



menù

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OUR SPRITZ AND SPIRIT BLENDS

FRITTI

PIZZA

FOCACCIA (WHITE PIZZA) & CALZONE (STUFFED PIZZA)

BRUSCHETTE (FRIED TOASTED BREAD),

CROSTINI (CROUTONS),

THE COUNTER OF DELICATESSEN

Selections of salami (cured meat)

Selections of cheeses

THE KITCHEN

Starters

First courses

Second courses

Salads and vegetables

SELECTION OF BEERS

Draft and Craft

Vegetarian dish 

Vegan dish 

** Never we purchase frozen food and in our kitchen We use only top quality fresh food.
Some raw materials or semi - finished products may undergo the abatement process
temperature for legal arrangement or need for workmanship*

*We use a hyposodic regimen for all our dishes. The salt we use in addition is a gray - raw
Brittany organic.*

Some products may be subjected a chilling process at - 20°

Please ask for the bill at the table

Foods to report for intolerances and food allergies.



Grains containing gluten



Crustaceans



Fish



Peanuts



Soy



Milk and lactose



Nuts



Celery



Mustard



Sesame seeds



Sulphur dioxide and sulphides



Lupin beans



Shellfish



Garlic



Broad beans



Eggs

OUR SPRITZ (Aperol / Campari / Rosso Poli)

With Prosecco Extra Dry Miol	10,00
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With Franciacorta Brut Contadi Castaldi	13,00
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With Champagne Philipponnat Royale Reserve	23,00
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SPIRIT BLENDS

Gin&Tonic Bombay (EN)	10,00
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Gin&Tonic Hendrick's (EN)	12,00
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Gin&Tonic Portofino (IT)	12,00
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Gin&Tonic Nikka Coffey Gin (JAP)	12,00
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Paired with premium gin of your choice:

Schweppes Premium

Acqua Brillante Recoaro

Fever Tree Mediterranean





















LONG DRINK

Negroni	10,00
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Americano	10,00
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FRITTI

Our deep-fried food is home-made from fresh ingredients and freshly made batter

Suppli (rice balls) "on the phone" home made      	4,00
Suppli croquettes with aged <i>Carnaroli</i> rice from <i>Principato Lucedio</i> , cherry tomato by <i>Pomilia</i> , basil, (fresh cheese) mozzarella by <i>Terra Roma</i> and Parmigiano cheese (30 months old) made with Red Cows' milk	
Potato crocket     	3,50
with potatoes from Grotte di Castro, mozzarella from <i>Terra Roma</i> and provola cheese	
Zucchini flowers with (fresh cheese) mozzarella    	6,00
and anchovies from Sicily (n. 2 pcs)	
Zucchini flowers with (fresh cheese) mozzarella (n. 2 pcs)    	6,00
Tempura season battered vegetables   	8,00

PIZZA

MIXTURE BY PIER LUIGI ROSCIOLI:

Our dough is made from top-quality organic flours






Ingredients: Organic flours by *Molino Iaccone*, Organic white spelled from *Molino Vecchino*, crude gray bio salt from Brittany "La Guerandaise", fresh yeast (0,6gr for kg of flour), water of Rome, time. Tuscan Olive Oil by *Castello di Monsanto*. (our pizza dough is prepared with organic flours only). Thanks to Pierluigi Roscioli for his golden touch.











THE TRADITION

(Fiordilatte dei Monti Lattari According to Availability)

Margherita   	9,00
Tomato <i>Pomilia</i> , (fresh cheese) mozzarella fior di latte <i>Terra Roma</i>	
Margherita Red Cow   	13,00
Tomato <i>Pomilia</i> , (fresh cheese) mozzarella fior di latte <i>Terra Roma</i> , red cow Parmigiano 30 months	
Marinara   	8,50
Tomato <i>Pomilia</i> , <i>Sulmona</i> red garlic, oregano from <i>Sicily</i> , <i>Felsina</i> oil	
Napoli   	12,00
San Marzano <i>Pomilia</i> tomatoes, (fresh cheese) mozzarella fior di latte <i>Terra Roma</i> , anchovies from <i>Sicily</i>	
Quattro stagioni   	14,50
Tomato <i>Pomilia</i> , (fresh cheese) mozzarella fior di latte <i>Terra Roma</i> , organic artichokes by <i>Agnoni</i> champignon mushrooms, ham from San Giovanni, organic egg by <i>San Bartolomeo</i> , olives from <i>Itri</i> by <i>Antonio De Luca</i>	

RED PIZZAS (With tomato sauce)

Margherita di Bufala   	12,00
Tomato <i>Pomilia</i> , (fresh cheese) "Mozzarella di bufala di Paestum" PDO, basil	
Margherita e Bufala Cruda   	15,00
Tomato <i>Pomilia</i> , (fresh cheese) hand-shredded "Buffalo Mozzarella cheese from Paestum" PDO, basil	

Napoli e Bufala   	15,00
Tomato <i>Pomilia</i> , "Mozzarella di bufala di Paestum" PDO, anchovies from <i>Sicily</i>	
Funghi*  	12,00
Tomato <i>Pomilia</i> , (fresh cheese) mozzarella by <i>Terra Roma</i> , champignon mushrooms	
Prosciutto  	14,00
Tomato <i>Pomilia</i> , (fresh cheese) mozzarella by <i>Terra Roma</i> , Parma ham by Pio Tosini	
Zibello   	16,00
Tomato <i>Pomilia</i> , (fresh cheese) mozzarella by <i>Terra Roma</i> , culatello di Zibello Podere Cadassa	

WHITE PIZZAS (No tomato sauce)


























Datterini e Rughetta  	14,00
(Fresh cheese) mozzarella by <i>Terra Roma</i> , small fresh Date tomatoes and wild arugula salad	
Fiori di zucca  	12,00
(Fresh cheese) mozzarella by <i>Terra Roma</i> , zucchini flower	
Fiori di zucca e Alici   	13,50
(Fresh cheese) mozzarella by <i>Terra Roma</i> , zucchini flowers, anchovies from <i>Sicily</i>	
Vegetariana  	12,50
(Fresh cheese) mozzarella by <i>Terra Roma</i> , seasonal vegetables grilled in wood-fired oven	
Scarola e Alici    	14,50
(Fresh cheese) mozzarella by <i>Terra Roma</i> , scarola, Taggiasca olives, anchovies from <i>Sicily</i>	
Cavolo e Cinta (winter-time only)   	15,00
(Fresh cheese) mozzarella by <i>Terra Roma</i> , tuscan kale sauted with oil EVO and fresh chilli, pecorino cheese from Pienza and bacon from Siena	
Quattro formaggi  	14,50
(Fresh cheese) mozzarella by <i>Terra Roma</i> , Parmigiano Reggiano 30 months old, Fossa cheese from <i>Sogliano</i> , Gorgonzola from <i>Malga</i>	

BUFALA WHITE (Pizzas with Buffalo Mozzarella Cheese)

Bufala e Alici   	14,00
(Fresh cheese) "Mozzarella di bufala di <i>Paestum</i> " PDO, Sarawak pepper, (on request), anchovies from <i>Sicily</i> and raw olive oil from "Sabina Colle Bello"	
Bufala e Datterini  	13,00
Small fresh Date tomatoes from <i>Sicily</i> slightly blanched, (fresh cheese) "Mozzarella di bufala di <i>Paestum</i> " PDO	
Bufala e Pomodorini semiseccchi   	15,00
(Fresh cheese) "Buffalo Mozzarella cheese from <i>Paestum</i> " PDO and small tomatoes semi-dried by <i>De Carlo</i>	
Bufala e Prosciutto  	15,00
(Fresh cheese) "Buffalo Mozzarella cheese from <i>Paestum</i> " PDO and Parma ham 24 months aged by Pio Tosini	





































* The base may sometime be watery due to the release of water from the Champignon mushrooms

THE FLOUR MOUNTAIN - Our special pizzas

- Superbio**    14,50
(Fresh cheese) "Mozzarella di bufala di *Paestum*" PDO, sauce of organic tomatoes
"Piennolo" Vesuvius *Casa Barone*, organic olive oil by *Castello di Monsanto* and basil
- Napoli e Cantabrico**   17,00
Sauce of large-bunch organic tomatoes "Piennolo" Vesuvius by *Officina Vesuviana*,
"His Excellence" Corbara tomatoes, anchovies from *Cantabrico* by Ramon Pena,
organic olive oil by *Castello Monsanto* (no cheese)
- Chorizo**    16,00
Tomato by *Pomilia*, (fresh cheese) mozzarella by *Terra Roma*,
Chorizo sliced salami of *Pata Negra Bellota Joselito / Alba Real*
- Matrix**      15,50
Tomato by *Officina Vesuviana*, guanciale from *Amatrice*, (fresh cheese) fiordilatte
by *Terra Roma*, Pecorino Romano Lopez 12 months old, chili pepper
- Scozzese e Bufala**    20,00
White pizza, (Fresh cheese) "Mozzarella di bufala di *Paestum*" PDO,
slightly smoked Loch Fyne salmon from Scotland, wild fennel from *Valentano*,
wild arugula salad (Salmon without preservatives only beta carotene)
- Omaggio a Fulvio Pierangelini**     26,00
(Fresh cheese) mozzarella by *Terra Roma*, fried pepperonis *Friarelli* and breton
scallops with flavour of mortadella (according to availability)
- Pata Negra and Buffalo Mozzarella**   26,00
Tomato *Pomilia*, "Fresh Buffalo Mozzarella cheese from *Paestum*" PDO,
basil and Pata Negra ham *Alba Real* 46 months machine cut
- Zibello and Buffalo Mozzarella**    18,50
Pomilia tomatoes, PDO buffalo mozzarella cheese from *Paestum*
added raw and hand-cut, culatello ham from *Podere Cadassa*, Zibello

FOCACCE

- Plain Focaccia**   7,00
with extravergin olive oil by Gallotti, rosemary
and grain organic salt of Britain "The Guerandaise"
- Vegetarian Focaccia**   11,00
with seasonal vegetables grilled in wood-fired oven and "Sabina Colle Bello" Olive oil
- Focaccia with fresh Date Tomatoes and fresh Basil**   9,00
- Capri Focaccia**    18,00
with fresh date tomatoes, "Buffalo Mozzarella cheese from *Paestum*" PDO raw,
basil extra virgin olive oil by Gallotti
- Focaccia Ham and Buffalo Mozzarella**   18,00
with "Buffalo Mozzarella cheese from *Paestum*" PDO and Parma ham by Pio Tosini
(24 months old)
- Focaccia Pata Negra and Water of Datterino Tomatoes**  24,00
with Pata Negra Banega 46 months machine cut

Focaccia with Salmon & raw Mozzarella di Bufala   	22,00
Loch Fyne salmon with wild fennel, "Buffalo Mozzarella cheese from <i>Paestum</i> " PDO raw and arugola	
Focaccia whit raw Beef and Arugula  	17,50
served with Red Cow Parmesan and dressing of e.v. olive oil and lemon juice	
Focaccia with Mortadella and Black Truffle 	16,00
with mortadella and and black truffle from <i>Norcia</i>	
Focaccia Mortadella  	14,00
with pistachio	
CALZONE	
Calzone Prosciutto e Mozzarella  	13,00
Parma ham by Pio Tosini, (Fresh cheese) mozzarella by <i>Terra Roma</i>	
Calzone Funghi e Prosciutto Cotto  	13,50
(Fresh cheese) mozzarella by <i>Terra Roma</i> , champignon mushrooms, ham by <i>S.Giovanni</i>	
Calzone Pata Negra e Fiordilatte  	18,00
(Fresh cheese) Fiordilatte by <i>Terra Roma</i> , <i>Pata Negra</i> ham de <i>Bellota</i> 40 months old	
BRUSCHETTE	
Semi-whole wheat/white Lariano bread from Roscioli Bakery	
Olive oil, Salt and Garlic from Sulmona   	4,00
Extravergin olive oil by <i>Gallotti</i> , grey organic salt by <i>Guerande bio</i> , red garlic from <i>Sulmona</i>	
Tomato  	7,00
Datterini fresh tomatoes, basil, Extravergin olive oil by <i>Gallotti</i> , grey salt by <i>Guerande bio</i>	
Sun Dried Tomato   	7,00
Cream of tomato semidried by <i>De Carlo</i>	
Burrata and Sun Dried Tomato    	9,00
burrata (fresh cheese) "Buffalo Mozzarella cheese from <i>Paestum</i> " PDO and sun dried tomatoes by Agnoni	
Datterini e Alici  	8,00
Datterini fresh tomatoes, basil, anchovies and <i>Sicilian</i> extravirgin olive oil by <i>Gallotti</i>	
CROSTINI	
Organic Kamut K./white (Lariano style) bread, by Roscioli Bakery	
Croutons with (fresh cheese) Mozzarella by Terra Roma   	14,00
and anchovies from <i>Sicily</i>	
Croutons with (fresh cheese) "Mozzarella di bufala di Paestum" PDO   	17,00
and anchovies from <i>Cantabrian sea</i>	
Croutons and Parma Ham by Pio Tosini  	16,00
and (fresh cheese) mozzarella by <i>Terra Roma</i>	

OUR SELECTION - From the deli counter

THE ITALIAN SALUMERIA

Parma	18,00
Parma ham 24/30 months old by Pio Tosini 3 Ghiande	
Parma ham and Buffalo 	23,00
Parma ham 24/30 months old by Pio Tosini 3 Ghiande machine sliced and (fresh cheese) "Buffalo Mozzarella cheese from Paestum" PDO 300gr.	
Bresaola (air-cured meat) & rocket 	16,00
Raw Beef and Arugula served with Red Cow Parmigiano and dressing of EVO oil and lemon juice	
Culatello di Zibello Dop. <i>Podere Cadassa</i> presidio <i>Slow Food</i> (100gr.) 	25,00
Mortadella "<i>Bidinelli</i>" of <i>premiata salumeria Bidinelli</i> with pistachio 	12,00
Mortadella with Truffle Bidinelli (subject to availability)	14,00
Mortadella and Parmigiano Reggiano Red Cow	16,00
(cheese) scagles by <i>Reggiano</i> 30 months old made with Red Cows milk	
Selection of Italian Salami	18.00
Truffle-flavoured Mortadella by Bidinelli, salami Strolghino   ,	
Cinta Senese pork loin  , Parma ham by Pio Tosini, Spigaroli Culatello topside, PDO	
Culatello ham from Podere Cadassa-Zibello (S.D. e rotazione)	
Spigaroli Selection – Ancient court of Pallavicina of Massimo Spigaroli	26.00
24-month cured PDO Culatello ham  , Culatello topside, air-cured coppa from Southern Po valley, traditionally seasoned lard, salami Strolghino (if av.)  	
Final Italy - Spain	30,00
Culatello ham from <i>Podere Cadassa-Zibello</i> 24 months old  ,	
Pata Negra ham de <i>Bellota</i> 40 months old by <i>Alba Real</i> hand cut	

SPANISH HAMS AND SALAMIS

Pata Negra	32,00
<i>Pata Negra</i> ham de Bellota 40/46 months old by <i>Alba Real</i> hand sliced 100gr	
Pata Negra Cinco Jotas	42.00
Pata negra "5Jotas" Sanchez Romero Bellota 100% over 40 months aging (100gr) (An Icon of Gastronomy. From 100% Iberian wild pigs and fed on acorns)	
Pata Negra Joselito	42,00
"The King" Bellota 42/60 mesi Gran Riserva (S.D - 100gr) (The most prestigious ham in the world. From wild pigs fed on acorns)	
Pata Negra and Buffalo	33,00
Pata Negra ham de Bellota 40 months old by Alba Real hand sliced and (fresh cheese) "Buffalo Mozzarella cheese from Paestum" PDO300gr	
Iberica Selection  	28.00
Pata Negra Alba Real ham 40 months old (40gr) machine sliced, Chorizo Joselito, Salsichon and <i>Lomo Bellota</i> Alba Real	
Cecina de Leon "Iberian bresaola" served with lemon-oil mince	22,00

Italian/French Cheese

Selection of Italian cheese   16,00




Pecorino from Pienza, Fossa cheese from Sogliano, Castelmagno, Robiola 2 latti, Gorgonzola di Malga, Testun aged in Barolo marc
(typologies may vary according to availability)



Selection of French cheese   18,00

Brillat savarin, Pico, Selles sur cher, Cammembert, Cabrisac, Gres Champenois, Reblochon, Roquefort (typologies may vary according to availability)

"Buffalo Mozzarella cheese from Paestum" PDO

Nature Buffalo (fresh cheese) - 300gr   16,00




Buffalo (cheese), Olives and small tomatoes - 300gr    18,00
taggiasche olives and and semi-dried small tomatoes by *De Carlo*

Buffalo (fresh cheese) and Botargo - 300gr   20,00
grated Muggine bottarga from *Cabras*

Buffalo and Anchovies - 300gr    22,00
with Cantabrian anchovies from *Galizia*

Burrata (fresh cheese) from Andria

Burrata (fresh cheese) from Andria    18,00
with small dried tomatoes - 300gr
with small dried tomatoes and taggiasche olives

Burrata (fresh cheese) from Andria and Botargo - 300gr    22,00
with Botargo from *Cabras*

Burrata (fresh cheese) from Andria and Anchovies - 300gr    24,00
with Cantabrian anchovies from *Galizia*



Burrata (fresh cheese) from Andria and Caviar   40,00
with selection caviar from "Oscietra" / "Tradition" *Calvisius* - 10 gr

Oil preserved

Dried small Tomatoes by De Carlo   8,00

Roasted Artichokes "alla cafona" (n. 3 pcs)   13,00
























Anchovies from Cantabrian sea gold selection   18,00
caliber "00" by Codesa with demi-sel butter from Isigny flakes

Oil preserved selection by Agnoni   13,00
Roasted artichokes, sun dried tomatoes, grilled eggplant and candied onions














THE KITCHEN

(Some dishes may be ordered with no veal, fish, fresh cheese according to vegetarian and vegan rules)



STARTERS FROM THE KITCHEN






- Mousse of chickpeas by Valentano, slices of Artichokes “Violetto”***    13,00
sauteed in a frying pan with bottarga of mullet from *Cabras*
- Stack of “Parmigiana di Melanzane”**     15,00
with “Mozzarella di bufala di Paestum” PDO, cream of fresh date tomatoes and Parmigiano Reggiano Vacche Rosse
- Caponatina**     13,00
(mix of fresh vegetables – eggplant, olive, onions and celery)
stuffed in traditional sicilian style
- The Bio Egg of San Bartolomeo**    13,00
Poached eggs up on a tartlet of potatoes from *Grotte di Castro*, saffron pistils, with Parmigiano Reggiano Vacche Rosse fondue and datterini cream
- Artichokes salad, raw and cooked**    14,50
with pine nuts, wild arugula salad, parmisan flakes by Parmigiano Reggiano Vacche Rosse and extravergin olive oil from Tuscany region by *Castello di Monsanto*
- Salmon & Roman chicory (fresh vegetable)**  18,00
Smoked Scottish salmon by Lock Fine and wild fennel from *Valentano*, Roman chicory seasoned with vinaigrette made with traditional balsamic vinegar by *Modena* and wasabi (lightly smoked salmon without preservatives only beta carotene)
- Warm cream of fresh Date tomatoes from Scicli**   13,00
With Burrata (fresh cheese) from Paestum, basil oil and crispy waffle of Parmigiano Reggiano Vacche Rosse
- Baby spinach & pear salad**    13,00
Walnuts, fossa pecorino cheese & chestnut honey sauce





STARTERS FROM THE SALAME COUNTER






- “La Caprese”**   16,00
“Buffalo Mozzarella cheese from *Paestum*” 300gr, fresh Date tomatoes from Sicily, origan, basil
- Bufala & Tomato trio**    14,00
Ovoline trio of “Buffalo Mozzarella cheese from *Paestum*” PDO with semi-dry tomatoes
- Bufala & Botargo trio**    16,00
Ovoline trio of “Buffalo Mozzarella cheese from *Paestum*” PDO balls (fresh cheese) from Paestum sprinkled with bottarga (egg Mullet fish) from *Cabras*, small semi-dried tomatoes and taggiasche olives
- Bufala & Cantabrian Anchovy trio**    18,00
Ovoline trio of “Buffalo Mozzarella cheese from *Paestum*” PDO balls (fresh cheese) with Cantabrian anchovies coming from Galizia, small semi-dried tomatoes and taggiasche olives
- Bufala trio and Caviar**   38,00
Ovoline trio of “Mozzarella di bufala di Paestum” PDO balls (fresh cheese) from Paestum with selection caviar from “Oscietra” / “Tradition” Calvisius - 10 gr

FIRST COURSES (We cook pasta "al dente". If you want a different cooking report it)

Tomato and Basil (16/18 minutes of cooking)   13,00
Artisan bombolotti/spaghetti (pasta shape) by *Verrigni*,
small fresh Date tomatoes from Sicily and basil

Amatriciana (16/18 minutes of cooking)      15,00
Pasta balls hand made *bombolotti artigianali Verrigni*,
"His Excellence" Corbara tomatoes , guanciale from *Amatrice*
(cured meat product prepared from pork jowl or cheeks)
and *Pecorino Romano* (cheese)




Carbonara (16/18 minutes of cooking)      15,00
Large spaghetti *Verrigni Oro*, eggs from *Paolo Parisi*, guanciale
from *Amatrice* (cured meat product prepared from pork jowl or cheeks),
slightly toasted pepper from *Sarawak* and *Pecorino Romano* - cheese





Vegetarian Carbonara (16/18 minutes of cooking)      15,00
Large spaghetti *Verrigni Oro*, eggs from *Paolo Parisi*, smoked Bio Seitan,
pepper from *Sarawak*, *Pecorino Romano* - cheese - (according to seitan availability)

Spaghetti with Bottarga     16,00
Creamy mullet botargo from *Căbrăș*, garlic, oil, hot pepper

FRESH HOME-MADE EGG PASTA

Cacio e Pepe (Cheese and Pepper)     15,00
Tonnarelli long pasta made with eggs hand made, Pecorino romano
(cheese typical from Rome area), Pecorino di Fossa (cheese)
and toasted pepper from *Malaysia*

Fettuccina and Tomato    15,00
Long pasta home made with eggs, small Date tomatoes
and Parmigiano *Reggiano* kind, made from Red Cows milk, 30 months old

Ravioli with Ricotta and Herbs     20,00
Butter demi-sel from Brittany, saffron pistils from Sardinia region, fresh sage
and Parmigiano *Reggiano* kind, made from Red Cows milk, 30 months old,
(according availability - handmade)

Half portions are evaluated at 70% of full complete portion

SECOND COURSES (Beef from Marche/Tuscany region and Danish S.D.)

Meat Balls cooked in traditional      15,00
Tomato and basil sauce salted demi-sel butter from Brittany

Organic “San Bartolomeo” Chicken from San Bartolomeo farm grilled  21,00
Organic grilled chicken breast served with seasonal grilled vegetables or baked potatoes (according to availability)




Tagliata  23,00
Entrecote beef coming from Marche region with baked potatoes

Beef Tartare coming from Marche region   23,00
with *Paolo Parisi* bio yolk egg

Fried meatballs of organic San Bartolomeo Chicken     16,00
Chicken rolled in breadcrumbs and avocado mousse

Salad with organic San Bartolomeo Chicken  16,00
with Parmesan cream

ORGANIC & VEG

Smoked organic Seitan    16,00
Burger with grilled vegetables or baked potatoes
(wheat gluten – highly protein-based food suitable for vegans)


SALADS AND VEGETABLES

Fresh organic vegetables of the day from the Campo de Fiori, Testaccio and Trionfale markets (subject to availability)

Roman lettuce 8,00

Mixed salad 9,00

Roman traditional chicory   12,00
served with balsamic vinaigrette mixed with pounded anchovies

Wild bitter salad from Maccarese  12,00
Dente di leone, small spinach, arugula and chervil hunting hare, cockscomb, fraiar's rope (according to availability)


Grilled vegetables 10,00

Escarole with olives from Itri by De Luca and pinenuts   10,00

Pan-fried Tuscan kale (winter-time only)  9,00

Pan-fried Turnip Tips (if. Av.)  9,00

Sautéed chards (S.D.)  9,00

Chicory  9,00
Chicory from *Agro Romano* field cooked, hot pepper and red garlic from *Sulmona*

Baked potatoes with thyme and rosemary  8,00

Bread by Roscioli basket  4,00
Rustic bread with sourdough natural leavening with biological flour and grey salt from Bretagne

BEVERAGES

Acqua San Pellegrino, Nepi, Panna	3,50
Coca Cola vetro 33 cl, Coca Cola zero 33 cl, Fanta 33 cl, Sprite 33 cl	5,00
Chinotto Neri 25 cl	4,00
Fruit juices	5,00
Fentimans Soft Drink (S.D.)	6,00
Fentimans Indian Tonic	6,00

COFFE, TEA, INFUSIONS

(for a detailed list, please see Desserts-Spirits Menu)

Exclusive Espresso mix "Emma" from coffee roasting company Leonardo Lelli - Bologna: Arabica: 80% - Robusta: 20%	3,00
Tea selection by "La via del Tè"-Florence	5,00
Organic infusion selection by "La via del Tè"-Florence	5,00

INFUSIONS, TONIC LIQUORS, DIGESTIVES

(for a detailed list, please see Desserts-Spirits Menu)

Selection of tonic liquors and digestives	6,00
"Il Convento" Limoncello from Sorrento Peninsula	8,00
Selection of spirits	10,00
(for a detailed list, please see Desserts-Spirits Menu)	
Cocktails, Long drinks	10,00

Cake service (per person)	2,00
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*Half portions are evaluated at 70% of full complete portion
Any change/addition to menu dishes may result in extra-price*

Indoor use of electronic cigarettes is prohibited

BEER SELECTION

DRAUGHT BEER "0.4 cl"

Menabrea Bionda (40 cl –Lager, 4.8%, Italy – Biella) 7,00
Light lager but with a nice body. Distinct fruity and flowery notes match with an intense but light flavour, featuring a full and moderately bitter finish. Very balanced beer suitable for any food pairing.

25 cl

Cuvée des Lacs Bio Silenrieux – 25 cl gluten-free (lager 5.2%, Belgium) 6,00
Top-fermented lager with scented and compact head. Slightly herbal aroma with spicy notes. Medium-bodied, light and refreshing. The finish is absolutely thirst-quenching, with slight if any bitterness. Chickpea cream or rather light dishes.

Blanche de Namur (White, 4.5%, Belgium) 6,00
Fresh and delicate bouquet of white flowers, bergamot and fine spicy hints of turmeric and coriander. Very drinkable, with citrus notes and spices well balanced by persistent bitterness. The fruity hints of white peach and lemon make it a thirst-quenching beer, but with a great personality. Made with raw wheat. Pair with: pizzas topped with Spanish cured meat, salami and sheep's milk cheese, but also biscuits and tarts.

33 cl

Menabrea (Lager 5.5% - Italy, Biella) 6,00
Light bottom-fermented amber-coloured beer.
Good structure with balanced bitterness and fragrant roasted hop notes.
Pair with: elaborate and average fatty dishes.

Star ship, Olmaia Brewery, Siena (Bitter pale ale, 5 English hops, 4.5%) 8,00
A tribute to Led Zeppelin. Amber ale with a considerable olfactory impact through fine herbs and vegetable overtones, a panoply of yeasts and malts turning quickly to dried fruits and oxidised apple. Finish of almond and "herbal" notes.
Pair with: goat cheese, seasoned salami

Grunge Ipa, Elav Bergamo Independent Brewery (American Red Ipa, 6.5%) 8,00
A tribute to Nirvana. Veiled red Ipa-style beer with firm, persistent head. Herbal notes of hop, malt, caramel, and roasted hints in the nose for this well-balanced beer with soft body and bitter finish. Pair with: salami, seasoned pecorino cheese, elaborate pizzas

Saison Dupont (Saison, 6.5%, Belgium) 8,00
Blonde colour with golden reflections, fruity aroma with citrus and spicy notes. Intense flavour featuring a hop finish. Thirst-quenching but full bodied beer which can be matched with light dishes, soft cheeses and fatty cold cuts, as well as traditional and raw topped pizza.

Pietra (Bock, 6.5%, Corsica – Fr) 9,00
Bottom-fermented chestnut beer with a firm and compact head.
The chestnut sweetness is well balanced by the bitterness of the hop, with an intense and lingering taste. The brackish hints of the Mediterranean scrubland emphasize the connection of this island beer with a great terroir. Suitable for pairing with a wide range of food: complex pizzas, fatty cured meats, sheep's milk cheese and French goat's milk cheese (chevre).
Perfect matching with mushrooms and chickpea cream.

Punks do it better – Elav Brewery (Best Bitter 4.3%, Bergamo, Italy) 8,00
An amber-coloured beer with dull copper reflections and lingering taste.
Fresh and citrusy aroma of tangerine and ginger topped with toasted and biscuity notes.
Slightly fruity flavour of peach and apple in a nice body. Its initial sweet tones turn into a bitterish, herbal, well-balanced finish. Perfect matching with medium-fat cured meat and traditional pizza.

Beat weizen generation (Weiss, 7%, Bergamo, Italy) 8,00
wheat beer with a slightly amber colour and dense head.
flowery bouquet with hints of fine spices, white-fleshed fruit and freshly baked bread.
light and thirst-quenching, with a bitterish finish of orange zest.
pair with: fresh cheese and white pizzas of medium complexity.

Non-alcoholic Clausthaler (Lager, Germany) 7,00
Pale beer with golden reflections. Intense aroma of herbs and flowers with honey notes. Well-bodied with average persistent finish.
Suitable for the whole meal

50 cl

Peroni Gran Riserva (Double Malt Bock, 6.6%, Italy) 10,00
Amber ale with roasted hints in the nose. Full-bodied and intense flavor starting with spicy and dried fruit notes supported by a balanced structure, with a bitterish licorice finish. Pair with aged cured meat and cheese, elaborate pizzas.

75 cl

Saison Dupont Biologique (Saison 5.5%, Belgium) 18,00
Blonde colour with fine, white and persistent head. Bouquet revealing hints of wheat and slightly roasted grain. Medium body but intense, with herbaceous and dried fruit notes. Quite lingering finish, very drinkable.
Pair with goat's milk cheeses and spun curd cheeses, as well as white pizzas.

Olmaia La5 (Ale 5.5%, Italy – Val D'Orcia, Siena) 20,00
Unfiltered, unpasteurized beer and re-fermented in the bottle.
Honey colour with golden reflections. Flowery, slightly herbaceous and fruity notes in the nose. Good balance between the malt sweetness and the hop bitterness in the mouth. Full-bodied finish with a nice acidity, slightly spicy and lingering.
Pair with red pizzas and Tuscan sheep's milk cheese.

Rulles Blonde (Ale 7%, Belgium) 20,00
Golden colour, soft and creamy head, citric and spicy bouquet, with light malt notes of caramel. Thirst-quenching with a lingering finish, not very bitter.
Pair with fatty cured meats and medium complex dishes, as well as elaborate pizzas.

Blanche de Namur (White, 4.5%, Belgium) 18,00

Fresh and delicate bouquet of white flowers, bergamot and fine spicy hints of turmeric and coriander. Very drinkable, with citrus notes and spices well balanced by persistent bitterness. The fruity hints of white peach and lemon make it a thirst-quenching beer, but with a great personality. Made with raw wheat.

Pair with pizzas topped with Spanish cured meat, salami and sheep's milk cheese, but also biscuits and tarts.

Pietra (Bock, 6.5%, Corsica – Fr) 21,00

Bottom-fermented chestnut beer with a firm and compact head.

The chestnut sweetness is well balanced by the bitterness of the hop, with an intense and lingering taste. The brackish hints of the Mediterranean scrubland emphasize the connection of this island beer with a great terroir. Suitable for pairing with a wide range of food: complex pizzas, fatty cured meats, sheep's milk cheese and French goat's milk cheese (chevre). Perfect matching with mushrooms and chickpea cream.

Punks do it better – Elav Brewery (Best Bitter 4.3%, Bergamo, Italy) 20,00

An amber-coloured beer with dull copper reflections and lingering taste.

Fresh and citrusy aroma of tangerine and ginger topped with toasted and biscuity notes. Slightly fruity flavour of peach and apple in a nice body. Its initial sweet tones turn into a bitterish, herbal, well-balanced finish. Perfect matching with medium-fat cured meat and traditional pizza.

Méthode Champenoise

Malheur Dark Brut (Classical method, dark, 12%) 25,00

Refermented in the bottle, this beer rests on yeasts in oak barrels for not less than 6 months. Mahogany colour with an Irish-coffee style head and roasted hints in the nose. Bouquet featuring prune, raisin and dried fruits, in addition to biscuit, dark chocolate, vanilla, and liquorice. Rhubarb and leather finish on roasted notes. Good balance in the mouth with further overtones of chocolate, coffee, red fruits and Mon chéri. The missing link between beer and Champagne.

Pair with: elaborate dishes, blue cheese

Malheur Brut (Classic Method, Blonde, Vol. 11%) 25,00

Refermented beer in a clear bottle, aged in oak barrels for six months. Golden color slightly veiled. Notes of croissants with butter, toast and roasting but also a citrus note that refreshes the bouquet.

Excellent for aperitif, with smoked salmon or small pastries.

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