

LUNCH & DINNER - ENGLISH

Lunch from Monday to Friday from 12 a.m. to 3 p.m. - Dinner everyday from 7 to 10 p.m.

SERVICE CHARGE

3,00

Everyday from 6 p.m. and all day during the weekend and public holiday

GSTF SHARES

HUMMUS VEG

7,00

Chickpea cream served with pita bread* and paprika
1, 11, 12

GUACAMOLE VEG

9,00

Smashing avocado seasoned with EVO oil, salt, pepper, coriander, lime, served with tomatoes, red onion from Tropea, jalapeño and nacho chips
12

PINZIMONIO VEGETABLES VEG NEW

9,00

Served with mustard citronette
9, 12

MARGHERITA LITTLE PIZZA GSTF

10,00

1, 7, 8, 12

MARGHERITA BIG PIZZA GSTF

15,00

1, 7, 8, 12

GSTF SALADS

CHICKEN CAESAR SALAD GSTF

17,00

Grilled Chicken, lettuce, flakes of parmesan, toasted bread, crispy bacon, Caesar salad dressing
1, 3, 4, 7, 12

WINTER QUINOA SALAD VEG NEW

16,00

White and red quinoa, feta cheese, black cabbage, fennel, orange, olive, pine nuts, thyme, orange citronette dressing
7, 12

AVOCADO SALAD GSTF GSTF

18,00

Avocado, grilled prawns*, songino salad, sunflowers and pumpkin seeds, fresh Tropea's red onion, sweet curcuma citronette
2, 8, 12

GSTF SANDWICHES

GSTF CLUB SANDWICH PRO

18,00

White bread, roasted turkey GSTF, hand-boiled egg, crispy bacon, tomato, lettuce, GSTF dressing
1, 3, 6, 7, 10, 12

GSTF SALMON & GUCAMOLE CLUB SANDWICH Ω3

19,00

Wholemeal bread, Norwegian smoked salmon, cream cheese, guacamole, pickled gherkins, romaine lettuce, mustard, fresh lemon and pepper
1, 4, 7, 10

BACON CHEESE BURGER GSTF

18,00

Beef burger, crispy bacon, cheddar, salads, tomatoes, pickled cucumber, homemade bbq sauce served with roasted potatoes
1, 3, 7, 10, 11, 12

PASTA

TROFIE WITH PESTO VEG

15,00

Trofie with pesto served with green beans*, potatoes, pine nuts and basil
1, 5, 7, 8

MACARONI AMATRICIANA PRO

15,00

Macaroni with amatriciana sauce, crispy bacon and parmesan
1, 3

FRANCIACORTA RISOTTO GSTF

16,00

Risotto with Franciacorta wine, parmesan and prawns*
2, 7, 9

GSTF WOKS

WOK ROYALE - from 7 p.m. - for min. 4 persons

GSTF NEW

Make your own wok! Veggie wok as base to combine with chicken, seabass, shrimp, lime, pepper, cashew nuts, soya and sriracha sauce
2, 4, 6, 8, 12

64,00

PAD THAI ROYALE - from 7 p.m. - for min. 4 persons

GSTF NEW

Make your own wok! Sauteed rice with eggs, green beans*, beans*, bean sprouts, spring onion, ginger, gluten free soysauce to combine with chicken, seabass, shrimp, lime, pepper, cashew nuts, soya and sriracha sauce
2, 4, 6, 8, 12

64,00

CHICKEN & VEGETABLE WOK with thai rice and poppy seeds

GSTF NEW

Marinated chicken sauteed with carrots, zucchini, chinegreen beans, spinach leaves, peppers, cabbage, soy sprouts garnished with GSTF gluten free soy sauce
6, 8, 12

17,00

SEABASS* WOK with thai rice and poppy seeds

GSTF Ω3 NEW

Sea bass fillet*sautéed with zucchini, carrots, green beans, broccoli, celeriac, garnished with Mediterranean sauce and Taggiasca olives
4, 9

18,00

SHRIMP WOK with thai rice and poppy seeds

NEW

Shrimps*, zucchini, carrots, green beans, cauliflower, okra, cabbage, radicchio garnished with sweet and sour sauce and dill
2

18,00

SEITAN VEGGIE WOK with thai rice and poppy seeds

VEG GSTF NEW

Pulled seitan with Zucchini, Carrot, Green Beans, Pumpkin and Spinach Garnished with Coconut and Pineapple Sauce
1, 9, 10

18,00

VEGGIE WOK served with thai rice and poppy seeds

VEG GSTF NEW

Zucchini, carrots, green beans, fennel, pumpkin, spinach leaves, radicchio, garnished with veggie sauce and pumpkin seeds
9, 12

16,00

PAD THAI RICE GSTF

GSTF

Sauteed rice with eggs, shrimps*, green beans*, beans*, bean sprouts, spring onion, fresh chilli, coriander, ginger, roasted cashew nuts, fresh chili sauce, gluten free soysauce
2, 3, 6, 8, 12

18,00

CHICKEN PAD THAI RICE

GSTF NEW

Sauteed rice with eggs, chicken slow cooked, green beans*, beans*, coriander, ginger, roasted cashew nuts, bean sprouts, spring onion, ginger, gluten free soysauce
3, 6, 8, 12

17,00

CHICKEN CURRY

PRO

Chicken curry served with thai rice and coriander
7

16,00

SIDES

Baked Potato & cream cheese <small>VEG</small> 7	6,00	Roasted potatoes <small>VEG</small>	6,00
Mixed salads <small>VEG</small>	5,00	Baby spinach sautee <small>VEG</small>	5,00
1/2 avocado <small>VEG</small>	4,00		

GSTF DESSERTS

VANILLA ICECREAM 3, 7	6,00	VANILLA ICE CREAM AND COFFEE 3, 7	7,00
FRESH RED FRUITS TART 1, 3, 7	7,00	TIRAMISÙ * 1, 3, 7	7,00
CHEESECAKE * 1, 3, 7	7,00	BROWNIES 1, 3, 7, 8	6,00
APRICOT JAM TART * 1, 3, 7	7,00		

FRUITS & BOWLS

FRESH FRUIT SALAD	6,00	FRESH FRUIT SALAD AND GREEK YOGURT 7	7,00
FRESH FRUIT SALAD AND VANILLA ICE-CREAM 7	7,00	GREEK YOGURT whit dried fruit, granola, honey 1,7,8	6,00
PINEAPPLE	6,00		

BRUNCH

On Saturday, Sunday and public holiday from 12 a.m. to 4 p.m.

SERVICE CHARGE

3,00

BRUNCH APERITIF

ROSSINI

8,00

Prosecco, strawberry pulp

APEROL SPRITZ

8,00

APPETIZER

HUMMUS VEG

8,00

Chickpea cream served with pita* and paprika
1, 11, 12

GUACAMOLE VEG

9,00

Smashing avocado seasoned with EVO oil, salt, pepper, coriander, lime, served with tomatoes, red onion from Tropea, jalapeño and nacho chips
12

MARGHERITA LITTLE PIZZA GSTF

10,00

1, 7, 8, 12

MARGHERITA BIG PIZZA GSTF

15,00

1, 7, 8, 12

GSTF SANDWICHES

GSTF CLUB SANDWICH with roasted potatoes and pink sauce GSTF

18,00

White bread, roasted turkey GSTF, hand-boiled egg, crispy bacon, tomato, lettuce, GSTF dressing
1, 3, 6, 7, 10, 12

GSTF SALMON CLUB SANDWICH with roasted potatoes and pink sauce Ω3

19,00

Wholemeal bread, Norwegian smoked salmon, cream cheese, avocado, pickled gherkins, romaine lettuce, mustard, fresh lemon and pepper
1, 4, 6, 7, 10, 12

BACON CHEESE BURGER PRO

20,00

Beef burger, crispy bacon, cheddar, salads, tomatoes, pickled cucumber, homemade bbq sauce served with roasted potatoes
1, 3, 7, 10, 11, 12

GSTF SALADS

CHICKEN CAESAR SALAD GSTF

17,00

Grilled Chicken, lettuce, crispy bacon, flakes of parmesan, toasted bread, dressing GSTF Caesar with anchovies

1, 3, 4, 7, 12

GSTF AVOCADO SALAD Ω3

18,00

Avocado, grilled prawns*, songino salad, sunflowers and pumpkin seeds, boiled red onion, sweet curcuma citronette

2, 8, 12

WINTER QUINOA SALAD VEG NEW

16,00

White and red quinoa, feta cheese, black cabbage, fennel, orange, olive, pine nuts, thyme, orange citronette dressing

7, 12

GSTF CLASSIC BRUNCH

NEW BACON EGGS AVOCADO TOAST GSTF NEW

18,00

Rye Bread with seeds, guacamole, crispy bacon, fried eggs, chives and served with salad, tomatoes confit, potatoes rösti, spinach with cheese

1, 3, 7, 12, 11,10

SALMON EGGS AVOCADO TOAST Ω3 NEW

19,00

Rye Bread with seeds, guacamole, smoked salmon, fried eggs, chives and served with salad, tomatoes confit, potatoes rösti, spinach with cheese

1, 3, 4, 7, 11, 12,10

VEGGIE AVOCADO TOAST VEG NEW

16,00

Rye Bread with seeds, guacamole, feta cheese, dry tomatoes, boiled onion, mix of seeds and served with salad, tomatoes confit, potatoes rösti, spinach with cheese

1, 3, 7, 12,11,10

EGGS FLORENTINE GSTF NEW

18,00

Poached eggs, bagel, hollandaise sauce, ham, spinach with cheese, black sesame, chives and served with salad and confit tomatoes

1, 3, 7, 11, 12

EGGS BENEDICT ROYALE Ω3 NEW

19,00

Poached eggs, bagel, hollandaise sauce, smoked salmon, black sesame, chives and served with salad and confit tomatoes

1, 3, 4, 7, 11, 12

VEGGIE EGGS BENEDICT VEG NEW

16,00

Poached eggs, bagel, hollandaise sauce, spinach, beans, green beans, fresh onion, broccoli, chives, black sesame and served with salad and confit tomatoes

1, 3, 7, 11, 12

CROQUE MOSIEUR GSTF NEW

16,00

Toast with emmenthal cheese, ham, besciamelle, pea shoots and served with salad, tomatoes confit, potatoes rösti

1, 7, 12

CROQUE MADAME GSTF NEW

17,00

Toast with emmenthal cheese, ham, fried eggs, besciamelle, chives and served with salad, tomatoes confit, potatoes rösti

1, 3, 7, 12

PANCAKES with fresh berries and banana VEG

Served with maple syrup

1, 3, 7, 12

12,00

PANCAKES with nutella VEG NEW

Served with whipped cream and hazelnuts

1, 3, 7, 8, 12

13,00

PASTA
TROFIE WITH PESTO VEG

Trofie with pesto served with green beans*, potatoes, pine nuts and basil

1, 5, 7, 8

15,00

MACARONI AMATRICIANA PRO

Macaroni with amatriciana sauce, crispy bacon and parmesan

1, 3

15,00

FRANCIACORTA RISOTTO GSTF

Risotto with Franciacorta wine, parmesan and prawns*

2, 7, 9

16,00

GSTF WOKS
WOK ROYALE - from 7 p.m. - for min. 4 persons

GSTF NEW

Make your own wok! Veggie wok as base to combine with chicken, seabass, shrimp, lime, pepper, cashew nuts, soya and sriracha sauce

2, 4, 6, 8, 12

64,00

PAD THAI ROYALE - from 7 p.m. - for min. 4 persons GSTF NEW

Make your own wok! Sauteed rice with eggs, green beans*, beans*, bean sprouts, fresh chili and coriander, cashew nuts, spring onion, ginger, gluten free soysauce to combine with chicken, seabass, shrimp, lime, pepper, cashew nuts, soya and sriracha sauce

2, 4, 6, 8, 12

64,00

CHICKEN & VEGETABLE WOK with thai rice and poppy seeds GSTF 

Marinated chicken sauteed with carrots, zucchini, chinegreen beans, spinach leaves, peppers, cabbage, soy sprouts garnished with GSTF gluten free soy sauce

6, 8, 12

17,00

PAD THAI RICE GSTF Ω3 

Sauteed rice with eggs, shrimps*, green beans*, beans*, bean sprouts, fresh chili and coriander, cashew nuts, spring onion, ginger, gluten free soysauce

2, 3, 6, 8, 12

18,00




CHICKEN CURRY PRO

Chicken curry served with thai rice and coriander

7

16,00

SIDES

Baked potato & cream cheese <u>VEG</u> 7, 12	6,00	Roasted potatoes <u>PRO</u> 	6,00
Mixed salads - baby spinach, salad, peppers, fennel, carrots, tomatoes and scarola <u>VEG</u> 	5,00	1/2 avocado <u>VEG</u> 	4,00

GSTF HOMEMADE DESSERTS

VANILLA ICE CREAM 3, 7	6,00	VANILLA ICE CREAM & ESPRESSO COFFEE 3, 7	7,00
TIRAMISÙ 1, 3, 6, 7	7,00	CHEESECAKE 1, 3, 7	7,00
FRESH RED FRUITS TART 1, 3, 7	7,00	BROWNIES 1, 3, 7, 8	6,00
JAM TART 1, 3, 7	7,00		

FRUITS & BOWLS

FRESH FRUIT SALAD	6,00	FRESH FRUIT SALAD AND GREEK YOGURT 7	7,00
FRESH FRUIT SALAD AND VANILLA ICE-CREAM 7	7,00	GREEK YOGURT whit dried fruit, granola, honey 7	6,00
PINEAPPLE	6,00		

LEGENDA PIATTI


VEG Vegetarian

PRO Proteico

GSTF Our Special

Ω3 Ricchi di Omega 3

NEW New

 Gluten Free Alert staff in case of celiac disease or allergies

* I piatti contrassegnati con asterisco, sono preparati con materia prima surgelata o congelata all'origine

ALLERGENS

- 1 Cereals containing gluten
- 2 Crustaceans and products thereof
- 3 Eggs and products thereof
- 4 Fish and products thereof
- 5 Peanuts and products thereof
- 6 Soybeans and products thereof
- 7 Milk and products thereof
- 8 Nuts namely
- 9 Celery and products thereof
- 10 Mustard and products thereof
- 11 Sesame seeds and products thereof
- 12 Sulphur dioxide and sulphites
- 13 Lupin and products thereof
- 14 Molluscs and products thereof