



FOR ANY INFORMATION ON PRODUCTS WITH ALLERGENS IT'S POSSIBLE TO CONSULT THE APPROPRIATE DOCUMENTS THAT WILL BE PROVIDED ON REQUEST FROM THE STAFF.

DRAUGHT BEERS

PORETTI 4 LUPPOLI LAGER	small 20 cl.	3.10
	medium 40 cl.	5.00
	large 1 lit.	11.30
PORETTI 6 LUPPOLI BOCK RED 1877	small 20 cl.	3.30
	medium 40 cl.	5.20
WEIZEN TUCHER	small 30 cl.	3.50
	medium 50 cl.	5.70
BEER OF THE MONTH	glass 30 cl.	3.90

CARLSBERG - BROOKLYN NARANJITO - Brooklyn Naranjito is a classic American pale ale pushed a tiny bit further. An extra burst of aromatic hops and a sizable helping of sweet orange peel create just the right pop of citrus. It elevates your favorite meals, and proves what a little orange can do.

SOFT DRINKS (draught)

small 20 cl.	3.00	medium 50 cl.	4.70
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BOTTLED BEERS

BECK'S 33 cl.	4.50	ADELSCOTT 33 cl.	4.50
CORONA EXTRA 33 cl.	4.50	GUINNESS 33 cl.	4.50
CERES 33 cl.	4.50	BRUNEHAUT TRIPEL Artisanal Belgian Ale 33 cl.	5.00
ALCOHOL-FREE BEER 33 cl.			4.50
ESTRELLA DAURA <i>gluten-free</i> beer 33 cl.			5.00
BRUNEHAUT TRIPEL <i>gluten-free</i> Artisanal Belgian Ale 33 cl.			5.00

BOTTLED/CANNED SOFT DRINKS

COCA COLA - COCA COLA ZERO	33 cl.	3.90
FANTA - DIET FANTA	33 cl.	3.90
CHINOTTO	33 cl.	3.90
SPRITE	33 cl.	3.90
LEMONSODA	33 cl.	3.90
LEMON TEA - PEACH TEA	33 cl.	3.90
PINEAPPLE JUICE	25 cl.	3.90
ORANGE JUICE	25 cl.	3.90
TONIC WATER	33 cl.	3.90
SPARKLING or STILL WATER bottle	1/2 lit.	2.30

DRAUGHT WINES

HOUSE WINE Red - White - Glera sparkling (vineyard of Prosecco)	1/4 lit.	3.10
HOUSE WINE Red - White - Glera sparkling (vineyard of Prosecco)	1/2 lit.	5.80
HOUSE WINE Red - White - Glera sparkling (vineyard of Prosecco)	1 lit.	11.00
HOUSE WINE Red - White - Glera sparkling (vineyard of Prosecco)	glass	2.50

white (11.5% vol.), red (10.5% vol.), Prosecco (10.5% vol.)

BOTTLED WINES

WHITE WINE OF YOUR CHOICE	bott. cl. 75	15.00
RED WINE OF YOUR CHOICE	bott. cl. 75	15.00

THE BUBBLIES

PROSECCO EXTRA DRY (sparkling white wine)	bott. cl. 75	15.00
BERLUCCHI (champagne-like dry sparkling white wine)	bott. cl. 75	25.00
CHAMPAGNE MOËT & CHANDON BRUT IMPERIAL	bott. cl. 75	60.00
PROSECCO EXTRA DRY (sparkling white wine)	glass	2.50

SPECIAL BEERS

To be served ideally at 7° to 9°

How to pour: tip the glass at 45°, pour out half the beer then straighten the glass, keeping the bottle 4-5 cm from the edge of the glass creating a good head. Wait a moment or two then finish pouring leaving two fingers of froth.



GRINBERGEN BLONDE bottle cl.75

13.00

Light and balanced beer with a golden colour, soft on the palate, scent of ripe yellow fruits with a spicy note of cloves, dense cream-coloured foam.



MATILDA bottle cl.75

13.00

Artisan beer produced in a brewery in the province of Padua. Its light coloured iridescence is due to the rifermentation, with plenty of head which releases a spicy bouquet with a hint of citrus and is pleasantly slightly bitter in flavour.



OLD 80 bottle cl. 75

13.00

Artisan beer produced in a brewery in the province of Padua, golden yellow in colour with a dense, compact head which releases a warm bouquet reminiscent of coffee and chocolate with hints of flowers and aromatic herbs. It has a delicate, harmonious flavour on the sweet side, a well balanced medium-bodied beer.



3 LUSTRI bottle cl. 75

13.00

Artisan beer made in a brewery in the province of Padua, a special beer, blonde in colour and fermented in the bottle. It has a compact and snug head with a firm body and a clean and fragrant bouquet of hops. The aromas are balanced between the sweetness of candid peel and the pleasantly bitter aromas of hops.



KWAK bottle cl. 75

13.00

Belgian beer with strong character, the colour is similar to a fox's coat, it forms a small head the colour of a light coloured cappuccino. The bouquet is reminiscent of malt cereals, slightly smoky with warm tones of caramel. There are also hints of spices and fruit. Full flavoured leaning towards sweet and decidedly full bodied.



BONNE ESPÉRANCE bottle cl. 75

13.00

Double malt belgian beer fermented in the bottle. Pale amber colour, full bodied with fine and creamy head. The taste is first bitter, to then finish nicely sweet.

COLD DISHES

INSALATA DI POLLO* (CHICKEN SALAD)	6.00
INSALATA DI TONNO (TUNA SALAD)	6.00
INSALATA RUSSA* (RUSSIAN SALAD)	6.00
MOZZARELLA DI BUFALA (BUFFALO MOZZARELLA)	6.50
CAPRESE (MOZZARELLA, TOMATO AND BASIL SALAD)	8.50
CAPRESE DI BUFALA (BUFFALO MOZZARELLA, TOMATO AND BASIL SALAD)	10.50
PROSCIUTTO CRUDO (PARMA HAM)	6.50
AFFETTATO MISTO (MIXED SLICED SALAMI AND HAM)	6.50
BRESAOLA, RUCOLA E GRANA (SALT-CURED BEEF, ROCKET AND PARMESAN)	8.50
SFILACCI DI CAVALLO (DRIED SHREDDED CURED HORSEMEAT)	9.00
PROSCIUTTO E MELONE (PARMA HAM AND MELON)	8.50
COCKTAIL DI GAMBERETTI (SHRIMPS COCKTAIL)	8.60
INSALATA DI MARE* (SEAFOOD SALAD)	9.70
SALMONE AFFUMICATO (SMOKED SALMON)	8.00

PASTA DISHES

PENNE AI QUATTRO FORMAGGI (WITH FOUR CHEESES)	7.40
PENNE ALL'ARRABBIATA (WITH TOMATO AND CHILI PEPPER)	7.40
PENNE PANNA E PROSCIUTTO (WITH FRESH CREAM AND COOKED HAM)	7.40
PENNE ALL'AMATRICIANA (WITH TOMATO AND BACON)	7.40
SPAGHETTI ALLA CARBONARA (WITH EGG, BACON AND CREAM)	7.40
SPAGHETTI AGLIO OLIO E PEPERONCINO (WITH GARLIC, OIL AND CHILI PEPPER)	7.40
FETTUCCINE AI PORCINI (WITH CREAM AND BOLETUS MUSHROOMS)	7.40
FETTUCCINE PANNA, SPECK E RUCOLA (WITH SMOKED CURED HAM AND ROCKET)	7.40
FETTUCCINE AL SALMONE AFFUMICATO (WITH SMOKED SALMON)	7.40
RISO ALL'INGLESE (BOILED RICE)	4.00
Extra charge for gluten-free first courses	1.00

SALADS

INSALATA MISTA <i>piccola</i> (MIXED SALAD <i>small</i>)	4.00
MARY <i>lettuce, rocket, carrots, cherry tomatoes</i>	5.00
GIUSY <i>lettuce, rocket, carrots, cherry tomatoes, sweet corn, shrimps, tuna, buffalo mozz.</i>	11.00
ISOLDE <i>lettuce, fresh mushrooms, cherry tomatoes, strawberries, smoked salmon</i>	9.50
IMELDA <i>novella salad, valeriana salad, black olives, seafood salad* (served warm on request)</i>	12.00
IRIS <i>lettuce, rocket, sliced tomatoes, black olives, red onion, tuna, Philadelphia</i>	10.00
DAISY <i>lettuce, rocket, carrots, cherry tomatoes, sfilacci (dried shredded cured horsemeat), artichokes, anchovies, capers, mozzarella</i>	11.50
FRIDA <i>novella salad, valeriana salad, burrata, dried tomatoes</i>	10.00
RITA <i>novella salad, valeriana salad, fresh mushrooms, Parmesan, walnuts</i>	9.00
GINEVRA <i>novella salad, valeriana salad, fried chicken sticks*, Parmesan</i>	11.50

FRIED FOOD

POTATO CHIPS*	4.60
CHICKEN STICKS*	5.50
OLIVE ASCOLANE* (Ascoli fried stuffed olives)	5.10
BATTERED VEGETABLES*	4.60
MIXED FRY* (Ascoli fried stuffed olives, chips, chicken sticks, battered vegetables)	7.50

CALZONI (pizza folded over)

CALZONE 1 tomato, mozzarella, ham, mushrooms	8.60
CALZONE 2 tomato, ricotta, ham, mushrooms	8.60
CALZONE 3 tomato, mozzarella, boletus mushrooms, Brie	9.60

BAGUETTES

BAGUETTE 1 mozzarella, Brie, Parma ham	9.60
BAGUETTE 2 mozzarella, ricotta, speck (smoked cured ham), rocket	9.60
BAGUETTE 3 mozzarella, grilled vegetables	9.60
BAGUETTE 4 mozzarella, Brie, walnuts, speck (smoked cured ham) cubes, rocket	9.60
BAGUETTE 5 mozzarella, Gorgonzola, ricotta, rocket, Prague ham	9.60
BAGUETTE 6 mozzarella, artichoke sauce, boletus mushrooms, Brie, Parma ham	9.60

PIZZAS WITH BUFFALO MOZZARELLA

BUFALINA tomato, buffalo mozzarella, basil, cherry tomatoes	9.60
EXTRA SPECIALE tomato, buffalo mozzarella, boletus mushrooms, Parmesan	10.10
LOREDANA (thick crust) tomato, buffalo mozzarella, aubergines, bacon, Provola cheese	10.50
ROSY (thick crust) tomato, buffalo mozzarella, tuna, capers, cherry tomatoes, basil	10.50

PIZZAS WITH FISH

TEA (no tomato) mozzarella, smoked salmon, rocket, Philadelphia cheese	10.10
TOSCA (no tomato) mozzarella, grilled courgettes, stracchino cheese, smoked salmon	10.10
AI FRUTTI DI MARE (no mozzarella) tomato, seafood salad*	11.10
PALMA tomato, mozzarella, courgettes, prawns*	10.10

WHITE PIZZAS (no tomato)

SUSANNA mozzarella, Brie, grilled courgettes, shrimps	9.40
KETTY mozzarella, boletus mushrooms, Parma ham	9.40
BEATRICE mozzarella, speck (smoked cured ham) cubes, Asiago cheese, fresh mushrooms	9.40

GLUTEN-FREE PIZZA

Home made for gluten intolerants with a mix of different types of gluten free flour

N.B.! OUR GLUTEN-FREE PIZZAS ARE SERVED ON A BLUE PLATE.

extra charge for gluten-free pizza (intolerant)	2.00
extra charge for wholemeal pizza	1.00
extra charge for special dough of the day	1.00
<i>baby pizzas are the same price as normal size</i>	
<i>price does not change if an ingredient is excluded</i>	
<i>added ingredients cost from € 0.50 to € 4.00</i>	
<i>Pizza box (only take away customers)</i>	0.30

COVER CHARGE 2.30

OUR IDEAS

The doughs are made with stone minced wheat flour and long leavening, the pizza results with high exterior edge, crispy crust, soft interior, with the fragrance of freshly baked bread.

(They can also be requested in our traditional or integral doughs presented as usual on thin and crunchy pizzas)

YOU ARE KINDLY REQUESTED NOT TO MODIFY THE OFFERED INGREDIENTS

LIGURE		11.00
	<i>Mozzarella, taggia olives, pine nuts and basil emulsion, sheep cheese.</i>	
PERLA NERA		11.00
	<i>Mozzarella, fresh champignon, crunchy bacon , sheep cheese, licorice drops.</i>	
MEDITERRANEA		12.00
	<i>Tomato, buffalo mozzarella, taggia olives, candied tomatoes, anchovies, capers dust.</i>	
ROSTICCIATA		13.00
	<i>Asiago cheese, mashed potato with herbs, sausage, crunchy bacon, caramelized red onion.</i>	
CARAMELLA		13.00
	<i>Mozzarella, nduja (spicy cream), caramelized red onions, Castelmagno cheese.</i>	
PICCANTE		12.00
	<i>Tomato, caciocavallo cheese, 'nduja (spicy cream), crunchy bacon, oregano.</i>	
PEDEMONTANA		11.00
	<i>Tomato, bastardo del Grappa cheese, Treviso roast pork, salt, pepper, fennel powder.</i>	
CIMBRA		12.00
	<i>Courgette cream, asiago cheese, crispy bacon, chopped roasted pistachios, liquorice powder.</i>	
KILT		12.00
	<i>Mozzarella, cottage cheese, smoked scottish salmon, valeriana salad, balsamic glaze.</i>	
FIORI DI ZUCCA - Segesta		12.00
	<i>Mozzarella, courgette cream, courgette flowers, anchovies, burrata cheese.</i>	
FIORI DI ZUCCA - Estense		11.00
	<i>Mozzarella, courgette cream, ricotta, courgette flowers, cherry tomatoes, balsamic glaze.</i>	

TRADITIONAL PIZZAS

MARINARA <i>tomato, garlic, oregano</i>	6.20
MARGHERITA <i>tomato, mozzarella</i>	6.70
MELANZANE <i>tomato, mozzarella, aubergines</i>	7.20
AL PROSCIUTTO <i>tomato, mozzarella, ham</i>	7.20
AI CARCIOFI <i>tomato, mozzarella, artichokes</i>	7.20
PRIMAVERA <i>tomato, mozzarella, cherry tomatoes, basil</i>	7.70
PROSCIUTTO E FUNGHI <i>tomato, mozzarella, ham, mushrooms</i>	8.20
QUATTRO STAGIONI <i>tomato, mozzarella, ham, mushrooms, artichokes</i>	8.70
CAPRICCIOSA <i>tomato, mozzarella, ham, mushrooms, artichokes, olives</i>	8.70
ROMANA <i>tomato, mozzarella, anchovies</i>	7.20
VIENNESE <i>tomato, mozzarella, Frankfurter</i>	7.70
PARIGINA <i>tomato, mozzarella, Parma ham</i>	9.20
QUATTRO FORMAGGI <i>tomato, mixed cheeses</i>	8.70
DIAVOLA <i>tomato, mozzarella, spicy hot salami</i>	7.70
SICILIANA <i>tomato, mozzarella, spicy hot salami, anchovies</i>	7.70
PATATINE FRITTE <i>tomato, mozzarella, potato chips*</i>	8.20
PUGLIESE <i>tomato, mozzarella, onion</i>	7.70
RICOTTA E SPINACI <i>tomato, mozzarella, ricotta, spinach*</i>	7.70
CARBONARA <i>tomato, mozzarella, bacon, egg, Parmesan</i>	8.70
PARMIGIANA <i>tomato, mozzarella, aubergines, Parmesan</i>	7.70
MISTO BOSCO <i>tomato, mozzarella, mixed mushrooms</i>	8.70
TONNO E CIPOLLA <i>tomato, mozzarella, tuna, onion</i>	7.70
GORGONZOLA E SPECK <i>tomato, mozzarella, Gorgonzola, speck (smoked cured ham)</i>	8.70
CROSTINO <i>(toasted sandwich with pizza ingredients inside)</i> <i>tomato, mozzarella, ham, mushrooms</i>	6.70
SCHIACCIATA 1 <i>(pizza dough base, fresh products on top)</i> <i>stracchino cheese and Parma ham</i>	5.50
SCHIACCIATA 2 <i>(pizza dough base, fresh products on top)</i> <i>salt-cured beef rocket and Parmesan</i>	5.50
SCHIACCIATA 3 <i>(pizza dough base, fresh products on top)</i> <i>rosemary, salt</i>	3.10
extra charge for gluten-free pizza (intolerant)	2.00
extra charge for wholemeal pizza	1.00
extra charge for special dough of the day	1.00

* some products may be frozen

SPECIAL PIZZAS

C'È O NON C'È <i>tomato, mozzarella, boletus mushrooms, Parmesan, Parma ham</i>	9.60
EMANUELA <i>tomato, stracchino cheese, cherry tomatoes, rocket, Parmesan, Prague ham</i>	9.60
KATIUSCIA <i>tomato, mozzarella, asparagus, egg, bacon</i>	9.60
MARIA <i>tomato, mozzarella, grilled peppers, sausage</i>	9.40
ROBERTA <i>tomato, mozzarella, spinach[*], Gorgonzola, courgettes</i>	9.40
LARA <i>mozzarella, courgettes, Gorgonzola, spicy hot sausage, spicy oil, fresh tomato sauce</i>	9.60
TIZIANA <i>tomato, mozzarella, tuna, anchovies, onion, spicy hot sausage</i>	9.50
ELENA <i>tomato, mozzarella, salt-cured beef, rocket, Parmesan</i>	9.60
CRISTINA <i>tomato, mozzarella, ricotta, Parma ham</i>	9.40
CINZIA <i>tomato, mozzarella, button mushrooms, Parmesan, rocket</i>	9.40
SABRINA <i>tomato, mozzarella, mixed cheeses, boletus mushrooms</i>	9.40
MICHELA <i>tomato, mozz., button mushrooms, Gorgonzola, speck (smoked cured ham)</i>	9.40
AIDA <i>tomato, artichoke sauce, Prague ham, Provola cheese (piquant)</i>	9.50
BETTY <i>tomato, mozzarella, grilled vegetables, stracchino cheese, Parma ham</i>	9.60
FRANCESCA <i>tomato, mozzarella, spicy hot salami, artichokes, Provola cheese (piquant)</i>	9.50
LUNA <i>tomato, mozzarella, three-mushrooms mix, soft cheese, Parma ham cubes</i>	9.60
MONICA <i>tomato, mozzarella, Brie, salt-cured ham</i>	9.40
MERCEDES <i>tomato, mozzarella, spicy hot sausage, chicory, Asiago cheese</i>	9.50
SFILACCI DI CAVALLO <i>tomato, mozzarella, sfilacci (dried shredded cured horsemeat), rocket</i>	9.50
SELVAGGIA <i>tomato, mozzarella, Brie, chicory, walnuts</i>	9.40
ADRIANA <i>tomato, mozzarella, Prague ham, ricotta, courgettes</i>	9.50
TATIANA <i>tomato, mozzarella, spicy hot sausage, Frankfurter, ham, egg</i>	9.60
DEMETRA <i>tomato, mozzarella, sausage, spicy hot sausage, sliced roast pork</i>	9.60
DILETTA <i>tomato, mozz., artichoke sauce, chicory, boletus mushrooms, Gorgonzola</i>	9.60
VENERE <i>tomato, mozzarella, shrimps, tuna, crab meat surimi</i>	9.50
extra charge for gluten-free pizza (intolerant)	2.00
extra charge for wholemeal pizza	1.00
extra charge for special dough of the day	1.00

^{*} some products may be frozen

NEW PIZZAS

EGLE <i>tomato, mozzarella, Provola cheese (piquant), sausage, speck (smoked cured ham)</i>	9.20
PAOLA <i>tomato, mozzarella, sausage, onion, Asiago cheese</i>	9.20
ROSALBA <i>tomato, mozzarella, novella salad, Burrata, dried tomatoes</i>	9.20
EVA <i>tomato, mozzarella, mixed mushrooms, salami, Asiago cheese</i>	9.20
CATERINA <i>tomato, mozzarella, olive paste, ricotta, peppers</i>	9.40
ELISA <i>tomato, mozzarella, olive paste, stracchino cheese, dried tomatoes</i>	9.40
NADIA <i>tomato, mozzarella, sliced tomatoes, Parmesan</i>	9.30
STEFANIA <i>tomato, mozzarella, rocket, Parmesan</i>	9.20
GRAZIA <i>tomato, mozzarella, Burrata, Parma ham</i>	9.60
PRAGA <i>tomato, mozzarella, Prague ham, Parmesan</i>	9.40
ANNA <i>tomato, mozzarella, chicory, Gorgonzola</i>	9.30
BARBARA <i>tomato, mozzarella, grilled vegetables</i>	9.20
VEGETARIANA (without mozzarella) <i>tomato, grilled vegetables</i>	9.20
GIADA <i>tomato, mozzarella, fresh mushrooms, sausage</i>	9.30
FEDERICA <i>tomato, mozzarella, fresh mushrooms, speck (smoked cured ham), ricotta</i>	9.40
ISOTTA <i>tomato, mozzarella, Asiago cheese, fresh mushrooms, sliced roast pork</i>	9.40
ANNALISA <i>tomato, mozzarella, aubergines, sliced roast pork</i>	9.30
GEMMA <i>tomato, mozzarella, cherry tomatoes, Burrata</i>	9.20
PERLA <i>tomato, mozzarella, fresh mushrooms, Brie, salami</i>	9.40
ANTONIA <i>tomato, mozzarella, sausage, chicory, Parmesan</i>	9.40
extra charge for gluten-free pizza (intolerant)	2.00
extra charge for wholemeal pizza	1.00
extra charge for special dough of the day	1.00

* some products may be frozen

OUR HOMEMADE DESSERTS

PANNA COTTA <i>panna cotta served with a choice of caramel sauce, melted white and dark chocolate, warm fruits of the forest*, strawberries and strawberry sauce</i>	5.50
CRÈME CARAMEL <i>crème caramel served with caramel sauce</i>	5.50
MASCARPONE DESSERT <i>mascarpone cream on a base of crumbled amaretti biscuits with a sprinkling of chocolate</i>	5.50
TRADITIONAL TIRAMISÙ <i>mascarpone cream on a base of Savoiardi sponge biscuits soaked in coffee and dusted with dark cocoa</i>	5.50
ENGLISH TRIFLE <i>a base of crème patissiere topped with Savoiardi sponge biscuits soaked in coffee (to request, the addition of S. Marzano liqueur on top) and topped off with chocolate cream</i>	5.50
MINI CHOCO VOLCANO CAKE WITH SOFT CHOCOLATE CREAM CENTRE <i>served with a choice of: pastry cream & strawberry • egg flip cream • forest fruits* • ice cream</i>	5.50
WHITE CHOCOLATE BROWNIE <i>served warm with melted white and dark chocolate</i>	5.50
CHOCOLATE SALAMI <i>soft chocolate cookie dough with crumbled biscuits</i>	5.50
JAM TART <i>shortcrust pastry with fruits of the forest* jam</i>	5.50
CHOICE OF SEMIFREDDO <i>chocolate semifreddo, almost frozen desserts, Amaretto semifreddo, nougat semifreddo, mixed plate with trio of flavours</i>	5.50

CLASSIC DESSERTS

CHOCOLATE PROFITEROLES	5.10
MERINGUE	5.10
DARK CHOCOLATE TARTUFO, WHITE CHOCOLATE TARTUFO COFFEE CREAM	5.10
ICE-CREAM <i>served with a warm forest berries* sauce if desired</i>	5.10
LEMON SORBET, LEMON SORBET WITH LICORICE LIQUEUR	3.50

GLUTEN-FREE DESSERTS

PANNA COTTA Gluten-free <i>served with melted white and dark chocolate, warm soft fruit*</i>	5.50
CRÈME CARAMEL Gluten-free <i>served with caramel sauce</i>	5.50
CREMA MASCARPONE Gluten-free <i>mascarpone cream sprinkling of chocolate</i>	5.50
MINI CHOCO VOLCANO CAKE WITH SOFT CHOCOLATE CREAM CENTRE - Gluten-free <i>served with a choice of: pastry cream & strawberry • egg flip cream • forest fruits* • ice cream</i>	5.50
SEMIFREDDO AL TORRONCINO Gluten-free	5.50
DARK CHOCOLATE TARTUFO Gluten-free	5.10
ICE-CREAM Gluten-free <i>served with a warm forest berries* sauce if desired</i>	5.10
LEMON SORBET Gluten-free, LEMON SORBET WITH LICORICE LIQUEUR Gluten-free	3.50

FRESH FRUIT

FRESH FRUIT SALAD	5.50
PINEAPPLE	5.50
STRAWBERRIES <i>served plain or with lemon, cream, ice-cream or crème patissiere</i>	5.50

DESSERT WINES by the glass

FIORI D'ARANCIO (<i>slightly sparkling white wine with a hint of orange blossom</i>)	2.50
PASSITO (<i>sweet wine made from dried grapes</i>)	3.00
PORT WINE	3.00
PROSECCO (<i>dry sparkling white wine</i>)	2.50

DESSERT WINES by the bottle

FIORI D'ARANCIO (<i>slightly sparkling white wine with a hint of orange blossom</i>) cl. 75	15.00
PASSITO (<i>sweet wine made from dried grapes</i>) cl. 75	20.00

THE BUBBLIES

PROSECCO EXTRA DRY (<i>sparkling white wine</i>) cl. 75	15.00
BERLUCCHI (<i>champagne-like dry sparkling white wine</i>) cl. 75	25.00
CHAMPAGNE MOËT & CHANDON BRUT IMPERIAL cl. 75	60.00

COFFEE SHOP

ESPRESSO COFFEE	1.90
DECAFFEINATED ESPRESSO COFFEE	1.80
BARLEY COFFEE	1.80
ESPRESSO COFFEE WITH A SHOT OF LIQUEUR	2.50
CAPPUCCINO	2.50
TEA AND TISANE	3.50

LIQUEURS

LIQUEURS AND AMARO LIQUEURS (<i>Italian liqueurs with strong dry flavour</i>)	3.50
CHOICE OF AGED WHISKIES	4.50
CHOICE OF RESERVE GRAPPAS	4.50