

GROOVE

— RISTORANTE —
PIZZERIA & CAFFE'

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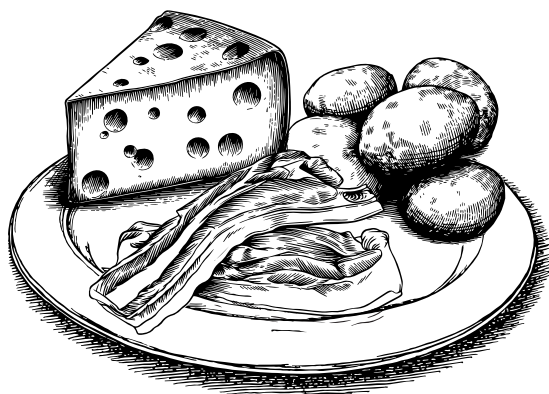
The restaurant Groove participates in the AIC Eating Out Program, offering only the best to its customers by providing a wide gluten-free menu.

Cover Charge
1,50

WE SERVE FRESH, FROZEN AND BLAST FROZEN INGREDIENTS

According to the provisions of the implementation of Regulation (EU) No. 1169/2011, we inform you that for any clarification regarding allergens or the ingredients of the dishes, you can contact our staff or request our information document.

Raw fish served has undergone the thermal treatment (blast freezing) required by current legislation (Reg. (EC) No. 853/2004). Fish, mollusks, crustaceans, and some vegetables may be frozen or blast frozen at origin depending on market availability.



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Starter

From the Land

Mixed crostini

8

Traditional Tuscan appetizer

Selection of cured meats, local cheeses, and
crostini

12

Groove antipasto

Cured meats, cheeses, crostini, and garden
vegetable pickles (recommended for two)

26

Beef tartare with burrata mousse / add truffle +2

14

Burrata, prosciutto crudo, arugula, and sun-dried tomatoes

10

From the Sea

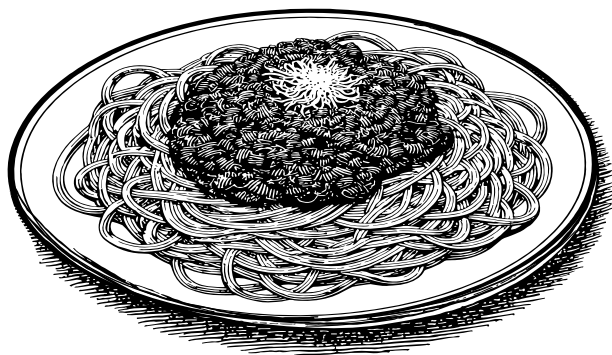
Tuna tartare with polenta chips, guacamole, and lime

16

Smoked salmon carpaccio

on a bed of fennel with vinaigrette

14



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First Courses

From the Land

**Three-tomato pasta creamed
with butter and Parmigiano...
dipping bread is a must!**

10

Pasta with cacio e pepe

9

**Ricotta and spinach ravioli with
porcini mushrooms / add
truffle +2**

12

Carbonara pasta

11

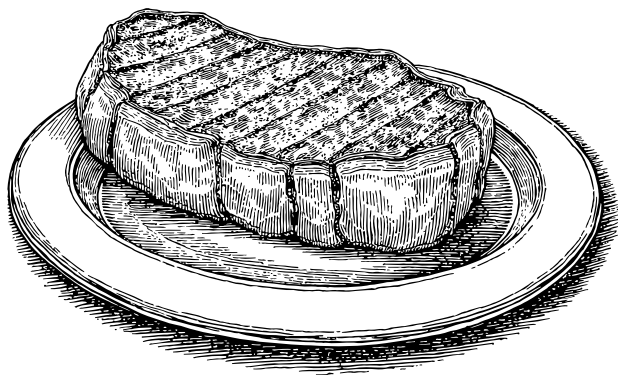
**Ricotta and spinach ravioli with
ragù sauce**

9

From the Sea

Seafood pasta

17



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Second Courses

From the Land

Sliced beef steak

with porcini mushrooms

18

Sliced beef steak

with lard and truffle

21

Sliced beef steak

on a bed of arugula and Parmesan cheese

15

Pork ribs

cooked at low temperature

16

Sliced grilled chicken

on a bed of arugula and Parmesan cheese

14

Farmer's Mixed Grill

20

From the Sea

Barceloneta

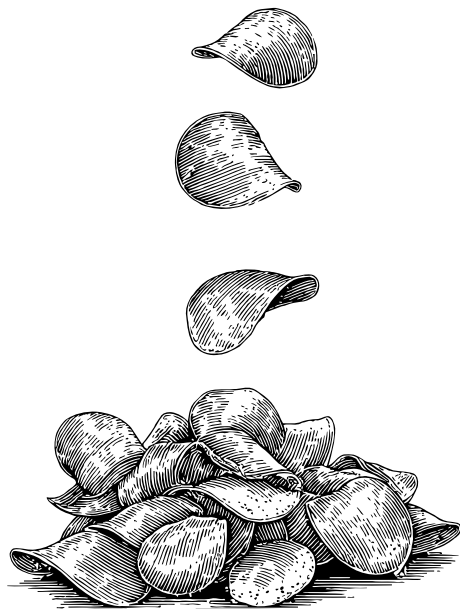
warm salad with squid, king prawns, calamari, and shrimp,
served with vegetable filangé, fresh fruit, and citrus
vinaigrette

20

Tuna steak

with crispy fennel

20



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Side Dishes

Roast potatoes

5

French fries

4

Sautéed vegetables

subject to availability

5



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Salads

Santorini

Roman salad with feta, olives, cucumbers, raw onion, and
cherry tomatoes

11

Caesar

Roman salad with sautéed chicken, Parmesan shavings, cherry
tomatoes, and Caesar dressing

11

Golosa

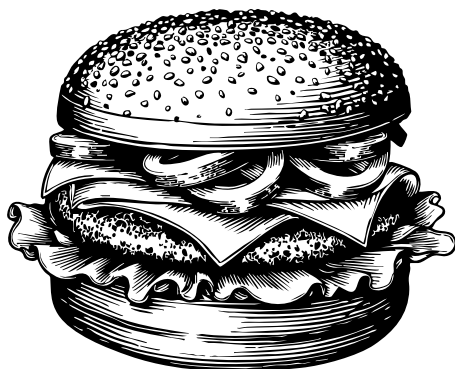
Roman salad with hard-boiled egg, avocado, mozzarella, tuna

11

Esotica

Roman salad with salmon, avocado, feta, cherry tomatoes, and
orange segments

12,50



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Burger

Club Sandwich

stuffed sandwich with roasted turkey, bacon, lettuce, tomato, and mayonnaise, served with french fries

11

Avocado Toast

bread with hand-mashed avocado, smoked salmon, and hard-boiled egg

12

Veggie burger

beyond burger (plant-based patty), lettuce, tomato, and porcini mushrooms, served with french fries

13

Che Roba Burger

beef hamburger with arugula, burrata, and sun-dried tomatoes, served with french fries

14

Cicciburger

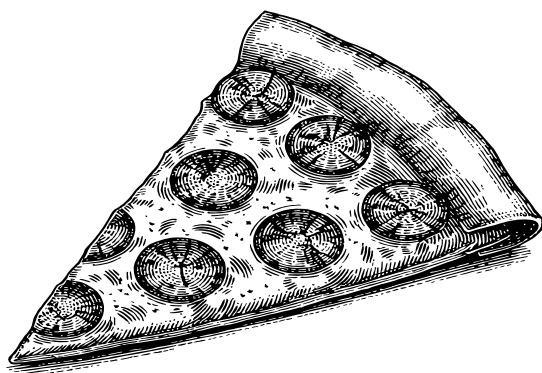
beef hamburger with pecorino fondue, porcini mushrooms, and truffle cream, served with french fries

13,50

Smash burger

two perfectly smashed beef burgers with cheddar cheese and crispy bacon, served with french fries

12



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Classic Pizzas

Marinara

tomato, garlic, and oregano

8,50

Margherita

tomato and mozzarella

9,50

Prosciutto cotto

tomato, mozzarella, and cooked ham

10

Salamino piccante

tomato, mozzarella, and spicy salami

10

Würstel

tomato, mozzarella, and würstel

10

Prosciutto e funghi

tomato, mozzarella, cooked ham, and fresh champignon mushrooms

10,50

4 Formaggi

tomato, mozzarella, fontina, pecorino, Grana Padano, and gorgonzola
cheeses

12

Capricciosa

tomato, mozzarella, artichokes, olives, cooked ham, and fresh
champignon mushrooms

12

Classic Pizzas

Napoli

tomato, mozzarella, anchovies and
capers

11,50

Rustica

tomato, mozzarella, sausage, and onion

10,50

Boscaiola

tomato, mozzarella, sausage, and porcini
mushrooms

12

La Bufala

tomato, fresh buffalo mozzarella
D.O.P, and basil

13

Porcona

tomato, mozzarella, cooked ham,
würstel, spicy salami, and
sausage

13

Sapori dell'Orto

tomato, mozzarella, zucchini, eggplant,
and bell peppers

11

Special Pizzas

Che Robina

mozzarella, cured ham, fresh buffalo
mozzarella, and basil

14

Mortazza

mozzarella, mortadella from Monte San
Savino, crushed pistachios, and
stracciatella cheese

14,50

The Groove

mozzarella, sun-dried tomatoes, cured
ham, and truffled burrata

16

Montanara

tomato, mozzarella, truffled burrata, porcini
mushrooms, and spicy salami

15,50



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Dessert

**Chocolate sphere filled with hazelnut ice
cream and caramelized hazelnuts**
served with warm passion fruit cream

13

**Warm dark chocolate cake served with
whipped cream**

6

Fresh seasonal fruit salad

5

Coffee cream

3,50



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Beverages

Still / Sparkling Water

0,5cl / 0,75cl

1,50 / 2

Coca Cola / Coca Cola Zero / Fanta / Sprite

glass bottle, 33 cl

4

Estathé Peach / Lemon

glass bottle

3

Fruit juices

Ace, Apricot, Pineapple,
Orange, Apple, Pomegranate,
Blueberry, Pear, Peach

4

Organic Selection

Chinotto / Citron Soda /
Lemonade / Pink Grapefruit

4

Wine / Prosecco by the glass

White / Rosé / Red

5/6/7/8

Gluten-Free Beer

bottled

5



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Coffee & Digestifs

Espresso

1,80

Decaffeinated Espresso / Ginseng Coffee

2

Double Espresso

2,60

Espresso Corretto

2,60

Marocchino

2,50

Cappuccino / Decaffeinated Cappuccino

2 / 2,20

Viennese Cappuccino

with whipped cream and cocoa
powder

3

Baileys

4,50

White Grappa / Barrique Grappa

4,50 / 5

Bitters and Digestifs

Local Amaro, Jefferson, Montenegro, Ramazzotti, Fernet
Branca, Sambuca, Amaro del Capo, Jägermeister,
Brancamenta, Limoncello, Amaretto di Saronno

