COCKTAIL BAR



PIZZA & KITCHEN

There is no more sincere love than the love for food

OSCAR WILDE

★★★★★★

APPETIZERS

It is said that appetite comes from eating, but actually it comes from fasting
TOTÒ

★★★

APPETIZERS

★ NACHOS AL FORMAGGIO
ALLERGENS 3,4,5,6,7,8,10,12
Corn tortillas, cheddar cheese, jalapeños, spicy sauce **€ 7,40**

★ BRUSCHETTE AL POMODORO
ALLERGENS 1
Tomato concassé with basil, grilled homemade bread, garlic EVO oil
€ 6,50

★ BRUSCHETTE AI FUNGHI TRIFOLATI
ALLERGENS 1,7,12
Porcini and button mushrooms sautéed with parsley, grilled homemade bread, garlic EVO oil
€ 7,90

★ BRUSCHETTE CON VERDURE GRIGLIATE
ALLERGENS 1
Grilled aubergines, courgettes and peppers marinated in EVO oil and parsley, grilled homemade bread, garlic EVO oil **€ 6,90**

★ IL TRIS DI BRUSCHETTE
ALLERGENS 1,7,12
Bruschetta with tomato, bruschetta with sautéed mushrooms, bruschetta with vegetables
€ 8,90

★ LE POLPETTE DELLA NONNA AL SUGO
ALLERGENS 1,3,5,6,7,8,9,10,11,12
Meatballs with tomato sauce, sprinkled with pecorino romano DOP, basil **€ 8,00**

★ PATATE FRITTE DIPPERS*
ALLERGENS 5
French fries
€ 5,50

★ MONTANARE*
ALLERGENS 1,5,7,9
Three fried little pizzas, topped with tomato sauce, grated parmesan and basil **€ 9,00**

FOCACCIAS

★ FOCACCIA OLIO E ORIGANO
ALLERGENS 1,6,11
EVO oil and oregano **€ 7,40**

★ FOCACCIA FANTASTICA
ALLERGENS 1,6,7,11
Rocket, Pachino cherry tomatoes, parmesan flakes, EVO oil, basil
€ 12,00

★ FOCACCIA DELICATA
ALLERGENS 1,6,11
Grilled and marinated vegetables in EVO oil and parsley, olives, capers, Pachino cherry tomatoes, oregano, EVO oil, basil **€ 12,50**

★ FOCACCIA BASCA
ALLERGENS 1,4,6,7,11
Sprinkle of parmesan, and after cooking, burrata, anchovies from the Cantabrian Sea, EVO oil, basil
€ 14,00

TAGLIERI E GNOCCO

★ GNOCCO FRITTO
ALLERGENS 1,5
Fried dumplings of our production, typical Italian dish.
Recommended with ham **€ 5,90**

★ TAGLIERE DI AFFETTATI I.G.P.
ALLERGENS 7,8,12
Coppa, lard, Raw ham selection Prosciuttificio Corradi Guerrino of Langhirano, feline salami, speck, pistachio mortadella **€ 14,50**

★ TAGLIERE DI CRUDO DI PARMA
ALLERGENS 7,8,12
Raw ham selection Prosciuttificio Corradi Guerrino of Langhirano
€ 15,50

★ TAGLIERE DI AFFETTATI E FORMAGGI
ALLERGENS 7,8,12
125g burrata, D.O.P. Sardinian pecorino, Parma ham Selezione Prosciuttificio Corradi Guerrino di Langhirano, speck, coppa, lard, feline salami, pistachio mortadella, wildflower honey **€ 16,50**

★ TAGLIERE CIBUS 104
ALLERGENI 7,12
Grilled smoked provola, affumicata alla piastra, Parma ham Selezione Prosciuttificio Corradi Guerrino di Langhirano, Porcini and button mushrooms sautéed with parsley **€ 18,00**

* = product frozen at origin
or thermally blast chilled negatively on sit

PIZZAS

I have the simplest tastes. I am always satisfied with the best
OSCAR WILDE
★★★

FOCACCIAS

★ FOCACCIA OLIO E ORIGANO
ALLERGENS 1,6,11
EVO oil and oregano **€ 7,40**

★ FOCACCIA FANTASTICA
ALLERGENS 1,6,7,11
Rocket, Pachino cherry tomatoes, parmesan flakes, EVO oil, basil **€ 12,00**

★ FOCACCIA DELICATA
ALLERGENS 1,6,11
Grilled and marinated vegetables in EVO oil and parsley, olives, capers, Pachino cherry tomatoes, oregano, EVO oil, basil **€ 12,50**

★ FOCACCIA BASCA
ALLERGENS 1,4,6,7,11
Sprinkle of parmesan, and after cooking, burrata, anchovies from the Cantabrian Sea, EVO oil, basil **€ 14,00**

CLASSIC PIZZAS

★ MARINARA
ALLERGENS 1,6,11
Tomato, oregano, garlic, EVO oil, basil **€ 8,00**

★ LA MARGHE
ALLERGENS 1,6,7,11
Tomato, fiordilatte mozzarella, EVO oil, basil **€ 9,00**

★ 4 FORMAGGI
ALLERGENS 1,3,6,7,11
Fiordilatte mozzarella, gorgonzola, smoked provola, parmesan flakes, EVO oil, basil **€ 13,00**

★ DIAVOLA
ALLERGENS 1,6,7,11
Tomato, fiordilatte mozzarella, spicy salami, EVO oil, basil **€ 12,50**

★ COTTO E FUNGHI
ALLERGENS 1,6,7,8,11
Tomato, fiordilatte mozzarella, cooked ham, sautéed mushrooms with parsley, EVO oil, basil **€ 14,00**

★ NAPUL'È
ALLERGENS 1,4,6,7,11
Tomato, fiordilatte mozzarella, oregano, Cantabrian anchovies, EVO oil, basil **€ 11,00**

★ BUFALA DOP
ALLERGENS 1,6,7,11
Tomato, Campana DOP buffalo mozzarella, EVO oil, basil **€ 13,50**

★ SICULA
ALLERGENS 1,4,6,11
Tomato, anchovies Cantabrian Sea, olives, capers, oregano, EVO oil, basil **€ 11,00**

★ ORTOLANA
ALLERGENS 1,6,7,11
Tomato, fiordilatte mozzarella, grilled and marinated vegetables in EVO oil and parsley, basil **€ 12,00**

★ BOSCAIOLA
ALLERGENS 1,5,6,7,8,11
Smoked provola cheese, sausage, porcini and button mushrooms sautéed with parsley, EVO oil and basil **€ 14,00**

★ DRAGON BALL
ALLERGENS 1,5,6,7,8,11
Tomato, fiordilatte mozzarella, frankfurters, dippers* chips, EVO oil, basil **€ 13,50**

OUR CREATIONS

★ CRUDO DI PARMA
ALLERGENS 1,6,7,11
Mozzarella fiordilatte and, after cooking, raw Parma ham DOP Corradi Guerrino selection, wild rocket, Pachino cherry tomatoes, flaked parmesan, EVO oil, basil **€ 14,50**

★ MORTAZZA
ALLERGENS 1,6,7,8,11
Fiordilatte mozzarella, and after cooking, pistachio mortadella, a whole 125g burrata, chopped pistachios, EVO oil, basil **€ 14,00**

★ PROVOLA & PEPE
ALLERGENI 1,4,6,7,8,11
Tomato, smoked provola, parmesan flakes, ground black pepper fruity EVO oil, basil **€ 12,50**

★ LUCIFERO
ALLERGENS 1,6,7,11
Tomato, smoked provola, spicy salami, gorgonzola cheese, EVO oil, basil **€ 14,00**

★ COSA VUOI DI PIÙ
ALLERGENI 1,6,7,11,12
Fiordilatte mozzarella, onion jam, gorgonzola cheese, sausage, rosemary, EVO oil, basil **€ 14,00**

★ BUFALOTTA
ALLERGENI 1,6,7,11
Fiordilatte mozzarella, yellow datterini tomatoes, Pachino cherry tomatoes mid-dry, Campana DOP buffalo mozzarella, EVO oil, basil **€14,00**

... other pizzas →

PIZZAS

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★ AMORE MIO
ALLERGENI 1,5,6,7,8,11
Fiordilatte mozzarella, smoked provola, aubergines with mushrooms, sausage, Pachino cherry tomatoes, EVO oil, basil **€ 14,00**

★ PIZZA DI BELLEZZA
ALLERGENI 1,4,5,6,7,8,11
Fiordilatte mozzarella, yellow datterini tomatoes, a whole 125g burrata, anchovies from the Cantabrian Sea, sliced lemon, EVO oil, basil **€ 14,50**

★ STELLA DEL SUD
ALLERGENI 1,5,6,7,8,9,11,12
Fiordilatte mozzarella, courgette cream, smoked provola, dried tomatoes, pecorino cheese, EVO oil, basil **€ 14,00**

★ FAVOLOSA
ALLERGENI 1,5,6,7,8,11,12
Smoked provola, speck, burrata, crushed pistachios, extra virgin olive oil, basil **€ 14,00**

★ SIGNORI SI NASCE
ALLERGENI 1,5,7,8,11,12
Smoked provola, sausage, friarielli(vegetables), EVO oil, basil **€ 14,50**

★ BACIO PROIBITO
ALLERGENI 1,4,6,7,11
Fiordilatte mozzarella, tuna, onion, peppers, extra virgin olive oil, basil **€ 13,00**

★ CAPRICCIO ALL'ITALIANA
ALLERGENI 1,5,7,8,11,12
Smoked provola cheese, friarielli(vegetables), burrata stracciatella cheese, Pachino cherry tomatoes, yellow datterini tomatoes, EVO oil, basil **€ 14,50**

★ NERANO
ALLERGENI 1,6,7,8,11
Fried courgettes, smoked provola, grana padano flakes, EVO oil, basil, ground black pepper fruity **€ 14,00**

★ PATANELLA
ALLERGENI 1,6,7,11
Smoked provola cheese, bacon, baked potatoes, extra virgin olive oil, basil **€ 14,00**

★ FUMO&CICCIA
ALLERGENI 1,5,6,7,8,11
Tomato, smoked provola, sausage, peppers, extra virgin olive oil, basil **€ 14,00**

★ MAIALINA
ALLERGENI 1,5,6,7,8,11,12
Tomato, mozzarella, sausage, spicy salami, extra virgin olive oil, basil **€ 14,00**

I PANUOZZI

★ PANUOZZO DEL RE
ALLERGENI 1,5,6,7,8,11
Smoked provola cheese, sausage, fried aubergines with tomatoes, EVO oil, basil **€ 15,00**

★ PANUOZZO DELLA REGINA
ALLERGENI 1,6,7,9,11,12
DOP Campana buffalo mozzarella, DOP Parma ham, Corradi Guerrino selection, Pachino cherry tomatoes, EVO oil, basil **€ 16,00**

★ PANUOZZO DELLA PRINCIPESSA
ALLERGENI 1,6,7,9,11,12
DOP Campana buffalo mozzarella, cooked ham, Pachino cherry tomatoes, EVO oil, basil **€ 15,00**

★ PANUOZZO DEL PICCOLO PRINCIPE
ALLERGENI 1,5,6,7,8,11
Smoked provola cheese, sausage, friarielli(vegetables), EVO oil, basil **€ 15,00**

ADDITIONS

★ Additions **€ 3,00**

FROM THE KITCHEN

Italians have only two things on their mind: the other one is spaghetti
CATHERINE DENEUVE

★★★

FIRST COURSES

★ PICI DI PASTA FRESCA ALLA GRICIA*
ALLERGENI 1,3,6,7,10
Homemade spaghetti with pecorino cream, guanciale, and ground fruity black pepper
€ 14,50

★ SPÄTZLE AGLI SPINACI CON ZOLA E SPECK
ALLERGENI 1,3,6,7,9,10
Spinach spätzle with Gorgonzola fondue and crispy speck **€ 14,50**

★ RAVIOLOTTI RIPIENI DI MONTASIO DOP E POLENTA AL SUGO DI BRASATO*
ALLERGENI 1,3, 6,9,10,12
Fresh egg pasta ravioli filled with Montasio DOP cheese and polenta with braised beef sauce
€ 14,50

★ SPAGHETTI AL SUGO
ALLERGENI 1,3,6,7,10
Spaghetti (typical Italian pasta) with tomato sauce
€ 13,50

★ SPAGHETTI AL RAGU'
ALLERGENI 1,3,6,7,10
Spaghetti (typical Italian pasta) with meat sauce
€ 14,50

SECOND COURSES

★ OSSOBUCO 2.0
ALLERGENI 1, 7,9,11,12
Veal ossobuco in Milanese gremolada with its boneless and chopped marrow, served between two discs of saffron rice sautéed with lemon zest and parsley.
€ 22,00

★ ORECCHIA DI ELEFANTE
ALLERGENI 1,3,5,6,7,10,11,13
The typical Italian pork cutlet, wide, low and crunchy
€ 18,00

★ COSTATA DI SCOTTONA BAVARESE
ALLERGENI -
400g grilled beef rib eye **€ 20,00**

★ PETTO DI POLLO
ALLERGENI –
Grilled chicken breast **€ 15,00**

SIDE ORDERS

★ LA PATATA TIRA
ALLERGENI 5
Our potato is thick and delicious: cut into discs with the peel and fried
€ 5,50

★ PATATE FRITTE DIPPERS*
ALLERGENI 5
French fries **€ 5,50**

★ VERDURE ALLA GRIGLIA
ALLERGENI -
Courgettes, aubergines, peppers, grilled and then marinated with EVO oil and parsley **€ 8,00**

★ RUCOLA E POMODORINI PACHINO
ALLERGENI –
Rocket and Pachino tomatoes
€ 6,00

SALADS

★ CAESAR SALAD
ALLERGENI 1,3,6,7,9,11
Iceberg salad, grilled chicken breast, toasted bread croutons, Grana Padano D.O.P., Caesar sauce
€ 13,00

★ CAPRESE
ALLERGENI 7
Buffalo mozzarella from Campania DOP Latteria Sorrentina, copper tomatoes, basil coulis **€ 10,50**

HAMBURGERS

They ate while talking about eating, as often happens
ANDREA CAMILLERI
★★★

CLASSIC HAMBURGERS

★ HAMBURGER
ALLERGENI 1,3,5,7,11
Artisan bun, 200 gr selected beef, tomato, iceberg lettuce. Side dish of potato dippers*
€ 14,50

★ CHEESE BURGER
ALLERGENI 1,3,5,7,11
Artisan bun, 200g of selected beef, cheddar, tomato, iceberg lettuce. Side dish of potato dippers*
€ 15,50

★ BACON CHEESE BURGER
ALLERGENI 1,3,5,7,11
Artisan bun, 200g of selected beef, cheddar, grilled bacon, tomato, iceberg lettuce. Side dish of potato dippers* **€ 16,50**

OUR CREATIONS

★ IL GRIGIO BURGER
ALLERGENI 1,3,5,7,11
Artisan bun, 200g of selected beef, grilled bacon, pecorino Romano fondue. Side dish of potato dippers*
€ 16,50

★ DOLCE ZOLA
ALLERGENI 1,3,5,7,11,12
Artisan bun, 200 g of selected beef, D.O.P. gorgonzola, red onion jam of our production. Side dish of potato dippers* **€ 16,50**

★ CIBUS 104
ALLERGENI 1,3,5,7,11,12
Artisan bun, 200 g of selected beef, gooey smoked provola cheese, speck, porcini and sautéed button mushrooms. Served with a side of dipper-style fries * **€ 16,50**

FROM CAROLINA

★ PULLED PORK
ALLERGENI 1,3,5,7,8,9,10,11,12
Artisan bread, spiced pork ribs marinated in beer and cooked at a low temperature. Ketchup, apple cider vinegar, and ginger sauce. Coleslaw salad with cabbage, carrots with yogurt dressing, mustard, mayonnaise, and chives.
€ 16,50

VEGETARIANS

★ ORTO BURGER
ALLERGENI 1,3,5,7,11
Artisan bun, aubergines, courgettes, peppers, grilled and marinated in EVO oil and parsley, tomato, iceberg lettuce. Side dish of potato dippers*
€ 14,00

★ CAPRESE BURGER
ALLERGENI 1,3,5,7,11
Artisan bun, buffalo mozzarella from Campania D.O.P. Latteria Sorrentina, tomato, basil coulis. Side dish of potato dippers* **€ 16,00**

FOR CHILDREN AND DESSERTS

You're what you eat: so eat something sweet

★★★

FOR CHILDREN

★ ORECCHIETTA D'ELEFANTINO
ALLERGENI 1,3,5,6,7,10,11,13
The classic cutlet called elephant ear with french fries* **€ 11,00**

★ PASTA AL POMODORO
ALLERGENI 1,3,7,9,12
Pasta with tomato sauce
€ 8,50

★ PASTA AL RAGU'
ALLERGENI 1,3,7,9,12
Pasta with meat sauce
€ 9,50

HOME MADE DESSERTS

★ DOLCE DEL GIORNO
ALLERGENI 1,2,3,4,5,6,7,8,9,10,11,12
We will be happy to explain our proposal of the day to you verbally.

★ TIRAMISÙ
ALLERGENI 1,3,6,7,8
Mascarpone cream, ladyfingers biscuits, coffee, cocoa **€ 7,00**

★ NUTELLAMISÙ
ALLERGENI 1,3,6,7,8
Mascarpone cream, ladyfingers biscuits, coffee, cocoa, Nutella **€ 8,00**

★ CHEESE CAKE AI LAMPONI
ALLERGENI 1,3,6,7,10
Crumbled Digestive biscuit base, soft and creamy cheese filling, raspberry pour* **€ 7,50**

★ PIZZA DOLCE ALLA NUTELLA E PISTACCHI
ALLERGENI 1,3,5,6,7,8
Sweet pizza with Nutella and chopped pistachios **€ 12,00**
Recommended for 2/3 people

★ DIAVOLETTI ALLA NUTELLA
ALLERGENI 1,3,5,6,7,8
Sugar-dusted fritters with Nutella and crushed pistachios **€ 12,00**
Recommended for 2/3 people

★ AFFOGATO AL CAFFE'
ALLERGENI 3,7,8
Cream-flavored gelato with coffee
€ 7,00

★★★

OUR LOCATION IS AVAILABLE FOR ALL KIND OF PRIVATE PARTIES, CORPORATE EVENTS, SHOOTINGS. ASK US FOR A CUSTOMIZED MENU FOR YOUR EVENT★★★

BEERS

There's no beer in heaven and that's why we drink here
IRISH PROVERB

★★★

ON TAP

★ BIRRIFICIO ANGELO PORETTI 4 LUPPOLI
SMALL 20 CL. MEDIUM 40 CL.
LAGER - Vol.5,0%
Small **€ 4,50** - Medium **€ 6,50**

★ KRONENBOURG 1664 BLANC
SMALL 25 CL. MEDIUM 50 CL.
BLANCHE - Vol.5,0%
Small **€ 5,50** Medium **€ 7,00**

★ GRIMBERGEN DOUBLE AMBRÉE
SMALL 25 CL. MEDIUM 50 CL.
RED - Vol.6,5%
Small **€ 5,50** - Medium **€ 7,00**

★ BROOKLIN BREWERY EAST IPA
SMALL 25 CL. MEDIUM 40 CL.
IPA - Vol.6,9%
Small **€ 5,50** - Medium **€ 7,00**

IN BOTTLE

★ BIRRIFICIO ANGELO PORETTI ZERO
NON-ALCOHOLIC BEER
- Vol.0,5% **€ 5,00**

★ BIRRIFICIO ANGELO PORETTI 4 LUPPOLI GLUTEN FREE
GLUTEN FREE BEER - Vol.4,8% **€ 6,00**

★ TUCHER WEIZEN 50 CL.
WEIZEN - Vol.5,2% **€ 7,00**

CRAFT BEER IN THE BOTTLE

BIRRIFICIO COLLESI
50 CL. **€ 8,00** - 75 CL. **€ 12,00**

NOT PASTEURIZED AND NATURAL REFERMENTATION IN THE BOTTLE

★ BIONDA
BELGIAN BLOND ALE - Vol.6,0%
Obtained from Pilsen-Munich malt, aromas of yeast, vanilla, honey

★ BIONDA TRIPLO MALTO
BELGIAN STYLE TRIPEL BLONDE- Vol.9,0%
Intense aromas of malt and citrus with fresh aromas of tropical fruits, pineapple and apricot

★ IPA
IPA - Vol.8,5%
Intense and persistent taste, well balanced with notes of grapefruit and tropical fruit

★ ROSSA
BELGIAN STYLE DUBBEL-Vol.8,0%
Intense aromas and aromas of caramel, malt and hazelnuts with spicy notes

★ NERA
BELGIAN BLOND ALE - Vol.8,0%
Dark ebony colour, full and full-bodied flavour, with aromas that evoke the roasting of barley coffee, cocoa, liquorice and rhubarb

COCKTAILS

The problem with the world is that everyone is a few drinks behind.
HUMPHREY BOGART

★★★

ALCOHOLIC COCKTAILS
€ 8,00

★ AMERICANO
Campari, red Vermouth, soda

★ CAIPIRINHA
Cachaca, brown sugar,
lime/strawberry/maracuja

★ CAIPIROSKA
Vodka, lime, brown sugar,
strawberry/maracuja/ginger

★ CUBA LIBRE
Rum, coke, lime

★ CIBUS 104
Gin, Bitter Campari,
Orange Schweppes

★ GARIBALDI
Campari, orange juice

★ GIN TONIC/LEMON
Gin, tonic/lemon soda

★ HUGO
Prosecco, elderberry syrup, soda
and mint leaves

★ MIMOSA
Prosecco, orange juice

★ MOJITO/BLACK MOJITO
White rum/Dark rum, lime, brown
sugar, mint, soda

★ MOSCOW MULE
Vodka, lime, ginger beer, cucumber,
ginger

★ NEGRONI
Campari, red Vermouth, Gin

★ NEGRONI SBAGLIATO
Campari, red Vermouth, Prosecco

★ SPRITZ APEROL/CAMPARI
Aperol/Campari, Prosecco, soda

★ SPRITZ CYNAR
Amaro Cynar, Prosecco, soda

★ SPRITZ SELECT
Select, Prosecco, soda

★ VODKA LEMON/TONIC
Vodka, lemonsoda, Tonic

GIN TONIC

★ GIN TONIC SPECIAL
Tonica/
Ballor Gin,
Tanqueray Dry Gin,
Bombay Sapphire
€10,00

★ GIN TONIC TOP
Tonica/
Gin Mare
Monkey 47
Hendrick's Gin
Elephant Gin
Roku Gin
Solo Gin
Portofino
Malfy Gin Limone
Malfy Gin Arancia
€15,00

★ GIN TONIC PREMIUM
Amuerte Coca Gin Black
Amuerte Coca Gin Red
Amuerte Coca Gin White
€16,00

NON-ALCOHOLIC COCKTAILS
€ 8,00

★ HOLIDAY
Orange juice, pineapple juice and
strawberry

★ LEMMY
Ace juice, grapefruit juice, soda

★ SUNNY
Pineapple juice, orange juice,
grapefruit juice, grenadine

★ TAKE IT
Ginger ale, mint, lime, ginger

★ VIRGIN MOJITO
Lime, brown sugar, mint, soda

★ GIN TONIC ZERO
Gin Tanqueray Zero non-alcoholic,
tonica **€10,00**

After 10 pm cocktails € 10,00

DALLA CANTINA AL BAR

…barbera e champagne stasera beviam
…col tuo bicchiere di barbera, col mio bicchiere di champagne
GIORGIO GABER

★★★

VINI BIANCHI

★ **PINOT GRIGIO**
VENETO - Vol.12,0%
Calice **€ 6,00** - Bottiglia **€ 22,00**

★ **VERMENTINO**
SARDEGNA - Vol.13,5%
Calice **€ 6,00** - Bottiglia **€ 22,00**

★ **MÜLLER THURGAU**
TRENTINO ALTO ADIGE - Vol.13,5%
Calice **€ 6,00** - Bottiglia **€ 22,00**

★ **GEWURZTRAMINER**
TRENTINO ALTO ADIGE - Vol.12,0%
Calice **€ 7,00** - Bottiglia **€ 26,00**

★ **CHARDONNAY**
FRIULI VENEZIA GIULIA - Vol.13,0%
Calice **€ 6,50** - Bottiglia **€ 23,00**

VINI ROSSI

★ **CHIANTI**
TOSCANA - Vol.12,5%
Calice **€ 6,00** - Bottiglia **€ 22,00**

★ **NERO D'AVOLA**
SICILIA - Vol.13,0%
Calice **€ 6,00** - Bottiglia **€ 22,00**

★ **DOLCETTO**
PIEMONTE - Vol.12,5%
Calice **€ 6,00** - Bottiglia **€ 22,00**

★ **PRIMITIVO**
PUGLIA - Vol.12,0%
Calice **€ 7,00** - Bottiglia **€ 24,00**

★ **BARBERA**
PIEMONTE - Vol.13,0%
Calice **€ 6,00** - Bottiglia **€ 22,00**

BIBITE

Coca Cola
Coca Cola Zero
The Freddo
€ 4,00

Chinotto-Ferrarelle
Limonata – Ferrarelle
Gassosa – Ferrarelle
Aranciata – Ferrarelle
€ 3,50

ACQUE MINERALI

50 CL. **€ 2,50**
Naturale – La liscia Ferrarelle
Frizzante– Maxima Ferrarelle

LIQUORI CAFFE

Grappa **€ 5,00**
Grappa barricata **€ 6,00**
Grappa barricata Bonollo **€ 7,00**
Of Dorange Bonollo liquore con scorza d'arance siciliane **€ 7,00**
Amaro del Capo **€ 5,00**
Amaro Ballor 100 erbe **€ 6,00**
Averna **€ 5,00**
Braulio **€ 5,00**
Cynar **€ 5,00**
Fernet **€ 5,00**
Jagermeister **€ 5,00**
Limoncello **€ 5,00**
Lucano **€ 5,00**
Mirto **€ 5,00**
Montenegro **€ 5,00**
Ramazzotti **€ 5,00**
Sambuca **€ 5,00**
Jefferson **€ 6,00**

Caffè **€ 2,00**
Caffè corretto **€ 3,50**
Deca - Ginseng – Orzo
Cappuccino - Marocchino **€2,50**

Coperto **€2,50**

Non si fanno conti separati… solo alla romana!

BOLLICINE

★ **MILLESIMATO BRUT** - Vol.12,0% Calice **€ 7,00** - Bottiglia **€ 25,00**
★ **PROSECCO MILLESIMATO** - Vol.11,5% **€ 28,00**
★ **FRANCIACORTA CONTADI CASTALDI BRUT** Vol.12,5% **€ 45,00**

INGREDIENTI ED ALLERGENI

In questo ristorante vengono preparati piatti contenenti ogni tipo di allergene (compresi quelli nella lista sottostante), di conseguenza non possiamo escludere la contaminazione con qualsiasi tipo di allergene, anche se non presente nell'elenco ingredienti o nell'elenco degli allergeni.

1. Cereali contenenti glutine, cioè grano, segale, orzo, avena, farro, kamut o i loro ceppi ibridati e prodotti derivati, tranne: A) sciroppi di glucosio a base di grano, incluso destrosio; B) maltodestrine a base di grano; C) sciroppi di glucosio a base di orzo; D) cereali utilizzati per la fabbricazione di distillati alcolici, incluso l'alcol etilico di origine agricola. 2.Crostacei e prodotti a base di crostacei. 3. Uova e prodotti a base di uova. 4. Pesce e prodotti a base di pesce, tranne: A) gelatina di pesce utilizzata come supporto per preparati di vitamine o carotenoidi; B) gelatina o colla di pesce utilizzata come chiarificante nella birra e nel vino. 5. Arachidi e prodotti a base di arachidi. 6. Soia e prodotti a base di soia, tranne: A) olio e grasso di soia raffinato; B) tocoferoli misti naturali (E306), tocoferolo D-alfa naturale, tocoferolo acetato D-alfa naturale, tocoferolo succinato D-alfa naturale a base di soia; C) oli vegetali derivati da fitosteroli e fitosteroli esteri a base di soia; D) estere di stanolo vegetale prodotto da steroli di olio vegetale a base di soia. 7. Latte e prodotti a base di latte (incluso lattosio), tranne: A) siero di latte utilizzato per la fabbricazione di distillati alcolici, incluso l'alcol etilico di origine agricola; B) lattiolo. 8. Frutta a guscio, vale a dire: mandorle (Amygdalus communis L.), nocciole (Corylus avellana), noci (Juglans regia), noci di acagiù (Anacardium occidentale), noci di pecan [Carya illinoinensis (Wangenh.) K. Koch], noci del Brasile (Bertholletia excelsa), pistacchi (Pistacia vera), noci macadamia o noci del Queensland (Macadamia ternifolia), e i loro prodotti, tranne per la frutta a guscio utilizzata per la fabbricazione di distillati alcolici, incluso l'alcol etilico di origine agricola. 9. Sedano e prodotti a base di sedano. 10. Senape e prodotti a base di senape. 11. Semi di sesamo e prodotti a base di semi di sesamo. 12. Anidride solforosa e solfiti in concentrazioni superiori a 10 mg/kg o 10 mg/litro in termini di SO2 totale da calcolarsi per i prodotti così come proposti pronti al consumo o ricostituiti conformemente alle istruzioni dei fabbricanti. 13. Lupini e prodotti a base di lupini. 14. Molluschi e prodotti a base di molluschi.