

SPECIALS OF THE WEEK

Black rice salad with sautéed vegetables and feta cheese	5	€13.00
Shrimp* with red onion, avocado and chervil, with lime chickpea sauce	12	€16.00
Slow cooker veal with saffron mashed potatoes and gravy	1-5	€15.50
Cod and potato mille-feuille with spinach sauce and sweet and sour lemon zest	14	€16.00
Beef carpaccio with rocket and creamy cheese sauce	5	€16.00
LA BUFALATA - Buffalo mozzarella cheese with San Daniele ham	5	€16.00
Caprese salad with buffalo mozzarella	5	€13.00

GLOBE SPECIAL

DISHES INCLUSIVE OF ½ LT. MINERAL WATER AND ESPRESSO

BREAK – Barbera braised beef with soft yellow polenta	1-5	€17.50
UNIQUE – Salmon burger with sautéed chard, yogurt sauce and spelt with vegetables	1-2-14	€18.50

Pumpkin, chestnut and pecorino cheese cream risotto	5-11	€15.50
Fusilli pasta with *shrimp, zucchini, zucchini flowers, cherry tomatoes	1-4-8-9-13	€16.00
Homemade tagliatelle with Bolognese ragout	1-2-5-11	€15.00

DESSERT OF THE WEEK

Chestnut Caprese cake with hazelnut sauce	2-5-6	€8.00
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PLEASE NOTE: () Frozen product*

Large portion corresponds to one and a half portion and price.

Variations on dishes or side dishes may lead to price differences

RAW FISH

TARTARE (OF ONE TYPE OF FISH)

Tuna* / Salmon / Amberjack / Swordfish 14 €17.00

MEDITERRANEAN DISH

selection of all types of fish tartare + 1 raw Mazara red *prawn 14-12-8 €23.00

“RAW SPECIAL” DISH

selection of all types of raw fish fillets 1 raw Mazara red *prawn 14-12-8 €23,00

SCAMPI* 12-8 one piece / €9.00

BOILED LOBSTER served with sauce 12-5 €36.00

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

OYSTERS 13

TARBOURIECH PERLE ROSE N°2 Etang deThoe (Southern France) €7.50

GILLARDEAU N°2 Marennes Oleron (France) €7.50

PLEIADE POGET PAPILLON N°5 Marennes Oleron (France) €3.50

REGAL N°5 Ireland €3.50

SENTINELLE N°5 Dundrum bay (Ireland) €3.50

SAN TEODORO N°3 Sardegna (Italy) €7.00

*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

€ 20,00

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

MINI

€ 27,00

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

€ 48,00

n.3 oysters (size 5), n.3 oysters Fines de Clair, n.6 cooked prawn,
n.2 croutons with smoked salmon, n.2 croutons with Cantabrian Sea anchovies,
n.2 *scampi, butter curls

GLOBE

€ 135,00

n.1 Lobster, n.8 oysters Fines de Clair, n.6 cooked prawn, n.2 raw scampi*,
n.4 razor clams, n.6 bulot, n.2 croutons with smoked salmon,
n.2 croutons with Cantabrian Sea anchovies, mussels, clams, cockle,
tartare of: tuna*, 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*

WHITE TRUFFLE

Noodles with butter and truffle	1-2-5	€28.00
Parmesan risotto with truffle	5-11	€28.00
Fried egg with truffle	2-5	€22.00
Beef tartare with salad, lemon sauce and truffle	9	€32.00
Beef carpaccio with truffle		€32.00

Addition of truffle on request € 7.00 / gram

SALADS

CHEERFUL

Grilled eggplants, cherry tomatoes, buffalo Mozzarella cheese, mint extra-vergin olive oil 5 €14.00

CHEF'S SALAD

Trio of salads, sweet corn, carrots, tomatoes, hard-boiled eggs, Mozzarella cheese, tuna, olives 2-5-14 €13.50

GLOBE GREEK SALAD

Lettuce, tomato, anchovies, olives, Feta cheese, yoghurt, cucumber 5-14 €13.50

GLOBE CESARE SALAD

Green salad, Grana cheese shavings, cherry tomatoes, toast, chicken strips, cheese sauce 2-5-1 €14.00

DELICIOUS

Bresaola, Mozzarella cheese, salad, cherry tomatoes, rocket, sweet corn, carrot, Taggiasca olives 5 €13.50

(*) Frozen product

POKE

VEGETARIAN

Rice, mango, avocado, edamame, salad, red cabbage 4 €13.00

CHICKEN

Rice, chicken, teriyaki, avocado, cucumbers, wakame, edamame, black pepper, sesame, cherry tomatoes 7-4 €14.00

TUNA

Tuna* cubes, rice, cucumber, goma wakame, edamame, radish 14-4 €15.00

SAKE

Salmon cubes, rice, strawberry, avocado, edamame, salad, sesame seeds 14-7-4 €15.00

EBI

Fried prawn* with teriyaki sauce, rice, edamame, red cabbage, avocado, philadelphia cheese 1-5-8-12-4 €15.00

BURGERS

Served with soft bread

CHIANINA MEAT (GR. 180)

served with green salad, Provolone cheese, tomato, sautéed mushrooms and boscaiola sauce 1-5 €13.50

PIEDMONT FASSONA "LA GRANDA" MEAT

served with bacon, Brie cheese, salad, artichoke hearts 1-5 €13.50

TURKEY

served with grilled zucchini, smoked cheese, grilled ham, cherry tomato confit 1-5 €12.50

MAXI BURGER GLOBE

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

DOUBLE BURGER (Fassona Beef "La Granda") – special price

Two Fassona beef burgers, Cheddar cheese, salad, bacon, caramelized onion 1-5 €16.00

(*) Frozen product

MENU

Beef tartare with salad and lemon sauce	1-9	€16.00
Cantabrian Sea anchovies	14-1-5	€18.00
Pasta served with eggplant and savoury ricotta cheese	1-5-9	€13.50
Handmade beef ravioli with butter and sage	1-5-2	€14.50
Seafood spaghetti	1-8-12-13-14	€28.00
Braised veal marrow (ossobuco) with saffron risotto	1-5-11	€30.00
Grilled sea bass with sautéed spinach	14	€20.00
Whole sea bass in salt crust (served with potato and spinach)	14 100 gr /	€6.50
Grilled fillet of swordfish with sautéed spinach	14	€20.00
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	€24.00
Breaded veal chop with roasted potatoes	1-2-5	€23.00
Breaded pork chop with rocket and cherry tomatoes	1-2	€16.00
Grilled beef sirloin "Uruguay" (<i>Cube roll – Grain-fed</i>) with roasted potatoes	5	€24.00
Grilled chicken breast with roasted potatoes	5	€14.00
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	€22.00
Grilled beef fillet (Garronese Blonde d'Aquitaine) with roasted potatoes	5	€29.00

SIDE DISH

Grilled vegetables	or Steamed vegetables	€8.00
Mixed salad		€7.00
French fries*		€7.00

(*) Frozen product

DESSERT

Homemade "Bontalenti" ice cream with Amaretto di Saronno and coffee	5	€8.00
Amaretto parfait with coffee cream	1-2-5-6	€8.00
Three chocolates mousse with raspberry sauce	2-5-6	€8.00
Globe Black forest (dark chocolate cream, bitter cherries, almond soft biscuits, chocolate flakes, vanilla sauce)	1-2-5-6	€8.00
Crème caramel	5-2	€8.00
Chocolate and pear cake with vanilla cream	1-2-5-6	€8.00
Pistachio delice (pistachio mousse, pistachio soft biscuit, raspberry sauce)	1-2-5-6	€8.00
Catalan cream	5-2	€8.00
Apple tart with vanilla cream	1-2-5-6	€8.00
Tiramisu "Globe" with coffee cream	1-2-5-6	€8.00
Dessert of the week	(see on page "Specials of the Week")	

FRESH FRUIT AND SORBETS

Fruit salad		€7.00
Pineapple / Strawberry		€7.00
Wild, red berries		€9.00
Orange salad with almonds, caramel and chocolate	6	€7.00
Sorbets: <i>lemon / tangerine / green apple / passion fruit</i>		€7.00
Addition of ice cream (1 scoop)	5-2	€1.50
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.