

20 **STEPS** 23

- SOCIAL EATERY -

TO GET STARTED

BRUSCHETTA (M) (VEGAN) Marinated cherry tomatoes with basil, garlic, oregano, extra virgin olive oil	12
TUNA TARTARE (B) Mediterranean Bluefin tuna tartare, arugula, cherry tomatoes, Kalamata olives, caper flowers	26
FRIED CALAMARI (F) (A) (L) (GLUTEN FREE) Fried calamari, pickle relish mayo, lemon	22
SAUTÉED CLAMS AND MUSSELS (E) (F) Clams, mussels, cherry tomatoes, garlic, parsley, extra virgin olive oil Served with bread	24
VITELLO TONNATO (A) (B) (L) Salsa tonnata, caper flowers	23
LA BURRATA (C) (VEGETARIAN) Heirloom tomato, burrata cheese, basil oil	19
OUR PASTA	
MACCHERONI WITH GENOVESE PESTO (M) (P) Maccheroni, basil pesto sauce, Parmigiano Reggiano cheese	20
RICOTTA CHEESE RAVIOLI (M) (C) Ravioli pasta filled with ricotta cheese, butter and sage	23
PAPPARDELLE AL RAGÚ BOLOGNESE (M) (A) Pappardelle with beef ragú	22
TAGLIOLINI WITH SEAFOOD (M) (E) (B) (F) Black ink squid tagliolini with mussels, clams, prawns, garlic, parsley and tomatoes	28

	
MARGHERITA DOP (M) (C) (VEGETARIAN) San Marzano tomatoes, buffalo mozzarella, basil	17
NAPOLI (M) (C) (B) San Marzano tomatoes, mozzarella cheese, anchovies, oregano	22
IBIZA XXX (M) (C) (H) 🌶️ Spicy 'Nduja tomato sauce, spicy chorizo, stracciatella cheese, habanero jam, mint, olive powder	22
BUFALA E PROSCIUTTO (M) (C) (H) Roasted tomato gel, Serrano ham, buffalo mozzarella, dried tomato cream, basil	22
PARMIGIANA (M) (C) (VEGETARIAN) San Marzano tomatoes, mozzarella cheese, eggplant, parmesan cheese, basil	22
ROMA-ATENE (M) (P) (C) Roman-style porchetta, mozzarella cheese, tzatziki, cucumbers, sesame seeds, wild fennel	24
INNOMINATA (M) (C) Olive cream, pineapple carpaccio, mozzarella cheese, York ham, spicy pineapple gel, seasonal greens, black olive powder	24

MAINS

GRILLED LOCAL SEA BASS (B) Locally sourced and sustainable Grilled sea bass with roasted vegetables	32
ENTRECÔTE (C) Beef tagliata, rocket salad, Parmesan, cherry tomatoes, garlic, rosemary	29

SIDE DISHES

Marinated tomato salad	8
Roasted potatoes with rosemary oil (GLUTEN FREE)	8
Roasted vegetables	10
Rocket & parmesan salad	10

A SWEET NOTE

CHOCOLATE PROFITEROLES (A) (C) (M) Filled with milk chocolate and served with chocolate sauce	10
TIRAMISÚ AL BAILEYS (M) (P) (C) Mascarpone cheese, coffee, Savoiardi biscuits and Baileys	10
AFFOGATO AL PISTACCHIO VEGANO (C) Vegan pistachio ice cream with Illy coffee	9
GELATO (C) 2 scoops, ask for the flavors of the day	8

Please inform us in case you have any allergies and / or dietary restriction.
(A) Egg (B) Fish (C) Milk (D) Peanuts (E) Shellfish (F) Molluscs (G) Sesame (H) Sulphur (I) Celery (L) Mustard (M) Cereals containing gluten (N) Lupin (O) Soy (P) Tree nuts
(*) Some products may be frozen at origin or in situ (by blast freezing) in compliance with the self-monitoring procedures established in EC Reg. 852/04.

20 STEPS 23

- SOCIAL EATERY -

SIGNATURE COCKTAILS

SELECTION OF SPRITZ

	HANGOVER FREE	ALC.
TROPICAL SPRITZ Prosecco, tropical mix, vermouth	12	16
CITRUS SPRITZ Bergamota, hibisco	12	16
SPRITZ VENEZIANO Venetian Vermut Select, prosecco	12	16
SPRITZ AMALFI Aperol, Cherry Heering, Limoncello, Villa Massa, prosecco	12	16
NEGRONI IN THE TROPIC Tanqueray infused with mango, Tío Pepe, Lillet Blanc, Campari, mango extract	12	16
SUMMER BELLINI Mix Tropical, prosecco	12	16
CITRINO Gin infused with rosemary, Limoncello Villa Massa, lemongrass cold brew	12	16
ITALIAN SGROPPINO Vodka, prosecco, lemon sorbet	12	16

BOTTLE BEERS

MORETTI	7
MESSINA	7
NASTRO AZZURRO	7

DRAFT BEERS

EL ÁGUILA	6	9
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SOFT DRINKS

PEPSI	6
PEPSI MAX	6
7UP	6
KAS LIMÓN	6
KAS NARANJA	6
ICED TEA LIPTON	6.5
TÓNICA	7
REDBULL	7
REDBULL DIET	7

AMARO CART

Averna, Montenegro, Amaro del Capo, Limoncello Villa Massa, Braulio, Fernet Branca

BARISTA SPECIALTY COFFEE

ESPRESSO	2.5
ESPRESSO DOBLE	4
AMERICAN COFFEE	3.5
CAPPUCCINO	4
LATTE MACCHIATO	4
MATCHA LATTE	5
CHAI LATTE	5
ITALIAN COLD BREW COFFEE BY ILLY	5
CREMA DI CAFFÉ DELLA NONNA	5
HOT CHOCOLATE	4
HOT TEA	4

Our coffee has been certified under the Sustainable Procurement Process, a sustainability protocol designed for organizations seeking to integrate the principles of sustainable development and corporate social responsibility into their goods and services supply policies and practices.

WINE MENU

SPARKLING WINES

PROSECCO DOC EXTRA DRY Maschio, Veneto	10	45
PROSECCO ROSÉ EXTRA DRY Maschio, Veneto	11	48
ENRICO SERAFINO Moscato d'Asti, Black Edition, Piemonte	11	50

RED WINES

PINOT NERO Trentino DOC, La Vis	11	55
MONTEPULCIANO D'ABRUZZO DOC Fantini	8	37
CHIANTI CLASSICO Banfi, Toscana	10	45
MERLOT Trentino DOC, La Vis		42
ZABU Nero d'Avola, Doc Sicilia		46
CANNONAU DOC, Saragat, Fantini, Sardegna		55
NEGROAMARO I Muri, IGP Puglia		45
TEDESCHI Marne, Amarone della Valpolicella, Veneto		75
VIETTI Barolo, Castiglione, Piemonte		120
TIGNANELLO 2019, Toscana		165

WHITE WINES

GAVI DOC Comune di Gavi, Grane, Piemonte	11	52
GEWÜRZTRAMINER Alto Adige DOC, La Vis		57
LUGANA DOC Villa Borghetti, Pasqua		59
FALANGHINA BENEVENTANO IGT, Vesevo		52
PINOT GRIGIO Trentino DOC, La Vis	10	45
SAUVIGNON BLANC Tre Venezie, Tor del Colle, Botter	10	45
CHARDONNAY Fantini IGT, Abruzzo	10	45
ST. MICHAEL EPPAND Fallwind, Sauvignon Blanc, Sudtirol		70
PLANETA Chardonnay, Sicilia		70
JERMANN Vintage Tunina, Friuli-Venezia Giulia		110
GAJA & REY 2019, Chardonnay, Langhe		300
ROSE WINES		
PIPOLI ROSATO Basilicata	10	45



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STEPS

23

- SOCIAL EATERY -

I CICCHETTI

BRUSCHETTA (M) (VEGANO) Tomates cherry marinados con albahaca, ajo, orégano, aceite de oliva virgin extra	12
TARTARE DI TONNO (B) Tartare de atún rojo del Mediterráneo, rúcula, tomates cherry, aceitunas kalamata, flores de alcaparras	26
CALAMARI FRITTI (F) (A) (L) (GLUTEN FREE) Calamares fritos, mayo de relish de pepinos, limón	22
SAUTÉ DI COZZE E VONGOLE (F) (E) Mejillones, almejas, aceite de oliva extra virgen, tomate cherry, ajo, perejil Servido con pan	24
VITELLO TONNATO (A) (B) (L) Salsa tonnata, flor de alcaparra	23
LA BURRATA (C) (VEGETARIANA) Tomate sabor de antaño, queso burrata, aceite de albahaca	19
MACCHERONI AL PESTO ALLA GENOVESE (M) (P) Maccheroni, pesto de albahaca y queso Parmigiano Reggiano	20
RAVIOLI RIPIENI DI RICOTTA (M) (C) Ravioli de pasta rellenos de ricotta salteados con mantequilla y salvia	23
PAPPARDELLE AL RAGÚ BOLOGNESE (M) (A) Pappardelle con ragú de ternera	22
TAGLIOLINI AI FRUTTI DI MARE (M) (E) (B) (F) Tagliolini con tinta de calamar, almejas, gambas, mejillones, picada de ajo, perejil y tomates	28

	
MARGHERITA DOP (M) (C) (VEGETARIANA) Tomates San Marzano, mozzarella de búfala, albahaca	17
NAPOLI (M) (C) (B) Tomates San Marzano, queso mozzarella, anchoas, orégano	22
IBIZA XXX (M) (C) (H) 	22
Salsa picante de tomates 'Nduja, chorizo picante, queso stracciatella, mermelada de habanero, menta, polvo de aceitunas	
BUFALA E PROSCIUTTO (M) (C) (H) Gel de tomate asado, jamón serrano, mozzarella de búfala, crema de tomates secos, albahacas	22
PARMIGIANA (M) (C) (VEGETARIANA) Tomate San Marzano, queso mozzarella, berenjena, queso parmesano, albahaca	22
ROMA-ATENE (M) (P) (C) Porchetta romana, queso mozzarella, tzatziki, pepinos, semillas de sésamo, hinojo silvestre	24
INNOMINATA (M) (C) Crema de aceitunas, carpacho de piña, queso mozzarella, jamón York, gel de piña picante, misticanza de temporada, polvo de aceitunas negras	24

PRINCIPALES

BRANZINO LOCALE ALLA GRIGLIA (B) De origen local y sostenible Lubina a la parrilla con verduras asadas	32
ENTRECÔTE (C) Tagliata de ternera, rúcula, parmesano, tomates cherry, ajo, romero	29

GUARNICIONES

Ensalada de tomate marinados	8
Patato asadas con aceite de romero (GLUTEN FREE)	8
Verduras asadas	10
Ensalada de rúcula y parmesano	10

UNA NOTA DOLCE

PROFITEROLES DE CHOCOLATE Rellenos de chocolate con leche y servidos con salsa de chocolate caliente	25
TIRAMISÚ AL BAILEYS (M) (P) (C) Queso mascarpone, café, galletas Savoiardi y Baileys	10
AFFOGATO AL PISTACCHIO VEGANO (C) Helado vegano de pistacho con café espresso illy	9
GELATO (C) 2 bolas, pregunta por los sabores del día	12

Por favor, infórmenos en caso de que tenga alguna alergia y/o restricción alimentaria.
(A) Huevo (B) Pescado (C) Leche (D) Cacahuetes (E) Mariscos (F) Moluscos (G) Sésamo (H) Sulfitos (I) Apio (L) Mostaza (M) Cereales que contienen gluten (N) Altramuces (O) Soja (P) Frutos de cáscara
(*) Algunos productos pueden estar congelados en origen o in situ (mediante congelación rápida) conforme a los procedimientos de autocontrol establecidos en el Reglamento CE 852/04

CÓCTELES DE AUTOR

	HANGOVER FREE	ALC.
SELECCIÓN DE SPRITZ		
TROPICAL SPRITZ Prosecco, mezcla tropical, vermut	12	16
CITRUS SPRITZ Bergamota, hibisco	12	16
SPRITZ VENEZIANO Vermut venetian Select, prosecco	12	16
SPRITZ AMALFI Aperol, Cherry Heering, Limoncello, Villa Massa, prosecco	12	16
NEGRONI IN THE TROPIC Tanqueray infusionado con mango, Tío Pepe, Lillet Blanc, Campari, extracto de mango	12	16
SUMMER BELLINI Mix Tropical, prosecco	12	16
CITRINO Ginebra inficionada con romero, Limoncello Villa Massa, cold brew de hierba Luisa	12	16
ITALIAN SGROPPINO Vodka, prosecco, sorbete de limón	12	16

CERVEZAS EN BOTELLA

MORETTI		7
MESSINA		7
NASTRO AZZURRO		7

CERVEZAS EN BARRIL

EL ÁGUILA	6	9
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REFRESCOS

PEPSI		6
PEPSI MAX		6
7UP		6
KAS LIMÓN		6
KAS NARANJA		6
ICED TEA LIPTON		6.5
TÓNICA		7
REDBULL		7
REDBULL DIET		

AMARO CART

Averna, Montenegro, Amaro del Capo, Limoncello Villa Massa, Braulio, Fernet Branca		12
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CAFÉS ESPECIALIDAD DE BARISTA

ESPRESSO		2.5
ESPRESSO DOBLE		4
CAFÉ AMERICANO		3.5
CAPPUCCINO		4
LATTE MACCHIATO		4
MATCHA LATTE		5
CHAI LATTE		5
CAFÉ ITALIANO COLD BREW DE ILLY		5
CREMA DI CAFFÉ DELLA NONNA		5
CHOCOLATE CALIENTE		4
TÉ CALIENTE		4

Nuestro café ha sido certificado bajo el Proceso de Adquisiciones Sostenibles, un protocolo de sostenibilidad diseñado para organizaciones que buscan integrar los principios del desarrollo sostenible y la responsabilidad social corporativa en sus políticas y prácticas de suministro de bienes y servicios.

CARTA DE VINOS

		
VINOS ESPUMOSOS		
PROSECCO DOC EXTRA DRY Maschio, Veneto	10	45
PROSECCO ROSÉ EXTRA DRY Maschio, Veneto	11	48
ENRICO SERAFINO Moscato d’Asti, Black Edition, Piemonte	11	50
VINOS TINTOS		
PINOT NERO Trentino DOC, La Vis	11	55
MONTEPULCIANO D’ABRUZZO DOC Fantini	8	37
CHIANTI CLASSICO Banfi, Toscana	10	45
MERLOT Trentino DOC, La Vis		42
ZABU Nero d’Avola, Doc Sicilia		46
CANNONAU DOC, Saragat, Fantini, Sardegna		55
NEGROAMARO I Muri, IGP Puglia		45
TEDESCHI Marne, Amarone della Valpolicella, Veneto		75
VIETTI Barolo, Castiglione, Piemonte		120
TIGNANELLO 2019, Toscana		165
VINOS BLANCOS		
GAVI DOC Comune di Gavi, Grantee, Piemonte	11	52
GEWÜRZTRAMINER Alto Adige DOC, La Vis		57
LUGANA DOC Villa Borghetti, Pasqua		59
FALANGHINA BENEVENTANO IGT, Vesevo		52
PINOT GRIGIO Trentino DOC, La Vis	10	45
SAUVIGNON BLANC Tre Venezie, Tor del Colle, Botter	10	45
CHARDONNAY Fantini IGT, Abruzzo	10	45
ST. MICHAEL EPPAND Fallwind, Sauvignon Blanc, Sudtirool		70
PLANETA Chardonnay, Sicilia		70
JERMANN Vintage Tunina, Friuli-Venezia Giulia		110
GAJA & REY 2019, Chardonnay, Langhe		300
VINOS ROSADOS		
PIPOLI ROSATO Basilicata	10	45