

# 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
<i>with confit cherry tomatoes</i>	€ 17
<i>with Spanish Cantabrian anchovy fillets</i>	€ 26
<i>with 20 months cured Parma Ham PDO</i>	€ 22
CREAMY BURRATA CHEESE FROM ANDRIA	€ 17
<i>with confit cherry tomatoes</i>	€ 18
<i>with Spanish Cantabrian anchovy fillets</i>	€ 26
<i>with mullet roe and fried courgettes marinated</i>	€ 21,5
<i>with vinegar and mint</i>	
MOZZARELLA CHEESE	€ 23
<i>with Ercoli's Norwegian smoked salmon</i>	
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>Dmoked 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 •

# FROM OUR KITCHEN

## PASTA



★ **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

**GRAGNANO SPAGHETTI  
WITH CLAMS AND BOTTARGA**  
€ 23

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

*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

## MAIN COURSES

**ROASTED OCTOPUS** ▲ € 26  
*with "taggiasche" black olives and tuscan tomato and bread sauce*

**CHICKEN THIGH WITH RED PEPPERS** € 23

"SALTIMBOCCA ALLA ROMANA" VEAL CUTLET € 24  
*Garnished with ham and sage, served with mashed potatoes*

"SALTIMBOCCA DI MARE" FISH CUTLET € 27  
*garnished with sage and smoked blue marlin*

**DRY AGED BEEF FILLET** € 32  
*With eggplant and apricot*

## GOURMET SALADS

**CAPRESE**  
*buffalo mozzarella, tomatoes and basil*  
€ 17

**SALMON**  
*iceberg lettuce, norwegian smoked salmon,  
cucumber and minted yogurt*  
€ 17

**CAESAR**  
*lettuce, Parmigiano Vacche Rosse,  
chicken, bacon, croutons and Caesar dressing*  
€ 14,5

**GREEK**  
*lettuce, feta cheese, Greek olives, tomatoes,  
cucumbers, onions and oregano*  
€ 12

**ZUCCHINI**  
*lettuce, zucchinis, lime and almonds*  
€ 12

## SIDE DISHES

**SAUTÉED CHICORY** € 7,5  
*with garlic and chilli or with EVO and lemon*

**SAUTÉED ESCAROLE** € 8  
*with pine nuts and raisins or with EVO and lemon*

**SWEET ITALIAN GREEN PEPPERS** € 7,5  
*With lime and Maldon sea salt*

**MIXED SALAD** € 7,5

**ROASTED POTATOES** € 7

**FRIED COURGETTE** € 8  
*marinated with vinegar and mint*

**CHICKPEA HUMMUS WITH BEETS,** € 9 4,5  
*and zucchini alla scapece and roasted cashews*  
**THINLY SLICED COLD ROAST VEAL** € 20 10  
*with a creamy tuna and caper sauce*  
**A SELECTION OF ERCOLI'S HOUSE SAUCES** € 10 5  
*fresh bread for dipping*

**AMBERJACK TARTARE** ▲ € 18 9  
*with apples, lime and cashews*

**BREAD AND TOMATOES WITH MORCON** € 9 4,5

**TACOS WITH BEEF TARTARE,** € 18 9  
*salad, mayonnaise and Cantabrian anchovies*

**MARITONZO SANDWICH** € 14 7

**with soft stracciatella cheese and mullet bottarga**

**BEEF CHUNKS** € 20 10

*with Morgan giardiniera (pickled veggies)*

**CREAMY COD AND CONFIT CHERRY TOMATOES IN A ROLL BREAD** € 14 7

**FRESELLA** € 16 8

*(toasted bread from southern Italy) sprinkled with Carloforte tuna and basil dressing*

**TACOS WITH SALMON PASTRAMI** € 18 9

*arugula and sour cream*

**GENOA-STYLE PIZZA** € 13 6,5  
*with figs and prosciutto*

**HAPPY HOUR  
EVERY DAY**  
BETWEEN  
6PM TO 8PM

**-50%**



**DISCOUNT FROM OUR  
CLASSIC COCKTAILS  
AND DELI MENU**

## ~ VEGETARIAN ~



**ZUCCHINI FLAN WITH GAZPACHO,  
RICOTTA, ALMONDS  
AND FRESH BASIL SAUCE**  
•• € 12 ••

**EGGPLANT CROQUETTES WITH  
CHOPPED FRESH ORGANIC  
TOMATOES AND BASIL**  
•• € 14,5 ••

## 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*



### CHARLIE'S BAR

*Our champagne bar with its unique vibe is a space  
where you can laid back, relax and enjoy a great glass  
of bubbly or a classic champagne cocktail with a  
modern twist. The right place for any occasion, from a  
romantic date to a get-together with your friends*



### 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*