

ANTIPASTI - Appetizers

OLIVE MARINATE Marinated olives with garlic and herbs	125,-
FEGATINI D'ANATRA GRIGLIATI CON PURÉ DI CIPOLLA E BRUSCHETTA Grilled duck liver with onion purée, red wine sauce, crispy onion, bruschetta	229,-
BRUSCHETTA CON AGLIO CONFIT, POMODORI, BUFALA E BASILICO Bruschetta with confit garlic, mixed tomatoes, buffalo mozzarella, basil	255,-
BRUSCHETTA CON GAMBERI, AVOCADO, POMODORINI E LIME Bruschetta with shrimp, avocado, cherry tomatoes, lime	299,-
CARPACCIO DI MANZO CON MAIONESE AL JALAPEÑO, RAVANELLI E CHIPS DI PECORINO Thin slices of beef tenderloin with jalapeño mayonnaise, pickled radish, pecorino chips	345,-
VITELLO TONNATO CON CAROTE, ACCIUGHE E PANE Veal with tuna sauce, baby carrots, anchovy, bread	349,-
TARTARE DI MANZO AL TARTUFO, CORNICHONS, MAIONESE ALLE ERBE E BRUSCHETTA Beef tartare with truffle oil, cornichons, Lardo di Colonnata cracklings, herb mayonnaise, toasted bruschetta	359,-
CEVICHE DI TONNO CON DRESSING AL FRUTTO DELLA PASSIONE E MAIONESE AL WASABI Sliced tuna with passion fruit dressing, grapefruit, lightly spicy wasabi mayonnaise	365,-
ANTIPASTO ITALIANO Selection of salami and cheese with marinated olives, sun-dried tomatoes, grissini	399,-

MINESTRE - Soups

BRODO DI MANZO CON VERDURE A RADICE, SCAMORZA E OLIO AL TARTUFO Rich beef broth with root vegetables, scamorza cheese, truffle oil	119,-
CREMA DI POMODORO CON STRACCIATELLA E PESTO DI BASILICO FRESCO Creamy tomato soup with stracciatella, fresh basil pesto	119,-

INSALATA - Salads

INSALATA CON GORGONZOLA, MELA GRANNY SMITH E NOCI PECAN Salad with gorgonzola, Granny Smith apple, pecan nuts, elderflower dressing	339,-
INSALATA CAESAR CON POLLO O GAMBERI Romaine lettuce with anchovy dressing, butter croutons, crispy pancetta, parmesan, your choice of chicken or shrimp	349,- / 369,-
CAPRESE DI BUFALA CON PROSCIUTTO DI PARMA E DRESSING AL BALSAMICO Buffalo mozzarella with tomatoes, Parma ham, basil, balsamic dressing	359,-
INSALATA NICOISE CON FILETTO DI TONNO Salad with tuna, egg, potatoes, green beans, olives, anchovy, vinaigrette	379,-

PANE DI CASA - bread

PANE DI CASA Fresh homemade Italian bread	65,-
BRUSCHETTA ALLE ERBE / AGLIO Toasted grilled homemade bread with your choice of herb pesto or garlic	79,-
PIZZA PANE CON AGLIO / ROSMARINO Pizza bread with your choice of garlic or rosemary	125,-
PIZZA PANE CON MOZZARELLA / GRANA / CALABRESE Pizza bread with your choice of mozzarella, parmesan, or a spicy salami and Parma ham blend	159,-

PRIMI PIATTI - Pasta, risotto and gnocchi

PAPPADELLE CON RAGU D'ANATRA AL VINO ROSSO E VERDURE RADICI Pappardelle with duck ragù in red wine, root vegetable, parmesan	299,-
SPAGHETTI AL POMODORO CON STRACCIATELLA Spaghetti with tomato sauce, stracciatella	319,-
GNOCCHI DI PATATE CON SALSICCIA, CARCIOFI, AGLIO E CHIPS DI PECORINO Homemade potato gnocchi with salsiccia, artichokes, garlic, butter, pecorino chips	329,-
LASAGNE BOLOGNESE CON FONDUTA DI GRANA PADANO Lasagna with beef ragù, creamy béchamel, parmesan fondue	335,-
RISOTTO AI FUNGHI PORCINI E OLIO DI TARTUFO Creamy mushroom risotto with porcini, king oyster mushroom, parmesan, truffle oil	345,-
TAGLIOLINI AL TARTUFO CON VELLUTATA AL TARTUFO E GRANA PADANO Truffle tagliolini with truffle vellutata, parmesan	359,-
FREGOLA SARDA ALLA PUTTANESCA CON FRUTTI DI MARE Fregola sarda in tomato sauce, seafood, capers, olives, chili, garlic, anchovy	399,-
SPAGHETTI AGLIO OLIO E PEPERONCINO CON MANZO, POMODORI SECCHI, ASPARAGI DI MARE E GRANA Spaghetti with beef, garlic, chili pepper, sun-dried tomatoes, sea asparagus, parmesan shavings	399,-

SECONDI PIATTI - Meat / Fish / Seafood

SUPREME DI POLLO CON PURÉ DI PREZZEMOLO, SALSAL AL FOIE GRAS E CAROTE Chicken supreme with parsley purée, foie gras sauce, roasted baby carrots	425,-
COZZE AL POMODORO CON AGLIO, PEPERONCINO, FINOCCHIO E BRUSCHETTA Mussels in tomato sauce, garlic, chili, fennel, toasted bruschetta	449,-
COTOLETTA DI VITELLO IMPANATA AL GRANA CON SALSAL DI POMODORO Breaded veal chop in parmesan crust, tomato sauce, herb mayonnaise, smoked mashed potatoes	499,-
FILETTO DI TONNO CON SALSAL BEURRE BLANC, ARANCINI E PURÉ DI PREZZEMOLO Tuna steak with beurre blanc sauce, pomegranate, chives, fried arancini, parsley purée	675,-
POLPO ALLA GRIGLIA CON POMODORO, ORIGANO, RUCOLA E BRUSCHETTA Grilled octopus with roasted tomato sauce, oregano, chili, arugula salad, toasted bruschetta	745,-
FILETTO DI MANZO CON SALSAL AI PORCINI E PATATE AL BURRO E ERBE Beef tenderloin steak with porcini sauce, curly kale, butter-roasted herb potatoes	869,-

DOLCI - Homemade desserts

PANNA COTTA AL FRUTTO DELLA PASSIONE E CRUMBLE AL CIOCCOLATO Panna cotta with passion fruit, chocolate crumble	179,-
MOUSSE AL CIOCCOLATO BIANCO CON FRAGOLE White chocolate mousse with strawberries	189,-
TIRAMISU PULCINELLA Traditional Italian tiramisu	189,-
TORTA AL CIOCCOLATO CON CREMA DI NOCCIOLE E SORBETTO AL RIBES NERO Chocolate cake with hazelnut cream, blackcurrant sorbet	199,-

PIZZA Ø 32cm

Tomato base

MARGHERITA	tomatoes, mozzarella, basil	230,-
FUNGHI	tomatoes, mozzarella, champignons, cream	245,-
SALAME	tomatoes, mozzarella, salami	255,-
BOLOGNESE	tomatoes, mozzarella, beef ragout, parmesan	255,-
PROSCIUTTO	tomatoes, mozzarella, ham	255,-
HAWAI	tomatoes, mozzarella, ham, pineapple	260,-
VENTRICINA (without mozz.)	tomatoes, italian spicy salami, egg, garlic, jalapenos peppers	260,-
CAPRICCIOSA	tomatoes, mozzarella, ham, champignons, artichokes	260,-
CALZONE (pocket)	tomatoes, mozzarella, ham, champignons, bacon	265,-
VEGETARIANA	tomatoes, mozzarella, roasted peppers, olives, fresh cherry tomatoes, basil pesto	265,-
BOLZANO	tomatoes, mozzarella, spinach, chicken, cream, garlic	270,-
TONNO	tomatoes, mozzarella, tuna, olives, onion	275,-
NAPOLI	tomatoes, mozzarella, ham, bacon, jalapenos peppers, garlic, onion	275,-
4 STAGIONI	tomatoes, mozzarella, ham, champignons, artichokes, olives, anchovies, onion	275,-
PROSCIUTTO CRUDO	tomatoes, mozzarella, prosciutto	280,-
TALEGGIO	tomatoes, mozzarella, Taleggio cheese, Ventricina, olives	280,-
SICILIANA PICCANTE	tomatoes, mozzarella, spicy salami, roasted peppers, corn, olives, jalapenos	280,-
EXPLOSIVA	tomatoes, mozzarella, salami, a spicy mix of salami and Parma ham	280,-
AMATRICIANA	tomatoes, mozzarella, pancetta, fresh pepperoni, Pecorino cheese, arugula	285,-
GORGONZOLA PICCANTE	tomatoes, mozzarella, italian gorgonzola, spicy italian salami	285,-
FRUTTI DI MARE	tomatoes, mozzarella, mix of seafood	285,-
SALSICCIA	tomatoes, mozzarella, salsiccia, capers, fresh pepperoni, onion	290,-
4 FORMAGGI	tomatoes, mozzarella, gorgonzola, taleggio, parmesan	295,-
CANADESE	tomatoes, mozzarella, bacon, prosciutto	295,-
MIA	tomatoes, mozzarella, prosciutto, arugula	295,-
CALABRESE	tomatoes, mozzarella, Ventricina, a spicy mix of salami and Parma ham, jalapenos	295,-
PULCINELLA	tomatoes, mozzarella, spinach, chicken, bacon, egg, ricotta	300,-
GORGONZOLA	tomatoes, mozzarella, italian gorgonzola, prosciutto	300,-
BASILICATA	tomatoes, mozzarella, prosciutto, fresh cherry tomatoes, parmesan shavings, basil	310,-
CREMOSE	tomatoes, cream, mascarpone, mozzarella, ham, basil	285,-

Cream base

SPINACI	cream, mozzarella, spinach, champignons, garlic	255,-
CARBONARA	cream, mozzarella, pancetta, garlic, egg	265,-
TARTUFO	cream, mozzarella, italian gorgonzola, champignons, truffle oil	300,-
PORCINI E SALSICCIA	cream, mozzarella, Italian sausage salsiccia, porcini mushrooms	310,-

DRINK MENU

ITALIEN DRAUGHT WINE

Veneto

Merlot IGT - Colferai

red dry

0,1 l 58,-

0,25 l 125,-

Abruzzo

Chardonnay IGT – Giuseppe Savini

white dry

0,5 l 230,-

1,0 l 420,-

ITALIAN BOTTLED WINES

SPUMANTE (SPARKLING WINE)

Veneto

Lambrusco Dell Emilia IGT - Colferai

red sweet sparkling

0,10 l

65,-

Prosecco Antonico Brut DOC – Serena wines

white sparkling

90,-

Valsé Moscato - Contarini

white sweet sparkling

90,-

VINO BIANCO (WHITE WINE)

Veneto

Pinot Grigio DOC - Cavazza

white dry

70,-

Sauvignon IGT - Borga

white dry

75,-

VINO ROSSO (RED WINE)

Veneto

Fornetto (Merlot + Syrah) IGT - Cavazza

red dry

95,-

Abruzzo

Montepulciano d´Abruzzo DOP - Femar Vini

red dry

90,-

Puglia

Primitivo Fanova DOC – Terrecarsiche

red dry

120,-

Ask the staff for information on the actual alcohol content and a verbal expression of the residual sugar content in the wine

APERITIVES

0,175 l	CRODINO	(non alcoholic)	herbal classic	99,-
0,04 l	RAMAZZOTTI		traditional Italian herbal liqueur	85,-
0,10 l	CINZANO		white / rosso / extra dry	85,-
0,04 l	CAMPARI		bitter	85,-
0,10 l	CAMPARI SODA		campari with soda	109,-

SPRITZ

0,25 l	CRODINO SPRITZ	(non alcoholic)	crodino with soda and slice of orange	119,-
0,15 l	LIMONCELLO SPRITZ		lemon liqueur with soda, prosecco and lemon	159,-
0,15 l	HUGO SPRITZ		elder liqueur with prosecco, soda and mint	159,-
0,15 l	CAMPARI SPRITZ		campari with soda, prosecco and slice of orange	159,-
0,15 l	APEROL SPRITZ		aperol with soda, prosecco and slice of orange	159,-
0,15 l	SARTI SPRITZ		sarti rosa with soda, prosecco and slice of lime	159,-
0,15 l	YUZU SPRITZ		yuzu syrup with soda, prosecco and slice of citrus	159,-

NON ALCOHOLIC DRINKS

0,20 l	COCA-COLA / COCA-COLA ZERO / FANTA			69,-
0,33 l	SPRITE / FANTA	orange		69,-
0,25 l	KINLEY		tonic water / bitter rose / ginger ale	69,-
0,5 l / 1 l	CARAFE OF WATER WITH CITRUS		sparkling / still	44,- / 79,-
0,33 l	AQUILA		still water	55,-
0,33 l	MATTONI GRAND		gently sparkling mineral water	55,-
0,33 l	CANS		gently sparkling alpine water with a fruity flavor	59,-
0,20 l	GRANINI JUICE		orange, multivitamin, apple, strawberry	69,-
0,33 l	PERRIER		natural mineral water	85,-
0,75 l	ACQUA MINERALE		sparkling/ still - San Benedetto	115,-
0,33 l	ICE TEA		lemon / peach - San Benedetto	69,-
0,33 l	LEMON SODA		italian lemon limonade	69,-
0,40 l	HOMEMADE LEMONADE		according to the current offer	95,-

HOT DRINKS

7 g	RISTRETTO / ESPRESSO		Hardy caffè	66,-
7 g	ESPRESSO AMERICANO		espresso served with a jug of hot water	66,-
7 g	ESPRESSO MACHIATTO		espresso with foamed milk	70,-
14 g	ESPRESSO DOPPIO		double espresso	99,-
7 g	CAPPUCCINO		espresso with milk and foamed milk	89,-
7 g	CAFFE LATTE MACHIATTO		espresso with milk and foamed milk	89,-
14 g	FLAT WHITE		double espresso with milk and foamed milk	109,-
7 g	CAFFE PANNA		espresso with whipped cream	95,-
7 g	AFFOGATO		espresso with vanilla ice cream	105,-
	ICE CAFFE		with vanilla ice cream and whipped cream	119,-
25 g	HOT CHOCOLATE		milk chocolate with whipped cream	89,-
0,04 l	BOMBARDINO		hot egg liqueur with whipped cream	109,-
	CALIMERO		2 cl bombardino, 7 g espresso, whipped cream	109,-
0,40 l	TEA LEAVES		according to the offer served in a jug with honey and lemon	79,-
0,40 l	FRESH TEA		mint / ginger served with honey and lemon	89,-
0,20 l	MULLED WINE			95,-

BEER

0,40 l	PILSNER URQUELL		draught	69,-
0,30 / 0,50 l	BIRELL POMELO & GREP		draught non-alcoholic	55,- / 67,-
0,33 l	BIRELL SVĚTLÝ		bottled non-alcoholic	55,-
0,33 l	PERONI NASTRO AZZURRO		bottled Italian lager	70,-

LIQUERS AND DISTILATES

2 cl	PEAR WILLIAMS	pear brandy	75,-
2 cl	CAMILLA	chamomile liqueur	85,-
2 cl	OLIA DI GARDA	liquor from olives	85,-
4 cl	CYNAR	artichokes liqueur	75,-
4 cl	MYRTILO	blueberry liqueur	75,-
4 cl	PRUGNA	plum liqueur	75,-
4 cl	BECHEROVKA		75,-
4 cl	FERNET	stock / citrus	75,-
4 cl	AMARO MONTENEGRO	speciality from Bologna	80,-
4 cl	LIMONCELLO	lemon liqueur	80,-
4 cl	SAMBUCCA	anise liqueur	80,-
4 cl	PASTIS PERNOD	anise liqueur	80,-
4 cl	FERNET BRANCA / MENTHA	original italian fernet / menthol fernet	80,-
4 cl	JÄGERMEISTER		85,-
4 cl	BEEFEATER GIN		90,-
4 cl	BOMBAY SAPPHIRE		95,-
4 cl	SKYY VODKA		90,-
4 cl	TEQUILA SAUZA	silver / gold	90,-
4 cl	METAXA 5*	Greek brandy	80,-
4 cl	BAILEYS		85,-
4 cl	JAMESON	Irish whisky	85,-
4 cl	JOHNNIE WOLKER RED LABEL	Scotch whisky	85,-
4 cl	JACK DANIEL'S	Tennessee whisky	100,-
4 cl	JACK DANIEL'S HONEY	Tennessee whisky honey	100,-
4 cl	CHIVAS REGAL 12 y.o.	Scotch whisky	130,-
4 cl	GLENFIDDICH 12 y.o.	Scotch whisky	140,-
4 cl	CAPTAIN MORGAN SPICED		85,-
4 cl	HAVANA CLUB AÑEJO BLANCO	Cuban white rum	85,-
4 cl	HAVANA ESPECIAL	Cuban rum	90,-
4 cl	LEGENDARIO ELIXIR DE CUBA 7 y.o.	Cuban rum	115,-
4 cl	THE DEMON'S SHARE RUM	Panamanian rum	130,-
4 cl	DICTADOR 20 y.o.	Colombian rum	180,-
4 cl	RON ZACAPA CENTENARIO 23 y.o.	Guatemalan rum	190,-
4 cl	RON ZACAPA GRAN RESERVA x.o.	Guatemalan rum	295,-
4 cl	DIPLOMATICO	Barbadian rum	180,-
4 cl	PLANTATION x.o.	Barbadian rum	190,-

GRAPPA DI MARZADRO

2 cl	VILLA PRATO BIANCO	Berta	85,-
2 cl	VILLA PRATO ROSSO	Berta	85,-
2 cl	CHARDONNAY+MÜLLER	Marzadro	95,-
2 cl	DI TEROLDEGO	Marzadro	95,-
2 cl	DI BARBERA	Marolo	95,-
2 cl	LE DICHIOTTO LUNE	Marzadro	110,-
2 cl	PIASI	grappa di Brachetto Berta	110,-
2 cl	AMARONE RISERVA	Marolo / 4 years /	110,-
2 cl	MOSCATO RISERVA	Marolo / 5 years /	120,-
2 cl	GEWÜRZTRAMINER	affinata, le giare / 5 years / Marzadro	135,-
2 cl	LE DICHIOTTO LUNE BOTTE PORTO	Marzadro	140,-
2 cl	DI TURRIGA	Argiolas	150,-
2 cl	SAN LEONARDO	stravecchia / 5 years /	150,-
2 cl	DEDICATA AL PADRE	Marolo	185,-
2 cl	CASALOTTO	Acquavite di vino Berta	220,-
2 cl	AFFINA RISERVA	ciliegio - cherry / 10 years / Marzadro	260,-
2 cl	PAOLA BERTA RISERVA	/ 20 years /	295,-
2 cl	HENNESSY x.o.	cognac	295,-