

### classics

#### **MARGHERITA 2.0**

SAN MARZANO TOMATO SAUCE, FIORDILATTE MOZZARELLA, BASIL AND EXTRAVIRGIN OLIVE OIL \* (1-6-7)

€ 12

#### **CAPRI**

SAN MARZANO TOMATO SAUCE, FIORDILATTE MOZZARELLA, ANCHOVIES, CAPERS AND EXTRAVIRGIN OLIVE OIL \* (1-6-7)

€ 13

#### **EMILIA**

SAN MARANO TOMATO SAUCE, FIORDILATTE MOZZARELLA, PARMA HAM, GRANA PADANO AND EXTRAVIRGIN OLIVE OIL \* (1-6-7)

€ 15

#### TRICOLORE

FIORDILATTE MOZZARELLA, FRESH TOMATO, OLIVES, ROCKET SALAD AND EXTRAVIRGIN OLIVE OIL \* (1-6-7)

€ 13





## crunchy

#### **GUSTOSA**

FIORDILATTE MOZZARELLA, STEAMED POTATOES, CRISPY BACON \* (1-6-7)

€ 12

#### **CAMPAGNOLA**

FIORDILATTE MOZZARELLA, VEGETABLES, GRANA PADANO AND TRUFFLE OIL \* (1-6-7)

€ 15

#### MEDITERRANEA

FIORDILATTE MOZZARELLA, BASIL PESTO, DRIED TOMATOES, TUNA, OREGANO \* (1-4-6-7-13) £ 15

#### CROSTINO

FIORDILATTE MOZZARELLA, HAM, GRANA PADANO, EXTRAVIRGIN OLIVE OIL \* (1-6-7)

€ 14

Products may contain allergens. Please consult the list available or ask the staff for information. Products marked with an asterisk may be frozen at origin.



### craft

#### PERSEK



AROMA: fine, pleasant, with herbaceous and floral aromas

**FLAVOUR:** intense, characterised by a decidedly persistent good bitterness, very fresh with herbaceous and floral hints

BEER STYLE: Pils

**COLOUR:** clear, straw yellow, with a white, abundant and persistent foam

FERMENTATION: Low ALCOHOL CONTENT: 4,5%

50CL - € 9

#### BLEIS



**AROMA:** incisive and persistent with distinctly hoppy, floral and phenolic notes

FLAVOUR: dry, low carbonation with a malty impact with hints of honey and rhubarb followed by a resinous and coriander aftertaste

BEER STYLE: IPA

**COLOUR:** Coppery yellow with clear, fine foam

FERMENTATION: High ALCOHOL CONTENT: 5.4%

50CL - € 10

#### GRAN RISA



AROMA: malty, intense and decidedly fine, pleasantly persistent with fruity tones and very slight hints of citrus FLAVOUR: intense, dry, well balanced and malty, characterised by a pleasantly bitter finish

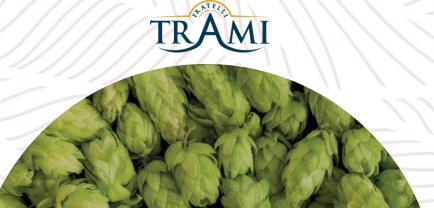
**BEER STYLE:** Bock

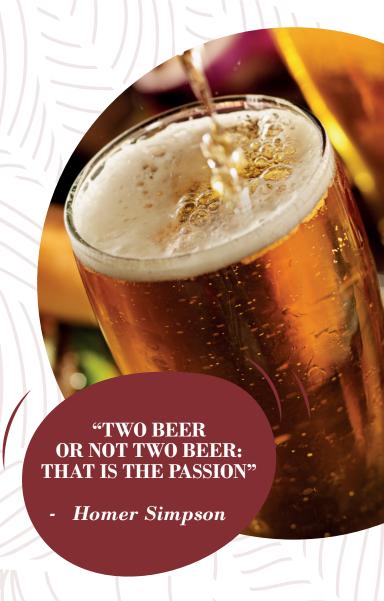
**COLOUR:** Clear, amber-red, with a fine, abundant and persistent beige foam

FERMENTATION: Low

**ALCOHOLIC CONTENT:** 6,4%

50CL - € 10





### classics

#### FRANZISKANER

**AROMA:** very pronounced fruit aromas reminiscent of citrus and banana ester, which are accompanied by spicy aromas of yeast and pepper

by spicy aromas of yeast and pepper FLAVOUR: fruity flavours are dominant with a clear dominance of banana and nuances of vanilla

**BEER STYLE:** Weiss

**COLOUR:** Clear, naturally cloudy because of the yeast

FERMENTATION: High ALCOHOL CONTENT: 5%

50CL - € 7

#### **NASTRO AZZURRO**

**AROMA:** distinct and balanced: cereals, malt and hints of yeast.

**FLAVOUR:** the taste is dry and refreshing thanks to the presence of Nostrano maize and a delicate bitter note.

BEER STYLE: Lager COLOUR: straw yellow FERMENTATION: High ALCOHOLIC CONTENT: 5,1%



# drinks

STILL AND SPARKLING WATER

€3

SOFT DRINK € 5

**COFFEE** 

€ 2,50

**SPIRITS** 



### wines

### sparkling

FRANCIACORTA BRUT DOCG **CANTINE MURATORI - Lombardia** 

€ 45

€ 6

BLANC DE BLANCS MILLESIMATO VICTORIA - Friuli Venezia Giulia

**♥ 8 - € 26** 

white

IGT TREBBIANO DEL RUBICONE CANTINE 5 SENSI - Emilia Romagna

**Q € 7 - € 26** 

IGT TOSCANA BIANCO PASSO CARBONAIE - Toscana

### red

IGT SANGIOVESE DEL RUBICONE CANTINE 5 SENSI - Emilia Romagna

**○ €7 - €26** 

**IGT TOSCANA ROSSO** PASSO CARBONAIE - Toscana

**Q** € 7 - € 26

IGT AGLIANICO FREMONDO - Campania

€ 28



25% discount for taking away bottles of wine with bottle holders.