



## SNACKS

MARINATED OLIVES <sup>VG-GF</sup> .....	4.5€
FOCCACCIA + SICILIAN BOMBA <sup>VG</sup> .....	5.5€
PIZZELLES, PECORINO + GARLIC DIP <sup>V</sup> .....	7€

## TO SHARE

CAESAR SALAD .....	12€
Charcoal grilled romain heart lettuce, classic sauce (+ chicken 3.5€, + crispy anchovies 3.5€)	
PANZANELLA SALAD <sup>VG</sup> .....	12€
Tomato, cucumber, garlic croutons, red wine vinaigrette	
SMOKED TOMATO TARTARE <sup>V-GF</sup> .....	15€
Burrata, pine nuts	
TRIPLE A SALAD <sup>V-GF</sup> .....	14€
Artichokes, capers, anchovies	
SICILIAN SALAD <sup>VG-GF</sup> .....	12€
Radicchio, dill, fennel, olives, orange vinaigrette	
MOZZARELLA STICKS <sup>V</sup> .....	12€
Arrabbiata sauce	
ITALIAN CHARCUTERIE BOARD .....	16€
Soppressata, mortadella, prosciutto, coppa, focaccia, pickles	
TOMINO CHEESE <sup>GF</sup> .....	12€
Thyme, mushrooms, speck	
MARY'S MEATBALLS .....	11€
Deep fried polenta	
DEEP FRIED CALAMARI <sup>GF</sup> .....	12€
N'Duja mayo	
CHICKEN PARMIGIANA.....	14€
EGGPLANT PARMIGIANA <sup>V-GF</sup> .....	14€

# FOUR CORNERS

## PIZZA

	S	L
MARINARA .....	12€	18€
Tomato sauce, garlic, oregano and basil		
RED TOP .....	16€	24€
Cheddar, mozzarella, tomato sauce, oregano, pecorino		
PEPPERONI .....	18€	28€
Cheddar, mozzarella, tomato sauce, oregano, pecorino, pepperoni		
VODKA MEATBALL .....	18€	28€
Cheddar, mozzarella, meatballs, vodka sauce, pecorino, parmesan and basil		
MORTADELLA + BURRATA.....	20€	29€
Pistachio pesto, mozzarella, burrata, pistachio, parmesan		
MUSHROOMS .....	18€	28€
With lemon cream, basil, mozzarella, mushrooms, lemon zest, parmesan, parsley		

## FOUR CORNERS HERO

MARY'S MEATBALLS .....	14€
Arrabbiata, provolone, basil	
OXTAIL .....	14€
Mushrooms, Fontina cheese, "piparras", demi	

V – Vegetarian | VG- Vegan | GF - Gluten Free  
 Ask for our allergens menu in case you may need it  
 VAT Included

## FROM THE GRILL - FROM 19H

AGED BEEF ENTRECOTE (300GR.) .....	27.5€
IBERIAN PORK "PLUMA" .....	22€
WHOLE CORNISH HEN.....	18€
FISH OF THE DAY.....	16€
LONJA BABY SQUID.....	15€
TURBOT.....	MP

## SIDES - FROM 19H

ROBUCHON STYLE POTATO PURÉE .....	5€
RIPASSATA .....	5€
SEASONAL VEGETABLES.....	5€
PADRON PEPPERS.....	5€
POLENTA.....	5€
DEMI.....	3€
CHIMICHURRI.....	3€
SALSA VERDE .....	3€

## DESSERTS

PISTACHIO TIRAMISU <sup>V</sup> .....	6.5€
NY BASQUE CHEESECAKE (2 PERS.- 14 MIN.) .....	9.5€
ICE CREAMS (STRAWBERRY, VAINILA, PISTACHIO) <sup>V-GF</sup> .....	6.5€



## WINE

### WHITE

	PV	BTG
AND THE WINNER IS...- DO Penedès .....	26€	5.50€
MENADE - DO Rueda.....	28€	6.00€
HEY!- DO Penedès.....	30€	6.50€
6È SELECCIÓ- DO Tarragona.....	34€	7.00€
APOLLONIO LAICALE CHARDONNAY- DO Puglia .....	42€	

### ORANGE

	PV	BTG
IMPRESSIONANT- DO Catalunya .....	29€	6.50€
3ER SELECCIÓ- DO Tarragona .....	32€	7.00€
TIRABUIXÓ- DO Penedès.....	36€	

### ROSE

	PV	BTG
AURORA D'ESPIELLS- DO Penedès.....	28€	6.00€

### RED

	PV	BTG
EL VINYERONS- DO Penedès .....	28€	6.00€
QUITE- DO Bierzo.....	34€	
KARMAN - DO Rioja.....	26€	5.50€
BRUTAL FLOR- DO Tarragona.....	29€	6.50€
TAN NATURAL- DO Empordà .....	34€	

### SPARKLING

	PV	BTG
TINC SET - ANCESTRAL (NATURAL CAVA).....	29€	6.50€
JUVE Y CAMPS- BRUT NATURE .....	36€	8.00€
VEUVE CLIQUOT .....	95€	
PERRIER JOUET .....	110€	

## COCKTAILS

BUS STOPS HERE.....	11.50€
Absolut Elix, Amar Picon, London Essence Ginger Ale	
BERGAMOT BOULEVARD.....	11.50€
Bulleit bourbon, Campari, Martini Rubino, Italicus	
LA BAMBOLA .....	11.50€
Malfi Gin, Suze, Martini Ambrato	
TORINO SPRITZ .....	11.50€
Martini Fiero, Saint Germain, Pampaneo	
IT'S A SIN .....	9.50€
Martini Floreale, London Essence Indian Tonic	
GODFATHER 2.....	11.50€
Rémy Martin, VSOP, Amaretto, London Essence Pineapple Soda, Peychauds bitters	

## BEER

	HALF	PNT
ESTRELLA DAMM .....	3 €	5.50€
GARAGE BEER- CRAFT IPA.....	4.5€	8.50€
TURIA.....	3.75€	6.50€
DAMM LEMON .....	3.75€	6.50€