



CAFETERIA & BREAKFAST

EURO

Espresso	€ 1.20
Decaf espresso	€ 1.50
Iced coffee	€ 2.00
Iced coffee "corretto"	€ 2.50
Ginseng coffee	€ 2.00
Barley coffee	€ 2.00
Macchiato	€ 1.20
Macchiato with soy milk	€ 1.50
Macchiato with almond milk	€ 1.50
American coffee	€ 1.50
Corretto	€ 2.50
Cappuccino	€ 2.00
Cappuccino with soy milk	€ 2.00
Cappuccino with almond milk	€ 2.00
Milk	€ 1.50
Latte	€ 2.00
Soy Milk	€ 2.00
Almond milk	€ 2.00
Latte with soy milk	€ 2.50
Latte with almond milk	€ 2.50
Tea	€ 2.00
Coffee cream	€ 3.00
Granita (<i>Slush</i>)	€ 3.50
Empty croissant	€ 1.50
Jam croissant	€ 2.00
Cream croissant	€ 2.00
Chocolate croissant	€ 2.00
Berries croissant	€ 2.00
Pistachio croissant	€ 2.50
Honey and cereals croissant	€ 2.00



Vegan cocoa croissant	€ 2.00
Pastries	€ 2.00
Muffin chocolate/apricot	€ 2.50

SOFT DRINKS

Fanta	€ 2.50
Coca cola	€ 2.50
Coca cola zero	€ 2.50
Sprite	€ 2.50
Peach iced tea	€ 2.50
Lemon iced tea	€ 2.50
Iced tea with slush	€ 3.00
Schweppes tonic water	€ 2.50
Schweppes lemon	€ 2.50
Mediterranean tonic water	€ 2.50
Ginger beer	€ 3.00
ACE juice	€ 3.00
Peach juice	€ 3.00
Pineapple juice	€ 3.00
Pear juice	€ 3.00
Tomato juice	€ 3.00
Blueberry Juice	€ 3.50
Citrus fruits juice	€ 4.00
Red Bull	€ 4.00
Powerade	€ 3.00
Crodino	€ 4.00
Chinotto	€ 2.50
White bitter	€ 4.00
Red bitter	€ 4.00
Campari soda	€ 4.50
Natural water small	€ 1.00
Sparkling water small	€ 1.00
Natural water large	€ 2.00
Sparkling water large	€ 2.00



BOTTLED BEERS

Ceres	€ 5.00
Corona	€ 5.00
Messina Cristalli di sale	€ 4.50
Semedorato	€ 4.50
Peroni gluten free	€ 5.00
Nastro azzurro 0	€ 4.00

BEERS ON TAP

Nastro azzurro small	€ 3.00
Nastro azzurro large	€ 5.00

LIQUEURS

Amaro del Capo	€ 4.50
Monte Polizo	€ 4.50
Jagermeister	€ 4.50
Sambuca Molinari	€ 4.50
Amaro Punico	€ 4.50
Whisky	€ 4.50
Limoncello	€ 4.50

SHOTS

Shots: (Vodka, Rum, Tequila)	€ 2.50
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WINES	BOTTLE	GLASS
SPUMANTE		
MAX Classic method bio vegan spumante	€ 30.00	
AC Extra Brut Classic method spumante	€ 25.00	€ 5.00
NO STRESS Cuvée spumante wine	€ 20.00	€ 5.00
MAGNUM NO STRESS Cuvée spumante wine	€ 35.00	
MAGNUM AC Classic method spumante	€ 45.00	
WHITE WINE		
BALOSS Bio vegan white wine	€ 25.00	€ 5.00
GRILLO DOC BIO Bio white wine	€ 25.00	€ 5.00
VINO ROSE'		
ROSE' SCIURA PIERA	€ 25.00	€ 5.00
VINO ROSSO		
PRETE ROSSO Bio red wine Gutturnio superior	€ 25.00	€ 5.00
GRAPPA AC		
WHITE GRAPPA	€ 60.00	€ 5.00
GRAPPA BARRIQUE	€ 70.00	€ 6.00



COCKTAILS IBA

APEROL SPRITZ	€ 6.00
Aperol, bio vegan spumante AC, seltz	
CAMPARI SPRITZ	€ 6.00
Campari, bio vegan spumante AC, seltz	
AMERICANO	€ 7.00
Campari, martini red, seltz	
NEGRONI	€ 8.00
Martini red, campari, gin	
NEGRONI SBAGLIATO	€ 8.00
Martini red, campari, bio vegan spumante AC	
NEGROSKY	€ 8.00
Martini red, campari, vodka	
BLOODY MARY	€ 8.00
Tomato juice, vodka, salt, pepper, celery, lemon juice, tabasco	
BOULEVARDIER	€ 8.00
Martini red, campari, whisky	
VODKA LEMON	€ 7.00
Vodka, lemonade	
VODKA TONIC	€ 7.00
Vodka, tonic water	
VODKA REDBULL	€ 7.00
Vodka, redbull	
GIN TONIC	€ 7.00
Gin, tonic water, lemon zest	
GIN LEMON	€ 7.00
Gin, lemonade	
COSMOPOLITAN	€ 7.00
Vodka, triple sec, blueberry juice, lime	
MAI TAI	€ 8.00
White Rum, dark rum, triple sec, orzata, sweet&sour	
MOJITO	€ 8.00
White rum, brown sugar, lime, mint, seltz	
OLD FASHIONED	€ 8.00
Sugar, angostura, whisky	
HONRY BULL	€ 7.00
Tequila, orange	
BELLINI	€ 7.00
Prosecco, peach pulp	
MARGARITA	€ 8.00
Tequila, triple sec, lime, salt	



CUBA LIBRE	€ 7.00
White rum, coca cola, lime drops	
SEX ON THE BEACH	€ 8.00
Vodka, peach liqueur, orange juice, grenadine	
SOUR COCKTAIL	€ 7.00
Midori or vodka or whiskey, sweet&sour	
TEQUILA SUNRISE	€ 7.00
White tequila, orange juice, grenadine, cherry	
LONG ISLAND	€ 8.00
Gin, vodka, white rum, tequila, triple sec, lemon juice, coca cola	
MIAMI ICE TEA	€ 8.00
Gin, vodka, white rum, blue curacao, sweet&sour, sprite top	
HUGO	€ 8.00
Bio vegan AC spumante, St.Germain, lime drops, seltz, mint leaves	
MOSCOW MULE	€ 8.00
Vodka, ginger beer, lime juice, cucumber slice	
LONDON MULE	€ 8.00
Gin, ginger beer, lime juice	
MEXICAN MULE	€ 8.00
Tequila, ginger beer, lime juice	
PINA COLADA	€ 8.00
White rum, pineapple, batida de cocco, cherry	
DAIQUIRI	€ 8.00
White rum, lime juice, brown sugar syrup	
CAIPIROSKA ALLA FRAGOLA	€ 8.00
Vodka, lime, strawberries, brown sugar	
MALIBU' & ANANAS	€ 7.00
Malibù, pineapple juice	
JAPANESE ICE TEA	€ 8.00
Gin, vodka, white rum, midori, sweet&sour, triple sec, lemon juice	
WHISKY E COCA	€ 8.00
Whisky, coca cola, lemon juice	
CAIPIRINHA	€ 8.00
Cachaca, lime, brown sugar	

*Vodka choice of: strawberry, peach, mint.



COCKTAIL PREMIUM

BOMBAY LEMON	€ 8.00
BOMBAY TONIC	€ 8.00
TANQUERAY LEMON	€ 8.00
TANQUERAY TONIC	€ 8.00
MALFY PINK	€ 11.00
MALFY TONIC	€ 11.00
MALFY LEMON	€ 11.00
GIN MARE LEMON	€ 13.00
GIN MARE TONIC	€ 13.00
GIN HENDRICK'S LEMON	€ 13.00
GIN HENDRICK'S TONIC	€ 13.00

MOCKTAIL

NON-ALCOHOLIC SPRITZ	€ 7.00
Orange juice, red bitter, sparkling water	
VIRGIN MOSCOW MULE	€ 7.00
Lime juice, ginger beer, ginger, mint	
VIRGIN MOJITO	€ 7.00
Lime, brown sugar, mint, tonic water	
VIRGIN STRAWBERRY CAIPIROSKA	€ 7.00
Lime, brown sugar, strawberry puree, blueberry juice, strawberry topping	
VIRGIN COLADA	€ 7.00
Coconut milk, pineapple juice, lime, cherry	



PIZZERIA

STARTERS:

French fries or croquettes or "panelle" *	€ 5.00
Fried mixture	€ 7.00
French fries, croquettes, panelle*, onion rings*	
Patate educate	€ 6.00
Baked potatoes with mozzarella cheese	
Patate vastase	€ 7.00
Baked potatoes, mozzarella cheese, onion, cherry tomato, oregano	

PIZZAS (DOUBLE PIZZAS FOR TAKEOUT ONLY)

PIZZA AC STYLE	€ 13.00	€ 24.00
Mozzarella, taleggio cheese, smoked scamorza, emmenthal, speck, sausage, pepperoni, rocket salad		
AC BEACH	€ 11.00	€ 20.00
Pizza pane, Pachino cherry tomato, buffalo mozzarella, rocket salad, bresaola, grana flakes		
RIANATA	€ 7.00	€ 13.00
Anchovies, tomato sauce, pecorino cheese, parsley, garlic		
MARGHERITA	€ 7.00	€ 13.00
Tomato sauce, mozzarella		
BUFALA	€ 9.00	€ 16.00
Tomato sauce, buffalo mozzarella, basil		
NAPOLI	€ 8.00	€ 15.00
Anchovies, tomato sauce, mozzarella, parsley e oregano		
ROMANA	€ 8.00	€ 15.00
Tomato sauce, mozzarella, ham		
RIANELLA	€ 8.00	€ 13.00
Anchovies, tomato sauce, mozzarella, pecorino cheese, parsley, garlic e oregano		
PATAPIZZA	€ 8.00	€ 15.00
Tomato sauce, mozzarella, fries*, wurstel		
DIAVOLA	€ 9.00	€ 16.00
Tomato sauce, mozzarella, pepperoni, olives, pecorino cheese, parsley		
TONNO E CIPOLLA	€ 9.00	€ 16.00
Tomato sauce, mozzarella, tuna, onion e parsley		
SALMONE	€ 10.00	€ 18.00
Mozzarella, smoked salmon*, olives, rocket salad		
NORCINA	€ 9.00	€ 17.00
Tomato sauce, mozzarella, sausage, mushrooms		
PARMA	€ 10.00	€ 18.00
Tomato sauce, mozzarella, raw ham, grana cheese		



CAMPAGNOLA	€ 10.00	€ 18.00
Mozzarella, mushrooms, speck e pistachio		
CAPRICCIOSA	€ 10.00	€ 18.00
Tomato sauce, mozzarella , ham, mushrooms, olives, artichokes, wurstel , oregano, parsley		
MORTADELLA	€ 10.00	€ 18.00
Mortadella, mozzarella, burrata cheese, pistachio		
SPECK E ZOLA	€ 10.00	€ 18.00
Tomato sauce, speck, mozzarella, gorgonzola cheese		
VEGANA	€ 10.00	€ 18.00
Tomato sauce, artichokes, zucchini, olives, capers, parsley, almonds		
TRAPANESE	€ 8.00	€ 15.00
Trapanese pesto with fresh tomato, basil, olive oil, garlic, almonds , fried eggplants		
4 FORMAGGI	€ 9.00	€ 16.00
Mozzarella, gorgonzola, grana, emmental, smoked provola		
ALLA NORMA	€ 9.00	€ 16.00
Tomato sauce, mozzarella , fried eggplants, " ricotta salata " cheese		
RUCOLA	€ 9.00	€ 16.00
Tomato sauce, mozzarella , rocket salad, parmigiano flakes , raw ham		
	€ 9.00	€ 16.00
PIZZA ITALIA		
Pizza pane , sliced tomato seasoned with salt, pepper olive oil, buffalo mozzarella , basil		
AC STYLE PANINI	€ 10.00	
Mozzarella, taleggio cheese, smoked scamorza, emmental , speck, sausage, pepperoni, rocket salad		
AC BEACH PANINI	€ 9.00	
Pachino cherry tomato, buffalo mozzarella , rocket salad, bresaola, grana flakes		
CALZONE	€ 7.00	
Tomato sauce, mozzarella , ham		
SCIROCCO PANINI	€ 7.00	
Tomato, anchovies, primo sale cheese , olive oil, salt, oregano		
MAESTRALE PANINI	€ 7.00	
Ham, mozzarella		
PONENTE PANINI	€ 7.00	
Salami, mozzarella		



DESSERTS

BLACK TRUFFLE*	€ 5.00
COCCO*	€ 5.00
TIRAMISU'*	€ 5.00
LEMON SORBET*	€ 5.00

COVER CHARGE € 2.00

*Baby pizza available: Margherita € 5,00 / Patapizza € 5,50

* Addition of buffalo mozzarella, burrata or seafood € 2.00

*Addition other ingredients € 1.00

*Gluten free dough € 3.00

Wholemeal dough € 2.00

Foods with the symbol * are of frozen origin.

For substances that may cause allergies or intolerances, please contact the wait staff for appropriate documentation

We use top-quality seed oil for our fried foods.

The following menu shows highlighted substances that may cause allergies or intolerances as per EC Reg. 1169/2011 Annex II



HOT SNACKS

PIZZETTA	€ 2.00
CALZONE with sausage	€ 2.00
CALZONE with salami and cheese	€ 2.00
CALZONE with ham and cheese	€ 2.00
ARANCINA AL PROSCIUTTO	€ 2.50
Rice, breadcrumbs, butter, ham, mozzarella, parmigiano	
ARANCINA AL RAGU' DI CARNE	€ 2.50
Rice, breadcrumbs, butter, tomato, veal meat, celery, carrots, pork, onion, white wine	
ARANCINA AGLI SPINACI	€ 2.50
Rice, breadcrumbs, butter, spinach, mozzarella, béchamel, garlic	
ARANCINA VEGANA	€ 2.50
Depending on availability on the day	

SANDWICHES

CABUCIO OR BAGUETTE* "DELICATO"	€ 5.00
Bresaola, philadelphia, rocket salad	
CABUCIO OR BAGUETTE* "CRUDINO"	€ 5.00
Raw ham, rocket salad, parmesan flakes	
PANINO "VEG"	€ 6.00
Vegan burger, tomato, lettuce, olive oil, salt	
PANINO SAUSAGE AND FRIES*	€ 5.00
Sausage, fries*	
PANINO CUTLET AND FRIES	€ 6.00
Chicken, breadcrumbs, parmesan, parsley, salt, eggs, garlic, oregano, fries*	
PANINO PANELLE* AND CROQUETTES	€ 4.00
Panelle, croquettes	
CABUCIO "MARE"	€ 5.00
Tuna, tomato, lettuce, mayonnaise	
PANINO MEDITERRANEO	€ 10.00
Octopus, burrata cheese, olive oil, lemon, potatoes, salt, pepper, yoghurt sauce (parsley, basil e greek yoghurt)	
PANE CUNZATO	€ 3.50
Olive oil, salt, pepper, anchovies, pecorino cheese, tomato, oregano	
Sandwich with salamis	€ 4.00
Sandwich with salamis and mozzarella	€ 4.50
Sandwich with tomato and mozzarella	€ 4.00
BOCCONCINO with salamis	€ 1.80
BOCCONCINO with salamis and mozzarella	€ 2.00



FIRST COURSE

TIMBALLO WITH EGGPLANTS	€ 8.50
Wheat pasta , tomato, veal, pork, peas, eggplants, carrots, onion, mozzarella cheese , parmesan cheese , flour	
LASAGNA ALLA BOLOGNESE	€ 8.50
Wheat pasta , veal, pork, tomato, pepper, celery, onion, butter , milk , carrots, mozzarella cheese , parmesan cheese	
COUS-COUS DI PESCE (weekends only)	€ 10.00
Wheat semolina , olive oil, pepper, cinnamon, parsley, onion, salt, laurel, fish* , tomato, garlic	
TABULE' DI VERDURE	€ 8.00
Wheat semolina , olive oil, pepper, cinnamon, laurel, carrots, zucchini, eggplants, peperoni, mint, sweetcorn, sun-dried tomatoes	
INSALATA DI RISO	€ 8.00
Julienne salad, tuna , ham , cheese , wurstel, peas, sweetcorn, olive oil, salt, pepper	
PASTA CON LE SARDE	€ 9.00
Wheat pasta , tomato, sardine* , fennel, pine nuts , raisins, onion, breadcrumb , garlic, flour	
FIRST COURSE OF THE WEEK*	€ 9.00
Subject to season availability	



SALADS

INSALATA DI MARE	€ 12.00
Octopus*, squid*, celery, vinegar, olive oil, salt, carrots, oregano	
CAPRESE	€ 7.00
Tomato, mozzarella, olive oil, salt	
MIXED SALAD	€ 6.00
Lettuce, radicchio, tomato, sweetcorn, carrots	
MOZZARELLA, TUNA AND SWEETCORN SALAD	€ 8.00
Lettuce, mozzarella, tuna, sweetcorn	
CHICKEN SALAD	€ 8.00
Chicken, lettuce, cherry tomato, zucchini e grilled eggplants	
POTATOES AND FETA SALAD	€ 8.00
Cherry tomato, red onion, feta cheese, olives, potatoes, cucumbers	
VEGAN SALAD	€ 8.00
Chick peas, eggplants, cherry tomatoes, rocket salad, almonds	
SALMON SALAD	€ 10.00
Smoked salad, avocado, rocket salad, cherry tomatoes, sesame seeds	

SIDE DISHES

CAPONATA	€ 7.00
Eggplants, celery, olives, tomatoes, capers, almonds, white vinegar, raisins, onion	
GRILLED VEGETABLES	€ 10.00
Mushrooms, eggplants, zucchini, peperoni, potatoes	
FRENCH FRIES* (SMALL)	€ 2.50
FRENCH FRIES* (LARGE)	€ 3.50
PANELLE* (SMALL)	€ 2.50
PANELLE* (LARGE)	€ 3.50

FRUTTA

FRUITS	€ 3.50
Melone o anguria	
FRUIT SALAD	€ 4.00
With granita (slush) +€0,50	

Gli alimenti con il simbolo * sono di origine congelata.

Per sostanze che possono causare allergie o intolleranze rivolgersi al personale di sala per l'ideale documentazione.

Per le nostre frittiture utilizziamo olio di semi di ottima qualità

Il seguente menù riporta evidenziate le sostanze che possono causare allergie o intolleranze come da Reg. CE 1169/2011 allegato II