



MONTENAPOLEONE  
1817

ASTIR MARINA  
**ALL DAY**

Si avvisa la gentile clientela che per qualsiasi informazione sulla presenza di sostanze che possono provocare allergie ed intolleranze è possibile consultare l'apposita documentazione che verrà fornita, a richiesta, dal personale in servizio.

Per garantire la continua presenza del nostro prodotto, alcune materie prime potrebbero essere surgelate all'origine o congelate in loco, mediante abbattitore rapido di temperatura. Per maggiori informazioni è possibile consultare l'apposita documentazione che verrà fornita, a richiesta, dal personale in servizio.

*We kindly ask you to inform us of any dietary requirements, restrictions or allergies. Allergen information is available for consultation by requesting it from a member of staff.*

*To ensure the continued preservation of our products, some raw materials may have been frozen at origin or on-site with a blast chiller. For more information you can consult the appropriate documentation that will be provided, on request, by the staff.*

# DAL NOSTRO FORNO

*Snacks prepared with our home-baked bread*

## CROISSANT SALATI

*Savoury croissants*

<b>Mozzarella e pomodoro</b> <i>Mozzarella cheese and tomato</i>	€ 6,00
<b>Prosciutto e formaggio</b> <i>Ham and cheese</i>	€ 6,50

## TRAMEZZINI DI PANE INTEGRALE

*Whole wheat bread sandwiches*

<b>Pollo, avocado, maionese</b> <i>Chicken, avocado, mayonnaise</i>	€ 10,00
<b>Salmone affumicato, insalata, pomodoro, maionese</b> <i>Smoked salmon, lettuce, tomato, mayonnaise</i>	€ 11,00

## TOSTINI

*Small toasts*

 <b>Il tostino prosciutto e formaggio</b> <i>Small toast with ham and cheese</i>	€ 7,00
 <b>Il tostino formaggio e crema al tartufo</b> <i>Small toast with cheese and truffle cream</i>	€ 9,00

# DAL NOSTRO FORNO

*Snacks prepared with our home-baked bread*



## FOCACCE

<b>Mozzarella e pomodoro</b> <i>Mozzarella cheese and tomato</i>	€ 9,00
<b>Prosciutto cotto, brie</b> <i>Ham, brie cheese</i>	€ 10,00
<b>Bresaola, rucola, pomodoro</b> <i>Bresaola, rocket, tomato</i>	€ 10,00

## AMERICANI & SFOGLIE

<b>Soft bread roll with Salmon</b> <i>Smoked salmon, cream cheese</i>	€ 11,00
<b>Soft bread roll with mortadella</b> <i>Mortadella, burrata, pistachio</i>	€ 10,00
<b>Mini Pizzetta</b> <i>Mozzarella, tomato</i>	€ 4,00

## COVA CLUB SANDWICH

 <b>CLASSICO</b> Pane bianco tostato, pollo, bacon, lattuga, pomodoro, maionese con patatine fritte <i>Toasted white bread, chicken, bacon, lettuce, tomato, mayonnaise with french fries</i>	€ 24,00
 <b>SALMONE</b> Pane bianco tostato, salmone affumicato, lattuga, pomodoro, maionese con patatine fritte <i>Toasted white bread, smoked salmon, lettuce, tomato, mayonnaise with french fries</i>	€ 27,00

# DOLCI TENTAZIONI

*Treats corner*

	<b>PASTICCERIA MIGNONNE</b>	cad./ each	<b>€ 2,50</b>
	<i>Mini pastries</i>		
	<b>IL NOSTRO MARITOTZO</b>		<b>€ 7,00</b>
	<i>Our Maritotzo: brioche bun, pastry cream, whipped cream</i>		
	<b>TIRAMISÙ - RICETTA 1817</b>		<b>€ 15,00</b>
	<i>Crema al mascarpone, savoiardi, caffè, cacao in polvere</i> <i>Mascarpone cream, lady finger cookies, coffee, cocoa powder</i>		
	<b>COPPA COVA</b>		<b>€ 15,00</b>
	<i>Crema pasticceria, frutti di bosco, panna montata, granella di pistacchio</i> <i>Pastry cream, wild berries, whipped cream, pistachio grains</i>		
	<b>LE NOSTRE TORTE DEL GIORNO</b>		<b>€ 10,00</b>
	<i>Slice of our cakes of the day</i>		
	<b>FETTA DI SACHER COVA - RICETTA 1817</b>		<b>€ 10,00</b>
	<i>Slice of Cova Sacher cake</i>		
	<b>PRALINE</b>	cad./each	<b>€ 2,00</b>
	<i>Miniature di cioccolato realizzate a mano</i> <i>Handmade chocolate miniatures</i>		
	<b>FROLLINI - VENTAGLIETTI</b>	cad./each	<b>€ 1,50</b>
	<i>Cookies</i>		

# GELATO E FRUTTA

*Gelato and fruits*

## I SORBETTI - PALLINA

*Our fresh fruits sorbets - scoop*  
con panna montata  
*with whipped cream*

€ 4,00

+ € 2,00

## LE CREME - PALLINA

*Finest creams - scoop*  
con panna montata  
*with whipped cream*

€ 4,00

+ € 2,00



## AFFOGATO AL CAFFÈ

Gelato crema, caffè, panna montata  
*Vanilla gelato, coffee, whipped cream*

€ 14,00

## COPPA NOTTE BIANCA

Gelato crema, more e mirtilli freschi, panna montata  
*Vanilla gelato, fresh blackberries and blueberries, whipped cream*

€ 14,00

## COPPA SANT'ANDREA

Gelato crema, fragole, panna montata  
*Vanilla gelato, strawberries, whipped cream*

€ 14,00

## COPPA KLEON

Gelato al cioccolato, lamponi, panna montata,  
mini meringhe  
*Chocolate gelato, raspberries, whipped cream,*  
*mini meringues*

€ 14,00

## MACEDONIA

*Fresh fruit salad*  
con panna montata  
*with whipped cream*

€ 14,00

+ € 2,00

## FRUTTI DI BOSCO

*Fresh berries*  
con panna montata  
*with whipped cream*

€ 16,00

+ € 2,00



Specialità / Specialties

# COVA'S HIGH TEA

*Dalle ore 15.00 / From 3.00 p.m.*

## CLASSICO

Selezione dalla cucina, dal forno e dalla pasticceria, accompagnata da una scelta di tè in foglia Cova

*A selection of canapés, cakes and pastries, accompanied by a choice of Cova's tea in leaves*

**€ 40,00 per person**

## ROYAL

Accompagniamo la selezione del tè classico con un flute di Champagne e una degustazione di praline Cova

*We pair our classic high tea with a Champagne glass and a tasting of Cova's pralines*

**€ 60,00 per person**



MONTENAPOLIONE  
1817

Αν έχετε δυσανεξία ή αλλεργία σε κάποιο τρόφιμο ή συστατικό, παρακαλούμε να ενημερώσετε τον σερβιτόρο σας.

*IF YOU HAVE ANY DIETARY REQUIREMENTS OR FOOD ALLERGIES , PLEASE INFORM YOUR WAITER.*

Το κατάστημα υποχρεούται να διαθέτει έντυπα δελτία σε θήκη δίπλα στην έξοδο για τη διατύπωση οποιασδήποτε διαμαρτυρίας.

*The shop is obliged to have printed document, in a safe case by the exit, for the purpose of registering any complaints.*

Όλες οι τιμές είναι σε ευρώ.

Οι τιμές συμπεριλαμβάνουν ΦΠΑ 13% και δημοτικό φόρο 0,5%.

Αγορανομικός Υπέυθυνος: Παπαδόπουλος Κωνσταντίνος

*All the prices are in Euros.*

*Price is inclusive of VAT 13% and municipal tax 0,5%.*

*Police Responsible: Papadopoulos Konstantinos*

Η επιχείρηση εκδίδει δελτία παραγγελίας από Ε.Α.Φ.Δ.Σ.Σ. με σήμανση όπως ορίζεται από τις διατάξεις του Κ.Φ.Α.Σ. και υποχρεωτικά ακολουθεί η έκδοση απόδειξης λιανικής πώλησης ή τιμολογίου, όταν ο καταναλωτής ζητήσει λογαριασμό.

Για την παρασκευή των φαγητών χρησιμοποιείται παρθένο ελαιόλαδο (μαγειρευτά, σαλάτες) και ηλιέλαιο (τηγανητά). \*Ανάλογα με την διαθεσιμότητα της αγοράς ή της εποχής φρέσκα ή κατεψυγμένα.  
*For the food preparation virgin olive oil (cooked, salads) and sunflower oil are used. \*Depending on the availability of the market or season, fresh or frozen.*