

## SPECIALS OF THE WEEK

Cantonese rice: with scrambled egg, peas, ham, courgettes, soybean sprouts, shitake mushrooms	2-4	€11.50
Cooked turkey carpaccio with tartar sauce and potato and green bean salad	2	€12.50
Courgette parmigiana with tomato coulis and shredded mozzarella	5	€11.00
Marinated salted cod with raw vegetables in oil and lemon	14	€15.00
Peppered mussels with croutons	1-13	€12.00
Fassona beef carpaccio with black truffle and pit cheese	5	€16.00

### LA BUFALATA

Buffalo mozzarella cheese with San Daniele ham	5	€14.00
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### GLOBE SPECIAL

DISHES INCLUSIVE OF ½ LT. MINERAL WATER AND ESPRESSO

<b>BREAK</b> – Roman style “saltimbocca” and potato gnocchi with butter and Parmesan cheese	1-2-5	€16.00
<b>UNICA</b> - Messina-style swordfish steak (with aromatic bread) and basmati rice with courgette sauce	1-2-14	€17.00

Broad beans, Pecorino cheese and speck risotto	5-11	€12.50
Homemade tagliatelle with Bolognese sauce	1-2-11	€13.00
Scialatielli pasta with *squid, anchovies, capers and turnip tops	1-13	€14.00

<b>DESSERT OF THE WEEK</b> - Orange essence cheese cake with candied orange peel covered in chocolate and marsala cream	1-2-5-6	€8.00
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**PLEASE NOTE: (\*) Frozen product**  
A large portion corresponds to one and a half portion  
Additional costs may be charged for change request

# RAW FISH

## TARTARE (OF ONE TYPE OF FISH)

Tuna\* / Salmon / Amberjack / Swordfish 14 €15.00

## MEDITERRANEAN DISH

selection of all types of fish tartare and king prawn\* 12-14 €21.00

## FILLETS (OF ONE TYPE OF FISH)

Tuna\* / Salmon / Amberjack / Swordfish 14 €15.00

## “RAW SPECIAL” DISH

selection of all types of raw fish fillets and king prawn\* 14-12 €21,00

SICILIAN KING PRAWNS\* - Rosso di Mazara 12 one portion / €15.00

SCAMPI\* 12 one piece / €6.00

BOILED KING CRAB (*king crab claw – 500 gr*) with tartar sauce 12-5 €45.00

BOILED ½ LOBSTER served with sauce 12-5 €24.00

OSCIETRA CAVIAR served toast and French butter 1-5-14 100 gr/ €99.00

*Please note: large portion corresponds to 1 ½ portion and price*

# OYSTERS 13

TARBOURIECH PERLE ROSE N°2 *Southern France (Etang deThoe)* €7.00

PLEIADE POGET PAPILLON N°5 *Marennes Oleron* €3.00

TSARSKAYA N°2 *Brittany (Mont St. Michel bay)* €6.00

GILLARDEAU N°2 *Marennes Oleron* €6.50

REGAL *Ireland* €5.50

MAJESTIC N°2 *Ireland (Donegal bay)* €6.00

SENTINELLE N°5 *Ireland (Dundrum bay)* €3.00

*Some oysters are seasonal, others are available throughout the year  
(ask our waiters for daily arrivals). Prices correspond to size.*

*(\*) Frozen product*

# PLATEAU

1-5-8-12-13-14

## PETIT

€ 18,00

n.2 oysters (size 5), n.2 cooked prawn, salmon tartare, cooked octopus\*  
with cherry tomatoes and olives, raw vegetables, cereal bread

## MINI

€ 24,00

n.2 oysters (size 5), n.2 oysters Fines de Clair, n.4 cooked prawn,  
n.4 bulot, raw salmon, n.2 croutons with Cantabrian Sea anchovies,  
raw vegetables

## MEDIUM

€ 37,00

n.2 oysters (size 5), n.4 oysters Fines de Clair, 8 cooked prawn,  
n.2 croutons with smoked salmon, n.2 \*scampi,  
n.4 red prawn, butter curls

## GLOBE

€ 95,00

n.10 oysters Fines de Clair, n. 4 cooked shrimp, n. 2 raw scampi\*,  
n.4 razor clams, n.6 bulot, crab pliers, ½ lobster, mussels, clams,  
cockle, tasting of tuna\* tartare, swordfish, amberjack, salmon

*Prices may change for requests of variations on the menu*

*To guarantee food quality and safety, our semi-finished products are subjected to blast chilling at negative temperature, as described in the HACCP plan pursuant to EC Reg. 852/04; furthermore, to safeguard its freshness, some crustaceans are blast chilled at negative temperature by the producer and our tuna is "superfrozen" category.*

*(\*) Frozen product*

# POKE

## VEGETARIAN

Rice, mango, avocado, edamame, salad, red cabbage €10.00

## CHICKEN

Rice, chicken, teriyaki, avocado, cucumbers, wakame, edamame, black pepper, sesame, cherry tomatoes 7 €11.00

## TUNA

Tuna\* cubes, rice, cucumber, goma wakame, edamame, radish, yellow tobikko 14 €13.00

## SAKE

Salmon cubes, rice, strawberry, chives, avocado, edamame, salad, salmon roe, sesame seeds 14-7 €13.00

## UNAGI

Eel, rice, edamame, \*prawns, salad, wakame, cucumber 14-12-8 €16.00

## EBI

Fried prawn\*, prawn\* cubes, rice, edamame, rocket, cherry tomato, sweet corn 1-12 €13.00

# SALADS

## CHEF'S SALAD

Trio of salads, sweet corn, carrots, tomatoes, hard-boiled eggs, Mozzarella cheese, tuna, olives 2-5-14 €12.00

## GLOBE GREEK SALAD

Lettuce, tomato, anchovies, olives, Feta cheese, yoghurt, cucumber 5-14 €12.00

## GLOBE CESARE SALAD

Green salad, Grana cheese shavings, cherry tomatoes, toast, chicken strips, cheese sauce 2-5-1 €12.00

## DELICIOUS

Bresaola, Mozzarella cheese, salad, cherry tomatoes, rocket, sweet corn, carrot, Taggiasca olives 5 €12.00

(\*) Frozen product

# BURGERS

Served with soft bread

## CHIANINA MEAT

served with green salad, Mozzarella cheese, tomato, sautéed mushrooms 1-5 €12.00

## PIEDMONT FASSONA "LA GRANDA" MEAT

served with bacon, Brie cheese, mixed leaf salad, artichoke hearts 1-5 €12.00

## TURKEY

served with grilled courgette, smoked cheese, grilled ham, cherry tomato confit 1-5 €11.00

## MAXI BURGER GLOBE

Scottona (*highly-prized Italian meat - 180 gr.*), lightly spicy bbq sauce, smoked cheese, roasted bacon, sautéed tomato, aubergine with Parmesan, green salad 1-5 €15.00

## BIG GLOBE BURGER

Piedmont Fassona burger (*250 gr.*), Asiago cheese, n'duja salami, iceberg lettuce, buffalo Mozzarella, vinegar caramelized Tropea onion, pickled peppers fillet, capers 1-5 €15.00

*To guarantee food quality and safety, our oversized burgers are subjected to blast chilling at negative temperature, as described in the HACCP plan pursuant to EC Reg. 852/04;*

*(\*) Frozen product*

# MENU

Beef tartare with salad and lemon sauce	1-9	€15.00
Catabrian Sea anchovies	14-1-5	€18.00
Pasta served with aubergine and savoury ricotta cheese	1-5	€12.00
Handmade beef ravioli with butter and sage	1-5-2	€14.00
Seafood spaghetti	1-8-12-13-14	€25.00
Braised veal marrow (ossobuco) with saffron risotto	1-5-11	€28.00
Grilled sea bass with sautéed spinach	14	€17.00
Whole sea bass in salt crust (served with potato and spinach)	14 100 gr /	€6.50
Grilled fillet of swordfish with sautéed spinach	14	€19.00
Mixed sea food served with tomatoes, green beans and sweet peppers	8-12-13-14	€27.00
Sesame crusted tuna fillet served with sautéed spinach	7-14	€21.00
Breaded veal chop with roasted potatoes	1-2-5	€23.00
Breaded pork chop with rocket and cherry tomatoes	1-2	€15.00
Grilled beef sirloin "Aberdeen" Uruguay ( <i>Cube roll</i> ) with roasted potatoes	5	€22.00
Grilled chicken breast with roasted potatoes	5	€13.00
Grilled T-bone steak Fassona "La Granda" ( <i>slow food</i> ) with roasted potatoes	5 100 gr /	€8.00
Grilled "La Granda" beef steak with pepper, rosemary and roasted potatoes	5	€21.00
Grilled beef fillet (Garronese Blonde d'Aquitaine) with roasted potatoes	5	€26.00

## SIDE DISH

Side dish of grilled vegetables	€8.00
Side dish of steamed vegetables	€7.00
Mixed salad	€6.00
French fries	€5.00

(\*) *Frozen product*

## DESSERT

Amaretto parfait with coffee cream	1-2-5-6	€8.00
Three chocolates mousse with raspberry sauce	2-5-6	€8.00
Crème caramel	5-2	€7.00
Chocolate and pear cake with vanilla cream	1-2-5-6	€8.00
Apple tart with vanilla cream	1-2-5-6	€7.00
Dessert of the week	(see on page "Specials of the Week")	

## FRESH FRUIT AND SORBETS

Fruit salad		€6.50
Addition of ice cream (1 scoop)	5-2	€1.50
Pineapple		€6.50
Orange salad with almonds, caramel and chocolate	6	€6.50
Sorbets: <i>lemon / tangerine / green apple / passion fruit / strawberry grape</i>		€6.50
Addition of liqueur		€1.50

**In order to protect our customers, we point out what follows:**

Under current legislation, all our products may contain the following allergens as ingredients or trace of them:

1. Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and derived products
2. Eggs and egg products
3. Peanuts and derived products
4. Soybeans and derived products
5. Milk and milk products
6. Nuts (almonds, hazelnuts, walnuts, cashew nuts, pecans, Brazil nuts, pistachios, macadamia nuts) and derived products
7. Sesame seeds and derived products
8. Sulphur dioxide and sulphites traces
9. Mustard and mustard-based products
10. lupin bean and lupine-bean based products
11. Celery and celery-based products
12. Crustaceans and products made from shellfish
13. Molluscs and derived products
14. Fish and fish products

Our waiters are willing to provide any information about the nature of the raw materials used and the method of preparation of the dishes on the menu.

**Customers are required to inform the staff about their need to consume food that is free of certain allergenic substances.**

Furthermore: To guarantee food quality and safety, our semi-finished products are subjected to blast chilling at negative temperature, as described in the HACCP plan pursuant to EC Reg. 852/04; furthermore, to safeguard its freshness, some crustaceans are blast chilled at negative temperature by the producer and our tuna is "superfrozen" category.