

Menu Bistrot

✓ 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

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)

with ham and cheese

6

⊗ Gluten-Free Pinsa

12,50

14,50

Speck e Toma / Lardo, miele e rosmarino

12,50

Mortadella con pistacchi / Vegetariana / Vegana

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

Menu

Happy Hour

Charcuterie and cheese
board (7,8)

10

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

6



Pinsa with speck and toma cheese (1,7,8,11)

14

Pinsa with lardo, honey and rosemary (1,8,11)

14

Pinsa with mortadella with pistachios (1,8,11)

12

Pinsa Vegetarian (1,7,8,11)
with mozzarella and tomatoes

12

Pinsa Vegan (1,8,11)
with hummus and vegetables

12



 **Gluten-Free Pinsa**

+ 0,50

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

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

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