



**SALUMERIA CON CUCINA**

**FOODS TO REPORT FOR INTOLERANCE  
AND FOOD ALLERGIES**

-  GRAINS WITH GLUTEN
-  SHELLFISH
-  EGGS
-  FISH
-  PEANUTS
-  SOY
-  MILK AND LACTOSE
-  NUTS (ALMONDS, HAZELNUTS, WALNUTS, PISTACHIOS)
-  CELERY
-  MUSTARD
-  SESAM SEEDS
-  SULFUR DIOXIDE AND SULPHITES IF ABOVE CERTAIN CONCENTRATIONS
-  LUPINS
-  CLAMS

**PLEASE REPORT ANY FURTHER INTOLERANCE  
THAN THOSE WRITTEN ABOVE**

The easier cooking seems, the more it needs to be watched, as the margin of error is bound to increase.

**Fulvio Pierangelini**

## **OUR COCKTAILS**

MILANO/TORINO “NOSTRA RISERVA” “MI-TO”	12,00
SPRITZ	10,00
AMERICANO	12,00
NEGRONI	12,00
OUR VERMOUTH “REGOLA VII”	10,00
GIN TONIC TRAVEL	12,00
HENDRICK’S fresh and citrus scent, note of black pepper, rose and cucumber	SCOTLAND
CLANDESTINO resinous, not filtered “amber”, dry, slightly spicy and citrusy	ITALY (EMILIA ROMAGNA)
LUZ GIN fresh and balsamic with a predominance of persistent ripe juniper	ITALIA (LAGO DI GARDA)
MARCONI 46 juniper with balsamic and spicy notes	ITALY (VENETO)
AQUAMIRABILIS 43° 12° fresh, citrusy taste, sea taste, intense, floral	ITALY (UMBRIA)
ORGANICO DI CARLO CRACCO typical resin notes with citrus hints and white summer flowers scents (organic)	ITALIA (LOMBARDIA)
NIKKA COFFEY GIN fruity and fresh, citrusy taste, spicy with peppery hints	JAPAN

# OUR SELECTION ACCIUGHE

## CANTABRIA

LA BURRATA PUGLIESE CON ALICI 24,00

“burrata” cheese with anchovies from cantabrian sea



BOCCONI DI BUFALA E ALICI DEL MAR CANTABRICO 16,00

3 small buffalo dop mozzarellas served with cantabrian sea anchovies, taggiasche olives and evo oil with trombolotto lemon



ACCIUGHE 23,00

cantabrian sea anchovies selection served with toasted bread, sweet vanilla butter from st.Malò and french “yuzu” butter



ACCIUGHE EXTRA 30,00

cantabrian sea extra anchovies selection “00” served with toasted bread, sweet vanilla butter from st.Malò and french “yuzu” butter



## MEDITERRANEO

ALICI FRITTE 16,00

fresh fried anchovies from adriatic sea with sweet red pepper sauce and chilli







BUFFALO MOZZARELLA GR.250/300 WITH ANCHOVIES 23,00



ALL OUR ANCHOVIES ARE FROM SPRING CATCHES AND THEY ARE FROM:  
CANTABRIA “ZONA FAO 27 VIII A/B” (GOLFO BISCAGLIA)  
MEDITERRANEO “ZONA FAO 37 2/2.1/1” (TIRRENO/ADRIATICO)

# APPETIZERS

<b>BIS DI MARIOZZO</b>	14,00
two little buns served with robiola di roccaverano cheese, black breed pork and anchovies from cantabric sea	
   	
<b>FOIE GRAS FATTO IN CASA</b>	22,00
goose foie gras carpaccio with sweet and sour onions dressed with raspberry vinegar mixed and spices (sarawak pepper, cloves, cinnamon, nutmeg)	
	
<b>MAIALINO DEL CHIANTI</b>	16,00
frayed little pig slowly cooked with olives and capers served on a typical sardinian crunchy bread garnished with sweet peppers compote	
	
<b>CULATELLO E MELONE</b>	16,00
culatello ham aged in cherries beer served with cantalupo melon on a crispy, mustard and poppy seeds crunchy bread	
 	
<b>CANNOLO SALATO</b>	12,00
salted cannolo filled with ricotta cheese, pink pepper and diced tomatoes and zucchini	
 	
<b>TONNO ROSSO STAGIONATO SOTT'OLIO</b>	16,00
red tuna from sicily kept in olive oil jar, seasoned in olive oil 2014 served with roman grilled artichokes and "borrettane" onions in seasoned balsamic vinegar	
	
<b>POMODORO</b>	12,00
tomato filled with buffalo DOP mozzarella, basil and anchovy sauce	
 	
<b>CAPONATA DELLA TRADIZIONE SICILIANA (VEGETARIAN)</b>	14,00
eggplant "caponata" served with dry fruit and pine nuts	
 	
<b>HAMBURGER DI MOZZARELLA DI BUFALA</b>	15,00
buffalo mozzarella dop served with grilled praga hand sliced ham, cherry dry tomatoes, black pepper and balsamic vinegar	
 	
<b>PINK SALAMI "THE ANCESTOR OF MORTADELLA"</b>	13,00
with mixed crunchy vegetables cooked in vinegar	
	
<b>PALETA DE JAMON IBERICO</b>	21,00
paleta of jamon iberico served with chilli peppers from piedmont stuffed with anchovies and capers	
 	
<b>MORTADELLA FATTA A MANO</b>	13,00
handmade "mortadella" with parmesan curls from red cows 36 Months and crispy pastry bread	
 	

<b>SARDINE DELLA GALIZIA</b>	<b>14,00</b>
cantabrian sea spicy sardines served on top of crispy bread with olive oil in lemon perfume	
	
<b>“STRACCIATA” PUGLIESE, ZUCCHINE E BOTTARGA</b>	<b>14,00</b>
with zucchini “scapeece style” and mint oil with mullet dry fish eggs	
  	
<b>ASPARAGI</b>	<b>14,00</b>
steamed asparagus, sweet and sour onions, tuna from Vulcano island aged in extra virgin olive oil and buffalo DOP mozzarella cheese	
 	
<b>INSALATA DI POMODORINI</b>	<b>14,00</b>
baked in the oven tomatoes salad served with small green peppers, feta cheese, smoked bacon and cruchy curcuma and poppy seeds bread	
 	
<b>CALAMARI</b>	<b>14,00</b>
squids salad served with papaya, lime and chillies vinaigrette	
 	
<b>GAMBERI</b>	<b>18,00</b>
sicilian glazed shrimps, sliced melon and snow peas	
  	
<b>ZUPPETTA</b>	<b>16,00</b>
cold datterini tomatoes soup served with burrata cheese and steamed cod	
 	
<b>CAPRESE</b>	<b>15,00</b>
buffalo mozzarella smoked, candied tomatoes, basil oil, thyme and parmesan cheese crunchy waffle	
 	
<b>LA BURRATA PUGLIESE CON POMODORINI</b>	<b>19,00</b>
“burrata” cheese with black pepper from malaysia with sundried cherry tomatoes in the traditional way	
	
<b>BURRATA CON PERLE DI TARTUFO</b>	<b>27,00</b>
“burrata” cheese from andria with winter black truffle pearls	
 	
<b>SELEZIONE DEI NOSTRI SALUMI AFFINATI “A CASA NOSTRA”</b>	<b>20,00</b>
italian salumi smoked in the house with cherries beer, lambrusco sparkling red wine and nebbiolo	
 	
<b>FIORI DI ZUCCA</b>	<b>15,00</b>
courgette flowers stuffed with roman oxtail stews and peppered white cheese fondue	
    	
<b>BURRATA CON CAVIALE</b>	<b>55,00</b>
burrata served with “oscietra from volga astrakhan processing” roscioli’s selection	
 	



# OUR CLASSICS

OUR PASTA IS COOKED A "AL DENTE". IF YOU LIKE THE PASTA TO BE COOKED MORE DO NOT ESITATE TO ASK AT THE MOMENT OF THE ORDER. THANK YOU

## BURRO E PARMIGIANO "FRANCEScana" (VEGETARIAN) 15,00

short pasta "rigatone" with french butter "demi-sel", three kinds of parmesan cheese made from: red cow breed (36 months old), "bruna" alpine breed (30 months old) and classic "reggiano" hills (36 months old)



## RAVIOLO DI SOGLIOLA 22,00

ravioli filled with sole served on an asparagus cream, pecorino cheese sauce and marinated lemon



## TAGLIOLINO ALL'AGLIO NERO, OLIO E PEPERONCINO 15,00

fresh tagliolini pasta in a black garlic, extra virgin olive oil, chilli pepper sauce, mashed chicory, crunchy crouton and tomatoes powder



## SPAGHETTO CON BUZZONAGLIA DI TONNO 19,00

spaghetti pasta with tuna from Vulcano island, taggiasche olives and light tomatoes sauce



## PASSATINA DI PISELLI 14,00

mushed pees soup served with marinated beef fillet and caprifeuille goats cheese sauce



## SPAGHETTO ALLE VONGOLE VERACI 16,00

spaghetti pasta with clams, yuzu butter and sicilian pine nuts toasted sauce



## RAVIOLO DI CODA E PECORINO 24,00

homemade raviolo filled with roman oxtail and pecorino cheese and served in a light foie gras sauce and slightly spicy slowly cooked figs



# ROMAN CLASSICS

OUR PASTA IS COOKED A "AL DENTE". IF YOU LIKE THE PASTA TO BE COOKED MORE DO NOT ESITATE TO ASK AT THE MOMENT OF THE ORDER. THANK YOU

## CACIO E PEPE (VEGETARIAN) 13,00

fresh pasta with roman "pecorino" cheese dop, "cacio" from moliterno, "pecorino di fossa" from sogliano del rubicone and three peppers



## LA MATRICIANA O AMATRICIANA 15,00

"mezza manica" pasta tossed with campanian region tomato sauce dop, crispy cheek pig and roman "pecorino" cheese dop



## LA CARBONARA 15,00

large spaghetti tossed with crispy cheek pork, three peppers, paolo parisi eggs and roman "pecorino" cheese dop



## "LA GRICIA" DI STEFANO 14,00

short pasta "rigatone" with cheek pork, roman cheese high quality dop and three peppers



## BURRO E ACCIUGHE 19,00

thick spaghetti tossed with sweet butter from echiree, anchovies from cantabric sea and rye bread crumbs



## GNOCO CON PATATE DI AVEZZANO "CACIO E PEPE" (VEGETARIAN) 14,00

handmade gnocchi served in a pecorino cheese and black pepper sauce



# MAIN COURSES - FISH

## COOKED FISH

TRANCIO DI BACCALA' ISLANDESE 28,00

icelanding cod fillet served with pine nuts, raisins and onion



SPIGOLA SELVAGGIA 21,00

raw sea bass served with sauteed asparagus



POLPO ALLA PIASTRA 21,00

grilled octopus served with sliced green tomatoes, bisque and tatsoi



## RAW FISH \*

TARTARE DI SPIGOLA 21,00

sea bass tartare served with scalded pears and bread crumbled



SCAMPI CRUDI DELL'ALTO MAR TIRRENO ON WEIGHT

raw king prawns from tyrrhenian sea

(price follows daily market value from 100 to 130 euro for kg)



BURRATA DI ANDRIA CON TARTARE DI SCAMPI CRUDI 27,00

king prawns tartare with "burrata" cheese and cabras dry mullet eggs



\* ALL RAW FISH IS BLAST CHILLED AT -20°;

ACCORDING TO SEASONS SOME FISH PRODUCTS COULD BE FROZEN ON BOARD



## SMOKED FISH FROM OUR DELI

**PESCE SPADA** 19,00  
"carpaccio" of smoked swordfish with evo olive oil and lemon



**TONNO** 19,00  
sliced smoked tuna with evo olive oil and lemon



**SPECK DI TONNO AFFUMICATO** 19,00  
tuna juniper wood smoked speck



## SALMON \*\*

**SELEZIONI DI SALMONI** 24,00  
selection of salmons, scottish from cutherland,  
norwegian from vetvikja island and marinated with dill  
garnished with fresh lemon juice, gr. 150



**SALMONE NORVEGESE BALIK** 34,00  
breeding norwegian balik salmon, aged in swiss water  
and smoked with ash and spruce wood, gr. 100



\*\* ALL OUR SALMON ARE SERVED WITH FRENCH YUZU FLAVOURED BUTTER FROM SAINT-MALO

## OYSTERS

**OSTRICA BRETONE** EACH 5,00  
breton oyster concav (subject to availability of the season)



## MAIN COURSES - MEAT

**FOIE GRAS** 34,00  
terrines of duck liver steamed and served with confit pears and curcuma



**POLPETTE DELLA TRADIZIONE ROMANA** 16,00  
veal and beef meatballs cooked in a riched tomatoes sauce and served with chestnuts polenta



**COSTOLETTE DI MAIALINO BRADO** 21,00  
moustarde marinate piglet ribs served with green beans, anchovies and mint salad



**POLLO AL LIMONE** 16,00  
lemon marinated organic chicken served with saffron tabbouleh



**TERRINA DI BOLLITO** 18,00  
beef terrine served with his own sauce, oranges reduction and artisanal mustard



## RAW MEAT

**CARPACCIO DI MANZO** 19,00  
beef carpaccio served with sliced asparagus and sweet and sour dates sauce



## BEEF TARTARE

**BATTUTA DI MANZO** 22,00  
beef tartare served with extra virgin olive oil Valentini, norwegian salt, organic lemon and crunchy capers

**BATTUTA DI MANZO PIEMONTESE SU SFOGLIA CROCCANTE** 30,00  
beef from piedmont tartare served on a crunchy served with oscietra from volga astrakhan processing caviar, mashed shallots flavoured potatoes and chives



## SIDE DISHES \*

<b>POMODORO</b> tomato filled with buffalo mozzarella DOP, basil and anchovy sauce  	12,00
<b>“MISTICANZA”</b> aromatic herbs salad served with green apple and comte’ petit 36 months cheese 	13,00
<b>ALICI</b> anchovies cooked in foil with green tomato jam    	10,00
<b>SPINACINO</b> baby spinach sauted with sant malò butter and parmesan cheese white cows 	8,00
<b>PEPERONI IN AGRODOLCE ALLA “GIUSY” (VEGETARIAN)</b> red and yellow peppers pan tossed sweet and sour manner	9,00
<b>CICORIA RIPASSATA LEGGERMENTE PICCANTE (VEGETARIAN)</b> pan tossed with garlic, chilly and olive oil chicory	8,00
<b>CARCIOFI ROMANESCHI ALLA CAFONA SOTT’OLIO (VEGETARIAN)</b> artichokes “romaneschi” kept in olive oil	10,00
<b>VERDURE</b> cooked and raw vegetables with “perfetto” egg 	9,00

\* THE VEGETABLES THAT WE USE ARE FROM ACQUAPONIC CULTURE. IT IS A CULTIVATION TECHNIQUE THAT ASSOCIATES FISH BREEDING TO VEGETABLE PRODUCTION AND THAT ALLOWS TO SAVE MORE THAN 90% OF WATER COMPARED WITH CONVENTIONAL AGRICULTURE, WITHOUT THE USE OF CHEMICALS, GUARANTEEING A PRODUCT OF EXCELLENCE WELL BEYOND THE ORGANIC AND BIODYNAMIC





# CHEESE SELECTION

<b>SELEZIONE DI FORMAGGI “NOBILI” ITALIANI WITH PINK GRAPEFRUIT MUSTARD</b> noble italian cheese selection “parmigiano reggiano, red cows, stravecchio rosso, asiago stravecchio, piave di alpeggio, fiore sardo del gavo, monterveronese di alpeggio” (subject to availability)	<b>21,00</b>
<b>SELEZIONE DI FORMAGGI MOLLI DI LANGA</b> selection of soft cheese from langa	<b>19,00</b>
<b>SELEZIONE DI FORMAGGI CAPRINI ITALIANI E FRANCESI</b> selection of italian and french goat cheese	<b>19,00</b>
<b>SELEZIONE DI FORMAGGI MOLLI DELLA NOSTRA PENISOLA</b> selection of soft cheese from our peninsula	<b>18,00</b>
<b>I “PUZZOLENTI”</b> italian and french soft and creamy cheese washed rind	<b>19,00</b>
<b>SELEZIONE DI FORMAGGI A PASTA DURA E SEMIDURA</b> selection of hard and semi-hard cheese made up with raw milk, from italian dairy tradition	<b>20,00</b>
<b>SELEZIONE DI FORMAGGI RARI D’ALPEGGIO ITALIANI</b> selection of exceptional italian cheese of high pasture (d’alpeggio)	<b>21,00</b>
<b>SELEZIONE DI ERBORINATI (BLU CHEESE)</b> selection of “erborinati” cheese from italy and worldwide	<b>20,00</b>
<b>SELEZIONE DI “SAPORITI D’ITALIA”</b> “provolone” and “pecorino” cheese seasoned in our italian peninsula	<b>18,00</b>
<b>SELEZIONE DI FORMAGGI MOLLI FRANCESI</b> selection of french soft cheese	<b>20,00</b>
<b>SELEZIONE DI FORMAGGI STAGIONATI FRANCESI</b> selection of seasoned french cheese	<b>20,00</b>
<b>SELEZIONE DI FORMAGGI SVIZZERI SEMI STAGIONATI</b> swiss cheese selection semi mature “tete de moine, etivaz, gruyere, appenzeller, emmental grotta, sbrinz” (subject to availability)	<b>19,00</b>
<b>VERTICAL CHEESE TASTING OF “BITTO STORICO RIBELLE” WITH PINK GRAPEFRUIT MUSTARD</b> “alpeggio cavizzola 2016, alpeggio ancogno soliva 2014, alpeggio cavizzola 2009, alpeggio ancogno soliva 2007” with home made “fioroni” figs mustard	<b>22,00</b>

## COLD CUTS SELECTION

<b>ITALIA VS SPAGNA</b> “culatello di zibello” dop 32/36 months vs pata negra sanchez romero “5 jota” 42 months knife sliced	30,00
<b>TESTA DI MAIALE O “COPPA DI TESTA”</b> pork head cooked in morellino di scansano with lemon, black pepper and ginger root	13,00
<b>SELEZIONE DI SALUMI DELLA TRADIZIONE ITALIANA</b> selection of italian cold cuts from our tradition	19,00
<b>SELEZIONE DI SALUMI DI RAZZA NERA ITALIANA</b> selection of cold cuts of italian “black race”	22,00
<b>SELEZIONE DI LARDI</b> selection of lard (subject to availability): “colonnata, arnaud, cinta senese, razza casertana nera, grigio casentino, pata negra”	16,00
<b>SELEZIONE DI SALUMI E FORMAGGI</b> selection of italian cold cuts and cheese from our tradition	20,00
 <b>SELEZIONE DEI NOSTRI SALUMI AFFINATI “HOME MADE”</b> selection of italian salumi smoked in the house with cherries beer, lambrusco sparkling red wine and nebbiolo	20,00
 <b>LA SALUMERIA SPAGNOLA DI “JOSELITO” E “SANCHEZ ROMERO CARVAJAL”</b> selection of “lomo de pata negra”, salami “chorizo de salamanca” and “morcon”	26,00
<b>I SOTT’OLII</b> dried cherry tomatoes, grilled artichokes and “borrettane” onions seasoned in balsamic vinegar, “taggiasche” olives (everything kept in virgin olive oil)	18,00

## BUFFALO MOZZARELLA DOP (CERTIFIED ORIGIN)

<b>BIS DI MOZZARELLA DI BUFALA GR.250/300</b> buffalo mozzarella with anchovies from cantabrian sea and grated bottarga from cabras	24,00
 <b>BUFFALO MOZZARELLA GR.250/300 WITH BOTTARGA FROM CABRAS</b>	20,00
 <b>BUFFALO MOZZARELLA GR.250/300 AND SUNDRIED CHERRY TOMATOES</b>	18,00
<b>BUFFALO MOZZARELLA GR.500 AND SUNDRIED CHERRY TOMATOES</b>	23,00
<b>BUFFALO MOZZARELLA GR.250/300 WITH PARMA HAM</b> buffalo mozzarella with hand sliced “parma” ham, seasoned 28 months	24,00
	
<b>BUFFALO MOZZARELLA GR.250/300 WITH PATA NEGRA</b> “s.romero/blazquez/alba real” (subject to availability)	29,00
	

## SELECTION OF ITALIAN HAMS

**SELEZIONE DI PROSCIUTTI ITALIANI** 22,00  
selection of italian hams (subject to availability)  
“parma, san daniele, monti sibillini, sauris, d’osvaldo, speck dell’alto adige”

**CRU DI PARMA** 24,00  
selection of “cru” parma hams  
riano di langhirano 30/34 months 270 m slm,  
capoponte tizzano 30/36 months 810 m slm,  
mulazzano lesignano dè bagni langhirano 36/40 months 350 m slm,  
served with crispy garden vegetables

**LO SPECK DELLA “VAL DI VIZZE”** 20,00  
speck from val di vizze smoked and seasoned for 10/12 months  
and served with chillies, anchovies and capers



**PROSCIUTTO CRUDO DI CINTA SENESE DOP** 27,00  
(knife sliced, subject to availability)

**I PROSCIUTTI DI RAZZA NERA ITALIANA** 29,00  
selection of black italian breed (subject to availability)  
“nebroidi, cinta senese, mora romagnola, grigio casentino,  
casertana, nero calabrese”

**LA “CULACCIA” DI BUSSETO PARMENSE** 22,00  
rare type of “culatello” ham, more sapid and sweeter than normal,  
served with crunchy bread

**“CULATELLO” DI ZIBELLO DOP** 26,00  
from “bassa parmense”, 26/34 months

**SPALLA CRUDA DI PALASONE** 20,00  
sliced pork shoulder from palasone served with red peppers

**GLI AFFUMICATI D’ITALIA** 23,00  
italian smoked hams  
d’osvaldo 24/36 months, sauris 20/24 months, bassiano 24 months

**VERTICAL TASTING OF “CULATELLO DOP”** 32,00  
36 months, 48 months, black breed

## BRESAOLA ARTIGIANALE (SUBJECT TO AVAILABILITY)

**BRESAOLA DELLA TRADIZIONE “VALTELLINESE”** 16,00  
served with “misticanza” salad and “stravecchio rosso” biological cheese

**BRESAOLA DI RAZZA “BLACK ANGUS”** 15,00  
served with buffalo ricotta cheese from “paestum” scented lemon

**BRESAOLA RAZZA “WAGYU”** 22,00  
served with small smoked “burrata” cheese

ALL OUR “BRESAOLE” COME FROM WILD RANGE BREED  
AND ARE PRODUCED WITHOUT ADDICTION OF ANY PRESERVATIVES AND LACTOSE

## SELECTION OF SPANISH HAMS

<b>“CINCO JOTAS” SANCHEZ ROMERO</b> “andalusia, huelva, jabuco” 42 months	38,00
<b>MONTELLANO GRAN RISERVA (150 PCS. PER YEAR)</b> “mozarbez salamanca” 60 months (subject to availability)	50,00
<b>JOSELITO</b> “salamanca, castilla leon, guijelo” 48/60 months	45,00
<b>MONTELLANO</b> “mozarbez, salamanca” 48 months	34,00
<b>MALDONADO</b> “badajoz, extremadura” 36/42 months (subject to availability)	34,00
<b>MARTIN RAVENTOS “RESERVA PERSONAL”</b> “salamanca, castilla leon, guijelo” 48 months (subject to availability)	35,00
<b>PROSCIUTTO DI MANZO ASTURIANO “CECINA DE LEON”</b> seasoned in extra virgin olive oil, lemon and sarawak pepper	20,00

ALL THE SPANISH PROSCIUTTI ARE HAND SLICED AS SPANISH TRADITION REQUIRES

## HAMS FROM THE REST OF THE WORLD

<b>MANGALITZA O MANGALICA</b> balkan ham seasoned 36 months	32,00
<b>NOIR DE BIGORRE</b> ham from black breed pork from the region of pyrenees	32,00

# OUR DESSERT

OUR TIRAMISÚ 11,00



CANNOLO ALLA SICILIANA ESPRESSO 10,00

sicilian cannolo filled with roman sheep milk cheese and sicilian candied fruit



GELATI E SORBETTI DEL GIORNO 9,00

ice cream & sorbets of the day



FONDUE DI CIOCCOLATO FONDENTE 70% 11,00

dark chocolate fondue 70% cocoa served with fresh fruit and biscuits



ZUPPETTA 10,00

strawberries soup with coconut milk, vanilla ice cream and crumble



TARTELLETTA CON CREMA AL MASCARPONE 10,00

puff pastry pie, mascarpone cheese cream, thyme flavoured candied apricots



CREMOSO 9,00

white chocolate mousse served with passion fruit sorbet



CREME BRULEE 10,00

crem brulee with cardamom





# BREAD OF OUR URBAN ECOLOGICAL OVEN

**CESTINO DI PANE DEL FORNO ROSCIOLI \*** 4,00  
basket of bread from our roscioli bakery (subject to availability)  
kamut bread, lariano, 5 cereals, rye with honey, pan brioche,  
pata negra and parmesan, figs, our “pizza bianca”, olives, walnut bread



\* BE CAREFUL MAY COINTANS OLIVE BONES

**AVAILABLE IF REQUIRED, GLUTEN FREE BREAD** 4,00

## WATER

**PANNA** 3,00  
**NEPI** 3,00  
**SANPELLEGRINO** 3,00  
**PLOSE (STILL, SPARKLING)** 4,00

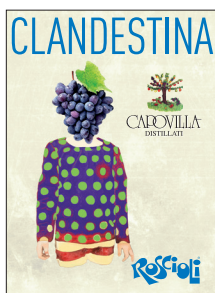
## BOTTLED BEERS

**ROSCIOLINO 33c1 “FABBRICA BIRRA PERUGIA”** ITALY 8,00  
produzione esclusiva con malti e luppoli  
scelti appositamente per la creazione della nostra birra  
tipologia pale ale (chiara)  
gradazione 5% vol.  
gradi plato 12  
malti selezionati: pilsner, frumento crudo  
luppoli selezionati: mandarin, cascade

**AMBRATA “RED ALE” 33c1** ITALY 8,00

NOTE: HALF PORTIONS ARE EVALUATED AT 70% OF FULL COMPLETE PORTION

# I NOSTRI DISTILLATI DI GIANNI CAPOVILLA



## CLANDESTINA

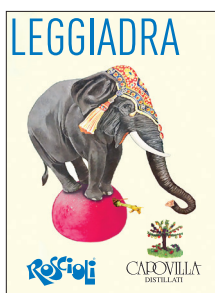
DISTILLATO DI UVE SELEZIONATE  
41% (BIANCA)

BICCHIERE

11,00

BOTTIGLIA

46,00



## LEGGIADRA

GRAPPA DI MARZEMINO  
43% (BIANCA)

BICCHIERE

12,00

BOTTIGLIA

46,00



## RIBELLE

DISTILLATO DI VINO  
42% (AMBRATA)

BICCHIERE

13,00

BOTTIGLIA

58,00

## DISTILLATI DI GIANNI CAPOVILLA

SUSINE MIRABELLE

15,00

PERE WILLIAMS

15,00

PESCHE SATURNO

18,00

ALBICOCHE

16,00

MELE

15,00

## IL NOSTRO AMARO FORMIDABILE

AMARO FORMIDABILE ARTIGIANALE  
"RISERVA ROSCIOLI"



BICCHIERE

8,00

BOTTIGLIA

34,00

# CARTA DEI DISTILLATI AL BICCHIERE

## SELECTION OF SPIRITS BY THE GLASS

### WHISKY

HIGHLAND PARK 12 YEARS	SCOTLAND	16,00
HIGHLAND PARK LEIF ERIKSSON RELEASE	SCOTLAND	18,00
MALT & GRAIN SCOTCH WHISKY ASYLA	SCOTLAND	15,00
BLENDED MALT SCOTCH WHISKY THE SPICE TREE	SCOTLAND	16,00
LAGAVULIN 12 YEARS	SCOTLAND	20,00
BLENDED SCOTCH WHISKY BLACK BOTTLE	SCOTLAND	16,00
PRIZEFIGHT IRISH WHISKEY FINISHED IN AMERICAN RYE BARRELS	IRELAND	16,00
LAPHROAIG SINGLE MALT QUARTER CASK	SCOTLAND	16,00
MICHTER'S BOURBON SMALL BATCH	KENTUCKY	15,00

### WHISKY "SELEZIONE SAMAROLI"

HIGHLAND PARK ORKNEY 1992	SCOTLAND	25,00
MILTONDUFF 1995 SPEYSIDE SINGLE MALT	SCOTLAND	30,00
BLEND MALT SCOTCH "SAMAROLI ISLAY"	SCOTLAND	20,00

### JAPANESE WHISKY

NIKKA DAYS		13,00
NIKKA FROM THE BARREL		15,00
SUPER NIKKA		15,00
AKASHI SINGLE MALT		20,00
YAMAZAKURA BLENDED		15,00

## RUM & RHUM

ZACAPA 23 ANNI	GUATEMALA	15,00
ZACAPA RESERVA LIMITADA 2015	GUATEMALA	20,00
ZACAPA XO	GUATEMALA	25,00
BALLY AMBRATO NO AGE AGRICOLE	MARTINIQUE	10,00
BALLY AMBRATO 2002 AGRICOLE	MARTINIQUE	15,00
RHUM CAPOVILLA "ETICHETTA ARANCIONE" RHUM BLANC AGRICOLE	GUADALUPE	12,00
RHUM CAPOVILLA "ETICHETTA VERDE" RHUM BLANC AGRICOLE	GUADALUPE	12,00
PAPALIN "BLEND OLDS RUMS"	SCOTLAND	13,00
ENGLISH ARBOR RUM 5 ANNI	ANTIGUA	11,00
PANAMA 21 YEARS RUM NATION	PANAMA	25,00

## RUM & RHUM "SELEZIONE SAMAROLI"

NICARAGUA RHUM 1999 "SELEZIONE SAMAROLI" CASK PRIVATE ROSCIOLI	NICARAGUA	25,00
DEMERARA DARK RUM 2005	GUYANA	20,00
DEMERARA RUM 2002	GUYANA	20,00
JAMAICA RHAPSODY BLENDED RUM	JAMAICA	20,00

## COGNAC

A.E. DOR GRANDE CHAMPAGNE VIEILLE RESERVE N.8	FRANCIA	65,00
A.E. DOR GRANDE CHAMPAGNE VIEILLE RESERVE N.7	FRANCIA	50,00
SELEZIONE DI COGNAC (chiedere al personale di sala - please ask our personel)	FRANCIA	15,00

# ALTRI DISTILLATI - SPIRITS

SELEZIONE DI BAS ARMAGNAC (chiedere al personale di sala - please ask our personel)	FRANCIA	12,00/18,00
CALVADOS PAYS D'AUGE ANDRIEN CAMUT 6 ANNI	FRANCIA	12,00
CALVADOS PAYS D'AUGE ANDRIEN CAMUT 8 ANNI	FRANCIA	16,00
CALVADOS PAYS D'AUGE ANDRIEN CAMUT 25 ANNI	FRANCIA	25,00
SELEZIONE CALVADOS (chiedere al personale di sala - please ask our personel)	FRANCIA	12,00
SELEZIONE GRAPPE BERTA "ROCCANIVO, BRIC DEL GAIAN, TRE SOLI TRE"	ITALIA	15,00
BERTA STRAVECCHIA DILIDIA	ITALIA	10,00
SELEZIONE DI GRAPPE (chiedere al personale di sala - please ask our personel)		8,00/10,00
SELEZIONE DI VODKA (chiedere al personale di sala - please ask our personel)		10,00
SELEZIONE DI AMARI (chiedere al personale di sala - please ask our personel)		7,00

# IL CAFFÈ DI GIANNI FRASI

## COFFEE IN THE MANNER OF GIANNI FRASI

TORREFAZIONE GIAMAICA CAFFÈ - ROASTED JAMAICAN COFFEE

### SELEZIONI DI CAFFÈ

SELEZIONE DI CAFFÈ (secondo disponibilità) COFFEE SELECTION (subject to availability)	3,00
CAFFÈ CON “RESENTIN” DA TRADIZIONE VENETA CON MODIFICA DI GRAPPA “CLANDESTINA, DISTILLERIA “CAPOVILLA” LACED COFFEE WITH “CLANDESTINA” GRAPPA, “CAPOVILLA” DISTILLERY	6,00
ORZO BIOLOGICO AD INFUSIONE INFUSED ORGANIC BARLEY COFFEE	4,00
THE E TISANE TEAS & INFUSIONS	4,00