

GÜD COCKTAILS

ORANGE COOLER 7€

Orange, sugar, ginger ale

FRUIT JULEPS 7€

Fruits purees, grapefruit juice, tonic water

FIERO TONIC 8€

Martini Fiero, tonic

SBAGLIATISSIMO 10€

Martini Bitter Riserva, Martini Rubino, prosecco, tonic, secret ingredient

POCKET.YOKAI 10€

Bobay Sapphire, violet liqueur, pink grapefruit juice, syrup of jasmine flowers, Faba water

MESSICO E NUVOLE 10€

Mezcal, Martini Bitter Riserva, citrus fruits mix, agave

FIERO GÜD 10€

Martini fiero, Bombay Sapphire, ginger, cucumber

NUN TE REGGE PIÙ 10€

Bacardi carta oro, Bacardi carta blanca, Pimento dram, barley syrup giffard, lime juice, apple juice, angostura bitter

NICE BULLEIT 11€

Bulleit ray whiskey, apple and orange cordiale, lemon juice, chinotto



GIN TONIC LIST

GIN DEL PROFESSORE A LA MADAME 14€

Tonic, orange zest

GIN DEL PROFESSORE MONSIEUR 12€

Tonic, orange zest

BULLDOG, London Dry Gin, UK 12€

Tonic, grapefruit

ELEPHANT, Botaniche Africane, Germany 14€

Tonic, lemon zest

GIN MARE, Mediterranean Gin, Spain 12€

Tonic, rosemary

MONKEY 47, Black Forest Dry Gin, Germany 14€

Tonic, lemon zest

G'VINE, Floraison, French 12€

Tonic, lemon zest

NIKKA COFFEE GIN, Japanese Citruses 12€

Tonic, lime

STAR OF BOMBAY, UK 12€

Tonic, lemon zest

HENDRICK'S, UK 14€

Tonic, cucumber

BEVERAGES



Water	1,50€
Water GÜD	1€
Soft drinks	3,50€ from 5 p.m. ▶ 5€
Crodino - San Bitter	3,50€ from 5 p.m. ▶ 5€
Spritz	7€
Seasoned tomato	5€ from 5 p.m. ▶ 7€
Bitter and liquor	from 3,50€ from 5 p.m. ▶ da 5€
Redbull	4€ from 5 p.m. ▶ 5€

GÜD JUICE 4,50 € FROM 5 P.M. ▶ 5 €

GINGER-BASED
FRESH FRUIT AND
VEGETABLES
EXTRACTS

Panarea - Lemon, mint, apple

Vulcano - Apple, pear, avocado, baby spinach

Linosa - Mango, apple, orange

Maddalena - Pomegranate, lemon, apple

Giglio - Ginger, apple



*depending on the season some changes can be made

FRESH ORANGE JUICE

4€ | FROM 5 P.M. 5€

TAKE A BEER

TAP BEERS 0,40 CL.

Ichnusa (from sardina, bitter beer)	5€
Ichnusa non filtrata (left to settle, the beer keeps the yeasts)	6€
Birra Moretti la bianca (the new italian Weiss)	6€
Birra Moretti la rossa (bock beer, produced with 100% Italian malt)	6€
Birra Moretti IPA (high fermentation beer, long maturation of yeasts in vats)	6€

BOTTELED BEERS 0,33 CL. 5€

Heineken, Desperados, Ichnusa cruda,
Heineken 0.0, Sol, Birra Messina Cristalli di Sale
Slalom strong, Daura gluten free



ALL DAYS 10:00 AM-2:00 PM

COFFEE, INFUSION & HOT DRINKS



Coffee	1,00€
Decaffeinated Coffee	1,50€
Barley Coffee	small 1,50€ big 2,00€
Caffe ginseng	small 1,50€ big 2,00€
Long Black	2,00€
Marocchino	2,00€
Cappuccino (classic, soya, almond)	2,00€
Decaffeinated Cappuccino	2,00€
Iced Coffee	3,50€
Iced Coffee and liquor	5,00€
Latte macchiato (classic, soya, almond)	2,00€
Chamomile	3,50€
Te Damman Freres (green, black, white tea)	3,50€
Tisana Fid Ji (apple, ginger, lime, citronella, orange)	3,50€
Rooibos infusion	3,50€

Hot chocolate	3,50€ from 5 p.m. ▶ 5,00€
with cream	4,00€ from 5 p.m. ▶ 5,00€
vin brulè	5,00€ from 5 p.m. ▶ 5,00€
macha latte	4,00€ from 5 p.m. ▶ 5,00€
macha cacao	4,00€ from 5 p.m. ▶ 5,00€
golden drink	4,00€ from 5 p.m. ▶ 5,00€

happy
GÜD



from 5 p.m.

ALL DRINKS AND BEERS
WILL BE SERVED WITH OUR HOT CHIPS



CROISSANT & MUFFIN



Croissant filled or plain	1,50€
Mini croissant filled or plain	1€
Muffin	3€
Mini muffin	1€

GÜD SWEETS 4,5€

Barley based tiramisù

Allergens: egg, lactose, gluten

Cheesecake with wild berries and almond crumble

Allergens: egg, nuts, lactose



Sweet moments

GÜD YOGURT 4€

GÜD POKÈ BOWLS

The idea was born from the interpretation of the classical Chirasci from Japanese cuisine, prepared using different varieties of rice, cooked sushi style. Our Italian Cirasci is seasoned with top quality ingredients from Italian, mediterranean and international cuisine.

Sea-ciliano 13€

Brown rice, shrimps*, dried tomato pesto, crispy capers, mozzarella cheese, basil, lemon zest

Allergens: lactose, crustacean, nuts

Hawaiano 2.0 12€

Basmati rice, beet marinated salmon*, avocado, edamame, spring onion, cream chesse, white sesame and ponzu sauce

Allergens: fish, soy, lactose, sesame

Pulled Meneghino 10€

Basmati rice, pulled pork, kale, collard greens, saffron sauce

Allergens: lactose, nichel, sulphites, soy, celery

VEG Bosco invernale 11€

Brown rice, pumpkin, vegetable caponata, shitake mushrooms, horseradish, pumpkin seeds

Allergens: sulphites



BEST SELLER

Fish&Chips* 10€

Battered* fried white cod, skinned country potatoes, salsa tartara and home made peas sauce

Allergens: fish, egg, gluten

Chick'n'Chips 9,5€

Battered fried chicken marinated with thyme and spices, skinned country potatoes, maionese al rafano

Allergens: lactose, gluten

Rustic potatoes with peel 4€

TACOS

Shrimps&Co 8€

Shrimps* tails, spinach, cherry tomatoes, red onion, tartara sauce

Allergens: gluten, fish, sesame, mustard, egg

Chicken GÜD 7€

Italian chicken marinated with lime, iceberg salad, yogurt & herbs sauce, dried tomatoes pesto

Allergens: gluten, lactose, nuts

GÜD fresh salads

Ma che cavolo! 10€

Cauliflower purée, roman cabbage, red and green marinated cabbage, kale

Allergens: sulphites

Caesar Salad 11€

Iceberg, free-range chicken, crispy bacon, parmesan flakes, croutons of bread, Caesar sauce

Allergens: lactose, gluten, sulphites, egg



UNIQUES



GÜD PUREED SOUP 8€

Discover our seasonal velvety

GÜD FRIED FOOD

We wanted to guarantee an healthy and light final product, for this reason our batter is made with bio rice flour and Ichnusa non filtered beer. We only use top quality ingredients and we change the oil every day!



... from the cellar

WHITE WINES

WINE GLASS 6€ BOTTLE 30€

- Falanghina del beneventano i.g.t, Campania - 13%
- Sauvignon, Ronco Dei Tassi, Collio, Friuli - 13.5%
- Vermentino, Audarya d.o.c. Sardegna - 13.5%
- Grechetto, Fioranello, **wine glass 7€ bottle 35€**
Tenuta di fiorano, Lazio - 12.5%
- Gewürztraminer, Az. Agricola Roeno, Trentino - 13% **wine glass 7€**

ROSÈ WINES

WINE GLASS 6€ BOTTLE 30€

- Solarea rosè d.o.c., Agriverde 2017 - 13.5%

RED WINES

WINE GLASS 6€ BOTTLE 30€

- Morellino, Scansano, Ceretto Piano, Toscana d.o.c.g. - 13.5%
- Cannonau, Audarya d.o.c. Sardegna - 13.5%
- Barbera d'alba, Pelisa d.o.c. Piemonte - 14.5%
- Nero d'avola, Don Pietro i.g.p. bio, Sicilia - 13.5%
- Fioranello, Cabernet Sauvignon **wine glass 7€ bottle 35€**
Tenuta di fiorano, Lazio - 13.5%

SPARKLING WINES

WINE GLASS 6€ BOTTLE 25€

- Jeio prosecco DOCG Valdobbiadene, Veneto - 11.5%

WINE GLASS 8€ BOTTLE 35€

- Ferrari maximum brut (trentodoc) - 12.5%

WINE GLASS 8€ BOTTLE 35€

- Ferrari maximum Rosè (trentodoc) - 12.5%

ONLY BOTTLE

- Franciacorta, Barone Pizzini, Animante Extra Brut - 12.5% **40€**
- Franciacorta, Barone Pizzini, Animante Rosè - 12.5% **45€**

CHAMPAGNE ONLY BOTTLE

- Champagne Delamotte Brut - 12% **70€**
- Champagne Delamotte Rosè - 12% **95€€**



TAKE AWAY

WE TAKE CARE OF YOU
BUT THERE IS NO TABLE SERVICE

