

★
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 € 6,90

★ BRUSCHETTE AL POMODORO

ALLERGENS 1

Tomato concassé with basil, grilled homemade bread, garlic EVO oil € 5,90

★ BRUSCHETTE AI FUNGHI TRIFOLATI

ALLERGENS 1,7,12

Porcini and wild 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 € 8,50

TAGLIERI E GNOCCHO

★ GNOCCHO 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, Tuscan shank, feline salami, speck, pistachio mortadella € 13,50

★ TAGLIERE DI CRUDO DI PARMA

ALLERGENS 7,8,12

Raw ham selection Prosciuttificio Corradi Guerrino of Langhirano € 15,00

★ 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 € 16,00

FOCACCIAS

★ FOCACCIA OLIO E ORIGANO

ALLERGENS 1,6,11

EVO oil and oregano € 6,90

★ FOCACCIA FANTASTICA

ALLERGENS 1,6,7,11

Rocket, Pachino cherry tomatoes, parmesan flakes, EVO oil, basil € 10,00

★ FOCACCIA DELICATA

ALLERGENS 1,6,11

Grilled and marinated vegetables in EVO oil and parsley, olives, capers, Pachino cherry tomatoes, oregano, EVO oil, basil € 12,00

★ 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

* = 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

★★★

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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 € 7,50

★ LA MARGHE

ALLERGENS 1,6,7,11

Tomato, fiordilatte mozzarella, EVO oil, basil € 8,50

★ 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 € 11,00

★ 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 € 10,50

★ 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 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 € 11,00

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

★ LA PREFERITA DEL PIZZAIOLO

ALLERGENI 1,4,6,7,8,11

Cream of courgettes, and after cooking, smoked salmon, burrata stracciatella cheese, chopped pistachios, extra virgin olive oil, basil € 16,00

★ LUCIFERO

ALLERGENS 1,6,7,11

Tomato, smoked provola, spicy salami, gorgonzola cheese, EVO oil, basil € 13,50

★ 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, Campana DOP buffalo mozzarella, EVO oil, basil € 14,00

... other pizzas →



PIZZAS

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OSCAR WILDE

★★★

★ LA SIGNORA IN GIALLO

ALLERGENI 1,3,4,6,7,11,12

Sautéed Pachino cherry tomatoes, fiordilatte mozzarella, grilled courgettes, Grana Padano cheese, Taggiasca olives and, after cooking, saffron reduction sauce with Grana Padano € 14,50

★ 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 € 14,00

★ 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

Tomato, fiordilatte mozzarella, fried aubergines, EVO oil and basil € 14,00

★ SIGNORI SI NASCE

ALLERGENI 1,5,7,8,11,12

Smoked provola, sausage, friarielli(vegetables), EVO oil, basil € 14,00

★ 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 € 14,00

★ NERANO

ALLERGENI 1,6,7,8,11

Fiordilatte mozzarella, fried courgettes, smoked provola, grana padano flakes, EVO oil, basil, ground black pepper fruity € 14,00

★ VIOLA

ALLERGENI 1,6,7,11

Purple potato cream, bacon, smoked provola, rosemary, extra virgin olive oil, basil € 15,00

★ PATANELLA

ALLERGENI 1,6,7,11

Smoked provola cheese, bacon, baked potatoes, extra virgin olive oil, basil € 14,00

★ PI QUADRO

ALLERGENI 1,5,6,7,8,9,11

Basil pesto, smoked provola cheese, Pachino cherry tomatoes, black pepper, extra virgin olive oil, basil € 14,50

I PANUOZZI

★ PANUOZZO DEL RE

ALLERGENI 1,5,6,7,8,11

Smoked provola cheese, sausage, fried aubergines with tomatoes, EVO oil, basil € 14,00

★ 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 € 14,00

★ PANUOZZO DEL PICCOLO PRINCIPE

ALLERGENI 1,5,6,7,8,11

Smoked provola cheese, sausage, friarielli(vegetables), EVO oil, basil € 14,00

★ PANUOZZO DEL DUCA

ALLERGENI 1,5,6,7,8,11

Cream of purple potatoes, speck, smoked provola cheese, extra virgin olive oil, basil € 14,00

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 AL RAGU' BIANCO TOSCANO***

ALLERGENI 1,3,6,9,10,12

Fresh pasta picci, with white slow-cooked meat ragu, rosemary, sage, ground fruity black pepper
€ 14,00

★ **PIZZOCCHERI ALLA VALTELLINESE**

ALLERGENI 1,3,6,7,10

Pizzoccheri Valtellinese style (typical Italian buckwheat pasta) with chard, cabbage, potatoes, Casera DOP local cheese € 14,00

★ **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

★ **STINCO ALLA BIRRA**

ALLERGENI 1,8,12

Pork shank marinated with light beer and aromatic herbs, cooked sous vide in a low temperature oven for 20 hours and then roasted. Side dish of sautéed pommes € 18,00

★ **PETTO DI POLLO**

ALLERGENI -

Grilled chicken breast € 15,00

★ **ORECCHIA DI ELEFANTE**

ALLERGENI 1,3,5,6,7,10,11,13

The typical Italian pork cutlet, wide, low and crunchy
€ 17,00

★ **OSSOBUCCO 2.0**

ALLERGENI 1, 7,9,11,12

Veal ossobuco in Milanese gremolata with its boneless and chopped marrow, served between two discs of saffron rice sautéed with lemon zest and parsley.
€ 22,00

★ **RIBS ALLA GRIGLIA**

ALLERGENI 1,5,12

Pork ribs marinated in beer with barbecue sauce and aromatic herbs, cooked sous vide at low temperature for 20 hours and then seared on the grill, served with BBQ sauce and wildflower honey. Side dish of sautéed pommes € 20,00

★ **COSTATA DI SCOTTONA BAVARESE**

ALLERGENI -

400g grilled beef rib eye € 20,00

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*
€ 14,00

★ **CHEESE BURGER**

ALLERGENI 1,3,5,7,11

Artisan bun, 200g of selected beef, cheddar, tomato, iceberg lettuce. Side dish of potato dippers*
€ 15,00

★ **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* **€ 16,00**

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 bread, 200g of select beef, stringy smoked provola cheese, grilled rolled bacon, beer reduction and mustard.. Side dish of potato dippers* **€ 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**

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



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

€ 7,50

★ **PASTA AL RAGU'**

ALLERGENI 1,3,7,9,12

Pasta with meat sauce

€ 8,50

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.

★ **TIRAMISU**

ALLERGENI 1,3,6,7,8

Mascarpone cream, ladyfingers biscuits, coffee, cocoa € 6,00

★ **NUTELLAMISU**

ALLERGENI 1,3,6,7,8

Mascarpone cream, ladyfingers biscuits, coffee, cocoa, Nutella € 6,50

★ **CHEESE CAKE AI LAMPONI**

ALLERGENI 1,3,6,7,10

Crumbled Digestive biscuit base, soft and creamy cheese filling, raspberry pour* € 7,00

★ **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

★ **MACEDONIA CON GELATO ALLA CREMA**

ALLERGENI 3,5,6,7,8

Fruit salad with cream ice-cream € 6,50

★★★

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

★ **BROOKLYN BREWERY**
Pilsner
SMALL 20 CL. MEDIUM 40 CL.
PILSNER - Vol.4,6%
Piccola € 5,50 - Media € 7,00

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

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

★ **BROOKLIN BREWERY**
EAST IPA
SMALL 20 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 FERMENTATION 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



WINES AND DRINKS

★★★

WHITE WINES

★ **PINOT GRIGIO**

VENETO - Vol.12,0%
Glass € 6,00 - Bottle € 22,00

★ **VERMENTINO**

SARDEGNA - Vol.13,5%
Glass € 6,00 - Bottle € 22,00

★ **MÜLLER THURGAU**

TRENTINO ALTO ADIGE - Vol.13,5%
Glass € 6,00 - Bottle € 22,00

★ **GEWÜRZTRAMINER**

TRENTINO ALTO ADIGE - Vol.12,0%
Glass € 7,00 - Bottle € 26,00

★ **CHARDONNAY**

FRIULI VENEZIA GIULIA - Vol.13,0%
Glass € 6,50 - Bottle € 23,00

VINI ROSSI

★ **CHIANTI**

TOSCANA - Vol.12,5%
Glass € 6,00 - Bottle € 22,00

★ **NERO D'AVOLA**

SICILIA - Vol.13,0%
Glass € 6,00 - Bottle € 22,00

★ **DOLCETTO**

PIEMONTE - Vol.12,5%
Glass € 6,00 - Bottle € 22,00

★ **PRIMITIVO**

PUGLIA - Vol.12,0%
Glass € 7,00 - Bottle € 24,00

★ **BARBERA**

PIEMONTE - Vol.13,0%
Glass € 6,00 - Bottle € 22,00

CANNED DRINKS

Coca Cola
Coca Cola Zero
The Freddo
€ 3,50

Chinotto-Ferrarelle
Limonata – Ferrarelle
Gassosa – Ferrarelle
Aranciata – Ferrarelle
€ 3,00

MINERAL WATERS

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

LIQUEURS COFFEE

Grappa € 5,00
Grappa barricata € 6,00
Grappa barricata Bonollo € 7,00
Of Dorange Bonollo liqueur with
Sicilian orange peel € 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

Cover charge €2,50

We don't do separate bills!

BOLLICINE

★ **MILLESIMATO BRUT** - Vol.12,0% Glass € 7,00 - Bottle € 22,00

★ **PROSECCO MILLESIMATO EXTRA DRY** - Vol.11,5% € 24,00

★ **FRANCIACORTA CONTADI CASTALDI BRUT** Vol.12,5% € 45,00

INGREDIENTS AND ALLERGENS In this restaurant, dishes containing all types of allergens are prepared (including those in the list below), therefore we cannot exclude contamination with any type of allergen, even if not present in the list of ingredients or in the list of allergens.

1. Cereals containing gluten, i.e. wheat, rye, barley, oats, spelt, kamut or their hybridized strains and derived products, except: A) wheat-based glucose syrups, including dextrose; B) wheat-based maltodextrins; C) barley-based glucose syrups; D) cereals used for the manufacture of alcoholic distillates, including ethyl alcohol of agricultural origin. 2. Crustaceans and shellfish-based products. 3. Eggs and egg products. 4. Fish and fish-based products, except: A) fish gelatin used as a support for vitamin or carotenoid preparations; B) gelatin or isinglass used as a clarifying agent in beer and wine. 5. Peanuts and peanut products. 6. Soybeans and soybean products, except: A) refined soybean oil and fat; B) natural mixed tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopherol acetate, natural D-alpha tocopherol succinate based on soya; C) vegetable oils derived from soy-based phytosterols and phytosterol esters; D) plant stanol ester produced from soybean-based vegetable oil sterols. 7. Milk and milk-based products (including lactose), except: A) whey used for the manufacture of alcoholic distillates, including ethyl alcohol of agricultural origin; B) lactitol. 8. Nuts, namely: almonds (Amygdalus communis L.), hazelnuts (Corylus avellana), walnuts (Juglans regia), cashew nuts (Anacardium Occidentale), pecan nuts [Carya illinoensis (Wangenh.) K. Koch], Brazil nuts (Bertholletia excelsa), pistachios (Pistacia vera), macadamia nuts or Queensland nuts (Macadamia ternifolia), and products thereof, except nuts used for the manufacture of alcoholic distillates, including alcohol ethyl of agricultural origin. 9. Celery and celery-based products. 10. Mustard and mustard products. 11. Sesame seeds and sesame seed products. 12. Sulfur dioxide and sulphites in concentrations exceeding 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. Lupines and lupine products. 14. Shellfish and shellfish products.