

• PURE BAR & BISTROT

• Cocktails •

Aperol Spritz: Aperol, prosecco, soda

€8

Hugo Spritz: Elderflower syrup, prosecco, soda

€8

Limoncello Spritz: Limoncello, prosecco, soda

€8

Mimosa: Orange juice, prosecco

€8

Bombay Sapphire & Tonic:

Bombay Sapphire gin, schweppes, lemon

€10

Vodka Tonic

€8

Garibaldi: Campari and orange juice

€8

Americano: Red Martini, Campari, soda

€8

Negroni: Campari, Red Martini, Gin

€8

Whiskey & Coke

€8

Cuba libre: Bacardi oro, coke, lemon

€8

Campari soda

€5

Crodino (analcolico – alcohol free)

€5

• Birre – Beer •

Moretti Lt.0.33

€5

Moretti Lt.0.66

€8

• Bibite & Soft drinks •

Bottiglia acqua minerale Lt. 0,5 - Small Water

€2

Bottiglia acqua minerale Lt. 1,5 - Large Water

€3

Bibite - Soft drinks:

(Coca cola 0.33 / Coca cola zero 0.33; Lemonsoda 0.33; Aranciata Fanta 0.33;
Schweppes Tonica 0.33; Sprite 0.33; Tè freddo al limone- Ice Tea 0.33)

€3.50

Spremuta d'arancia fresca – Fresh orange juice

€5

• Vini al Calice –
Wines by the glass •

Pinot Grigio (White, dry)

€6

Amarone della Valpolicella, Docg (Red-full bodied)

€9

Pinot Noir (Red-middle bodied)

€6

Rosé (Pink, dry)

€6

Prosecco di Valdobbiadene (White, sparkling)

€6

• Bollicine in bottiglia –
Bubbles in bottle •

Champagne, Beaumont des Crayères, Grande Reserve – Brut
€70

Foss Marai, Valdobbiadene docg, Prosecco Sup. Docg
€25

La Morra, Brandini, Alta Langa Rosé Docg
€45

• Vini Bianchi – White wines •

Fattoria Cabanon – igt, Pinot Grigio, bio
€23

Fontanafredda - Gavi di Gavi, Docg
€22

Fattoria Cabanon, Sauvignon Varietale Italia
€27

Santi - Lugana doc, Folar
€23

• Vini Rossi – Red wines •

Melini – Vigneti La Selvanella, Chianti Classico Riserva, Docg
€38

Carlo Santi 1843 - Amarone della Valpolicella, Docg
€60

Fattoria Cabanon, Pinot Noir, igt
€28

Nino Negri, Sfursat di Valtellina, Docg
€43

Fattoria Cabanon, Cuoredivino, La botte 18
€30

• Distillati & Digestivi – Spirits •

Fontanafredda, Grappa di Barolo riserva 43°

€8

Cabanon, Grappa Aura 42°

€8

Carlos Primero

€8

Braulio Riserva

€5

Limoncello

€5

Glenfiddich Single Malt Scotch

€13

• Caffeteria – Cafeteria •

Espresso

€2.50

Cappuccino

€3.50

Caffè americano - Black Coffee

€3.50

Latte Macchiato

€3.50

Cioccolata calda - Hot Chocolate

€6

Tè – Tea (English breakfast; Green tea; Earl Grey; Camomile)

€3.50

• 🌿 • Vegetarian dishes •

• Piatti di accompagnamento - Plates •

Tagliere misto (5)

Local selection of cold cuts and cheeses.

€18

Formaggi misti 🌿 (5)

Selection of local cheeses with honey.

€18

Carpaccio di Bresaola (5)

Dried local beef sliced and covered with lemon juice, parmesan, extra olive oil, tomatoes and rocket.

€18

Caprese 🌿 (5)

Fiordilatte mozzarella DOP with ripped tomatoes, oregano, rocket, black olives, salt and pepper, balsamic vinegar.

€16

Crudo & Bufala (5)

Parma ham and one piece of 250g Mozzarella di bufala DOP.

€18

Bruschetta (1) 🌿

Toasted bread, topped with a mixture of fresh tomatoes, garlic, and oregano.

€12

Prosciutto di Parma e melone (in stagione)

Parma Ham and melon (seasonal)

€18

Pollo alla griglia con patate (MAP) (1,2,3,4,5,6,7,8,9)

Grilled chicken breast with potatoes.

€15

Guancia (MAP) (1,2,3,5,6,7,8,9)

Beef cheek braised in red wine with potatoes.

€20

Vegetarian Plate 🌿 (5,6,7)

Plate of grilled peppers and zucchini with chickpea hummus, reduction of balsamic vinegar and EVO oil.

€16

• Snacks •

Maxi toast (1,5)

Maxi toast with ham and cheese slices.

€12

Piadina (1,5)

Flat bread with raw ham, rucola Emmental cheese and tomato in slices.

€12

• Pasta •

(atmosfera modificata - MAP)

Lasagne with bolognese meat sauce (1,2,5,7)

€12

Garganelli al Pesto Basil sauce 🌿 (1,5)

€12

Linguine with tomato sauce 🌿 (1,2)

€10

Fettuccine with Bolognese meat sauce (1,2,7)

€12

Minestrone (soup with legumes) 🌿 (7)

€12

• Insalate - Salads •

Tonno: (3,2)

Mixed salad with tuna, tomatoes, corn, olives and mayo.

€13

Ricca: 🌿 (5)

Mixed salad, tomatoes, olives, fresh cow cheese, onions, carrot julienne.

€13

Veg: 🌿 (6)

Mixed salad, chickpeas, rocket, tomatoes, corn, carrot julienne.

€13

Pollo: (1,2,3,4,5,6,7,8,9)

Mixed salad with rucola, strips of chicken breast, celery, ripped tomatoes, lemon juice and cesar sauce.

€13

• Dolci – Desserts •

Meringue ice cake with hot chocolate 🌿 (1,2,5)

€8

Tiramisù (1,2,5)

€7

Lemon sorbet and vodka 🌿

€7

Vanilla ice cream with espresso on top 🌿 (1,2,5)

€8

• Allergeni - Allergens •

Glutine – Gluten	1
Uova – Eggs	2
Pesce – Fish	3
Soia – Soy	4
Latte – Milk	5
Frutta a guscio – Nuts	6
Sedano – Celery	7
Senape – Mustard	8
Anidride Solforosa - Sulphite	9