

# Menu

 **Hummus bis with vegetables crudité** (8,11)  
chickpea and beetroot hummus with crunchy and colorful vegetables

**9**

**Vitello Tonnato** (3, 4, 6, 7, 10)  
thin slices of veal with tuna sauce and capers

**9**

.....  
**Citrus-y cous cous** (1, raisins)  
with crispy onion and balsamic vinegar

**11**

**Sunday Lasagna** (1,3,7)  
with puff pastry, Bolognese ragù, gratinated béchamel sauce

**12**

 **Eggplant Parmigiana** (1,7)  
with a hint of fresh basil


**11,50**

.....  
**Roast-Beef**  
with baked golden potatoes

**14,50**

**Meatballs in tomato sauce** (1,3,7)  
with toasted bread

**12**

 **Side dish of the day**

**6**

 **Citrus-y Salad**  
with fennels, oranges and olives


**9**

.....  
**Homemade Desserts** (1,3,7,8)  
ask the staff for today's sweets :)

**6**



.....  
**Charcuterie and cheese board** (7,8) **10**

**Toast** (1,6,7,10) **6**  
with ham and cheese

 **Gluten-Free Pinsa**

Speck e Toma / Lardo, miele e rosmarino	<b>14,50</b>
Mortadella con pistacchi / Vegetariana / Vegana	<b>12,50</b>

## Pinsa

- Speck and Toma cheese (1,7,8,11) **14**
- Lard, honey and rosemary (1,8,11) **14**
- Mortadella with pistachios (1,8,11) **12**
-  Vegetarian (1,7,8,11) **12**  
with mozzarella and tomatoes
-  Vegan (1,8,11) **12**  
with hummus and vegetables

Some products are blast-chilled at origin / service **2,50** euro

# Wine List

**Prosecco Valdobbiadene Sup DOCG Vortice Astoria 2023**

**22**

**Prosecco Rosè Fashion Victim Astoria 2022**

**22**

**Prosecco V.ne Sup DOCG Cartizze Arzanà Astoria 2023**

**32**

**Altalanga DOCG Deltetto 2020**

**38**



**Traminer Friuli Mandi's DOC Da Castello 2023**

**18**

**Roero Arneis DOCG Borgo Lame 2023**

**18**

**Gavi La Battista 2024**

**24**

**Timorasso Cantina di Tortona - Colli Torinesi 2022**

**28**



**Barbera d'Asti DOCG Borgo Lame Cantina Povero 2023**

**18**

**Nebbiolo Langhe DOC Borgo Lame Cantina Povero 2023**

**22**

**Nebbiolo d'Alba DOC Patrizi 2023**

**22**

**Nebbiolo Occhetti Prunotto 2022**

**30**

**Ruché DOC Marengo 2024**

**24**

**Barbaresco Produttori del Barbaresco 2021**

**38**

**Barbaresco DOCG Lodali Rocche dei 7 fratelli 2021**

**35**

**Pinot Nero Abbazia di Novacella 2024**

**30**

**Etna Rosato Sul Vulcano Donnafugata 2022**

**38**



**White wine glass**

**Roero Arneis DOCG  
Borgo Lame 2023**

**5**

**Bubble wine glass**

**Prosecco Vald. Sup DOCG  
Vortice Astoria 2023**

**6**

**Red wine glass**

**Barbera d'Asti DOCG  
Borgo Lame 2023**

**5**

**Traminer Friuli Mandi's DOC  
Da Castello 2023**

**5**

**Nebbiolo Langhe DOCG  
Borgo Lame 2023**

**6**

# Drink

Spritz

from 7 to 9

Bloody Mary

Paloma

Negroni

Margarita

10

for other cocktail,  
ask for our

**Drink List!**

Analcolic of the day

8

Whisky

from 8 to 10

Liqueur

from 5

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## Beer

Draft Menabrea blonde

small

4

medium

6

Ichnusa unfiltered

5

IPA / Bock red

6

Blanche

6

Gluten free beer

7

Non-alcoholic beer Forst

6

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## Soft Drink

Water 50ml

still / sparkling

2

Soft drinks

4

Fruit juices

4

Orange juice

5

# Bar

Espresso coffee

1,50

Dec coffee

2

Americano

2

Barley coffee

2

Corrected coffee

3

Cappuccino

2,50

Cappuccino dec

3

Gingseng

2,50

Cappuccino Gingseng

3

Mokaccino

3

Marocchino

3

Hot Milk

1,50

Milk and coffee

2

Artigianal hot chocolate  
production Menodiciotto

5

+ cream

6

Ponce Livornese

3,50