



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**

**ALL ROOMS ARE TREATED WITH CONTINUOUS CYCLE AIR PURIFICATION,
ACTIVE PURE CERTIFIED SYSTEM**

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

Fulvio Pierangelini

OUR COCKTAILS

ROSCIOLI COCKTAIL “ARIDAJE” (A ROMAN EXCLAMATION FOR “HERE WE GO AGAIN”)	12,00
SPRITZ (APEROL, CAMPARI OR LIMONCELLO)	10,00
NEGRONI	12,00
AMERICANO	12,00
MILANO-TORINO	12,00
OUR VERMOUTH “REGOLA VII”	10,00
GIN TONIC TRAVEL	12,00
ROSCIOLI ERREGIN ROMAN DRY GIN juniper, roman mint, Roscioli pepper blend, angelica, coriander	ITALY (UMBRIA)
SPECK LONDON DRY GIN smoked juniper, pepper, allspice, rosemary, coriander	ITALY (TRENTINO)
ORGANICO DI CARLO CRACCO distilled gin juniper berries, clary sage, lemon	ITALY (PIEMONTE)
CLANDESTINO COLD COMPOUND GIN juniper, angelica, cardamom, coriander, aromatic calamus	ITALY (EMILIA ROMAGNA)
BATHTUB GIN juniper, coriander, orange peel, cassia bark, cardamom, cloves	ENGLAND
HENDRICK’S DISTILLED GIN yarrow, coriander, juniper, cubeb berries, elderflower, orange and lemon peel, angelica and iris root, damask rose petals and cucumber	SCOTLAND
NIKKA COFFEY GIN juniper, yuzu, hamatsu, kabosu, sansho pepper	JAPAN
SCAPEGRACE BLACK DRY GIN juniper, aronia berries, saffron, pineapple, butterfly pea, sweet potatoes	NEW ZELAND
JIN JIJI DARJEELING DRY GIN juniper, coriander, Darjeeling tea, ginger, lemon peel, angelica, cashew nuts, cloves	INDIA
BRICK FREE NON-ALCOHOLIC BIOLOGICAL GIN juniper, lemon, pepper, bergamot, cardamom, thyme	GERMANY

OUR SELECTION ACCIUGHE

CANTABRIA

LA BURRATA PUGLIESE CON ALICI 25,00
“burrata” cheese with anchovies from Cantabrian Sea



BOCCONI DI BUFALA E ALICI DEL MAR CANTABRICO 17,00
3 small buffalo DOP mozzarellas served with Cantabrian Sea anchovies, zucchini “alla scapece” and evo oil with trombolotto lemon



ACCIUGHE 25,00
Cantabrian Sea anchovies selection served with toasted bread, sweet vanilla butter from Saint Malo and french “yuzu” butter



ACCIUGHE EXTRA 30,00
Cantabrian Sea extra anchovies selection “00” served with toasted bread, sweet vanilla butter from Saint Malo and french “yuzu” butter



MEDITERRANEO

ALICI FRITTE 16,00
fresh fried anchovies from Adriatic Sea served with a vanilla ketchup



BUFALA GR.250/300 CON ALICI 25,00



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

BIS DI MARIOZZO 16,00

two little buns filled up with fresh chopped tomatoes, anchovies from Cantabrian Sea, buffalo ricotta cheese and Sichuan black pepper



FOIE GRAS FATTO IN CASA 26,00

goose liver foie gras carpaccio served with peaches from Volpedo in white wine infused



MAIALINO DEL CHIANTI 16,00

frayed little pig slowly cooked with olives and capers served on a typical sardinian crunchy bread garnished with sweet peppers compote



COME UN COCKTAIL DI GAMBERI 21,00

bisque infused lettuce, red prawns from Mazara sauce, raw shrimps and cocktail sauce



TRIPPA FRITTA 15,00

deep fried tripe served with a mayonnaise, rosemary and garlic sauce



TONNO ROSSO STAGIONATO SOTT'OLIO 18,00

red tuna from Sicily and its loaf steamed and aged in extra virgin olive oil served with roman grilled artichokes and "borrettane" onions seasoned in balsamic vinegar



CAPRESE 20,00

buffalo mozzarella cheese DOP, semi dried cherry tomatoes, basil oil, bran peppers, anchovies from Cetara and spring onions jam



CAPONATA DELLA TRADIZIONE SICILIANA (VEGETARIAN) 15,00

eggplant "caponata" served with dry fruit and pine nuts



HAMBURGER DI MOZZARELLA DI BUFALA DOP 16,00

buffalo mozzarella DOP served with grilled praga hand sliced ham, cherry dry tomatoes, black pepper and balsamic vinegar



SALAME ROSA "L'ANTENATO DELLA MORTADELLA" 15,00

with mixed crunchy vegetables cooked in vinegar



CULATELLO DI ZIBELLO E CANTALUPO 24,00

culatello di Zibello 36 months aged and Cantalupo melon



PALETA DE JAMON IBERICO 24,00

paleta of jamon iberico served with chilli peppers from piedmont stuffed with anchovies and capers



MORTADELLA FATTA A MANO 15,00
handmade “mortadella” with parmesan curls from Red Cows
36 months and crispy pastry bread



PASSATINA TIEPIDA DI ZUCCHINA ROMANESCA 17,00
warm Roman courgette puree served with pan fried squid
and deep fried courgette, vinegar and mint



SARDINE DELLA GALIZIA 16,00
Cantabrian Sea spicy sardines served with taggiasca olives



SEPPIOLINA 15,00
stewed cuttlefish served on a pea soup garnished with Lariano bread chips



“STRACCIATA” PUGLIESE, ZUCCHINE E BOTTARGA 15,00
with zucchini “scapece style” and mint oil with mullet dry fish eggs



LA BURRATA PUGLIESE CON POMODORINI 19,00
“burrata” cheese with black pepper from Malaysia
with sundried cherry tomatoes in the traditional way



BURRATA CON PERLE DI TARTUFO 27,00
“burrata” cheese from Andria with winter black truffle pearls



ASPARAGI 16,00
steamed asparagus served with almonds cream,
stracchino cheese and deep fried yolk egg



SELEZIONE DEI NOSTRI SALUMI AFFINATI “A CASA NOSTRA” 25,00
italian salumi smoked in the house with cherries beer, Lambrusco sparkling
red wine and Nebbiolo, spicy “Romagnola Black” lard, salami “gentile parmense”
with laurel and thyme scent



FIORI DI ZUCCA 16,00
courgette flowers stuffed with roman oxtail stews and peppered white cheese fondue



BURRATA CON CAVIALE 55,00
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 "FRANCESANA" (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 CODA E PECORINO 26,00

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



GYOZA 20,00

gyoza filled up with tomatoes, soft bread and served on a smoked buffalo mozzarella sauce, tomatoes powder and basil pearls



ONDULO 17,00

short pasta tossed with roman oxtail tomatoes sauce and pecorino from Moliterno cheese



TAGLIATELLA 18,00

fresh homemade eggs long pasta tossed with a white lamb ragout, mint and pecorino cheese



SPAGHETTONE 19,00

thick spaghetti pasta tossed with lemon from Amalfi, extra virgin olive oil and Balik salmon eggs



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)

15,00

fresh pasta with roman "pecorino" cheese DOP, "cacio" from Moliterno, "pecorino di fossa" from Sogliano al Rubicone and three peppers



LA MATRICIANA O AMATRICIANA

16,00

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



LA CARBONARA

16,00

large spaghetti tossed with crispy cheek pork, three peppers, Paolo Parisi eggs and roman "pecorino" cheese DOP



"LA GRICIA" DI STEFANO

15,00

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



BURRO E ACCIUGHE

20,00

thick spaghetti tossed with sweet butter from Echiré, anchovies from Cantabric Sea and rye bread crumbs



GNOCCHI CON PATATE DI AVEZZANO ALL'AMATRICIANA

16,00

handmade gnocchi served with campanian region tomatoes sauce DOP, crispy cheek pig and roman pecorino cheese DOP

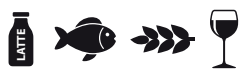


MAIN COURSES - FISH

COOKED FISH

SPIGOLA 24,00

baked sea bass in tomatoes crust served with a fresh tomatoes and mint salad



CAPASANTA 24,00

seared scallops served with gazpacho and sliced barattiere



POLPO 22,00

roasted octopus served on a potatoes and dill puree, crunchy celery and green olives mayonnaise



TONNO 24,00

seared tuna served on a pepper sauce with pickled onions and dried olives



RAW FISH *

TARTARE DI RICCIOLA 23,00

amberjack tartare served with a yuzu flavored and sea urchins mayonnaise and spinaches



CARPACCIO DI PESCE BIANCO 24,00

white fish of the day carpaccio served with pepper marinated watermelon and basil oil



SCAMPI CRUDI DELL'ALTO MAR TIRRENO A PESO

raw king prawns from tyrrhenian sea
(price follows daily market value from 120 to 160 euro for kg)



BURRATA DI ANDRIA CON TARTARE DI SCAMPI CRUDI 28,00

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 20,00
tuna juniper wood smoked speck



SALMON **

SELEZIONI DI SALMONI 25,00
selection of salmons, scottish from Sutherland,
norwegian from Vetvikja island and marinated with dill
garnished with fresh lemon juice, gr. 150



SALMONE NORVEGESE BALIK 38,00
breeding norwegian balik salmon, aged in swiss water
and smoked with ash and spruce wood, gr. 100 (subject to availability)



SALMONE BIOLOGICO IRLANDESE 32,00
Irish organic salmon smoked with aged beech in natural vintage smokehouses



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

OYSTERS

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



MAIN COURSES - MEAT

FOIE GRAS "FATTO IN CASA" 36,00
goose liver terrine served on a sweet pan brioche from our bakery



POLPETTE DELLA TRADIZIONE ROMANA 16,00
veal, beef and pork meatballs cooked in a rich tomato sauce and served with chestnut polenta



AGNELLO 26,00
slowly cooked lamb, garnished with capers oil and marinated leek



VITELLO 23,00
veal wrapped with Patanegra ham and baked served with his own sauce and deep fried sage



ANATRA 24,00
baked duck, Salento figs and baby spinaches and oranges salad



RAW MEAT

CARPACCIO DI MANZO 24,00
beef carpaccio served with raw asparagus, ponzu sauce and bitto 2018 cheese



CARPACCIO DI MANZO AFFUMICATO DEL NEBRASKA 22,00
beef carpaccio smoked with oak wood, extra virgin olive oil, maldon salt and lemon

BEEF TARTARE

TARTARE DI MANZO 26,00
beef tartare seasoned with eggs Parisi yolk, shallot, extra virgin olive oil, salt, pepper and grain mustard



TARTARE DI MANZO ALLE OLIVE 26,00
beef tartare served with green olives mayonnaise and crusty bread



SIDE DISHES *

“MISTICANZA” (VEGETARIAN) 13,00
wild herbs from the country side served with feta cheese, beetroot and lime



BIETOLE GRATINATE E SBRINZ 9,00
grated with sbrinz cheese chard



PEPERONI ALLA GIUSY (VEGETARIAN) 8,00
pan tossed peppers sweet and sour extra virgin olive oil sauce



CICORIA RIPASSATA LEGGERMENTE PICCANTE (VEGETARIAN) 8,00
pan tossed with garlic, chilly and olive oil chicory

CARCIOFI ROMANESCHI ALLA CAFONA SOTT'OLIO (VEGETARIAN) 14,00
artichokes “romaneschi” kept in olive oil

* 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

BUFFALO MOZZARELLA DOP (CERTIFIED ORIGIN)

SALERNITANA

coming from farms in the area of Paestum, precisely in Capaccio, it is elastic, not very savory and velvety, with a thin outer skin, sweet and aromatic taste, very present the sensation of freshly milked milk.

CASERTANA

our mozzarella comes from the Cancellò and Arnone area west of Caserta, not far from the Tyrrhenian Sea, the characteristics are based on the strong flavor, elasticity and tenacity of the dough accompanied by a strong character of milk with great chewability.

BIS OF BUFFALO MOZZARELLA GR.250/300 25,00
buffalo mozzarella with anchovies from Cantabrian Sea and grated bottarga from Cabras



BUFFALO MOZZARELLA GR.250/300 WITH BOTTARGA FROM CABRAS 21,00



BUFFALO MOZZARELLA GR.250/300 AND SUNDRIED CHERRY TOMATOES 19,00

BUFFALO MOZZARELLA GR.500 AND SUNDRIED CHERRY TOMATOES 24,00

BUFFALO MOZZARELLA GR.250/300 WITH PARMA HAM 25,00
buffalo mozzarella with hand sliced “Parma” ham, seasoned 28 months



BUFFALO MOZZARELLA GR.250/300 WITH PATA NEGRA 31,00
“S.Romero/Blazquez/Alba Real” (subject to availability)



BUFFALO MOZZARELLA GR.250 / 300 WITH CULATELLO REFINED IN OUR CELLARS 31,00



CHEESE SELECTION

I NOSTRI AFFINATI “NELLE CANTINE IN TOSCANA”	25,00
selection of cheese refined in tuscan cellars: “provolone stravecchio 30 months cappatura nera, pecorini affinati nel fieno nel timo e nell’elicriso, comté del Jura 36 months, caciocchiato irpino 48 months, provolone del Monaco affinato nel fieno e nel basilico greco” (subject to availability)	
SELEZIONE DI FORMAGGI MOLLI DI LANGA	20,00
selection of soft cheese from Langa	
SELEZIONE DI FORMAGGI CAPRINI ITALIANI E FRANCESI	20,00
selection of italian and french goat cheese	
SELEZIONE DI FORMAGGI MOLLI DELLA NOSTRA PENISOLA	20,00
selection of soft cheese from our peninsula	
I “PUZZOLENTI”	20,00
italian and french soft and creamy cheese washed rind	
SELEZIONE DI FORMAGGI A PASTA DURA E SEMIDURA	20,00
selection of hard and semi-hard cheese made up with raw milk, from italian dairy tradition	
SELEZIONE DI FORMAGGI RARI D’ALPEGGIO ITALIANI	21,00
selection of exceptional italian cheese of high pasture (d’alpeggio)	
SELEZIONE DI ERBORINATI (BLU CHEESE)	20,00
selection of “erborinati” cheese from Italy and worldwide	
SELEZIONE DI “SAPORITI D’ITALIA”	19,00
“provolone” and “pecorino” cheese seasoned in our italian peninsula	
SELEZIONE DI FORMAGGI MOLLI FRANCESI	20,00
selection of french soft cheese	
SELEZIONE DI FORMAGGI STAGIONATI FRANCESI	20,00
selection of seasoned french cheese	
VERTICAL CHEESE TASTING OF “BITTO STORICO RIBELLE”	30,00
“alpeggio orto vaga 2016, alpeggio bonino soliva 2018, alpeggio caldenno 2019, alpeggio ancogno soliva 2019”	

COLD CUTS SELECTION

SELEZIONE DEI NOSTRI SALUMI AFFINATI “A CASA NOSTRA”	26,00
Italian salumi smoked in the house with cherries beer, Lambrusco sparkling red wine and Nebbiolo, spicy “Romagnola Black” lard, salami “gentile parmense” with laurel and thyme scent	
	
ITALIA VS SPAGNA	30,00
“culatello di zibello” dop 32/36 months vs Pata Negra Sanchez Romero “5 jota” 42 months knife sliced	
TESTA DI MAIALE O “COPPA DI TESTA”	14,00
pork head cooked in Morellino di Scansano with lemon, black pepper and ginger root	
SELEZIONE DI SALUMI DELLA TRADIZIONE ITALIANA	20,00
selection of italian cold cuts from our tradition	
SELEZIONE DI SALUMI DI RAZZA NERA ITALIANA	25,00
selection of cold cuts of italian “black breeds”	
SELEZIONE DI LARDI	16,00
selection of lard (subject to availability): “Colonnata, Arnaud, cinta senese, razza Casertana Nera, Grigio Casentino, Pata Negra”	
SELEZIONE DI SALUMI E FORMAGGI	21,00
selection of italian cold cuts and cheese from our tradition	
	
LA SALUMERIA SPAGNOLA DI “JOSELITO” E “SANCHEZ ROMERO CARVAJAL”	26,00
selection of “lomo de Pata Negra”, salami “chorizo de Salamanca” and “Morcon”	
I SOTT’OLII	18,00
dried cherry tomatoes, grilled artichokes and “borrettane” onions seasoned in balsamic vinegar, “taggiasche” olives (everything kept in virgin olive oil)	

SELECTION OF ITALIAN HAMS

PROSCIUTTO DI PARMA SELEZIONE “SANT’ILARIO” 36 MESI parma ham “Sant Ilario” 36 months, refined in a marble basin with mountain herbs (subject to availability)	28,00
SELEZIONE DI PROSCIUTTI ITALIANI selection of italian hams (subject to availability): “Parma, San Daniele, Monti Sibillini, Sauris, D’Osvaldo, speck dell’Alto Adige”	22,00
CRU DI PARMA 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	25,00
LO SPECK DELLA “VAL DI VIZZE” speck from val di vizze smoked and seasoned for 10/12 months and served with chillies, anchovies and capers 	20,00
PROSCIUTTO CRUDO DI “CINTA SENESE” DOP (knife sliced, subject to availability)	27,00
I PROSCIUTTI DI RAZZE AUTOCTONE ITALIANE selection of black italian breeds (subject to availability): “Nebroidi, Cinta Senese, Mora Romagnola, Grigio Casentino, casertana, nero calabrese”	30,00
LA CULACCIA DI BUSSETO PARMENSE rare type of “culatello” ham, more sapid and sweeter than normal, served with crunchy bread	22,00
SPALLA CRUDA DI PALASONE sliced pork shoulder from Palasone served with red peppers	20,00
GLI AFFUMICATI D’ITALIA italian smoked hams: D’Osvaldo 24/36 months, Sauris 20/24 months, Bassiano 24 months	23,00
CULATELLO NOSTRA “AFFINATURA” culatello from Zibello 36 months, aged with Trappist cherry beer, Lambrusco and spices, served with fig and walnut toast	32,00
CULATELLO DI RAZZA NERA DI PARMA Parma Black Pig culatello, 42 months, with fig and walnut bread	36,00
CULATELLO DI ZIBELLO DOP from “bassa parmense”, 26/34 months	26,00

ARTISAN BRESAOLA (SUBJECT TO AVAILABILITY)

BRESAOLA DELLA TRADIZIONE “VALTELLINESE” served with “misticanza” salad and “Piave stravecchio” cheese 30 months	17,00
BRESAOLA DI RAZZA “BLACK ANGUS” served with “misticanza” salad and “Piave stravecchio” cheese 30 months	19,00
BRESAOLA DI RAZZA “WAGYU” served with “misticanza” salad and “Piave stravecchio” cheese 30 months	24,00

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

SELECTION OF SPANISH HAMS

“CINCO JOTAS” SANCHEZ ROMERO “Andalusia, Huelva, Jabuco” 42 months	38,00
MONTELLANO GRAN RISERVA (150 PCS. PER YEAR) “Mozarbez Salamanca” 60 months (subject to availability)	50,00
JOSELITO “Salamanca, Castilla Leon, Guijelo” 48/60 months (subject to availability)	45,00
MONTELLANO Mozarbez, Salamanca” 48 months	34,00
MALDONADO “Badajoz, Extremadura” 36/42 months (subject to availability)	34,00
MARTIN RAVENTOS “RESERVA PERSONAL” “Salamanca, Castilla Leon, Guijelo” 48 months (subject to availability)	35,00
PROSCIUTTO DI MANZO ASTURIANO “CECINA DE LEON” seasoned in extra virgin olive oil, lemon and Sarawak pepper	22,00

ALL THE SPANISH PROSCIUTTI ARE HAND SLICED AS SPANISH TRADITION REQUIRES

HAMS FROM THE REST OF THE WORLD

MANGALITZA O MANGALICA balkan ham seasoned 36 months	34,00
NOIR DE BIGORRE ham from black breed pork from the region of Pyrenees	32,00
PROSCIUTTO DE “BARRANCOS” (PORTOGALLO) ham from “Porco Preto Alentejano”, 48 months	40,00

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 3,50

NEPI 3,50

SANPELLEGRINO 3,50

PLOSE (STILL, SPARKLING) 4,50

BOTTLED BEERS

ROSCIOLINO 33c1 “FABBRICA BIRRA PERUGIA” ITALY 9,00

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: Mandarina, Cascade

AMBRATA “RED ALE” 33c1 ITALY 8,00

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