

## **BEER**

Draft beer:

**Stella Artois** 3,95

**Weizener** 5,85

On bottle:

**Peroni** 4

**Ichnusa** 5,85

Alcohol free:

**Stella Artois 0%** 4,50

**Franziskaner Weizen 0.5%** 5,85

## **APERITIF**

**Aperol Spritz** 10,50

**Americano** 9

**Campari Spritz** 11

**Negroni** 11,50

**Limoncello Spritz** 11

**Hugo Spritz** 11

**Espresso Martini** 12,50

**Gin Tonic** 11,50

## **ALCOHOL FREE**

**Riesling sekt 0%** 7,50

**Aperol Spritz 0%** 9,75

**Gin Tonic 0%** 9,75

**Hugo Spritz 0%** 9,75

**Crodino** 6

## STARTERS

- Formaggi e salumi** cold cuts and cheeses 17,50  
**Formaggi** cheese 16,50  
**Salumi** cold cuts 16,50  
**Bruschetta** with San Daniele ham, buffalo mozzarella and basil oil 7,50  
**Bruschetta** with tomato, garlic and basil 6,50  
**Burrata** with fennel, white grapes and tarragon 15,50  
**Shellfish** with anchovy butter and parsley 15,50  
**Bisque** with toast, mascarpone, langoustine and lardo 15,50  
**Smelt fish** with lemon herb mayonnaise 10  
**Bread** and olive oil 4,50

## PASTA

- Linguine** with shellfish, garlic, parsley and chili pepper 22,50  
**Rigatoni** with tomato sauce, stracciatella, grana padano and basil oil 18,50  
**Tagliatelle** with ragù 23  
**Tagliolini** with grana padano sauce and black truffle 22,50

## MAINS

- Ribeye** with rucola, olive oil and lemon 28  
**Monkfish** with polenta, saffron sauce and green asparagus 24,50

## EXTRA

- Tomato salad** 7,50  
**Fennel** oven roasted 6,50  
**Potatoes** oven roasted 6,50

## PIZZA

- Margherita** 14  
**Burrata** with tomato and basil oil 19  
**Prosciutto di San Daniele** with buffalo mozzarella, basil oil and grana padano 21  
**Puttanesca** with anchovies, capers and olive tapenade 18,50  
**Nduja** with guanciale and oregano 20  
**Bianca** with sheep ricotta, stracciatella, artichokes and roasted onion 18,50  
**Quattro formaggi** 19  
**Verde** with cavolo nero sauce with courgette, fave beans, barba di frate and stracciatella 19,50

## DESSERT

- Panna cotta** with blood orange 9  
**Tiramisù** 9  
**Formaggi** cheeses 16,50  
**Gelati** ice cream per scoop 3  
**Affogato** 6,50  
**Sgroppino** 9

**Do you have an allergie or dietary wishes? Notify us!**

## SPARKLING

- Mas Suau Cava brut nature nv** | Ferre i Catusus 8 / 44  
Macabeu, Xarel.lo and Parellada, Penedès  
**Blancjat Prosecco nv** | Vini di Lea 37  
Pinot Grigio, Friuli  
**Lambrusco di Modena 2024** | Acetaia Pedroni 42  
Lambrusco, Emilia-Romagna  
**Alta Langa DOCG 2022** | Ferraris 60  
Pinot noir en Chardonnay, Piemonte

## WHITE

- Nec-otium 2023** | Ronco del Gnemiz 6,75 / 37  
Pinot Grigio, Friuli  
**Pinot Bianco 2024** | Cantina Bolzano 7,75 / 42,50  
Pinot Bianco, Alto Adige  
**Mofete Bianco DOC 2023** | Palmento Costanzo 9 / 49,50  
Carricante, Catarratto, Sicily  
**Tinnari 2023** | Sergio Falzari 8,25 / 45  
Trebiano, Tuscany  
**Absolu Chardonnay 2024** | Florensac 7,50 / 41  
Chardonnay, Languedoc

## RED

- Pinot Nero 2024** | Cantina Bolzano 8,75 / 48  
Pinot Nero, Alto Adige  
**Primitivo Di Manduria 2023** | Sammarco 7,25 / 39,75  
Primitivo, Puglia  
**Chianti Colli Senesi 2023** | Felsina 8,50 / 46,75  
Sangiovese, Tuscany  
**Botonero 2024** | Mamete Prevostini 9,50 / 52  
Nebbiolo, Lombardia  
**Valpolicella Ripasso 2023** | Domini Veneti 10,50 / 57,50  
Corvina, Veneto

## ROSE

- Ca Brigiano blush 2025** | Bennati 6,50 / 35,75  
Pinot Grigio, Veneto  
**Blancjat 2022** | Vini di Lea 7,75 / 42,50  
Pinot Grigio, Friuli  
**Pop Cozs 2023** | Da Cruz & Teles 45  
Vital, Lisboa

## DESSERT WINE

- Ratafia Champenois nv** | Fleury 8,50  
Pinot noir, Champagne  
**Vin Santo del Chianti 2020** | Tenuta di Artimino 7,50  
Trebiano and Malvasia, Tuscany  
**Visciola nv** | Sabbionare – Donatella Paoloni 7,50  
Montepulciano, Marche