

THE TEAM OF



VITTORIANO

Ambasciatori del GUSTO Italiano

IT GIVES YOU THE

Welcome

IN THE ANCIENT 19TH CENTURY CELLARS

Built by the prestigious Bocconi family

NO TO COVER CHARGE



The first restaurants appeared in the Middle Ages. They were called taverns. Places where you not only ate food prepared in the kitchen, but also a place of refuge. On inclement weather, you could shelter yourself by eating your own food for a small fee called a "coperto." Now, hoping you didn't bring food from home, but came to enjoy our dishes, we don't see why we should charge you this fee.

WATER ALWAYS FREE

What's the first thing a very polite friend should ask you as soon as you enter his or her home as a sign of welcome?

"Would you like some water?"

It's precisely this principle of hospitality that led us to decide that, at our place, water is ALWAYS free. Still and sparkling.

Ask for it whenever you want!

For premium waters, go to page 16



VITTORIANO
Ambasciatori del GUSTO Italiano

BEFORE LEAVING:

WE ARE THE FIRST RESTAURANT TO SPECIALIZE EXCLUSIVELY IN ITALIAN EXCELLENCE

In all areas (food, wine, mixology), we don't use a single foreign product. With great love and pride.



Historic Location: Ancient Underground Cellar built in 1897 in a seaside town.



Magic Entrance: You enter through a painting after ringing a telephone.



Signature Blends: Each Blend on our list is of our own invention and production, the result of constant and obsessive research.



Wine Storage: 12-square-meter underground cellar designed to gently nurture the grape nectar over time.



Trained Staff: All our team members undergo ongoing training to best promote Italian excellence.



Exclusive Atmosphere: No standing with drinks in hand. Only our 12 tables and 2 counters are available.

HAVE A GOOD TRIP!

THE TRUE STORY OF THE MEAL *Italian style*

THE HABIT

Since the dawn of time, the priority has been EATING. It didn't matter HOW, in what ORDER, or with what TASTE. Everything available was placed on the plate or table, with no distinction, with the sole aim of nourishing the body. A habit shared by both rich and poor.



THE INVENTION

The spark of change occurred in 1786 in Turin's Piazza Castello. After years of experimentation, Antonio Benedetto Cârpano succeeded in producing a wine-based beverage flavored with over thirty herbs and spices, with a pleasantly bitter taste. Vermouth had just been invented.

THE DISCOVERY OF THE

Several years later, a case of Vermouth, shipped from Cârpano's shop, arrived at the court of the Savoy. Among the many who tasted it, one in particular greatly appreciated this new alcoholic and bitter beverage. She said she appreciated it for that extra PUNT e MES (Turin dialect for "point and a half") of bitterness it possessed compared to similar beverages.



THE BIRTH OF THE RITUAL

He also said that its particular taste, a mix of bitter and fresh, not only stimulated the appetite, but, given its great ability to cleanse the taste buds, encouraged people to taste different foods in sequence, rather than all at once, to truly savor and appreciate them to the fullest, in a crescendo of different flavors.

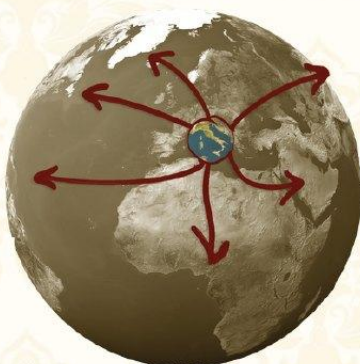
Since then, this ritual of tasting Vermouth with many types of excellent food became an official court custom.

That person, who had appreciated this drink so much, was the first King of Italy:

Victor Emmanuel II.

THE GOURMET KING

Victor Emmanuel II, besides being called the "Father of the Fatherland," was also the Father of Italian Cuisine and Good Taste. This discovery earned him the now historic nickname of "King Gourmet." It is said that not only did he love to eat, but he also did it very well! After all, if the King didn't eat well, who could?



THE DIFFUSION

From that day, almost 140 years ago, the history of the Italian meal took its course, first invading the court of Savoy, then throughout Italy, and finally, the entire world. Becoming a true symbol of gastronomic excellence.

(Are you familiar with the long tasting menus at the world's most renowned restaurants? They have their roots in this ritual.)

SOMETHING WENT WRONG

Over the years, something has gone wrong. Perhaps it's due to globalization or the advent of the Internet, but the (true) Italian excellences are increasingly being overshadowed in terms of sales.

Too often, we prefer foreign copycat products of dubious quality simply because we don't fully understand the extraordinary food and wine gems we produce in our country, unique in the world.

Surely the Gourmet King would not have been happy about this.



OUR MISSION:

Spreading the Value of Italian Excellence

We love world cuisine, but we've chosen to focus our research exclusively on Italian excellence.

We were fortunate to be born in Italy, and our mission is clear: to spread the authentic value of Italian excellence. Driven by a passion for Italian gastronomy, we are committed to highlighting and telling the stories behind the artisanal products of excellence that make our country unique.

Our goal is to introduce the world to the extraordinary richness of flavors, traditions, and culture that characterize Italy's food and wine heritage. The only way to accomplish this mission is to focus exclusively on Italian products.

**This makes us proudly identify as
Ambassadors of Italian TASTE.**



VITTORIANO
Ambasciatori del GUSTO Italiano

THE DINNER

The Tastings

The Tastings

Gastronomic Journeys through the Italy of Excellence



THE QUEEN? THE RAW MATERIAL

We firmly believe that Italy is the country with the greatest number of gastronomic excellences in the world.

And a truly exceptional raw material must be valorized.
Not covered and masked with too much workmanship.

For this reason, all our dishes have been created in keeping with authentic Italian tradition and with the aim of maximizing the excellence of the products used.

**Want to discover the many awards won by the products we've selected?
Ask the wait staff!**



An ingredient present in all our dishes: Time. All our dishes are prepared exclusively to order and with the utmost care. Therefore, you may need to wait a few minutes longer.

THE DINNER

The Tastings

Marche TOUR

THE ULTIMATE MARCHE FOOD AND
WINE EXPERIENCE

Page 8

Page 10


TRICOLORE
• ECCELLENZE ITALIANE •
In Tasting

ABYSS

*The unique delicacies of
the Italian seas*

Page 12

Want to create your own dinner? Choose individual dishes (with prices) from the tasting menu.

IMPORTANT NOTES:

- **WE RECOMMEND TASTING FOR THE WHOLE TABLE:** To make the experience complete, we recommend choosing the same tasting version (gold or platinum) for everyone at the table so you can experience every stage of the tasting journey together.
- **TASTING PORTIONS:** All tastings have been designed and conceived as a gastronomic journey to sample multiple foods and flavors, with portion sizes already determined for each person tasting based on the chosen version (both Platinum and Gold versions are portioned for 1 person). Therefore, **it is not possible to divide tastings among multiple people.**
- **IT IS NOT POSSIBLE TO REPLACE THE TASTING DISHES:** Each dish included in the Tastings has a very precise **logic of flavors** and intensities to obtain the desired result while experiencing the entire journey.
- **IT IS NOT POSSIBLE TO MODIFY THE DISHES:** Each of our dishes has been carefully studied to best balance all types of flavors and textures to achieve a specific result.

Remember that our dining room staff is always available to advise and guide you
towards the best choice for you.

Marche TOUR

THE ULTIMATE MARCHE FOOD AND WINE EXPERIENCE

ALSO AVAILABLE



GLUTEN
FREE

ASK THE STAFF!

① PALETTE OF DISCOVERY

A 260km journey from north to south of the region to discover 4 excellences

NOT ORDERABLE INDIVIDUALLY

(allergens: 1-3-5-7-9-14)

② THE 3 PILLARS

The foundations of the Marche tradition:

- 1) *The pork butcher's shop: artisan cured meats*
- 2) *Cereals: Urbino Puff Pastry*
- 3) *Olives: Tasting of 3 Monovarietal Oils*

€17

(allergens: 1-3-7)

③ COLORED GNOCCHI

Montemonaco Colored Potato Gnocchi, Wild Hare Ragù, Champignon Mushrooms, Delicate Corno Pepper Cream from Grottammare

€18

(allergens: 1-3-7-9)

④ THE PRINCISGRAS

The true origins of the famous "Vincisgrassi," a cousin of Lasagna Bolognese from the Marche region. Original recipe from 1786 by Macerata chef Antonio Nebbia. With Acqualagna Truffles.

€20

(allergens: 1-3-7-9)

⑤ THE DUCK

Duck leg cooked at low temperature for 24 hours. Sibillini Red Potatoes cooked 4 times. Cream of Blonde Orange with Red Saffron from Piceno.

€20

(allergens: 3-7)

⑥ TREASURE CHEST OF (SWEET) WONDERS

Tasting to discover 3 typical traditional desserts

NOT ORDERABLE INDIVIDUALLY

(allergens: 1-3-5-7-8-11)

VERSION
€80 **PLATINUM**
(ALL COURSES)

VERSION
GOLD €60
(SERVES: 2-3-5-6)

YOU WILL TASTE 28 TYPICAL PRODUCTS!

DRINK PAIRINGS

recommended by the Sommelier:



MARCHE ROUTE *Base*

3 glasses of fine Marche wine paired with the MarcheTOUR courses

€30



MARCHE ROUTE **P R E M I U M**

1 Welcome Cocktail with ingredients from the Marche region;
1 glass of Classic Method Marchigiano sparkling wine;
1 glass of structured white wine from the Marche region;
1 glass of red wine, pride of the Marche region, elected Best
Wine of Italy in 2010: KURNI by Oasi degli Angeli;
1 glass of the prized Vino Cotto Marchigiano Stravecchio
(type of wine produced only in the Marche region).

€60

It is not possible to indicate label or type preferences



① ITALIAN AWARD WINNERS

Guided and narrated selection of Italian cured meats and cheeses that have won multiple awards in national and international competitions.

€17

(Allergens: 7)

② TÀRTARA (and not tartàre)

Hand-crushed raw fillet of exclusive MARANGO® beef (a cross between Black Angus and Maremmana); Gorgonzola DOP cream; aromatic herbs; fresh truffle.

€18

(Allergens: 7)

③ KING'S EGG

An ancient Piedmontese recipe that King Vittorio Emanuele II was in love with.
Cream of Piedmontese DOP Toma cheese; Soft-boiled egg cooked at a low temperature; Fresh truffle.

€18

(Allergens: 3, 7)

④ STEWED HEART

Ravioli filled with beef stew in Barolo DOCG; on a Valdostana cheese fondue; cream of Treviso PGI radicchio; crusco peppers; and crispy shavings of prized Tuscan Cinta Senese bacon.

€20

(Allergens: 1,3,6,7,9,10,12)

⑤ THE WILD

Fillet of the finest Nebrodi Black Pork cooked at a low temperature for 48 hours, with a red wine reduction, on a bed of Wild Marasciuoli (an ancient wild herb grown only in Puglia).

€20

(Allergens: 7)

⑥ THE ORIGINAL TIRAMISU

We use the historic recipe for the world's most famous dessert. Directly from the inventors (Osteria Le Beccherie in Treviso), dating back to 1972, without any shortcuts. Made with 100% artisanal ladyfingers and mascarpone.

€9

(Allergens: 1,3,6,7,8)

VERSION
€70 PLATINUM
(ALL COURSES)

VERSION
€50 GOLD
(SERVINGS: 1-3-5-6)

WITH TASTINGS INCLUDING BREAD & OIL TRAIL

DRINK PAIRINGS

recommended by the Sommelier:



TRICOLOR ROUTE

Base

3 glasses of fine Italian wine from north to south of the peninsula to pair with the tasting courses.

€30



TRICOLOR ROUTE

PREMIUM

1 Welcome Cocktail with Italian ingredients;
1 glass of Classic Method Sparkling Wine;
1 glass of structured white wine;
1 glass of Italian pride red wine: BAROLO from Tenuta Carretta (the oldest winery in Piedmont);
1 glass of the highly prized Muffato from the Hall of the Antinori Marchesi.

€60

It is not possible to indicate label or type preferences

ABYSS

*The unique delicacies of
the Italian seas*

① LI FURBI CO L'ABBITI

The most typical recipe from the Civitanova village. A base of corn polenta is covered with a slow-cooked tomato sauce that enhances the flavors of baby octopus (furbi) and Swiss chard (abbiti). With a unique touch: Red Saffron.

€18

(Allergens: 4,7,9,14)

② SYMPHONY OF RAW

- Raw Mazara del Vallo Red Prawns; 35-Year Traditional Extra Aged Balsamic Vinegar of Modena; Mullet Bottarga;
- Cold-smoked Friulian rainbow trout tartare; Lemon powder; Red saffron cream;
- Precious raw Sicilian Bluefin Tuna Fillet, Bronte DOP Green Pistachio, Ciaculli Late Mandarin sauce.

€24

(Allergens: 2,4,7,8)

③ TREASURE OF THE SEABED

Handmade ravioli made with ancient Perciasacchi wheat flour and filled with Sicilian scampi; cream of BITTO DOP cheese; prized red tuna bottarga; and lemon powder.

€20

(Allergens: 1,3,6,7,9,10,12)

④ IMPERIAL BELUGA

Precious Treviso Beluga Sturgeon fillet cooked at a low temperature, on sweet and sour white asparagus, Rotonda DOP Red Eggplant, Delica pumpkin cream and pine nuts.

€22

(Allergens: 4)

⑤ RED KING

(It's cut with a breadstick, for real!)

Fillet of the best tuna in the world: authentic Sicilian Bluefin Tuna, cooked at a low temperature and golden brown in the oven, in a crust of Bronte DOP Green Pistachio; served with original Genoese Pesto; artisanal breadstick.

€22

(Allergens: 1,4,7,8)

⑥ SICILIAN CANNOLI

Artisanal jewel that comes directly from a famous Sicilian pastry shop that has been making them since 1964. With dark chocolate chips and Bronte DOP Green Pistachio.

€9

(Allergens: 1,3,5,6,7,8,11)

VERSION
€90 PLATINUM
(ALL COURSES)

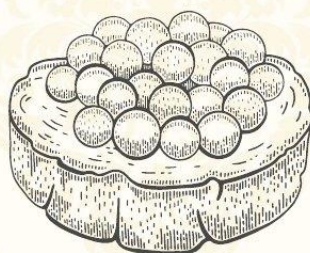
VERSION
GOLD €60
(SERVINGS: 1-3-5-6)

WITH TASTINGS INCLUDING BREAD & OIL TRAIL

Want to start your dinner with the special treat of some
extraordinarily extraordinary food?

CAVIAR

The food of the Gods



THE 3 TYPES ALWAYS AVAILABLE:



SIBERIAN

The most classic

€39 (20g)



SEVRUGA IMPERIAL

The oldest and most loved by experts

€54 (20g)



EXCLUSIVE

BELUGA-SIBERIAN

*The cross between the 2 most famous
species*

€89 (20g)

For all the details and to discover the types available to order:
Browse our CAVIAR LIST

DRINK PAIRINGS *recommended by the Sommelier:*



ABYSS ROUTE *Base*

3 glasses of fine Italian wine from north to south of the peninsula to pair with the tasting courses.

€30



ABYSS ROUTE **PREMIUM**

1 Welcome Cocktail with Italian ingredients;
1 glass of Classic Method Sparkling Wine;
1 glass of scented white wine;
1 glass of white wine, the pride of Italy: Cervaro della Sala dei
Marchesi Antinori (wine for 26 generations);
1 glass of the highly prized Tuscan Vinsanto del Chianti from
Marchesi Antinori.

€60

It is not possible to indicate label or type preferences

Make your fish tasting special with
the wine that comes from the sea:

BISSON
ABISSI
Sparkling wine aged on the ocean floor

THE FIRST, ORIGINAL AND INIMITABLE

A unique example of Italian excellence, Bisson was the first winery in the world to create this unprecedented Classic Method sparkling wine. The grapes are harvested in the Trigoso vineyards in Sestri Levante, and after the first fermentation, the bottles are immersed in the sea, at a depth of 60 meters, for 26 months in the Baia del Silenzio.

THIS SPECIAL TECHNIQUE HAS 4 MAIN BENEFITS:

1. Wine hates temperature changes. At the bottom of the sea, the temperature is practically always the same (15°C).
2. The tide gently rocks the yeasts inside the bottles, responsible for the success of the final sparkling wine.
3. Wine loves silence. As the name of the bay where it ages suggests, at -60 meters there is no noise or vibration.
4. **Zero pressure difference.** Compared to a traditional cellar environment, at -60 meters, the pressure is much higher, exactly the same as inside the bottle (6 atmospheres). This balance puts less stress on the sparkling wine as it ages and evolves optimally.



€97

By pairing a bottle of Abissi with the Abissi Tasting you will receive as a gift the exclusive NETTUNO Mix to taste after dinner.

The Invisible Ingredient of Great Tastings:



SORGENTE LEGGENDARIA
D'ITALIA
SIBILLA
ACQUA MINERALE NATURALE
OLIGOMINERALE

At a great dinner, water also plays its part. That's why we chose the rare Acqua Sibilla: naturally light and discreet, it complements food and wine without interfering with their aromas and flavors. As only the world's greatest waters can do.

It is born in the heart of the Sibillini Mountains, mountains that owe their name to the legendary sorceress SIBILLA, protagonist for centuries of tales and mysteries passed down over time and become legend.

€4 (750ml)



F
FILETTE
· PRIME WATER ·

Water that tastes like great wine. In the bottle of great wines.

Since 1894, Filette has been accompanying fine dining with extraordinary lightness and perfect mineral balance, placing it at the top of the world's finest waters.

Also chosen for prestigious institutional events of the Italian state, it is the ideal water for those who want every sip to contribute to the experience.

€8 (750ml)



TASTING OF BREAD AND OIL

The oldest of Italian traditions

3 Great Oils of the Marche:



Ascolana Tenera
SOUTH Marche area



Piantone di Mogliano
Marche area CENTRAL



Raggiola
Marche NORTH area

The image is for illustrative purposes only. The size of the pieces varies depending on the production.



Matera PGI Bread
The Legendary Bread of the South

Genzano PGI Bread
Europe's 1st PGI Bread - Sourdough

Black of Fènis®
100% Valdostan Rye



The Great Breads of Italy:

€7
PER PERSON

If paired with other dishes: **€5** instead of €7

ALWAYS INCLUDED WITH THE TRICOLORE AND ABISSI TASTINGS

Curiosity: SOME EXCELLENCES WE USE

BLUEFIN TUNA

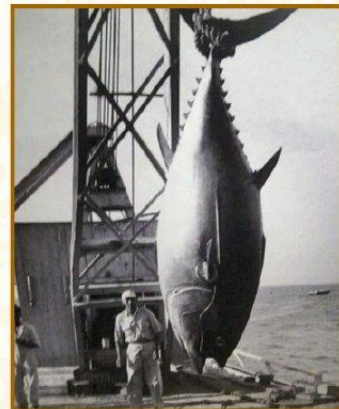
Sicilian Bluefin

Considered the King of the Mediterranean, the Bluefin is much larger and more imposing than its cousin, the Yellowfin. Extremely nutritious, rare, and prized, its meat is even compared to beef due to its blood content (hence its "red" color).

It can only be sold with a certificate from the consortium (ICCAT). Anything else is considered fraud or contraband. (You can see our certificate on display)



Fresh Bluefin Tuna meat with a very intense color compared to other types of Tuna



Specimen caught in 1975 in the Mediterranean
845 kg - 4.5 meters

GREEN PISTACHIO FROM BRONTE D.O.P.

The Italian Green Gold



It is the undisputed King of Pistachios in the world.

4 characteristics to recognize it:

1. **Elongated fruit shape**
2. **Deep Emerald Green Color. Never Yellow!**
3. **Naturally sweet on the palate. You'll never find a salted Bronte pistachio. It's so aromatic it doesn't need salting;**
4. **It is always D.O.P. Read the label: it MUST ALWAYS have the consortium logo.**

TRADITIONAL BALSAMIC VINEGAR D.O.P.

From Modena or Reggio Emilia



REAL Balsamic Vinegar bears the wording "Traditional".

And it is only from Modena or Reggio Emilia (the DOP)

It achieves its flavor and density with the help of wood and time alone. Lots and lots of time!

**Traditional Version: Minimum 12 years Extra Old
Version: From 25 years to over 100**

No sugar, caramel or chemicals



What TRUFFLE do we use?

Only and exclusively coming from the area of:



Acqualagna "The Truffle Capital"



Capable of supplying us all year round with different but all excellent varieties.

Here is the seasonality of the macro typologies of this mushroom:

PRECIOUS WHITE	PREMIUM BLACK	BIANCHETTO	BLACK HOOKED	SUMMER BLACK
October - December	December - April	January - April	December - April	May - October

THE EXCELLENCE OF OUR MARCHE CUTS:



RE NORCINO
SALUMI DEI MONTI SIBILLINI

Almost all of our cured meats from the Marche region come from a truly excellent local supplier. This producer manages the entire production chain: from the birth of the animals, through their raising in conditions of absolute well-being, free to graze in hectares of protected forest, to the creation of cured meats that receive numerous awards every year.

The Rare Black Pigs

Re Norcino is one of the very few Italian breeders of free-range Black Pigs, specifically the custodian of the "Cinturello" breed. This breed is very similar to the Tuscan Cinta Senese due to the white stripe on its coat (cinta). These splendid animals produce meat with a much more intense, rich, and ancestral flavor, perfect for prolonged aging, even over 40 months.



Curiosity:

THE HISTORY OF THE BUILDING

History tells us that this building, built way back in 1897, was a wine cellar. It appears to have been owned by the Bocconi family of Milan (the same family that founded the famous University) and was built by Giuseppe Bocconi.

He often visited the seaside village of Civitanova Marche. Furthermore, the entire palace is among the most historic buildings in the entire city.

What's truly unique is the fact that such a place, with its exposed brick vaults, is located in a seaside town on the city's main street. A truly rare and valuable feature.

Over the years, this venue has seen a variety of activities: gaming rooms, meeting rooms, a hairdressing salon... **and in 2018 it officially became VITTORIANO.**



Curiosity: OUR AWARDS

We've always believed that the most important recognition is the satisfaction of our guests and the joy on the faces of those who share their experience at our restaurant. Nonetheless, we're extremely pleased when someone respected recognizes the results of our work, which is based on professionalism, constant research, and great passion.

Here's an excerpt:

SINCE 2019, CONSTANTLY AT THE TOP OF THE
PORTALS IN CIVITANOVA MARCHE:



Tripadvisor

TheFork



Google
Reviews ★★★★★

WINNER of the Award:



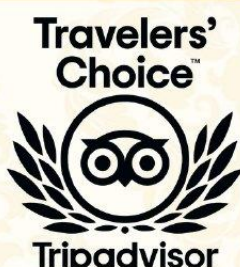
THE BEST AUTHENTIC ITALIAN
GASTRONOMIC EXPERIENCE

- Food & Drink Awards 2023 -

by LuxLifeMagazine

(well-known newspaper that deals with luxury in England)

www.lux-review.com/winners/vittoriano/



INSERTED IN THE
10% OF THE WORLD'S BEST
PLACES

FROM THE TRIPADVISOR PORTAL

2020 - 2021 - 2022 - 2023 - 2024 - 2025 - 2026



IN 2024
ENTERED THE
TOP 100 ITALY

The Fork's ranking of the
TOP 100 restaurants in Italy
according to expert
reviews and logos.



A Detail:

OUR NAPKINS

They are nicknamed the “REVOLUTIONARY NAPKINS”.

Master textile artisan Sauro Bacchi, after decades of working for Europe's largest luxury textile companies, decided to branch out on his own, creating his own unique patented fabric. He has become an Umbrian excellence for which we are proud to represent.

CHARACTERISTICS OF ITS FABRIC:

Very soft to the touch

Entirely handmade by artisans

Impossible to crease

Elastic

Sound-absorbing

Highly antibacterial



SAURO BACCHI

HIGH SPEED WIFI:



- Search among the “VITTORIANO” Wifi.
- Fill out the online form to access
- Enjoy your Fiber Optic connection!



VITTORIANO

Ambasciatori del GUSTO Italiano

Thank you.

LET'S KEEP IN TOUCH:



@vittorianocivitanova



www.vittorianocivitanova.it

LIST OF ALLERGENS

According to EU Regulation No. 1169/2011 of the European Parliament, starting from 13 December 2014, every food business operator must guarantee consumers the informed and safe choice of the product sold through clear and clearly visible indications.

Specifically, regarding the presence of ALLERGENS, Article 9 of Regulation (EC) No. 1169/2011 establishes that "any ingredient or processing aid listed in Annex II or derived from a substance or product listed in that Annex that causes allergies or intolerances when used in an altered form" must be listed on the label. Furthermore, Article 44 establishes that the provision of the information referred to in Article 9 is mandatory.

Annex II - Substances causing allergies or intolerances:

1. Cereals containing gluten, i.e.: wheat, rye, barley, oats, spelt, kamut or their hybridized strains and products thereof, except:
 - a) wheat-based glucose syrups, including dextrose (1);
 - b) wheat-based maltodextrins (1);
 - c) barley-based glucose syrups;
 - d) cereals used for the manufacture of alcoholic distillates, including ethyl alcohol of agricultural origin.
2. Crustaceans and products thereof.
3. Eggs and egg products.
4. Fish and fish products, except:
 - a) fish gelatin used as a carrier for vitamin or carotenoid preparations;
 - b) gelatin or isinglass used as a fining agent in beer and wine.
5. Peanuts and peanut products.
6. Soybeans and soy products, except:
 - a) refined soybean oil and fat (1);
 - b) natural mixed tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopherol acetate, natural D-alpha tocopherol succinate from soy;
 - c) vegetable oils derived from phytosterols and phytosterol esters based on soy.
 - d) plant stanol ester produced from soybean-based vegetable oil sterols.
7. Milk and milk products (including lactose), except:
 - (a) whey used for the manufacture of alcoholic distillates, including ethyl alcohol of agricultural origin;
 - b) lactol.
8. Tree nuts, namely: almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashew nuts (*Anacardium occidentale*), pecans (*Carya illinoensis* (Wangenh.) K. Koch), Brazil nuts (*Bertholletia excelsa*), pistachios (*Pistacia vera*), macadamia nuts or Queensland nuts (*Macadamia ternifolia*), and products thereof, except for tree nuts used for the manufacture of alcoholic distillates, including ethyl alcohol of agricultural origin.
9. Celery and celery products.
10. Mustard and mustard-based products.
11. Sesame seeds and sesame seed products.
12. Sulphur dioxide and sulphites in concentrations greater than 10 mg/kg or 10 mg/litre in terms of total SO₂ to be calculated for products as proposed ready for consumption or reconstituted in accordance with the manufacturers' instructions.
13. Lupins and lupin-based products.
14. Molluscs and mollusc products.

We ALWAYS recommend informing the dining room staff if you have one or more allergies/intolerances.