

BLUE LAGOON

FOOD ALLERGIES & INTOLERANCES

Dear Guest, we inform you that while every precaution is taken to avoid cross-contamination, our kitchens do handle food substances containing allergens, including nuts and gluten. We ask you to speak to a member of staff for specific information about ingredients before ordering. Our staff can provide information only about 14 common allergens.



Coffee and hot drinks

Espresso coffee	€ 2.00
Liquor-laced coffee	€ 3.00
“Americano” coffee (diluted espresso)	€ 2.00
Marocchino coffee	
(espresso, cocoa powder, milk froth)	€ 2.50
Decaf coffee	€ 1.80
Caffè d'orzo (barley coffee espresso)	€ 1.80
Cappuccino	€ 3.00
Decaf cappuccino	€ 3.00
Glass of milk	€ 3.00
Latte macchiato	
(hot milk with espresso coffee)	€ 3.50
Espresso coffee whipped cream	
	€ 6.00
Creamy yogurt with	€ 6.00

Pastries

Assorted doughnuts	€ 4.00
Waffles	€ 4.50

Soft drinks

Soft drinks on tap	€ 4.00
Assorted fruit juices	€ 3.80
Freshly-squeezed orange juice	€ 4.50
Redbull	€ 4.00
Mineral water - cl. 50	€ 2.50
Mineral water - cl. 100	€ 4.00

Smoothies, slushies, and fruit

Strawberry and Banana	€ 6.00
Mango, Pineapple, Kiwi and Apple	€ 6.00
Mango and Raspberry	€ 6.00
Banana, Currant, Blueberry & Cherry	€ 6.00
Assorted slushies	€ 3.50
Fruit salad	€ 3.00
Watermelon	€ 3.00

Draught beer

Heineken draught beer	€ 6.00
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Alcohol-free aperitifs

The classics:	
Crodino, Sanbittèr, Gingerino	€ 5.50

A passion for Spritz!

Campari spritz	€ 7.00
Aperol spritz	€ 7.00
Hugo spritz (lime, mint and elderflower syrup)	€ 7.00

The Classics

Campari Soda	€ 6.00
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Long Drinks

Gin Tonic base, Gin Lemon, Vodka Tonic	€ 10.00
Vodka Lemon, Campari Orange	
Rum Cola, Whisky Cola, Long Island Iced Tea	
Strawberry Caipiroska, Caipirinha	

Mojitos

Classic mojito, Strawberry mojito	€ 12.00
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Bitters and liqueurs (4 cl)

Our selection of bitters	€ 6.00
Montenegro, Amaro del Capo, Jägermeister, Limoncino, Mirto, Anima Nera, Sambuca.	

Grappa (4 cl)

Sarpa - Poli	€ 7.50
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Ice-creams

Whipped ice cream - 1 scoop	€ 2.50
Whipped ice cream - 2 scoops	€ 4.00
Whipped ice cream - 3 scoops	€ 6.00

Gluten-free Starters

Risotto all'amarone	€ 13,50
Porcini mushroom risotto	€ 13,50
Parmigiana	€ 12,50
Pennette pasta with tomato	€ 12,00
Lasagna with meat sauce	€ 13,50
Teff-grain fusilli pasta with aubergines and tofu	€ 12,50

Wines

Sparkling Wines

Bellebolle Brut Rosè Cantine Monteci	Veneto	€ 6,00	€ 24,00
Prosecco Trimati	Veneto	€ 6,50	€ 29,00
Cuvée Prestige Ca' del Bosco	Franciacorta	€ 9,50	€ 65,00
Champagne Pierre Gobillard	Francia	€ 13,00	€ 78,00

Still White Wines

Chardonnay Allegrini Corte Giara	Veneto	€ 6,00	€ 24,00
Naso Matto Igt Ottella	Veneto	€ 6,50	€ 29,00

Still Red Wines

Merlot Corvina Igt Allegrini Corte Giara	Veneto	€ 6,00	€ 24,00
Ripasso della Valpolicella Cantine Bertani	Veneto	€ 7,00	€ 35,00

10 cl.



Main Courses

Sea bass fillet, Mediterranean style	€ 14,50
Roast turkey with potatoes	€ 13,50
Curried chicken strips with broccolini	€ 13,50
Chicken cutlet with chips	€ 15,50

Quick snacks

Blue Lagoon maxi-salad	€ 13.00
(Salad, mixed greens, carrots, tomatoes, champignon mushroom carpaccio, mozzarella, tuna and sweetcorn)	
Hot Dog (frankfurter- sauce served on side)	€ 6.00
Super Toastie	€ 6.00
(select cooked ham, cheese)	
Chips	€ 6.00

Mediterranean focaccia Caprese style	€ 7.50
(tomato, Apulian cow's milk mozzarella, oregano)	
Rustichello sandwich with Parma ham, (dry-cured) cheese spread and salad	€ 7.50

Super-leavened Nuvola di Pinsa

Pinsa (flatbread) with tomato sauce and fior di latte mozzarella	€ 7,50
Pinsa (flatbread) with tomato sauce and fior di latte mozzarella, cooked ham, and mushrooms	€ 8,50
Pinsa (flatbread) with fior di latte mozzarella, cherry tomatoes, dry-cured ham, and Grana Padano shavings	€ 9,50

The menu may differ, according to seasonal products and availability.

* We inform our customers that if fresh produce is unavailable, then the ingredients used may have been frozen or blast-chilled.

* Frozen or blast chilled ingredient.



You can consult the menu here!

FOOD ALLERGIES & INTOLERANCES

Dear Guest, in accordance with Regulation (EU) No 1169/2011, we hereby list the 14 main substances that cause serious food allergies or intolerances on the basis of EFSA (European Food Safety Authority) findings. You can check for the allergens in every one of the dishes on our menu by looking for the symbols listed symbols listed at right in the infographic alongside their explanations.

