

APERITIVI

VIN BRULE

(Italian-style mulled wine)

Red full bodied wine, honey, orange zest, cinnamon, cloves, orange juice and a splash of amaretto

6,50 eur

HOT HUGO

Elderflower liqueur, white wine, lime, mint

7,50 eur

BOMBARDINO

The "little bomb" from the Italian Alps
eggnog, italian brandy vecchia romana, whipped cream, cinnamon

7,50 eur

APEROL SPRITZ

Aperol, sparkling wine, soda water, orange

8,00 eur

LA DOLCE VITA SPRITZ

Gin with red oranges, sicilian lemon lemonade, sparkling wine

8,00 eur

NEGRONI SBAGLIATO

ice, campari, red vermouth, sparkling wine, orange

7,50 eur

GIN & TONIC

7,50 eur

GRAN BASSANO BIANCO WERMOUTH WITH ICE AND LEMON ZEST

4,50 eur

ANTIPASTO

Concerning allergies or intolerance to ingredients please refer to our staff

„Bufala Margherita”

Tomato Sauce, Bufala Mozzarella, Basil, Olive Oil

„Portobello”

Tomato Sauce, Mozzarella, Gorgonzola Dolce, Portobello Mushrooms

„Romana”

Tomato Sauce, Mozzarella, Prosciutto Cotto, Mushrooms Sautéed in White Wine

„Cotto&Carciofi”

Tomato Sauce, Mozzarella, Prosciutto Cotto, Artichokes

„Diavola”

Tomato Sauce, Mozzarella, Salsicce Piccante, Fresh Chili

„ ‘Nduja”

Tomato Sauce, Mozzarella, ‘Nduja

„Parma”

Tomato Sauce, Mozzarella, Rucola, Prociutto Di Parma, Parmigiano Reggiano, Crema Di Balsamic

„Mediterranea”

Tomato Sauce, Mozzarella, Aubergine, Zucchini, Fennel, Pepper, Onion

PIZZAS 12,50 eur

„Tonno”

Tomato Sauce, Mozzarella, Tuna, Red Onion, Black Olives

„Scamorza”

Tomato Sauce, Smoked Scamorza cheese, Prosciutto di Parma

„Napoletana”

Tomato Sauce, Garlic, Anchovies, Capers, Buffalo mozzarella cheese

DRINKS

NON-ALCOHOLIC BEVERAGES

Tradicional Sicilian Lemonades TOMARCHIO made with natural juices

3,20 eur

Soup Of The Day	4,50 eur
Pane Con Aglio/Al Rosmarino 4,50 eur (Crispy baked pizza bread, with olive oil, garlic and oregano/rosemary and sea salt)	
Focaccia with Mortadella di Bologna 7,50 eur (Home baked focaccia bread, Sicilian red pesto with sun dried tomato, Mortadella sausage with pistachio, rucola)	
Bufala Caprese (Cherry tomato, rucola, buffalo milk cheese)	7,50 eur
Burrata con Tartufo Bianco salad (Cherry tomato, rucola, Burrata with white truffle cheese)	9,50 eur
Tuscany Style Chicken Liver Pate (Home-made chicken liver pate with capers, anchovies and marsala, served with home baked bread and fig jam)	8.50 eur
Vitello Tonnato (Thinly sliced in white wine cooked veal topped with a tuna and caper sauce)	10.50 eur

PASTA

Homemade Lasagne Bolognese	9,50 eur
Ravioli (please ask the waiter)	9,50 eur
Pasta of the Day (please ask the waiter)	9,50 eur

DESSERT

Homemade Tiramisu	5,50 eur
Homemade Panna Cotta	4,50 eur
Cannolo Siciliano (tradiconal Sicilian dessert)	4,00 eur
Italian Gelato	2,00 eur

PIZZA

PIZZAS 10.50 eur

CocaCola, Fanta, Sprite, Schweppes

2,50 eur

Juice (apple, peach, tomato, orange)

3,00 eur

Rochetta Brio Blu Water 0,25L/0,75L (Sparkling/Still)

2,50

eur/5,50 eur

COFFEE/TEA

Espresso

2,00 eur

Black Coffee

2,50 eur

Americano

2,50 eur

Coffee With Milk

2,80 eur

Cappuccino

3,00 eur

Caffe Latte

3,50 eur

Tea (Berry, Green, Fresh Mint, Camomile, Black)

3,00 eur

Italian Style Hot Chocolate

4.00 eur

BEER 0.50L

Italian lager PERONI

4,50 eur

Local beer Švyturio EKSTRA

4,20 eur

Kronenbourg BLANC

4,20 eur

WINE

Dessert Wine 50 ml

Marsala Fine I.P. Ambra

4,50eur

Sparkling Wine

Alne Prosecco Millesimato Extra Dry Treviso DOC

6,50eur/29,00eur

Fiocco Di Vite Frizzante Piemonte DOC

4,50eur/23,00eur

White Wine

Pecorino Cantina Orsogna Ecological (Dry)

6,50

eur/29,00 eur

Luna Gaia Agremente Grillo Sicilija DOC 2018

34,00

eur

Rose Wine

Cantina Orsogna Terre di Chieti Pinot Grigio Rose

6,50eur/29,00eur

La Tordera Gabry Rose Spumante Brut 6,50eur/29,00eur
Red Wine

Passiata Stemari Terre Siciliane IGT (Dry) 6,50eur/29,00eur

SAN FELICE Chianti Classico D.O.C.G

36,00 eur

AVIGNONESI Vino Nobile di Montepulciano D.O.C.G. 52,00 eur

Amarone Della Valpolicella Riserva 2011 78,00 eur

Barolo Mauro Molino Viticoltore DOCG 2017

91,00 eur

GRAPPA 40ml

Grappa Tradizione BIANCA NEVE 5.00 eur

Grappa Nebbiolo Morra 6,00 eur

DIGESTIVES 40ml

Limoncello (Lemon liqueur) 4,50 eur

Del FONDATORE RISERVA amaro 6,00 eur

Vecchia Romagna Italian Brandy 5,50 eur

VODKA Roberto Cavalli 7.00 eur

Limonio traditional liqueurs from Sicily (Cannela, Fico d' India, Alloro, etc.)

4,50 eur

Jacopo Poli Elixirs from the Veneto region (Miele, Prugne, Mirtillo, Camomila) 4,50 eur

Montenegro Amaro 5,00 eur

Fernet Branca 5,00 eur

Averna 5,50 eur

Frangelico 4,50 eur

Sambuca Ramazzoti 4,50 eur

(Please refer to the waitress for liqueur flavours)