

# RUST

Literally "RUST", a material on which you can see the signs of time that tell a past, many stories..

## A JOURNEY

Try closing your eyes...imagine the old rusty wreck of a ship..."

It was 1904 when the luxury ship SS MAHENO set sail from Scotland towards Australia.

During her ten-year journey, she was the victim of many events, changing routes several times between Europe, Canada, Australia and New Zealand, arriving in the Mediterranean where she served as a hospital ship during the First World War. At the end of her commercial life, during her last voyage to Japan to be dismantled, she was caught in a cyclone and was dragged to Fraser Island "Australia" where she was then abandoned to rot.

During one of my trips I found myself in front of this wreck and i was fascinated by it, a series of thoughts were triggered in me that made me passionate about this element, to which I dedicate the name of my restaurant in which I will bring experiences and flavors that I have lived.

Enrico De Conto

An aerial photograph of a sandy beach. In the top left corner, a white car is parked on the sand. Several small figures of people are scattered across the beach. The background shows the ocean with waves breaking. The text 'FOOD' is centered in a white rectangular box.

**FOOD**

**VEGAN**

**SWEETS**

**WINE**

**BEER**

**CAFETERIA**

# APERITIVI ALCOHOLIC

SPRITZ APEROL / € 5.00 SANGRIA € 7.00

CAMPARI

VINO ROSSO - FRUTTA - SPEZIE

SELTZ - PROSECCO - APEROL / CAMPARI / CYNAR /  
SELECT

SPRITZ AL € 5.00 NEGRONI € 9.00

CARDAMOMO

GIN - VERMOUTH ROSSO - BITTER

SELTZ - PROSECCO - LIQUORE AL CARDAMOMO

SPRITZ TROPICAL € 5.00 MARGARITA € 9.00

SELTZ - PROSECCO - LIQUORE TROPICALE

TEQUILA - TRIPLE SEC - LIME

AMERICANO € 6.50 PALOMA € 9.00

CLASSICO

TEQUILA - SUCCO DI LIME - SODA AL POMPELMO

VERMOUTH ROSSO - BITTER - SODA

AMERICANO RUST € 7.00 SINGAPORE SLING € 9.00

VERMOUTH ROSSO - BITTER AL CARDAMOMO - SODA

GIN - CHERRY BRANDY - COINTREAU - LIME - ANANAS

# APERITIVI ANALCOLICI

GINGERINO € 3.00 TROPICAL € 7.00

SANBITTER € 3.00 VIRGIN FLOWERS € 7.00

# BEERS

CALIFORNIA

**SIERRA NEVADA** - PALE ALE

355 ml € 6.00

SESSION IPA

MESSICO

**CORONA EXTRA** - PALE LAGER

330 ml € 5.00

PERU

**CUSQUENA** - DARK LAGER

330 ml € 6.00

ARGENTINA

**QUILMES** - LAGER

330 ml € 6.00

SPAGNA

**AMBAR** - LAGER

330 ml € 6.00

LITUANIA

**VOLFAS** - APA

568 ml € 7.00

GERMANIA

**WEISSENOHER** - PILS

500 ml € 6.50

GERMANIA

**AYINGER** - DOPPELBOCK

330 ml € 6.00

INGHILTERRA

**JAIPUR** - AMERICAN IPA

500 ml € 8,00

BELGIO

**WITHEER BLANCHE** - BLANCHE

330 ml € 6.00

THAILANDIA

**SINGHA** - PREMIUM LAGER

330 ml € 5,50

GIAPPONE

**KIRIN ICHIBAN** - LAGER

330 ml € 5.00

# NORTH AMERICA

## SPICY HAWAIIAN TUNA POKE

€ 18.00

TUNA\* - RICE - AVOCADO - WAKAME SEAWEED  
SPRING ONION - MANGO - SESAME - SOY - LIME - MAYO

## CLAM CHOWDER OF S. FRANCISCO

€ 16.00

BREAD - CLAMS - ONION - TIME - PATATOES  
BAY LEAF - CREAM LACTOSE FREE - BACON

## BACON CHEESEBURGER

€ 16.00

MILK BUN LACTOSE FREE - BEEF HAMBURGER 200 GR\*  
CHEESE - BACON - ONION MUSTARD  
LETTUCE - TOMATO - MAYO

## PORK RIBS BBQ

€ 18.00

PORK RIBS - BARBECUE SAUCE - SMOKED PAPRIKA  
GARLIC - CUMIN - BAKED POTATOES

# SOUTH AMERICA

## EMPANADAS ARGENTINE WITH HOT AJÌ SAUCE

€ 14.00

BEEF - ONION - EGGS - OLIVES - PEPPERS - PAPRIKA - CUMIN

## BRAZILIAN FEIJOADA

€ 16.00

BEANS - BEEF TONGUE AND CHEEKS - SMOKED BACON  
RICE - SAUSAGE - ORANGE

## CAUSA DE PULPO Y PIMIENTOS DEL PIQUILLO AND HUANCAINA SAUCE

€ 22.00

OCTOPUS - PIQUILLO PEPPERS - ONION - POTATOES  
LIME - CHILLI PEPPER - PARSLEY

## PICANHA ALLA GRIGLIA (600gr) WITH CHIMICHURRI SAUCE

€ 39.00

ORGANIC IRISH PICANHA - PARSLEY - OREGANO - GARLIC  
VINEGAR - LIME - PEPPER - BAKED POTATOES

# HOME FLAVOURS

**GRATINATED SCALLOPS** € 19.00

3 SCALLOPS\* - 6 CANESTRELLI\* - PARSLEY  
GARLIC - BREAD - EVO OIL

**PIEMONTESE FASSONA TARTARE** € 20.00

150 GR BEEF - EXTRA VIRGIN OIL - LEMON - MUSTARD  
CROUTONS - BUTTER - CAPERS - MUSTARDS

**SPAGHETTI WITH SEAFOOD** € 20.00

MUSSELS - CLAMS - PRAWNS - SQUID  
TOMATO - GARLIC - PARSLEY

**TAGLIATELLE WITH DEER RAGOUT** € 17.00

EGG PASTA - VENISON - ONION - CELERY - CARROT

**MIXED FRIED FISH** € 23.00

CALAMARI - PRAWNS - SCAMPI - ZUCCHINI

## SIDE DISHES

**BASMATI RICE** € 4.00

**FRIES\*** € 5.00

**BAKED POTATOES** € 5.00

**SWEET FRIED POTATOES\*** € 6.00

**WOKED VEGETABLES** € 6.00

**BROCCOLI GARLIC OIL AND CHILLI PEPPER** € 6.00

**MIXED SALAD** € 5.00

**WAKAME SEAWEED\*** € 5.00

**SAUCE** MAYO - KETCHUP - AJI - YOGURT/MINT -  
CHIMICHURRI - BBQ € 1.00

# EUROPE

**PAELLA VALENCIAN min 2 people** € 18.00

RICE - PEPPER - PEAS - GARLIC - SQUID - PRAWNS  
MUSSELS - CLAMS - SCAMPI - PAPRIKA - SAFFRON

**WIENER SCHNITZEL** € 16.00

VEAL - FRENCH POTATOES - MAYO

**IBERIAN PIG PLUMA** € 26.00

IBERIAN PIG - EVO OIL - BLACK SALT FLAKES  
BAKED POTATOES, PEPPERS AND BROCCOLI

**APPETIZER OF THE WORLD** € 16.00

1 EMPANADAS - 1 SAMOSA - 2 FALAFEL - 2 SPRING ROLL  
CHORIZO IBERICO - SALSE

# AFRICA

**CHICKPEA FALAFEL WITH TAHINA S.** € 10.00

CHICKPEAS - PARSLEY - ONION - GARLIC - CUMIN - SESAME\*\*

**VEGETABLE COUSCOUS** € 13.00

COUSCOUS - TURMERIC - CUMIN - VEGETABLES

**LAMB TAJINE** € 20.00

LAMB - ALMONDS - CINNAMON - PLUMS - TURMERIC  
GARLIC - ONIONS - HONEY COUSCOUS

**SLICED ZEBU BEEF** € 24.00

ZEBU FROM NAMIBIA - SALT FLAKES - BAKED POTATOES - SALAD

\* Products frozen at origin

\*\*Fresh products subjected to rapid temperature reduction to guarantee quality and safety, as described in the HACCP Plan pursuant to EC Reg. 852/04 and EC Reg. 853/04. In case of lack of fresh product, frozen product will be used

**COPERTO € 3,50**

# ASIA

- VEGETABLE SPRING AND ROLL** € 6.00  
PHYLLO PASTA - CARROT - CHINESE CABBAGE\*\*
- SAMOSA WITH YOGURT AND MINT S.** € 12.00  
POTATOES - PEAS - ONION - GARLIC  
GARAM MASALA - YOGURT-MINT\*\*
- TUNA TATAKI** € 22.00  
TUNA - BASMATI RICE - GINGER - LIME - SOY
- PAD THAI** € 18.00  
PRAWNS - ONION - GINGER - RICE NOODLES - FISH SAUCE  
TAMARIND - SOY - EGGS - CASHEWS - LIME
- THAI SEA BREAM** € 22.00  
SEA BREAM - BASMATI RICE - LIME - GARLIC - LEMONGRASS
- CHICKEN SATAY** € 18.00  
CHICKEN - GINGER - SOY - LIME - CASHEWS - SHALLOT - BASMATI RICE
- GRILLED DUCK WITH GINGER AND SOY** € 19.00  
DUCK - GINGER - SOY - BASMATI RICE
- GREEN CURRY THAI** € 18.00  
CHICKEN - COCONUT MILK - LIME - LEMONGRASS - CHILLI - GINGER  
CORIANDER - CUMIN - KAFFIR LEAVES - BASMATI RICE
- BEEF RAMEN** € 16.00  
RAMEN BEEF - EGG - SOY - MIRIN - GINGER-SAKE

# OCEANIA

- GRILLED KANGAROO FILLET** € 22.00  
KANGAROO - EVO OIL - BLACK SALT FLAKES - BAKED POTATOES
- LAMB CHOPS MAORI** € 24.00  
LAMB-WORCESTERSHIRE - CHERRY LIQUOR - GINGER

# VEGAN

## VEGETABLE SPRING AND ROLL

PASTA FILLO - CAROTE - CAVOLO CINESE\*\*

€ 6.00

## VEGETABLE PAKORA VEGAN

VERDURE - FARINA DI CECI - SPEZIE - VEGAN MAYO

€ 8.00

## SAMOSA CON MAYO VEGAN

PATATE - PISELLI - CIPOLLA - AGLIO - GARAM MASALA

€ 12.00

## CHICKPEA FALAFEL WITH TAHINA S.

CHICKPEAS - PARSLEY - ONION - GARLIC - CUMIN - SESAME\*\*

€ 10.00

## VEGETABLE COUSCOUS

COUSCOUS - TURMERIC - CUMIN - VEGETABLES - CHICKPEAS

€ 14.00

## SPICY HAWAIIAN VEGAN POKE

TOFU - RISO - AVOCADO - ALGA WAKAME - VERDURE  
CIPOLLOTTO - MANGO - SESAMO - SOIA - LIME - MAYO

€ 16.00

## PAD THAI VEGGIE / VEGAN

RICE NOODLES - TOFU - SPRING ONION - GINGER  
TAMARINDO - SOY - CASHEWS - LIME - VEGETABLES

€ 17.00

## NASI GORENG VEGAN

VEGETABLES - TOFU - GINGER - SOY - BASMATI RICE

€ 16.00

## GREEN CURRY THAI VEG

GREEN VEGETABLE - COCONUT MILK - LIME - LEMONGRASS - CHILLI - GINGER  
CORIANDER - CUMIN - KAFFIR LEAVES - BASMATI RICE

€ 16.00

## BASMATI RICE

€ 4.00

## WOKD VEGETABLES

€ 6.00

## BROCCOLI GARLIC OIL AND CHILLI PEPPER

€ 6.00

## MIXED SALAD

€ 5.00

## WAKAME SEAWEED\*

€ 5.00

## SWEET POTATOES\*

€ 6.00

# SWEETS

## TIRAMISU

EGGS - MASCARPONE LACTOSE FREE - SAVOIARDI - CAFFÈ

€ 6,00

## PANNA COTTA COCONUT & CARDAMOM

COCONUT MILK - SOAN PAPDI - BISCUITS - RASPBERRY SAUCE

€ 7,00

## CHOCOLATE BROWNIES

CHOCOLATE - GLUTEN-FREE FLOUR - LACTOSE-FREE BUTTER - EGGS -  
WHIPPED CREAM LACTOSE-FREE

€ 7,00

## NEW YORK CHEESECAKE

DIGESTIVE BISCUITS - BURRO L.F.- CREAM CHEESE L.F. - EGGS -  
STRAWBERRY SAUCE

€ 7,00

## MATCHA CAKE, YUZU GEL & WHIPPED COCONUT MILK

MATCHA - YUZU - COCONUT MILK

€ 7,00

## MANGO CHOCOLATE & RUM

MANGO ICE CREAM - CHOCOLATE BRITTLE - SHOT RUM

€ 8,00

## AROUND THE WORLD WITH CHOCOLATES

ORANGE & RUM - TIRAMISU - PEANUT - THE MATCHA

€  
10,00

# NORTH AMERICA

CALIFORNIA	<b>WENTE VINEYARDS - CHARDONNAY</b>	€ 48.00
MESSICO	<b>L.A. CETTO - CHARDONNAY</b>	€ 28.00
MESSICO	<b>L.A. CETTO - PETITE SYRAH</b>	€ 28.00
WASHINGTON STATE	<b>COLUMBIA CREST - CABERNET SAUVIGNON</b>	€ 49.00
CALIFORNIA	<b>SEBASTIANI - ZINFANDEL</b>	€ 43.00

# SOUTH AMERICA

CILE	<b>HARAS DE PIRQUE - CHARDONNAY</b>	€ 32.00
CILE	<b>VENTISQUERO - SAUVIGNON RISERVA</b>	€ 29.00
ARGENTINA	<b>DON DAVID- TORRONTES RISERVA</b>	€ 32.00
CILE	<b>VENTISQUERO - CARMENERE RISERVA</b>	€ 30.00
ARGENTINA	<b>LAS MORAS - MALBEC</b>	€ 35.00
ARGENTINA	<b>ANDELUNA - MALBEC</b>	€ 55.00

# EUROPA

PORTOGALLO	<b>ANSELMO MENDES - ALVARINHO</b>	€ 25.00
SPAGNA	<b>LA QUINTA - VERDEJO</b>	€ 30.00
FRANCIA	<b>HERVE KERLANN - CHABLIS</b>	€ 58.00
GERMANIA	<b>RAUEN KIRSCHBERG - RIESLING</b>	€ 29.00
SPAGNA	<b>LA QUINTA - GARNACHA</b>	€ 29.00
SPAGNA	<b>LA QUINTA - TEMPRANILLO</b>	€ 37.00
GERMANIA	<b>LAISON - PINOT NERO</b>	€ 66.00
FRANCIA	<b>BORDEAUX DE PAYSAN - BORDEAUX MER / CAB</b>	€ 35.00
FRANCIA	<b>ARNOUD GERMAIN SAINT - BOURGOGNE PREMIERE CRU</b>	€ 72.00

# AFRICA

CAPE TOWN	<b>DIEMERSDAL - SAUVIGNON</b>	€ 29.00
CAPE TOWN	<b>SPIER - CHENIN BLANC</b>	€ 30.00
COSTAL REGION	<b>SPIER - PINOTAGE</b>	€ 34.00
COSTAL REGION	<b>DIEMERSDAL - SHIRAZ</b>	€ 38.00
CAPE TOWN	<b>DIEMERSDAL - PINOTAGE RISERVA</b>	€ 60.00

# ASIA

GIAPPONE **TAKARA PLUM** - VINO DI PRUGNE 720 ML € 18.00

GIAPPONE **GEKKEIKAN** - SAKE 300 ML € 16.00

GIAPPONE **NIGORI** - SAKE NON FILTRATO 300 ML € 18.00

COREA **JINRO** - SOJU ORIGINAL / APPLE / GRAPEFRUIT / BLUEBERRY / MANGO 350 ML € 18.00

# OCEANIA

AUSTRALIA **PENLEY** - CHARDONNAY € 41.00

N. ZELANDA **MOUNT RILEY** - SAUVIGNON € 33.00

AUSTRALIA **PENLEY** - SHIRAZ € 37.00

N. ZELANDA **MOUNT RILEY** - PINOT NERO € 41.00

N. ZELANDA **BABICH'S** - PINOT NERO € 52.00

# SPARKLING WINES

## ITALIA

<b>BANDAMATINA</b> - PROSECCO DOC BRUT	€ 21.00
<b>SCAGLIOLA</b> - MOSCATO	€ 24.00
<b>GIORGI</b> - OLTREPÒ PAVESE GRAN CUVÉE	€ 39.00
<b>MURATORI</b> - FRANCIACORTA BRUT	€ 45.00
<b>ZANOTELLI</b> - TRENTO DOC EXTRA BRUT	€ 42.00
<b>FALCHETTO</b> - ALTA LANGA EXTRA BRUT	€ 49.00
<b>MACH</b> - TRENTO DOC RISERVA DEL FONDATORE	€ 62.00

## ESTERO

FRANCIA <b>LES ATHLETES DU VIN</b> - LOIRA	€ 37.00
GERMANIA <b>WEINGUT FAMILIE RAUEN</b> - CREMANT MOSELA	€ 40.00
SPAGNA <b>AUGUSTI TORELLO MAT</b> - CAVA	€ 38.00
ARGENTINA <b>FAMILIA SCHROEDER</b> - ROSÉ NATURE	€ 48.00
S. AFRICA <b>SPIER</b> - METHODE CAP CLASSIQUE BRUT	€ 47.00
FRANCIA <b>LERICHE TOURNANT</b> - CHAMPAGNE	€ 70.00

# WHITE

FRIULI VG **ALESSIO KOMJANC** - RIBOLLA GIALLA € 27.00

FRIULI VG **ALESSIO KOMJANC** - FRIULANO € 26.00

FRIULI VG **ALESSIO KOMJANC** - PINOT GRIGIO € 26.00

VENETO **MAELI** - MOSCATO SECCO € 28.00

VENETO **A. FILIPPI NOUS** - SOAVE € 27.00

PIEMONTE **LA COLOMBERA** - TIMORASSO € 37.00

MARCHE **BORGIO PAGLIANETTO** - VERDICCHIO DI  
MATELICA € 29.00

ABRUZZO **TENUTA ULISSE** - PECORINO € 23.00

CAMPANIA **VILLA RAIANO** - GRECO DI TUFO € 31.00

CAMPANIA **VILLA RAIANO** - FIANO DI AVELLINO € 31.00

SARDEGNA **SURRAU** - VERMENTINO DI SARDEGNA € 28.00

SICILIA **FINA** - GRILLO € 22.00

SICILIA **C. EDMÉ** - ETNA BIANCO € 48.00

# RED

FRIULI VG **MARCO SARA** - SCHIOPPETTINO € 37.00

FRIULI VG **TARLAO** - REFOSCO DAL P.R. € 25.00

FRIULI VG **FERESIN** - MERLOT € 23.00

VENETO **ILATIUM** - VALPOLICELLA RIPASSO € 32.00

T. A. ADIGE **ZANOTELLI** - PINOT NERO € 37.00

PIEMONTE **IL FALCHETTO** - BARBERA D'ASTI € 22.00

PIEMONTE **GIUSEPPE CORTESE** - NEBBIOLO € 39.00

TOSCANA **SERPAIA** - MORELLINO DI SCANSANO € 26.00

TOSCANA **POGGERINO** - CHIANTI CLASSICO € 36.00

ABRUZZO **VILLA BARCAROLI** - MONTEPULCIANO € 23.00

CAMPANIA **VILLA RAIANO** - AGLIANICO € 28.00

PUGLIA **SCHOLA SARMENTI** - PRIMITIVO € 29.00

SICILIA **NOUS** - NERO D'AVOLA € 29.00

SICILIA **C. EDOMÉ** - ETNA ROSSO € 42.00

# DRINK

ACQUA 750 ml € 3.00 FANTA 330 ml € 3.50

COCA COLA 330 ml € 3.50 TÈ LIMONE 330 ml € 3.50

COCA COLA ZERO € 3.50 TÈ PESCA 330 ml € 3.50  
330 ml

# CAFETERIA

CAFFÈ € 1.50 DECAFFEINATO € 1.70

CAFFÈ MACCHIATO € 1.60 DECA € 1.80

MACCHIATO

CAFFÈ MACC. SOIA € 1.70 DECA CORRETTO € 2.20

MACCHIATONE € 2.00 BARLEY € 1.80

MACCHIATO

CAPPUCCINO € 3.00 SCHIUMETTA € 1.00

CAFFÈ AMERICANO € 1.60 GINSENG € 2.00

CAFFÈ CORRETTO € 2.00 TÈ € 2.50

BARLEY € 1.70 TISANE € 2.50

# BITTERS & LIQUEURS € 4

MONTENEGRO SAMBUCA BRAULIO UNICUM

JAGERMEISTER FERNET B. DISARONNO PETRUS

BAYLES BRANCA CAFFÈ RUST  
MENTA BORGHETTI

## GRAPPE & SPIRITS

GRAPPE BIANCHE € 5/6 WHISKY / WHISKEY € 7/12

GRAPPE € 5/7 RHUM € 7/12

BARRICATE

G. AROMATIZZATE € 6.00 TEQUILA € 4/6

STORICA NERA € 7.00 MEZCAL € 7/12

## MIXED COCKTAILS

GIN TONIC / € 8/12 GIN RUST € 9.00

LEMON HABANERO

VODKA TONIC / € 8/12 GIN RUST € 9.00

LEMON CARDAMOMO

RHUM COLA € 9.00 GIN RUST GINSENG € 9.00