

Ristorante
MONZA

By Chef Antonio Passarelli

MENU

**GRUPE DE ALERGENI Conform Directivei 2000/13/CE al Parlamentului European și al Consiliului din 20 Martie 2000
alergenii din alimente se pot încadra în următoarele grupe:**

- 1. Cereale care conțin gluten (grâu, secară, orz, ovăz, grâu spelt, grâu mare sau hibridi ai acestora și produse derivate;**
- 2. Crustacee și produse derivate;**
- 3. Ouă și produse derivate;**
- 4. Pește și produse derivate;**
- 5. Arahide și produse derivate;**
- 6. Soia și produse derivate;**
- 7. Lapte și produse derivate (inclusiv lactoză);**
- 8. Fructe uscate cu coajă (migdale *Amydalus communis* L., alune de pădure *Corylus avellana*, nuci *Luglas regia*, anacarde *Anacardium occidentale*, nuci Pecan, nuci de Brazilia *Bertholletia excelsa*, fistic *Pistacia vera*, nuci de Macadamia și nuci de Queensland *Macadamia ternifolia* și produse derivate;**
- 9. Telină și produse derivate;**
- 10. Muștar și produse derivate;**
- 11. Semințe de susan și produse derivate;**
- 12. Dioxid de sulf și sulfiți în concentrații de peste 10mg/kg sau 10mg/litru;**
- 13. Lupin și produse derivate;**
- 14. Moluște și produse derivate;**

Vă rugăm să semnalati personalului nostru eventualele alergii sau intoleranțe la alimente.

În caz contrar, nu ne asumăm responsabilitatea.

Toate prețurile sunt exprimate în RON și includ TVA

Produsele marcate cu * asterisc sunt congelate.



Pentru detalii suplimentare referitoare la valorile nutritionale ale preparatelor prezente in meniu, va rugam sa accesati codul QR atasat.

ANTIPASTI

Il pesce (oppure il mare)

Impepata di cozze 500 gr 44 lei

*Midii cu sos de piper: Midii 400g, usturi, vin alb, ardei iute rosu, ulei, patrunjel, piper.
Mussels with pepper sauce: stinging nettles, white wine, red hot peppers, oil, parsley, pepper.*

Insalata di polpo e verdure leggermente caldo 300 gr 69 lei

*Midii cu sos de piper: Midii 400g, usturi, vin alb, ardei iute rosu, ulei, patrunjel, piper.
Mussels with pepper sauce: stinging nettles, white wine, red hot peppers, oil, parsley, pepper.*

Insalata di polpo e verdure leggermente caldo 300 gr 69 lei

Salata de caracatita si legume: Caracatita 150g, morcovi 50g, fenicul 50g, apio 30g, ridichii 20g, usturoi, vin alb, patrunjel, sare, piper.
Octopus salad and vegetables: carrot, fennel, celery, radishes, lemon, parsley, pepper, salt.*

Polipetti affogati e patate 300 gr 64 lei

Salata de baby caracatita: cartofi 130g, caracatita 120g, pulpa rosii 100, usturoi, vin alb, patrunjel, sare piper.
Baby octopus salad* with potatoes, tomato pulp, potatoes, garlic, dry white wine, parsley, salt and pepper.*

Burrata 300g 54 lei

*Burrata 225g, rosii cherry 80g, castravete 50g, ceapa, muguri de pin, ulei, masline, busuioc, ulei, sare, piper.
Burrata, cherry tomatoes, onion, cucumber, pea sprouts, oil, olives, basil.*

Insalata di frutti di mare e crudite' 300 gr 76 lei

Salată de fructe de mare și cruditati: calamar 80g, sepie* 80g, caracatita* 80g, creveti 80g*, fenicul 50g, morcov 50, telina apio, ridichii.
Seafood salad and raw vegetables: squid*, cuttlefish*, caratita*, shrimp*, fennel, carrot, celery, radishes.*

Tartare di tonno rosso 150 gr 67 lei

Tartar de ton rosu: avocado 80g, ton rosu 80g, rosii cherry 60g, ceapa rosie, ciuperci shitake, sos soia, ardei iute rosu, sare, microierburi.
Bluefin tuna tartare: avocado, bluefin tuna*, cherry tomatoes, red onion, chitaki mushrooms, soy sauce, red hot pepper, salt, micro herbs.*

Fritto calamari e verdure 250 gr 49 lei

Calamari prajiti cu legume: calamar 150g, ardei gras rosu 100g, dovlecei 100g, faina, amidon.
Fried squid with vegetables: squid*, red bell pepper, zucchini, flour, starch.*

Fritto calamari , gamberi e verdure 150 gr 56 lei

Calamari si creveti prajiti cu legume: **calamar*80g, creveti*80g**, ardei gras rosu100g, dovlecei100g, **faina**, amidon.

Squid and shrimp fried with vegetables: squid*, shrimp*, red bell pepper, zucchini, flour, starch.

La carne (oppure la terra)

Porchetta, rucola , crema di formaggio e piadina 300 g 49 lei

Rulada de porc, cotlet de porc 200g, **smantana 50g, mozzarella 50g**, rucola 20g, rozmarin, cimbrisor, salvie, usturoi, seminte de fenicul uscat.

Pork roll, pork cutlet, sour cream, mozzarella, arugula, rosemary, thyme, sage, garlic, dried fennel seeds.

Il classico vitello tonne' 200 g 49 lei

Rasol alb vita 120g, **maioneza 50g, ton 20g**, capere, **ansoa**.
white beef gravy, mayonnaise, tuna, capers, anchovies.

Carpaccio alla " Cipriani " con rucola e parmigiano 200 g 49lei

Carpacio de vita: rasol alb 120g, **maioneza 50g**, ceapa alba, **mustar**, rucola, **parmezan**, otet alb, sos worcester.

Beef carpaccio: white beef broth, mayonnaise, white onion, mustard, rocket, parmesan, white vinegar, Worcester sauce.

Carpaccio alla " Cipriani " con rucola e parmigiano 200 g 49 lei

Carpacio de vita: rasol alb 120g, **maioneza 50g**, ceapa alba, **mustar**, rucola, **parmezan**, otet alb, sos worcester.

Beef carpaccio: white beef broth, mayonnaise, white onion, mustard, rocket, parmesan, white vinegar, Worcester sauce.

Tartare di manzo 150 g 64 lei

Tartar de vita: muschi de vita 120g , **ou 30g**, castraveti murati 20g, masline kalamata, **ansoa, mustar dijon**, patrunjel, ulei, sos worcester, sare, piper.

Beef tartare: beef loin, egg, pickled cucumbers, kalamata olives, anchovies, Dijon mustard, parsley, oil, Worcester sauce, salt, pepper.

Vegetariani (oppure le verdure)

Bruschette di pane casareccio e pomodoro 200 g 24 lei

Bruschette cu rosii:**paine de casa 120g**, rosii 100g, ulei, busuioc, oregano, sare.

Bruschette with tomatoes: homemade bread, tomatoes, oil, basil, oregano, salt.

Parmigiana di melanzane 200 g 39 lei

Vinete 120g, pulpa de rosii 100g, **mozzarella 60g, parmigiano 20g**, busuioc, sare, piper.

Eggplant, tomato pulp, mozzarella, parmigiano, basil, salt, pepper.

La Caponata Siciliana 200 g 38 lei

Caponata siciliana: vinete 80g, rosii 80g, ardei 80g, **apio 50g**, masline verzi 30g, capere, **muguri pin**, otet alb, zahar, ulei.

Sicilian caponata: eggplant, tomatoes, peppers, celery, green olives, capers, pine buds, white vinegar, sugar, oil.

Humus 200 g 34 lei

Naut 150g, lamaie 30g, ulei masline 20ml, ardei iute, castravete murat, usturoi, boia dulce, **lipie, susan**.
Hummus: chickpeas, lemon, olive oil, sesame, hot peppers, pickled cucumber, garlic, sweet paprika, lime.

Da dividere in compagnia (family Style)

Antipasto misto di affettati 500g 76 lei

Platou de mezeluri: prosciutto 60g, mortadella 50g, porcheta 50g, ventricina 40g, salam napoli 40g, speck 40g, **caciotta cu trufe 40g, caciotta cu piper 40g, pecorino 40g, parmezan 40g**, masline verzi, rosii uscate, rucola.

Charcuterie platter: prosciutto, mortadella, porketta, ventricina, napoli salami, speck, caciotta with truffles, caciotta with pepper, pecorino, parmesan, green olives, dried tomatoes, arugula.

Selezione di formaggi 450g 76 lei

Platou de branzeturi: **caciotta cu trufe 50g, caciotta piper 50g, caciotta fresca 50g, pecorino 50g, parmezan 50g, gorgonzola 50g, cascaval afumat 50g**, caise confiate, masline kalamata, nuca.

Cheese platter: caciotta with truffles, caciotta pepper, caciotta fresca, pecorino, parmesan, gorgonzola, smoked cheese, candied apricots, kalamata olives, walnuts.

Bruschette miste 400 44 lei

Mixt de bruschette: **paine de casa 250g**, fasole cannellini 80g, fasole borlotti 80g, ciuperci champignon 80g, speck 50g, **maioneza 40g**, ceapa alba, ulei, ceapa rosie, cimbru, capere.

INSALATE GOURMET (SAU INSALATONE)

Insalata salmone affumicato Norvegiano, valeriana, avocado ed arancia 300 g 56 lei

Salata de somon: **somon afumat 100g**, valeriana 80g, avocado 80g,
mixt de salata 100g, portocale 80g, mixt de seminte 20g.

Bruschette mix: homemade bread, cannellini beans, borlotti beans, champignon mushrooms,
speek, mayonnaise, white onion, oil, red onion, thyme, capers.

Insalata di manzo alla salsa tonnata 300 gr 58 lei

Salata de vita: Muschi de vita 80g, mixt salata 100g, valeriana 60g, rucola 50g, rosii cherry 50g,

maioneza 40g, ansoa, capere, oregano, mixt de seminte, miere, lamaie, ulei.

Beef salad: Beef loin, mixed salad, valerian, arugula, cherry tomatoes, oil,
mayonnaise, anchovy, capers, oregano, mixed seeds, honey, lemon.

Insalata di gamberi 300g 58 lei

Salata de creveti: **creveti** 100g, avocado 80g, ananas 80g, portocale 60g, grepfruit 50g,
mere verzi 40g, **telina apio** 40g, fenicul 40g, piper, sare, patrunjel, sos cocktail cu chivas.

Shrimp salad: avocado, pineapple, oranges, grapefruit, green apples, coriander, celery,
fennel, pepper, salt, parsley, cocktail sauce with chivas.

Insalata alla trota affumicata 300 gr 54 lei

Salata de **pastrav** afumat: **pastrav** 80g, iceberg 80g, ananas 60g, grepfruit 60g,
portocale 60g, mere verzi 40g, sos cocktail cu chivas.

Smoked trout salad: iceberg, pineapple, grapefruit, oranges, green apples,
cocktail sauce with chivas

Insalata con arrosto freddo di tacchino e scaglie di parmigiano 300 gr 48 lei

Salata de curcan: piept de curcan 120g, portocale 80g, mix salata 80g, valeriana 60g,
rucola 40g, rosii cherry 40g, mixt de seminte, ulei masline, miere, lamaie, rozmarin, salvie.

Turkey salad: turkey breast, oranges, salad mix, rosemary, sage, valerian, arugula,
cherry tomatoes, mixed seeds, olive oil, honey, lemon.

Insalata vegetariana 300 gr 44 lei

Salata vegetariana: mixt salata 90g, valeriana 60g, rucola 40g, fenicul 40g, rosii cherry 40g,
castraveti 40g, fasole verde 40g, ulei masline, mixt de seminte, sare, piper, oregano, miere, lamaie.

Vegetarian salad: mixed lettuce, valerian, arugula, fennel, cherry tomatoes, cucumbers,
green beans, olive oil, mixed seeds, salt, pepper, oregano, honey, lemon.

ZUPPE

Zuppa di frutti di mare 400 gr 66 lei

Supa de fructe de mare: **Caracatita* 50g, calamari* 50g, seppie* 50g, creveti* 50g, scoici 50g, rockfish* 40g**, rosii 40g, patrunjel, ulei floare, usturoi, piper, sare.
Seafood soup: Octopus*, squid*, seppie*, shrimp*, clams, rockfish*, tomatoes, parsley, flower oil, garlic, pepper, salt.

Zuppa di cozze alla marinara 400 gr 33 lei

Supa de scoici: **scoici negre 300g**, pulpa de rosii 100g, usturoi, patrunjel, ardei iute, busuioc, ulei, piper, vin alb.
Clam soup: black clams, tomato pulp, garlic, parsley, hot peppers, basil, oil, pepper, white wine.

Zuppa con coda di manzo e patate 350 gr 28 lei

Supa din coada de vita: coada de vita 60g, pulpa de vita 50g, rosii 50g, morcovi 30g, **telina apio 20g**, cartofi 20g, rozmarin, salvie, piper, usturoi, ceapa, vin alb, sare, piper.
Beef tail soup: beef tail, beef leg, tomatoes, carrots, celery, potatoes, rosemary, sage, pepper, garlic, onion, white wine, salt, pepper.

ZUPPE CREME

Zuppa crema di pomodoro e basilico 350 gr 25 lei

Supa crema de rosii: rosii decojite 300g, **smantana 20g**, usturoi, ceapa alba, busuioc, ulei, sare, piper.
Tomato cream soup: peeled tomatoes, garlic, white onion, basil, oil, cream, salt, pepper.

Zuppa crema di ceci e polipo 350 gr 31 lei

Supa crema de naut cu **cracatita**: naut 200g, praz 50g **caracatita 50g**, ceapa 30g, cartofi 30g, morcovi 30g, **telina 20g**, rosii, vin alb, patrunjel, usturoi.
Creamy chickpea soup with croquettes: chickpeas, leeks, onions, potatoes, carrots, celery, tomatoes, white wine, parsley, garlic, croquettes.

Zuppa crema di ceci e polipo 350 gr 31 lei

Supa crema de naut cu **cracatita**: naut 200g, praz 50g **caracatita 50g**, ceapa 30g, cartofi 30g, morcovi 30g, **telina 20g**, rosii, vin alb, patrunjel, usturoi.
Creamy chickpea soup with croquettes: chickpeas, leeks, onions, potatoes, carrots, celery, tomatoes, white wine, parsley, garlic, croquettes.

Zuppa crema di patate e guanciale 350 gr 25 lei

Supa crema de cartofi cu Guanciale: Cartofi 300g, praz 30g, guanciale 30g, ceapa alba 30g, salvie, rozmarin.
Potato cream soup with Guanciale: Potatoes, leek, white onion, sage, rosemary, guanciale.

LE PASTE (HOME MADE)

Tagliatelle ai frutti mare 350 gr 58 lei

Tagliatele 125g, creveti* 80g, midii 60g, baby caracatita* 60g, calamar* 60g,
vin alb, rosii cherry, ulei, usturoi, patrunjel.

Tagliatelle, shrimps, mussels, baby octopus, squid, white wine, cherry tomatoes, oil, garlic, parsley.

Spaghetti alle vongole 350 gr 54 lei

Spaghetti 125g, vongole* 100g, vin alb, ulei, usturoi, sare, piper.
Spaghette, vongole, white wine, oil, garlic, salt, pepper.

Spaghetti alla marinara (con cozze) 350 gr 46 lei

Spaghetti 125g, midii 100g, vin alb, rosii cherry, usturoi, ardei iute, piper, sare, patrunjel.
Spaghette, mussels, white wine, cherry tomatoes, garlic, hot peppers, pepper, salt, parsley

Mafaldine alla marinara (con cozze) 350 gr 46 lei

Mafaldine 125g, midii 100g, vin alb, rosii chery, usturoi, ardei iute, piper, sare, patrunjel.
Mafaldine, mussels, white wine, cherry tomatoes, garlic, hot peppers, pepper, salt, parsley

Penne al salmone e zucchine 350 gr 54 lei

Penne 125g, somon 120g, dovlecei 40g, ceapa, usturoi, ulei, unt.
Penne, salmon, zucchini, onion, garlic, oil, butter.

Penne ai quattro formaggi 350 gr 46 lei

Penne 125g, smantana 50ml, mozzarella 50g, parmezan 50g, gorgonzola 40g, cascaval afumat 40g.
Penne, sour cream, mozzarella, parmesan, gorgonzola, smoked cheese.

Penne all'arrabbiata 350 gr 38 lei

Penne 125g, sos rosii 60g, ardei iute, rosii cherry, ulei masline, usturoi.
Penne, tomato sauce, hot peppers, cherry tomatoes, olive oil, garlic.

Spaghetti alla Amatriciana 350 gr 48 lei

Spaghette 125g, sos rosii 60g, parmezan 20g, rosii chery, guanciale.
Spaghette, tomato sauce, parmesan, cherry tomatoes, guanciale.

Spaghetti alla carbonara 350 gr 48 lei

Spaghette 125g, guanciale 60g, ou 30g, parmezan 30g, piper.
Spaghette, guanciale, egg, parmesan, pepper.

Pappardelle al ragu' alla bolognese 350 gr 49 lei

Papardele 125g, ragu din carne de vita 100g, ulei, busuioc, rosii, foi de dafin.
Pappardelle, beef ragout, oil, basil, tomatoes, bay leaves.

Pappardella ai funghi porcini e crema di tartufo 350 gr 52lei

Papardelle 125g, ciuperci porcini 60g, **trufe, unt,** patrunjel, usturoi, ulei, sare, piper, **parmezan.**
Papardelle, porcini mushrooms, truffles, butter, parsley, garlic, oil, salt, pepper, parmesan.

I RISOTTI

Risotto alla pescatora 350 gr 58 lei

Orez 150g, **midii 80g, creveti 50g, baby caracatita* 50g, calamar* 50g**, vin alb, rosii cherry, usturoi.
Rice, mussels, shrimp, baby octopus, squid, white wine, cherry tomatoes, garlic.

Risotto ai funghi porcini 350 gr 48 lei

Orez 150g, **ciuperci porcini 80g, unt 20g**, vin alb.
Rice, porcini mushrooms, butter, white wine.

Risotto alle verdure 350 gr 44 lei

Orez 150g, dovlecei 60g, vinete 60g, ardei 50g, busuioc, rosii, baby spanac, **unt**, sare, piper.
Rice, pumpkins, eggplant, peppers, basil, tomatoes, baby spinach, butter, salt, pepper.

PRIMI PIATTI PESCE

Filetto d'orata in padella , agli agrumi e guazzetto di vongole 300 gr 78 lei

File de dorada cu sos de citrice: Cartofi 200g, **File dorada 180g**
vongole 60g, unt 20g, patrunjel, lamaie, usturoi, vina alb.
Sea bream fillet with citrus sauce, clams, butter, parsley, lemon, potatoes, garlic, white wine.

Trancio di tonno , asparagi in padella e cous cous di verdure caldo 300 gr 82 lei

File de ton rosu 200g, sparanghel 100g, cous cous 80g, dovlecei 60g, ardei 50g,
busuioc, patrunjel, **unt**, rosii cherry.
Bluefin tuna fillet, asparagus, cous cous, zucchini, peppers, basil, parsley, butter, cherry tomatoes.

Trancio di salmone all'arancia e zucchini glassati in crema d'aceto balsamico 300 gr 82 lei

File de somon 200g, dovlecei 180g, otet aceto balsamic, miere, portocale, coriandru, **unt**, vin alb.
Salmon fillet, zucchini, balsamic vinegar, honey, oranges, coriander, butter, white wine.

PRIMI PIATTI CARNE

Osso buco alla Milanese con risotto allo zafferano 400 gr 72 lei

Rasol de vita 250g, orez 100g, sofran, **unt**, ceapa, vin alb, morcov, telina.
Beef gravy, rice, saffron, butter, onion, white wine, carrot, celery.

Filetto di maiale, agli odori, patate a fettine, e salsa alla senape 350 gr 62 lei

Muschiulet de porc cu ierburi aromate: cartofi 250g, Muschi de porc 250g,
sos de mustar 50g, cimbru, salvie, rozmarin, **smantana**.
Pork tenderloin with aromatic herbs: potatoes, mustard sauce,
thyme, sage, rosemary, sour cream.

Filetto di manzo alla crema di tartufo e funghi, patate al forno al rosmarino 350 gr 104 lei

Muschi de vita cu crema de trufe si ciuperci: cartofi 250g, muschi de vita 250g,
ciuperci, trufe, **smantana 80g**, **unt 20g**, vin alb, rozmarin, cimbru.
Beef tenderloin with truffle and mushroom cream, baked potatoes with rosemary,
sour cream, butter, white wine.

Braciolette di agnello , alle erbe , cous cous caldo e verdure alla menta 350 gr 84 lei

Cotlete de berbecut cu ierburi aromate: Cotlet de berbecut 250g, cous cous 100g,
dovlecei 80g, sparanghel 80g, spanac, menta.
Lamb chops with aromatic herbs, cous cous, zucchini, asparagus, spinach, mint.

Coscia di anitra all'arancia , piure' di patate con sedano e asparagi 350 gr 76 lei

Pulpa de rata cu sos de portocale: Pulpa de rata 280g, **piure de telina 180g**,
sparanghel 80g lamaie 60g, vin alb, rozmarin salvie, usturoi, **unt**.
Duck leg with orange sauce, celery puree, lemon, white wine,
sage rosemary, garlic, asparagus, butter.

Petto di tacchino impanato e fritto, con patatine a fette 350 gr 48 lei

Snitel din piept de curcan: cartofi prajiti 250g, piept de curcan 200g, **pesmet, faina, ou**.
Turkey breast schnitzel, fried potatoes, breadcrumbs, flour, egg.

ALLA GRIGLIA

I POLLASTRI

**Galletto di montagna , pure' di patate,
insalatina di baby spinaci e cips di verdure 600 gr 82 lei**

Cocosei de munte 400g, piure de cartofi 250g, baby spanac 30g
rosii cherry 30g, salvie, **unt**, dovlecei, ardei kapia, **telina**.
Mountain cockle, mashed potatoes, baby spinach, cherry tomatoes, sage,
butter, pumpkins, capsicum, celery.

**Spiedini di pollo yakitori riso thai e
verdure in agrodolce 350 gr 48 lei**

Frigarui **yakitori** de pui: pulpa pui 200g, orez 120g, legume dulci acrisoare 120g, sos de soia .
Chicken yakitori skewers, rice, soy sauce, sweet and sour vegetables.

**Coscette di pollo senza osso , agli odori asiatici,
con patate rustiche e insalatina 350gr 46 lei**

Pulpe de pui dezosate in stil asiatic: cartofi la cuptor 250g, pulpa de pui 200g, salata de cruditati.
Asian-style boneless chicken thighs, baked potatoes, raw vegetable salad.

IL MAIALE

**Costine alla griglia con salsa BBQ home made,
patate rustiche e insalatina 600 gr 72 lei**

Coaste de porc la gratar cu sos BBQ: coaste de porc 450g, cartofi la cuptor 250g,
cimbru, rozmarin, vin alb, salata de cruditati.
Grilled pork ribs with BBQ sauce, baked potatoes, thyme, rosemary, white wine, raw salad.

**Capocollo al rosmarino , con salsa alla senape,
pure' di patate e insalatina 350 gr 56 lei**

Ceafa de porc 250g, piure de cartofi 250g, **smantana 50g**, cognac, piure de cartofi,
busuioc deshidratat, **sos de mustar**, vin alb, salata de cruditati.
Pig neck, white wine, sour cream, cognac, mashed potatoes, dehydrated basil, mustard sauce, raw salad.

**Capocollo con osso (Frenched Pork steak)
patate rustiche e insalatina 450 gr 58 lei**

Cotlet de porc cu os 300g, cartofi la cuptor 250g, **sos de mustar**, patrunjel, salata de cruditati.
Bone-in pork chop, mustard sauce, parsley, baked potatoes, raw vegetable salad.

IL MANZO

Diaframma (petto) di Black Angus Uruguay, verdure alla griglia aromatizzate alla menta 350 gr 76 lei

Diafragma de vita 250g, dovlecei 60g, ardei 60g, vinete 60g, ciuperci 60g,
smantana 50g, mustar, ceapa rosie , usturoi.

Beef diaphragm, sour cream, mustard, zucchini, garlic, pepper, eggplant, zucchini, mushrooms, red onion.

T-Bone di Black Angus, patatine a fette 700 gr 149 lei

T-bone de vita 450g, cartofi 250g, patrunjel, **sos de mustar**, usturoi.

Beef T-bone, potatoes, parsley, mustard sauce, garlic.

Costata di Black Angus, patatine a fette 700 gr 119 lei

Antricot de vita cu os 500g, cartofi 250g, **sos de mustar**, cimbru, patrunjel, rozmarin, usturoi.

Beef steak, potatoes, mustard sauce, thyme, parsley, rosemary, garlic.

Rib eye (cube roll) Black Angus Uruguay, pure' di patate , asparagi al burro 400 gr... 129 lei

Rib eye de vita 400g, piure de cartofi 250g, sparanghel 80g, **unt**, usturoi, sos de mustar.

Beef rib eye, mashed potatoes, asparagus, butter, garlic, mustard sauce.

La classica tagliata di manzo, rucola e grana di Black Angus 350 gr 79 lei

Antricot de vita, rozmarin, rucola, parmezan, ulei, rosii cherry, ulei, miere, lamaie.

Beef steak, rosemary, arugula, parmesan cheese, oil, cherry tomatoes, oil, honey, lemon.

Burger

Burger all'Italiana ,home made Black Angus , ricetta propria, con scamorza affumicata e salsa al pesto 600 gr 54 lei

Carne de vita 200g, cartofi 200g chifla 100g, crema de branza , maioneza, salata iceberg,
rosii, **cascaval afumat**, ceapa rosie, ulei.

Beef, bun, cream cheese, mayonnaise, iceberg salad, tomatoes, smoked cheese, red onion, potatoes, oil.

Burger classico , home made Black Angus , ricetta propria 350 gr 49 lei

Carne de vita 200g chifla 100g, cartofi 200g ketchup, **maioneza**, salata, rosii, castraveti murati, **cheddar**, ceapa rosie.

Beef, bun, ketchup, mayonnaise, salad, tomatoes, pickles, cheddar, red onion, potatoes.

Burger Vegan Beyond meat , guacamole e altro 350 gr 49 lei

Burger beyond meat 160g, chifla 100g, avocado 40g, rosii 40g, lime, salata iceberg, ceapa rosie, cartofi, ulei.

Burger beyond meat, avocado, tomatoes, lime, iceberg lettuce, red onion, potatoes, oil.

L'AGNELLO (O ABBACCHIO)

Filetto d'agnello marinato agli odori e pure di patate e insalatina di baby spinaci 350gr 86 lei

Muschiulet de berbecut 250g, piure de cartofi 250g, rozmarin, cimbru, **sos de mustar, unt**, salata de baby spanac.
Lamb tenderloin, mashed potatoes, rosemary, thyme, mustard sauce, butter, baby spinach salad.

Arrosticini 350g 68lei

Frigarui de berbecut 250g, cous cous 120g, **sos de mustar**, usturoi, dovlecei, spanac, rosii cherry, ceapa, salata de cruditati.
Mutton skewers, cous cous, mustard sauce, garlic, zucchini, spinach, cherry tomatoes, onion, salad of raw vegetables.

Costolette d'agnello agli odori, cous cous caldo alle verdure, insalatina 350 gr 84 lei

Cotlete te berbecut 250g, cous cous 120g, sparanghel 80g, **sos de mustar**, usturoi, dovlecei, spanac, salata de cruditati.
Mutton cutlets, cous cous, mustard sauce, garlic, zucchini, spinach, asparagus, raw vegetable salad.

I CONTORNI E LE INSALATE DI ACCOMPAGNO

Spinaci salatați in padella burro e parmigiano 150 gr 21 lei

Spinaci al all'aglio e peperoncino 150 gr 20 lei

Piselli al prosciutto di Parma 150 gr 22 lei

Pure' di Patate 150 gr 19 lei

Patate fritte e rifritte 200 gr 19 lei

Insalata da fagiolini verdi 150 gr 22 lei

Asparagi al Burro 200 gr 28 lei

Cous cous caldo alle verdure 150 gr 22 lei

Insalata di baby spinaci 100 gr 18 lei

Verdure alla griglia con salasa alla menta 150 gr 22 lei

Insalata verde al limone 100 gr 18 lei

Insalata mista di stagione 150 gr 19 lei

LA PIZZERIA

Margherita 380 gr 41 lei

Faina 200g, pulpa de rosii 120g, mozzarella 120g, busuioc, ulei, drojdie, sare piper.
Flour, tomato pulp, mozzarella, basil, oil, salt, pepper.

Napoletana 380 gr 40 lei

Faina 200g, pulpa rosii 120g, ansoa 40g, oregano, ulei, sare, piper.
Flour, tomato pulp, anchovy, oregano, oil, salt, pepper.

Piccante, ventricina 380 gr 44 lei

Faina 200g, pulpa rosii 120g, rmozzarella 120g, salam ventricina 80g, busuioc, drojdie,ulei, sare, piper.
Flour, tomato pulp, mozzarella, ventricina salami, basil, oil, salt, pepper.

Fresca (rucola, carciofi, scaglie di parmiggiano, rosii cherry.) 380 gr 44 lei

Faina 200g, pulpa rosii 120g, mozzarella 120g, rucola 20g, parmezan 20g,
anghinare 20g, rosii chery 20g, busuioc, ulei, drojdie, sare, piper.
Flour, tomato pulp, mozzarella, rocket, parmesan, artichoke, cherry tomatoes, basil, oil, salt, pepper.

Fructe de mare 380 gr 65 lei

Faina 200g, pulpa rosii 120g, mozzarella 120g, caracatita 60g, calamar 60g,
sepie 50g, creveti 50g, scoici 40g, busuioc, sare, drojdie, piper.
Flour, tomato pulp, mozzarella, octopus, squid, cuttlefish,
shrimps, clams, basil, salt, pepper.

Parma 4 formaggi e prosciutto di parma 380 gr 49 lei

Faina 200g, pulpa rosii 120g, mozzarella 120g, cascaval afumat 60g, gorgonzola 60g,
prosciutto 60g, ulei, sare, piper.
Flour, tomato pulp, mozzarella, smoked cheese, gorgonzola, prosciutto, oil, salt, pepper.

4 Formaggi 380 gr 48 lei

Faina 200g, smantana 120g, mozzarella 120g, cascaval afumat 60g,
gorgonzola 50g, busuioc, ulei, sare, piper.
Flour, mozzarella, smoked cheese, gorgonzola, basil, oil, salt, pepper.

Al cotto e funghi 380 gr 48 lei

Faina 200g, pulpa rosii 120g, mozzarella 120g, , ciuperci 60g, prosciutto cotto 60g, ulei, sare, piper.
Flour, tomato pulp, mozzarella, oregano, mushrooms, prosciutto cotto, oil, salt, pepper.

Quattro stagioni 380 gr 47 lei

Faina 200g, pulpa rosii 120g, mozzarella 120g, ciuperci 80g, prosciutto cotto 80g,
anghinare 40g, masline verzi 40g, ulei, sare, piper.
Flour, tomato pulp, mozzarella, oregano, mushrooms, prosciutto cotto, artichokes,
green olives, oil, salt, pepper.

Vegana (verdure alla griglia, pomodori e rucola) 380 gr 42 lei

Faina 200g, pulpa rosii 120g, ardei 60g, dovlecei 60g, vinete 60g, ciuperci 60g,
ceapa rosie, rosii chery, ulei, sare, piper.
Flour, tomato pulp, pepper, pumpkin, eggplant, mushrooms, red onion,
cherry tomatoes, oil, salt, pepper.

LE FOCACCIE

Focaccia bianca all'origano	250 gr	16lei
Focaccia al parmigiano	250 gr	19lei
Focaccia al parmigiano e aglio	250 gr	19lei

DESSERT

Tiramisu' al pistacchio	34 lei
Tiramisu' classico	29lei
Pavlova al piatto	29lei
Cannolo siciliano	31 lei
Moelleux di cioccolato (Lava Cake)	32 lei
Brownies alla salsa al cioccolato bianco	29 lei

PER BAMBINI

Stuzzichini di pollo impanati con pure' di patate 32 lei

Stripsuri de pui cu piure de cartofi.
Chicken strips with mashed potatoes

Penne al pomodoro 34 lei

Penne, sos rosii, busuioc, parmezan.
Penne, tomato sauce, basil, parmesan.

Penne con panna e prosciutto 34 lei

Penne, proscioutto cotto, unt, smantana, parmezan.
Penne, proscioutto cotto, butter, cream, parmesan.

Ristorante
MONZA

By Chef Antonio Passarelli

DRINKS

APERITIVO MOMENTS

let's Start with an aperitivo

CRODINO APERITIVO NEALCOOLIC 175 ml 19 lei

175 ml crodino, felie portocala, gheata

APEROL SPRITZ 250 ml 34 lei

Aperol, Prosecco, sparkling water, orange slice

CAMPARI SPRITZ 250 ml 34 lei

Campari, Prosecco, sparkling water, orange slice

CAMPARI TONIC 250 ml 34 lei

Campari, Schweppes tonic, lime

GIN COCKTAILS

TANQUERAY SEVILLA TONIC 250 ml 40 lei

Tanqueray Sevilla, tonic water, orange pell

ELDERFLOWER ESSENCE 250 ml 40 lei

Tanqueray Rangpur, tonic water, peel lime, peel orange,
Gordon's Pink, tonic water, strawberry, basil, red pepper

THE PERFECT 10 250 ml 38 lei

Tanqueray No. TEN, tonic water, grapefruit slice

INDIAN RANGPUR 250 ml 38 lei

Tanqueray Rangpur, tonic water, cucumber, mint

BLUEBERRY MINT GIN 250 ml 38 lei

Tanqueray gin, blueberry syrup, tonic water, mint leaves

LIFE IN PINK 250 ml 39 lei

Gordon's Pink, tonic water, grenadine, berry fruits, red currant

FOREST TASTE 250 ml 39 lei

Tanqueray gin, strawberry, blueberry, elderflower syrup, lemon, red currant

ROSEMARY 250 ml 38 lei

Tanqueray London Dry, cucumber, rosemary, red pepper, tonic water

TANQUERAY MELON 250 ml 38 lei

Tanqueray London Dry, tonic water, orange slice, syrup melon

ALCOHOLIC COCKTAILS

BELLINI MELONE 150 ml 32 lei

Prosecco, Melone purree

JOHNNIE WALKER HIGHBALL 250 ml 36 lei

Johnnie Walker Black Label, san pellegrino ginger beer

CAPTAIN TIKI TROPICAL 250 ml 35 lei

Captain Morgan Tiki, Sprite, lamaie

CAPTAIN' S MOJITO 250 ml 32 lei

Captain Morgan, lime, mint, brown sugar, crushed ice

SWEET MELON MARGARITA (frozen) 250 ml 32 lei

Jose Cuervo Tequila, orange triple sec, lime, melon syrup

DISARONNO FIZZ 120 ml 32 lei

Disaronno, soda, lime

HUGO 250 ml 34 lei

Prosecco, elderflower syrup, mint leaves, lime

ROE&ROOTS 180 ml 32 lei

Roe&Co, appele juice, soda water, lime

LONG ICELAND ICED TEA 250 ml 36 lei

Smirnoff Red, Tanqueray London Dry, Jose Cuervo Silver,
Captain Morgan Spice Gold, Orange Triple Sec, Coca-Cola, lime

STRAWBERRY CAIPIROSKA 250 ml 34 lei

Smirnoff Red, fresh lime juice, strawberry puree, crushed ice

PERFECT COSMOPOLITAN 120 ml 35 lei

Smirnoff Red, orange triple sec, cranberry juice, fresh lime juice

BLUEBERRY COSMOPOLITAN 120 ml 34 lei

Smirnoff Red, orange triple sec, blueberry syrup, fresh lime juice

JOHNNIE WALKER BLACK & SOUR 80 ml 36 lei

Johnnie Walker Black, lemon, sugar

OLD FASHIONED 60 ml 32 lei

Bulleit bourbon, Angostura Bitter, brown sugar, maraschino cherry, orange peel

NEGRONI 60 ml 32 lei

Tanqueray London Dry, Cinazano, Campari, orange peel

GODFATHER SOUR 100 ml 32 lei

Bulleit bourbon, Disaronno, lemon, sugar

DISARONNO SOUR 80 ml 32 lei

Disaronno, lemon, sugar

MARTINI'S

ROSE MARTINI 120 ml 32 lei

Smirnoff Red, orange triple sec, rose syrup, fresh lime juice

ESPRESSO MARTINI 120 ml 32 lei

Smirnoff Red, Kahlua, espresso, simple syrup

BLUEBERRY MARTINI 120 ml 32 lei

Smirnoff Red, orange triple sec, elderflower syrup, blueberry, fresh lime juice

FRENCH MARTINI 120 ml 32 lei

Smirnoff Red, Chambord, pineapple juice, lime

WATERMELON MARTINI 120 ml 32 lei

Smirnoff Red, orange triple sec, watermelon syrup, fresh lime juice

SHOTS

B52 40 ml 18 lei

Coffee liqueur, Baileys Original Irish Cream, orange liqueur

KAMIKAZE 40 ml 18 lei

Vodka, triple sec, sweet&sour/
flavored syrup: strawberry, watermelon, mango

GODFATHER 40 ml 18 lei

Bulleit bourbon, amaretto liqueur

LONG DRINKS 250ML

CAMPARI & TONIC 250 ml 29 lei

Campari, tonic water, orange slice

GORDON'S SICILIAN LEMON & TONIC 250 ml 29 lei

Gordon's Sicilian Lemon, apa tonica, lime

SMIRNOFF RED & COCA-COLA / JUICE / SODA 250 ml 29 lei

SMIRNOFF RED & RED BULL 250 ml 32 lei

JOHNNIE WALKER RED & COCA-COLA/ JUICE / SODA 250 ml 29 lei

JOHNNIE WALKER RED & RED BULL 250 ml 32 lei

CUBA LIBRE (Captain & Cola) 250 ml 32 lei

TANQUERAY & TONIC 250 ml 33 lei

CAMPARI ORANGE JUICE / SODA 250 ml 33 lei

VIRGIN COCTAILS

CRODINO APERITIVO NEALCOOLIC 175 ml 19 lei

175 ml crodino, felie portocala, gheata

BLIND PASSION 350 ml 31 lei

Pineapple juice, cranberry juice, passion fruit puree, lime

VIRGIN BERRY MOJITO 350 ml 31 lei

Lime, bown sugar, strawberry puree, sparkling water

GREEN APPLE 350 ml 31 lei

Green apple juice, brown sugar, lime, green apple fruit

POOKA 350 ml 31 lei

Cranberries juice, Lemon juice, Grenadine syrup, Strawberries purree,

PINEAPPLE COOLER 350 ml 31 lei

Pineapple juice, Lemon juice, Sugar syrup, Apa tonica

BERRILICIOUS (frozen) 350 ml 31 lei

Orange juice, strawberry puree, raspberrry puree

BANANA DREAM (frozen) 350 ml 31 lei

Pineapple juice, banana puree, blue curacao syrup

COFFEE

ESPRESSO 7.5g (long 60ml /short 30ml / ristretto 15ml) 30 ml 13 lei

DOUBLE ESPRESSO 15g 60 ml 19 lei

ESPRESSO AMERICANO 7.5g 15g 90 ml 14 lei

Espresso , hot water

ESPRESSO DECAFFEINATO 7.5g 30ml 13 lei

ESPRESSO MACCHIATO 7.5 60ml 15 lei

Espresso, milk cream

CAPPUCINO CLASSIC 7.5g 150ml 17 lei

Espresso,milk, milk cream

CAPPUCINO VIENEZ 7.5g 150ml 17 lei

Espresso, milk, wipped cream

CAFFE LATTE 7.5g 200ml 18 lei

Espresso, milk, milk cream

FLAVORED LATTE 7.5g 200ml 21 lei
Espresso, milk cream, vanilla/ caramel/ cioccolato syrup

IRISH COFFEE 7.5g 200ml 28 lei
Espresso, Bushmills irish whiskey, brown sugar, wipped cream

AMARETTO COFFEE 7.5g 200ml 28 lei
Espresso, disaronno, wipped cream

BAILEYS COFFEE 7.5g 200ml 28 lei
Bailey's , espresso, wipped cream

ESPRESSO TONIC 7.5g 180ml 24 lei
espresso, tonic water, mint leaves, ice

CAFÉ FRAPPE

(Chocolate/Vanilla/Caramel/Hazelnut) 7.5g 450ml 26 lei
milk, wipped cream, instant coffee, sugar, topping, ice

CAFÉ FRAPPE DECOF

(Chocolate/Vanilla/Caramel/Hazelnut) 7.5g 450ml 26 lei
milk, wipped cream, espresso decof, sugar, topping, ice

TEA

FRUITS (exotic dream, blueberry cream, red orange) 300ml 18 lei

GREEN TEA JASMINE 300ml 18 lei

ENGLISH BREAKFAST 300ml 18 lei

HERBAL (herbal chai, lemon mint, ginger honey) 300ml 18 lei

ROOIBOS VANILA 300ml 18 lei

HOT CHOCOLATTE

BLACK 200ml 19 lei

WHITE 200ml 19 lei

FRESH & VITAMIN

FRESH ORANGE JUICE 250 ml 24 lei

FRESH GRAPEFRUIT JUICE 250 ml 24 lei

FRESH DUO 250 ml 25 lei
grapefruit and orange

LEMONADE 400 ml 23 lei
fresh lemon juice, fresh orange juice, still/sparkling water, simple syrup

MINT LEMONADE 400 ml 26 lei
fresh lemon juice, mint leaves, still water, simple syrup

MELON LEMONADE 400 ml 26 lei
fresh lemon juice, melon syrup, still water, simple syrup

ELDERFLOWER LIMONADE 400 ml 26 lei
fresh lemon juice, elderflower syrup, sparkling water, simple syrup

BLUEBERRY LEMONADE 400 ml 26 lei
fresh lemon juice, blueberry syrup, water, simple syrup

SUMMER BERRY LEMONADE 400 ml 26 lei
fresh lemon juice, berry mix puree, water, simple syrup

CITRONADA 400 ml 26 lei
fresh orange juice, fresh lemon juice, sparkling water, simple syrup

SPICY-MANGO LEMONADE 400 ml 26 lei
fresh lemon juice, spicy mango puree, water, simple syrup

Monza LEMONADE 400 ml 27 lei
fresh lemon juice, aloe vera pulp, mint leaves, still water, simple syrup

&flavored taste: melon / elderflower / blueberry / forest fruits / spicy mango / strawberry / passion fruit

SOFT DRINKS

DORNA (STILL/SPARKLING WATER) 330ml 12 lei

LURISIA PREMIUM (STILL/SPARKLING WATER) 330ml 17 lei

LURISIA PREMIUM (STILL/SPARKLING WATER) 750ml 26 lei

ACQUA PANNA (STILL WATER) 500ml 24 lei

SAN PELLEGRINO (SPARKLING WATER) 500ml 24 lei

BIO SAN PELLEGRINO (ARANCIATA ROSSA / ARANCIATA) 200ml 15 lei

**LURISIA
(LIMONADA/GAZZOSA/ARANCIATA ROSSA/AQUA TONICA) 275ml 15 lei**

COCA-COLA / COCA-COLA ZERO /

COCA-COLA GREEN LEMON 250ml 14 lei

FANTA (ORANGE / LEMON / MEDNESS) 250ml 14 lei

SPRITE 250ml 14 lei

SCHWEPPE (TONIC WATER / BITTER LEMON / MANDARIN) 250ml 14 lei

FUSE TEA (LEMONGRASS / PEACH HIBISCUS) 250ml 14 lei

**CAPPY NECTAR
(ORANGE / PEACH / PEAR / RED ORANGE / SOUR CHERRY) 250ml 14 lei**

GRANINI (APPLE / PINK GRAPEFRUIT / BLACK BLUEBERRY) 250ml 14 lei

**HARDELTZER
(Fruity alcoholic sparkling water)**

WET GRAPEFRUIT 4,5% 330ml 15 lei

WET MANGO 4,5% 330ml 15 lei

WET MINTY LIME 4,5% 330ml 15 lei

Wet peach 4,5% 330ml 15 lei

ENERGY DRINKS

RED BULL / RED BULL SUGAR FREE /

RED BULL TROPICAL 250 ml 21 lei

CIDRE

SOMMERSBY APPLE 4,5% 330 ml 15 lei
SOMMERSBY BLACKBERRY 4,5% 330ml 15 lei
SOMMERSBY PEAR 4,5% 330ml 15 lei
SOMMERSBY BLUEBERRY 4,5% 330ml 15 lei

DRAUGHT

BUCUR 5% 400ml 19 lei
CARLSBERG LUMA 5.2% 400ml 18 lei
CARLSBERG 5.2% 400ml 18 lei

BOTTEL BEER

CARLSBERG 5,2% 330 ml 19 lei
CARLSBERG LUMA 5,2% 330ml 19 lei
BUCUR BLONDA 5% 350 ml 22 lei
BUCUR BRUNA 6.5% 350 ml 23 lei
TUBORG 5% 330 ml 18 lei
WEIHENSTEPHAN 5,4% (Germania) weiss 330 ml 24 lei
GRIMBERGEN AMBRÉE 6,5% (Belgia) 330 ml 25 lei
ANGELO PORETTI 4 Premium Lager 5,5% (Italia) 330 ml 22 lei
KRONENBURG 1664 BLANC 5% (Franța) 330 ml 21 lei
GUINNESS 4,2% (Irlanda) 330 ml 23 lei

N.A. BEER

CARLSBERG N.A 330ml 18 lei

SPIRITS

GRAPPA BIANCA CANDOLINI 40% 40 ml 24 lei

FUME GRAPPA BOTTEGA 38% 40 ml 28 lei

VODKA

SMIRNOFF RED 40% 40ml 17 lei

SMIRNOFF BLACK 40% 40ml 21 lei

CIROC 40% 40ml 32 lei

KETEL ONE 40% 40ml 24 lei

WHISKY

JOHNNIE WALKER RED LABEL 40% 40ml 17 lei

SCOTCH BLENDED

JOHNNIE WALKER BLACK LABEL 12Y.O. 40% 40ml 24 lei

JOHNNIE WALKER BLUE LABEL 40% 40ml 95 lei

SINGLE MALT

SINGLETON 12Y.O. 40% 40ml 29 lei

CARDHU 12Y.O. 40% 40ml 36 lei

LAGAVULIN 16 Y.O 43% 40ml 47 lei

IRISH WHISKEY

ROE&CO 45% 40ml 23 lei

BUSHMILLS 40% 40ml 19 lei

AMERICAN WHISKY

BULLEIT BOURBON 45% 40ml 21 lei

BULLEIT RYE 45% 40ml 24 lei

BULLEIT 10 Y.O. 45.6% 40ml 26 lei

JACK DANIEL'S 40% 40ml 22 lei

ROM

CAPTAIN MORGAN SPICED GOLD 35% 40ml 17 lei

CAPTAIN MORGAN BLACK 40% 40ml 19 lei

CAPTAIN MORGAN TIKI 25% 40ml 18 lei

CAPTAIN MORGAN BLACK SPICED 40% 40ml 20 lei

ZACAPA 23Y.O. 40% 40ml 39 lei

PAMPERO ANIVERSARIO 40% 40ML 27 lei

CAPTAIN MORGAN TIKI (25% alc) 40ml 18 lei

CAPTAIN MORGAN BLACK SPICED (40% alc) 40ml 19 lei

GIN

GORDON'S PINK 37,5% 40ml 18 lei

Gordon's Sicilian Lemon 37,5% 40ml 19 lei

TANQUERAY LONDON DRY GIN 43,1% 40ml 19 lei

TANQUERAY RANGPUR 41.3% 40ml 23 lei

TANQUERAY 10 DRY GIN 47,3% 40ml 26 lei

TANQUERAY SEVILLA 41,3% 40ml 18 lei

TANQUERAY 0% 40ml 21 lei

TEQUILA

JOSE CUERVO SILVER 38%	40ml	17 lei
JOSE CUERVO GOLD 38%	40ml	17 lei
DON JULIO BLANCO 38%	40ml	25 lei
DON JULIO REPOSADO 38%	40ml	30 lei

BITTER&VERMOUTH

CINZANO BIANCO 14,4% / ROSSO 14,4%	40ml	16 lei
CAMPARI 25%	40ml	16 lei
APEROL 11%	40ml	16 lei

DIGESTIVE

AVERNA 29%	40ml	18 lei
JAGERMEISTER 35%	40ml	18 lei

COGNAC & BRANDY

HENNESSY V.S 40%	40ml	34 lei
HENNESSY X.O 40%	40ml	110 lei
JIDVEI VINARS V.S.O.P 42%	40ml	26 lei

LIQUEURS

SAMBUCA ROMANA 38%	40ml	16 lei
CHAMBORD	40ml	16 lei
KAHLUA 20%	40ml	16 lei
BAILEYS 17%	40ml	19 lei
AMARETTO DISARONNO 28%	40ml	19 lei
DISARONNO VELVET 17%	40ml	19 lei
ABSINTHE 68%	40ml	19 lei
FIREBALL 33%	40ml	19 lei

CIGARETTES

DUNHILL

KENT

VOGUE

KENT NEOSTICKS

* price of the day



**GUVERNUL ROMÂNIEI
MINISTERUL FINANTELOR PUBLICE**

Dacă nu primiți bonul fiscal, aveți obligația să-l solicitați

În cazul unui refuz, aveți dreptul de a beneficia de bunul achiziționat sau de serviciul prestat fără plata contravalorii acestuia

Solicitați și păstrați bonurile fiscale pentru a putea participa la extragerile lunare și ocazionale ale loteriei bonurilor fiscale

Este interzisă înmânarea către client a altui document, care atestă plata contravalorii bunurilor sau serviciilor prestate, decât bonul fiscal

Pentru a semnala nerespectarea obligațiilor legale ale operatorilor economici, puteți apela gratuit, non-stop, serviciul TelVerde al Ministerului Finanțelor Publice 0800.800.085



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Ristorante
MONZA
By Chef Antonio Passarelli