEGETARIAN |  FLASH FROZEN |  FROZEN  
 GLUTEN FREE UPON REQUEST |  VEGAN UPON REQUEST

# 4 - TORPEDOES

**40 | SAUSAGE AND PROVOLONE CHEESE | 12€** <sup>01,07</sup>

IN LOCAL MOZZARELLA FROM THE VALLE D'ITRIA, POTATO CREAM WITH ROSEMARY, APULIAN SAUSAGE  
**OUT** SMOKED PROVOLA CHEESE FONDUE

**41 | AUBERGINE AND CACIO RICOTTA**  | **12€** <sup>01,07</sup>

IN LOCAL MOZZARELLA FROM THE VALLE D'ITRIA, FRIED AUBERGINES  
**OUT** DATTERINI (SMALL PLUM TOMATOES) SAUCE, CHEESE FLAKES

**42 | RICOTTA AND MORTADELLA | 13€** <sup>01,07,08</sup>









IN LOCAL MOZZARELLA FROM THE VALLE D'ITRIA, RICOTTA CHEESE, PISTACHIO  
**OUT** MORTADELLA

**43 | PROSCIUTTO & GRANA PADANO**  | **13€** <sup>01,07</sup>

IN LOCAL MOZZARELLA FROM THE VALLE D'ITRIA, DATTERINI (SMALL PLUM TOMATOES) SAUCE, GRANA PADANO CHEESE  
**OUT** PROSCIUTTO

**44 | CAPOCOLLO AND ZUCCHINI | 13€** <sup>01,07</sup>

IN LOCAL MOZZARELLA FROM THE VALLE D'ITRIA, FRIED ZUCCHINI  
**OUT** APULIAN CAPOCOLLO (CURED MEAT), CARAMELIZED ONION

 GLUTEN FREE |  VEGAN |  VEGETARIAN |  FLASH FROZEN |  FROZEN  
  GLUTEN FREE UPON REQUEST |   VEGAN UPON REQUEST

# 100 - DESSERT

**101 | CHOCOLATE MOUSSE**  | 8€ <sup>01,03,07,08</sup>

CENTRAL AFRICA 68% DARK “JAVARA” CHOCOLATE,  
ALMOND SHORTBREAD BISCUIT, CHOCOLATE GLAZE

**102 | LEMON PARADISE**  | 8€ <sup>01,03,07,08</sup>

PARADISE CAKE WITH LEMON SCENT, AMALFI LEMON  
JUICE CREAM, VANILLY, CHANTILLY CREAM

**103 | MONT BLANC**  | 8€ <sup>01,03,07,08</sup>

CRISPY SABLÉ SHORTCRUST PASTRY, RUM CHESTNUT  
CREAM, RUM CHESTNUT SPONGE CAKE, VANILLA  
BAVARIAN CREAM, CHESTNUT PASTE SPAGHETTI

**104 | THREE MIGNONS WITH CHOCOLATE**  | 8€ <sup>01,03,07,08</sup>





DARK “JAVARA” CHOCOLATE PARADISE CAKE AND:

68% DARK “JAVARA” CHOCOLATE MOUSSE

MILK JAVARA CHOCOLATE MOUSSE, RASPBERRY JELLY

MILK JAVARA CHOCOLATE MOUSSE, SALTED CARAMEL

**105 | SEASONAL FRUIT**  | 7€

 GLUTEN FREE |  VEGAN |  VEGETARIAN |  FLASH FROZEN |  FROZEN  
 GLUTEN FREE UPON REQUEST |  VEGAN UPON REQUEST

# BEVERAGE

## DRAFT BEERS

ASAHI SUPER DRY 0.20 CL | 3€

ASAHI SUPER DRY 0.40 CL | 5.5€

## BOTTLED/CAN BEERS

ASAHI SUPER DRY 0.33 CL | 3.5€

KOZEL LAGER DARK 0.33 CL | 3.5€

PERONI GRAN RISERVA BIANCA 0.50CL | 6€

PERONI GRAN RISERVA ROSSA 0.50CL | 6€

PERONI NASTRO AZZURRO LATTINA | 3.5€

PERONI GLUTEN FREE 0.33 CL | 3.5€

PERONI NASTRO AZZURRO 0.0 | 4€

## WATER

ACQUA PANNA - STILL 0.50 CL | 2€

SAN PELLEGRINO - SPARKLING 0.50 CL | 2€

PERRIER - SPARKLING 0.33 CL | 3€

## SOFT DRINK

COLA | FANTA | SPRITE | CHINÒ | 3€

ESPRESSO | 2€

COPERTO | 2€



**BUONA CUCINA,  
BUON BERE  
BUONA MUSICA.**

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