

CHARCUTERIE BOARDS

SELECTION OF MORTADELLA (130 gr ca.)	€ 16
SELECTION OF ROASTED HAMS (130 gr ca.)	€ 16
SELECTION OF HAND CUT SALAMI (130 gr ca.)	€ 18
SELECTION OF COLD CUTS	€ 27
<i>From Slow Food (130 gr ca.)</i>	
SELECTION OF "BRESAOLE"	€ 22,5
AIR-DRIED CURED BEEF (130 gr ca.)	
WAGYU BRESAOLA FROM ACCLAIMED	€ 25
PRODUCER GIÒ PORRO (60 gr ca.)	
SELECTION OF ITALIAN CURED HAMS (130 gr ca.)	€ 18
"CULATTA" & "CULATELLO"	€ 23
<i>Cured ham board (110 gr ca.)</i>	
SELECTION OF CULATELLO CUTS (110 gr ca.)	€ 44
LIONS OF SICILY	€ 25
<i>Selection of Sicilian cold cuts (130 gr ca.)</i>	
"SPIGAROLI" CULATELLO	€ 38
<i>Platinum Selection (80 gr ca.)</i>	
"SPIGAROLI" CULATELLO	€ 49
<i>From traditional breeds (110 gr ca.)</i>	
ITALIAN BLACK PIGS	€ 33
<i>Selection of cured hams (100 gr ca.)</i>	

CHEESE BOARDS

SELECTION OF OUR BEST PDO	€ 22
ITALIAN CHEESES (160 gr ca.)	
SELECTION OF CHEESES FROM SLOW FOOD (160 gr ca.)	€ 27
SELECTION OF BLUE CHEESES (160 gr ca.)	€ 22,5
SELECTION OF FRENCH CHEESES (160 gr ca.)	€ 23
"FROM THE ALPS TO THE PYRENEES"	€ 25
<i>selection of Italian, French and Spanish cheeses (160 gr ca.)</i>	
SELECTION OF YOUNG AND MATURE	€ 19
ITALIAN CHEESES (160 gr ca.)	
SELECTION OF SOFT RIPENED	€ 19
"ROBIOLA" CHEESES (160 gr ca.)	
SELECTION OF INFUSED AND WINE RIPENED	€ 22
CHEESES (160 gr ca.)	
SELECTION OF SOFT AND MATURE "PECORINI"	€ 19
EWES MILK CHEESES (160 gr ca.)	
SELECTION OF ITALIAN	€ 23
MOUNTAIN CHEESES (160 gr ca.)	

PROSCIUTTO AND...

PARMA PROSCIUTTO PDO AND FIGS	€ 16
PARMA PROSCIUTTO PDO AND MELON	€ 15
PATANEGRA HAM AND FIGS	€ 29
PATANEGRA HAM AND MELON	€ 28
CULATELLO HAM AND FIGS	€ 31
CULATELLO HAM AND MELON	€ 29
ITALIAN BLACK PROSCIUTTO AND FIGS	€ 28
ITALIAN BLACK PROSCIUTTO AND MELON	€ 27



ERCOLI 1928

FROM OUR DELICATESSEN

SPANISH CHARCUTERIE

SELECTION OF OUR SPANISH SALAMI
AND CURED MEATS 130 gr ca.
€ 22,5

A BOARD OF THINLY SLICED "CECINA DE LEON" SMOKED
CURED BEEF 120 gr ca.
€ 23

HAND CARVED HERNÁNDEZ JIMÉNEZ 75% BELLOTA IBERICO
HAM, RED LABEL - GUIJELO PDO 100 gr ca.
€ 31

HAND CARVED HERNÁNDEZ JIMÉNEZ 100% BELLOTA
IBERICO HAM, BLACK LABEL - GUIJELO PDO 100 gr ca.
€ 36

HAND CARVED "5 JOTAS" SANCHEZ ROMERO 100% BELLOTA
IBERICO HAM, BLACK LABEL - JABUGO PDO 100 gr ca.
€ 49

HAND CARVED "JOSELITO GRAN RESERVA" 100% BELLOTA
IBERICO HAM, BLACK LABEL - GUIJELO PDO 100 gr ca.
€ 55

THE THREE SPANIARDS
Black Label, Sanchez Romero, Joselito Gran Reserva 100 gr ca.
€ 46

MEAT AND CHEESE BOARD

I CLASSICI ITALIANI 160 gr ca.
Classic Italian cheese and meat board
€ 24,5

LE ECCELLENZE ITALIANE 160 gr ca.
Selection of the best Italian cheeses and cured meats
€ 29

LE ECCELLENZE STRANIERE 160 gr ca.
*Selection of the best international cheeses
and cured meats*
€ 29

FROM ITALY TO SPAIN 180 gr ca.
*A platter of our best Italian and Spanish
cold cuts and cheeses*
€ 26

I CLASSICI

• from Ercoli •

BUFFALO MOZZARELLA PDO	€ 16
with confit cherry tomatoes	€ 17
with Spanish Cantabrian anchovy fillets	€ 26
with 20 months cured Parma Ham PDO	€ 22
CREAMY BURRATA CHEESE FROM ANDRIA	€ 17
with confit cherry tomatoes	€ 18
with Spanish Cantabrian anchovy fillets	€ 26
with mullet roe and fried courgettes marinated	€ 21,5
with vinegar and mint	
MOZZARELLA CHEESE	€ 23
with Ercoli's Norwegian smoked salmon	
THINLY SLICED COLD ROAST BEEF WITH	€ 16
ROCKET AND PARMESAN SHAVINGS	
THINLY SLICED COLD ROAST VEAL WITH	€ 16
A CREAMY TUNA AND CAPER SAUCE	
"CECINA DE LEON"	€ 16
<i>Smoked air-dried cured beef with marinated minted courgettes and homemade basil pesto</i>	
WHIPPED SALT COD	€ 22
ZUCCHINI "ALLA SCAPECE"	€ 8
RUSSIAN SALAD	€ 9
ERCOLI NORWEGIAN SALMON	€ 22
TOMATOES STUFFED WITH RICE	€ 9,5
EGGPLANT PARMIGIANA	€ 11

TARTARE

PIEDMONT-STYLE BEEF TARTARE WITH
EGGS AND ZUCCHINI SPAGHETTI
€ 16

BEEF CHUNKS WITH TUNA SAUCE
AND CAPER FLOWERS
€ 15

MELON TARTARE WITH AVOCADOES,
CUCUMBERS, FETA AND MINT
€ 13

AMBERJACK TARTARE WITH FIGS,
RICOTTA WITH AROMATIC HERBS
AND TAPIOCA
€ 17,5

SMOKED NORWEGIAN SALMON TARTARE
WITH CELERY AND GUACAMOLE
€ 19,5

FISH AND SEAFOOD

ERCOLI'S NORWEGIAN SMOKED SALMON € 22
with toasted bread and butter

CANTABRIAN ANCHOVY FILLETS € 21
*selection of spanish anchovy
with toasted bread and butter*

SMOKED FISH PLATTER € 22
with tuna, swordfish and blue marlin

TRADITIONAL CREAMY SALTED COD € 22
with confit cherry tomatoes

CREAMY "STRACCIATELLA" CHEESE € 26
with raw Sicilian red prawns

ERCOLI'S HOUSE SELECTION OF SALMON € 27
*salmon pastrami, smoked salmon,
top loin sashimi cut salmon*

SMOKED WILD SALMON PLATTER € 45
red and white king

CAVIAR

All served with blinis
and sour cream

	Beluga	ImperialGold	Osietra
30 gr	€ 250	€ 140	€ 95
50 gr	€ 390	€ 210	€ 150
100gr	€ 790	€ 395	€ 290

OUR SPECIAL DISHES WITH OSIETRA CAVIAR

AMBERJACK TARTARE WITH OSIETRA CAVIAR	€ 35
LINGUINE PASTA WITH OSIETRA CAVIAR AND CITRUS BUTTER SAUCE	€ 31
OSIETRA CAVIAR WITH RAW SICILIAN PRAWNS, EWES RICOTTA CHEESE, HONEY AND BREAD	€ 38

▲ Frozen, when fresh is not available. Our raw fish and seafood is blast chilled at -20 degrees as per EC Reg. 1169/2011. Please inform your waiter for any allergies or dietary requirements.

• ALL OUR DISHES ARE MADE WITH INGREDIENTS AND PRODUCTS AVAILABLE IN OUR DELICATESSEN •

PASTA



TRADITIONAL CARBONARA WITH MEZZEMANICHE PASTA, ORGANIC EGGS, CRISPY TUSCAN GUANCIALE AND PECORINO ROMANO CHEESE
€ 16

★ **TRADITIONAL CARBONARA** ★
WITH MEZZEMANICHE PASTA, ORGANIC "PARISI" EGGS, CRISPY TUSCAN GUANCIALE AND PECORINO ROMANO CHEESE
€ 22

★ **CACIO E PEPE TONNARELLI PASTA** ★
WITH "RISERVA DEL FONDATORE" CHEESE AND BLACK PEPPER
€ 19

TRADITIONAL AMATRICIANA WITH FRESH TONNARELLI PASTA, TOMATO SAUCE, CRISPY TUSCAN GUANCIALE AND PECORINO ROMANO CHEESE
€ 16

"ERCOLI" SPAGHETTI WITH 3 TOMATOES
€ 15

MEZZI PACCHERI PASTA WITH MAZARA DEL VALLO'S RED PRAWNS
€ 24

GRAGNANO SPAGHETTI WITH CLAMS AND BOTTARGA
€ 23

Try Ercoli's signature pastas and sauces at home as well

GLUTEN-FREE BREAD AND PASTA AVAILABLE UPON REQUEST

WATER

FILTERED WATER 1 LT	€ 2,5
BOTTLED WATER 0,75 LT	€ 3
BREAD	€ 4
COFFEE	€ 2,5

ERCOLI 1928

FROM OUR KITCHEN

MAIN COURSES

ROASTED OCTOPUS ▲ <i>with "taggiasche" black olives and tuscan tomato and bread sauce</i>	€ 26
HAMBURGER DI KEISAN WAGYU <i>with sesame seed bun, figs, Monteveronese cheese, guanciale (pork-jowl bacon), tomatoes and potatoes</i>	€ 35
DRY AGED BEEF FILLET <i>With eggplant and apricot</i>	€ 32
CHICKEN THIGH WITH RED PEPPERS	€ 23
"SALTIMBOCCA ALLA ROMANA" VEAL CUTLET <i>Garnished with ham and sage, served with mashed potatoes</i>	€ 24
FRIED FISH ▲ WITH THREE DIPPING SAUCES	€ 26
"SALTIMBOCCA DI MARE" FISH CUTLET <i>garnished with sage and smoked blue marlin</i>	€ 27
BACCALÀ MORRO <i>With a taralli crust and sicilian style pesto</i>	€ 26

GOURMET SALADS

CAPRESE <i>buffalo mozzarella, tomatoes and basil</i>	€ 17
SALMON <i>iceberg lettuce, norwegian smoked salmon, cucumber and minted yogurt</i>	€ 17
CAESAR <i>lettuce, Parmigiano Vacche Rosse, chicken, bacon, croutons and Caesar dressing</i>	€ 14,5
GREEK <i>lettuce, feta cheese, Greek olives, tomatoes, cucumbers, onions and oregano</i>	€ 12
ZUCCHINI <i>lettuce, zucchini, lime and almonds</i>	€ 12

~ VEGETARIAN ~



ZUCCHINI FLAN WITH GAZPACHO, RICOTTA, ALMONDS AND FRESH BASIL SAUCE

•• € 12 ••

EGGPLANT CROQUETTES WITH CHOPPED FRESH ORGANIC TOMATOES AND BASIL

•• € 14,5 ••

SIDE DISHES

SAUTÉED CHICORY <i>with garlic and chilli or with EVO and lemon</i>	€ 7,5	MIXED SALAD	€ 7,5
SAUTÉED ESCAROLE <i>with pine nuts and raisins or with EVO and lemon</i>	€ 8	ROASTED POTATOES	€ 7
SWEET ITALIAN GREEN PEPPERS <i>With lime and Maldon sea salt</i>	€ 7,5	FRIED COURGETTE <i>marinated with vinegar and mint</i>	€ 8

CHICKPEA HUMMUS WITH BEETS, <i>and zucchini alla scapece and roasted cashews</i>	€ 9	4,5
THINLY SLICED COLD ROAST VEAL <i>with a creamy tuna and caper sauce</i>	€ 20	10
A SELECTION OF ERCOLI'S HOUSE SAUCES <i>fresh bread for dipping</i>	€ 10	5
AMBERJACK TARTARE ▲ <i>with apples, lime and cashews</i>	€ 18	9
BREAD AND TOMATOES WITH MORCON	€ 9	4,5
TACOS WITH BEEF TARTARE, <i>salad, mayonnaise and Cantabrian anchovies</i>	€ 18	9
MARITONZO SANDWICH <i>with soft stracciatella cheese and mullet bottarga</i>	€ 14	7
BEEF CHUNKS <i>with Morgan giardiniera (pickled veggies)</i>	€ 20	10
CREAMY COD AND CONFIT CHERRY TOMATOES IN A ROLL BREAD	€ 14	7
FRESELLA <i>(toasted bread from southern Italy) sprinkled with Carloforte tuna and basil dressing</i>	€ 16	8
TACOS WITH SALMON PASTRAMI <i>arugula and sour cream</i>	€ 18	9
GENOA-STYLE PIZZA <i>with figs and prosciutto</i>	€ 13	6,5

HAPPY HOUR EVERY DAY
BETWEEN
6PM TO 8PM

-50%



DISCOUNT FROM OUR CLASSIC COCKTAILS AND DELI MENU

FIND OUT MORE



DELIVERY SERVICE

Ercoli brings you the excellence of Italy directly to your front door. Choose from our amazing selection of artisan products and we will deliver your shopping at no extra cost every day between 9am till 12pm and from 3.30pm to 6.30pm



CATERING

Are you planning a dinner party? So why do not choose from our variety of cheese and meat boards or ready-made dishes of our deli and impress your guests with an evening to remember



VERMOUTH BAR

Our bar aims to rediscover the importance that Vermouth has in our heritage. You can pick from over 100 different labels and immerse yourself in a journey from the traditions of the past to the new modern trends that this aromatic fortified wine has inspired.



OUR WINE CELLAR

Did you know that Italy has the most indigenous grape varieties in the world? Our wine list with over 200 labels gives you the opportunity to indulge yourself on a wine trip from the north to the deep south of Italy with handpicked small artisan producers to international acclaimed wine makers and discover the different types and styles of wine that each unique region has to offer