

Dear guests, we only accept card payments from 20.00 €.
Thank you for your understanding!

Aperitivo

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| 01. Prosecco 0,1l ^{10,g} | 6,00 € |
| 02. Champagne Moët & Chandon 0,1l ^{10,g} | 18,50 € |
| 00. Chandon Garden Spritz 0,15l ^{10,g} | 9,00 € |
| 03. Aperol Spritz 0,2l ^{2,10,g} | 8,50 € |
| 00. Hugo 0,2l ^{10,g} | 8,50 € |
| 00. Lillet Spritz 0,2l ^{3,10,g} | 10,50 € |
| Lillet with, frizzante and wild berry tonic | |
| 00. Martini bianco/rosso/extra dry ⁴ 5cl | 5,40 € |
| 05. Sandeman Sherry med. /dry 5cl ² | 6,00 € |
| 06. Sandeman Port Tawny 5cl ² | 6,00 € |
| 07. Sandeman Port White 5cl ² | 6,00 € |
| 08. Sanbitter 0,1 l non-alc. | 4,80 € |

Cocktails

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| 705. Dolce Vita | 8,00 € |
| Peach puree, Prosecco | |
| 708. Green Baron | 11,00 € |
| Baron Vodka, Blue Curaçao, orange juice, maracuja fruit juice, fresh lemon juice | |
| 709. Wild Berry Traum | 11,50 € |
| Licor 43, crème de banana, lemon juice, Lime juice, wild berry tonic | |
| 710. Bora Bora | 9,00 € |
| Pineapple and maracuja fruit juice, lemon, grenadine | |

Insalata - Salads

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| 11. Tomato salad with burrata ^{a,d,k} | 9,80 € |
| colorful tomatoes, stracciatella, pesto alla Genovese, fresh basil | |
| 12. Insalata Mista ^{e,l,l} | 8,80 € |
| mixed salad | |
| 13. Caesar salad ^{a,d,i,l,m} | 18,00 € |
| wonderful Caesar salad with romaine lettuce, breaded chicken breast, Tomato confit, fine garlic dressing, a soft-boiled egg, parmesan and croutons | |
| 16. Insalata Gamberetti ^{4,a,c,d,k} | 18,90 € |
| wonderful romaine lettuce, fried prawns, Tomato confit, garlic, parmesan and croutons, fine garlic dressing | |

Antipasto - Starters

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| 23. Burrata Pappa al Pomodoro ^{a,d,i,k} | 10,60 € |
| burrata served on al Pappa al Pomodoro: a mixture from bread, tomatoes, parmesan, Tomato confit olive oil und fresh basil | |
| 24. Burrata pesto ^{a,d,k} | 11,50 € |
| burrata, tomato confit, rocket, olives, basil, pine nuts, basil pesto, olive oil and balsamic vinegar | |

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| 28. Caponata Siciliana ^{a,d,e,k,l} | 10,30 € |
| diced and fried eggplant fresh vegetables, delicious tomatoes, pine nuts, raisins, celery and pane carasau | |
| 30. Insalata di Polpo ^{9,e,n} | 17,30 € |
| Octopus, potatoes, carrots, celery, onions, olives, cherry tomatoes, parsley and olive oil | |
| 31. Vitello Tonnato ^{1,4,a,b,e,i,l} | 17,90 € |
| boiled veal, Tomato confit, fried capers with spicy tuna sauce | |
| 32. Carpaccio di Manzo ^{1,4,a,e,d} | 17,90 € |
| finely sliced, raw beef fillet with fresh mushrooms, Tomato confit, rocket, parmesan cheese, lemon | |
| 33. Bruschetta with burrata ^{a,d,k,l,j} | 11,50 € |
| Crispy sourdough bread with burrata, tomato confit, cherry tomatoes and pesto alla Genovese, fresh basil | |
| 36. Bruschetta ^{a,d,k,l} | 8,30 € |
| fresh tomatoes, garlic, onions and basil on sourdough bread | |
| 59. Arancini Siciliani ^{a,d,i} | 10,30 € |
| Three fried arancini (Sicilian rice balls) filled with Pecorino cheese fine tomato basil sauce + extra Arancini 3,50 € | |
| 270. Formaggio misto ^{4,a,d,k} | 17,00 € |
| mixed cheese platter | |

Minestre – Soups

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|---|--------|
| 50. Crema di Pomodoro ^d | 7,80 € |
| cream of tomato soup | |
| 76. Zuppa di crema di zucca ^d | 8,90 € |
| Pumpkin cream soup with roasted pumpkin seeds | |

Pasta Asciutta – Pasta dishes

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| 87. Risotto con Porcini ^d | 15,90 € |
| with porcini mushrooms and onions, seasoned with white wine | |
| 60. Neapolitan spaghetti ^{i,j} / all Pomodoro SCIUÉ-SCIUÉ | 15,90 € |
| with fresh tomatoes, with burrata creamy stracciatella | |
| 61. Spaghetti Bolognese ⁱ | 15,30 € |
| Spaghetti with minced meat sauce | |
| 62. Spaghetti alla Carbonara ^{1,4,a,d,e,i,l} | 15,90 € |
| with bacon, egg, parmesan, pecorino in cream sauce | |
| 63. Spaghetti Alla Carbonara ^{1,4,a,d,e,i,l} | 15,30 € |
| Traditional, Italian with bacon, egg yolk, Pecorino, parmesan, pecorino, parsley | |
| 64. Spaghetti Aglio Olio e Peperoncino ^{a,d,e,i,l} | 14,50 € |
| with garlic, chili peppers, parsley in olive oil | |

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| 80. Spaghetti al Frutti di Mare ^{a,b,c,d,e,i,j,n,m} with seafood and garlic in tomato sauce | 18,30 € |
| 82. Calamarata alla GIOVANNI ^{a,d,e,i,j,m} Beef fillet tips, cherry tomatoes, onions and garlic, parmesan, pecorino, parsley in olive oil | 18,50 € |
| 86. homemade Mafaldine pasta ai Gamberetti al vino bianco ^{a,b,c,d,e,i,l,m} with prawns and shrimps, cherry tomatoes, in a fine garlic and white wine sauce | 22,40 € |
| 95. Penne all' Arrabbiata ^{i,m} with garlic and pepperoni in tomato sauce | 16,30 € |
| 98. Penne Classico ^{a,d,e,i,j,m} with turkey breast strips, fresh vegetables and porcini mushrooms in cream sauce | 18,50 € |
| 103. Penne alle Verdure ^{a,i,d} Handmade, made from wholemeal spelled flour with fresh vegetables, garlic and onions, parmesan, pecorino, parsley with olive oil | 16,50 € |
| 104. Calamarata ai Gamberetti ^{a,b,c,d,e,i,l,m} with shrimp and cherry tomatoes in a tomato garlic sauce | 21,50 € |
| 106. Calamarata all' Salsiccia ^{a,d,i,l,m} spicy salsiccia, broccoli, fennel, fresh tomatoes, fresh cocktail tomato sauce, fresh pepperoni, parmesan, pecorino, parsley | 18,50 € |
| 107. Calamarata all' Salmone ^{a,b,d,e,i,j,m} with fresh salmon, onions and coriander, fresh tomatoes in cream sauce | 18,80 € |
| 108. Magherite all' Pesto ^{a,b,c,d,i,k,n} handmade green ravioli filled with ricotta; zucchini, basil, tomato confit, fried zucchini in a fine pesto-basil sauce | 19,30 € |
| 126. Lasagne al Forno ^{2,a,d,i} Pasta casserole with minced meat in béchamel sauce with cheese baked | 16,60 € |
| 109. Truffle pasta ^{a,b,c,d,i,k,n} OUR SUPERSTAR: homemade Mafaldine pasta, mascarpone-creamy-truffle sauce topped with fresh seasonal black truffles | 29,00 € |

for 2 people

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| 110. Truffle pasta made from cheese ^{a,b,c,d,e,i,j,m} our special Mafaldine with mascarpone-creamy-truffle sauce, parmesan, fresh black truffles, served in a pecorino wheel | 62,00 € |
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Stone open pizza

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| 135. Margherita ^{d,i} tomato sauce, mozzarella fior di latte and fresh basil | 14,00 € |
| 136. Salami ^{j2,4,6,d,i} tomato sauce, mozzarella fior di latte and salami | 14,50 € |

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| 138. Prosciutto and funghi ^{1,2,4,6,d,i} | |
| tomato sauce, mozzarella fior di latte, ham and mushrooms | 15,30 € |
| 140. Pizza Hawaii ^{1,2,4,6,d,i} | 15,30 € |
| tomato sauce, mozzarella fior di latte, ham and pineapple | |
| 143. Tonno e Cipolla ^{2,4,b,d,i,m} | 16,50 € |
| tomato sauce, mozzarella fior di latte, tuna and onions | |
| 144. Emrata ^{2,d,l} | 17,00 € |
| pesto alla Genovese and stracciatella, zucchini, tomato confit, basil | |
| 145. Verdure ^{2,d,i} | 17,00 € |
| Tomato sauce, mozzarella fior di latte, and grilled vegetables | |
| 148. Diavolo ^{1,2,4,6,d,e,i,l} | 17,30 € |
| Tomato sauce, mozzarella fior di latte and salami Calabrese, chili peppers | |
| 152. Arugula ^{4,a,d,i} | 18,30 € |
| tomato sauce, mozzarella fior di latte, parma ham, parmesan shavings and arugula | |
| 153. Pizza quattro formaggi ^{2,d,i} | 18,50 € |
| 4. Types of cheese | |
| 155. Classico ^{2,b,c,d,i,n} | 18,50 € |
| Tomato sauce, mozzarella fior di latte, turkey breast strips, grilled vegetables | |
| 156. Truffle pizza ^{4,a,b,c,d,r,i,j,m} | 26,80 € |
| truffle sauce with mascarpone, mozzarella fior di latte, fresh black truffle | |

Carne – Meat specialities

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| 211. Bistecca di Manzo alla Griglia ^{4,10,a,d,e,g} | 32,80 € |
| arg. grilled rump steak (250g) with thyme potatoes or grilled vegetables | |
| + extra gorgonzola or pepper sauce^d | 4,00 € |
| 214. Filetto di Manzo alla Griglia | 38,50 € |
| Arg. Grilled beef fillet (200g), with thyme potatoes or grilled vegetables | |
| + extra gorgonzola sauce^d | 4,00 € |

Pesce – Fish dishes

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| 235. Scampi alla Griglia ^c | 31,50 € |
| grilled king prawns, with salad or grilled vegetables | |
| 241. Salmone alla Griglia ^{b,i} | 29,30 € |
| Grilled salmon fillet with thyme potatoes or grilled vegetables | |
| 250. Orata alla Griglia ^{b,i} | 29,30 € |
| Grilled sea bream, with thyme potatoes or grilled vegetables | |
| 251. Polpo alla Griglia ^{a,d,e,k,n} | 32,80 € |
| grilled octopus on mashed potatoes, Tomato confit, salsa verde | |

upon availability

260. Rissotto all Astice^{a,c,d,i} 41,00 €
Creamy risotto with half a lobster

Extras

37. portion of bread, olives and butter^{9,d,l} 8,80 €
38. portion of breadⁱ 4,40 €
39. portion of olives 5,50 €
43. Portion of thyme potatoes 6,70 €
44. fresh truffle 9,00 €

Dolce – dessert

279 Tartlets al lime^{a,d,i,k,m} 10,00 €
with crème pâtissière and meringue layer
280. Sorbetto al Limone con Prosecco^{10,g} 5,90 €
Lemon sorbet with Prosecco
281. Tiramisu^{a,d,i,k} 10,50 €
mascarpone cream on sponge cake with Amaretto
284. Profiterole^{d,h,l,k} 12,80 €
vanilla ice cream, hazelnut brittle. almond shavings,
nougat cream and chocolate sauce
299. Tartufo^{a,d,m} 8,50 €
Chocolate ice cream with eggnog flavor and cocoa powder
290. Dresden Eierschecke 5,90 €
308. Ice chocolate^d 6,00 €
309. iced coffee^{5,d} 6,00 €

as well as our own patisserie, available upon request

294. heart^{2,a,d,l,k,m} 11,80 €
Pistachio and strawberry mousse cakes (Valrhona chocolate)
537. Dubai cake^{2,a,d,i,k,m} 17,00 €
Chocolate pistachio mousse cakes (Valrhona Chocolate)

Warm drinks

000. Filter coffee⁵ 3,30 €
320. Coffee crema⁵ 3,70 €
321. Coffee / decaffeinated 3,30 €
322. espresso⁵ 3,30 €
323. Espresso coretto⁵ 5,20 €
324. Espresso macchiato^{5,d} 3,30 €
325. cappuccino^{5,d} 4,00 €

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| 358. Apple juice | 3,70 € | 5,90 € |
| 360. Multivitamin juice | 3,70 € | 5,90 € |
| 362. Juice spritzer (cherry spritzer, orange spritzer, banana spritzer, multivitamin spritzer) | 3,30 € | 5,50 € |

Birra - Beer

from the barrel

| | 0,3l | 0,5l |
|---|--------|--------|
| 380. Feldschlösschen ⁱ | 4,20 € | 6,30 € |
| 382. Diesel (beer and cola) ^{2,4,5,7,i} | 4,20 € | 6,30 € |
| 384. Radler (beer and lemonade) ⁱ | 4,20 € | 6,30 € |
| 386. Schwarzer Steiger Black beer / Feldschlößchen | 4,20 € | 6,30 € |

bottled beer

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|---|--|--------|
| 379. Erdinger non-alc. ⁱ 0,5l | | 6,30 € |
| 388. Erdinger wheat beer ⁱ 0,5l | | 6,30 € |
| 389. Erdinger dark wheat beer ⁱ 0,5l | | 6,30 € |
| 390. Erdinger crystal clear ⁱ 0,5l | | 6,30 € |
| 392. Feldschlößchen non-alc. 0,33l | | 5,20 € |
| 393. Feldschlößchen Radler ⁱ 0,33l Naturally cloudy | | 5,20 € |

Vino Rosso/Open red wines^{10,g}

| | 0,2l |
|--|--------|
| 394. Chianti | 7,70 € |
| 395. "Doppio Passo" Primitivo / Casa Vinicola Botter – Apulien | 9,00 € |
| 396. Montepulciano | 7,20 € |
| 397. Lambrusco | 7,20 € |
| 398. Red wine spritzer | 6,70 € |

Vino Bianco/Open white wines^{10,g}

| | 0,2l |
|--------------------------|---------|
| 400. Pinot Grigio | 7,70 € |
| 401. Lugana | 10,20 € |
| 402. Chardonnay | 7,50 € |
| 403. Frizzantino | 7,50 € |
| 404. Rosé | 7,50 € |
| 405. White wine spritzer | 6,70 € |

Bottled wine

0,75 Liter

Vino Bianco/White wine^{10,g}

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| 410. Pinot Grigio Friuli DOC Torre Rosazza – Friaul / Italien Aromatic bouquet of apple and ripe peach. Full-bodied on the palate, well-structured with harmonious fine acidity. Present on the finish, elegant and balanced. | 35,50 € |
| 411. Sauvignon Blanc Alto Adige DOC Cantina Bolzano - Südtirol in the nose fine scent of elderberry, pepperoni and grapefruit; in taste fruity, strong and aromatic | 47,00 € |

413. Tere Crea Lugana DOC 36,50 €
Azienda Agricola Pilandro – Lombardei / Italien
 The hand-picked ones grow on the southern shore of Lake Garda
 Turbiana grapes for this great, mineral and very fruity wine. Intense aromas of peach and citrus characterize the Lugana with a long aftertaste.
414. „Chardonnay „Colle Cavalieri“ IGT 24,00 €
Cantina Tollo - Abruzzan
 delicate, fruity scent of exotic fruits with subtle honey and vanilla nuances.
 full-bodied and lively, fresh in the mouth
416. Gavi del Comune di Gavi DOCG 35,50 €
Fontanafredda - Piemont
 stimulating bouquet of fresh, aromatic apples, lemons and flowers
 In the mouth it is uncomplicated, juicy and harmonious with an elegant spice in the aftertaste
417. Roero Arneis “Pradalupo” DOCG 38,00 €
Fontanafredda - Piemont
 pronounced bouquet of exotic fruits, ripe pears and acacia honey;
 Very pleasant and round in the mouth with an acidity that brings out freshness and spice
418. Vernacchia di San Gimignano DOCG 33,00 €
Teruzzi & Puthod - Toskana
 Scent of ripe pears and almonds paired with a mineral note,
 it gives the wine fruit and elegance, youthfully sparkling
419. Regaleali Bianco DOC 35,50 €
Tasca d’Almerita - Sizilien
 The wine presents itself in the glass in a light straw yellow with slightly greenish reflections,
 The nose reveals aromas of ripe citrus fruits, apples and pink grapefruit.
 On the palate it is very pleasant, balanced and soft.
 A ripe fruitiness extends into the finish.
421. Pomino Bianco DOC 41,00 €
Castello di Pomino – Marchesi de’Frescobaldi - Toskana
 the cuvée of Chardonnay and Pinot Bianco exudes aromas of white flowers,
 apples, pears and bananas; Strong and supple in the mouth with refined elegance and long, harmonious finish.

Rose wine^{10,g}

435. Bardolino Chiaretto DOC 26,50 €
Zenato - Veneto
 wonderful scent of rose petals and delicately sweet violets;
 long, fruity taste reminiscent of blackberries and blueberries
436. Rosato Pilandro 31,00 €
Azienda Agricola Pilandro – Lombardei / Italien
 This rosé with its light pink color was created thanks to careful selection
 red berry grapes from southern Lake Garda between Desenzano and Peschiera.
 Fragrant of dark berries and cherries, fruity and persistent taste
 which is reminiscent of blueberries and light fruits and has a subtle acidity.

Vino Rosso/Red wine^{10,g}

440. Dolcetto d’Alba DOC „dei Grassi“ 43,50 €
Elio Grasso - Piemont
 Dolcetto – the “house wine” of Piedmontese winemakers; rich in nuances in the bouquet,
 tasty on the palate and velvety-soft on the finish
443. Barolo DOCG „Paesi Tuoi“ 85,00 €
Terre da Vino – Piemont
 Dark, glowing ruby red. Warm scent of sauerkirchen, leather and mint. The expressive taste is harmoniously engaging with silky tannins. A cleanly vinified, ready-to-eat Barolo with potential.
 On the nose there are rich cherries and rich strawberries, supported by a pinch of red pepper and some forest fruits.

445. Chianti DOCG „Terre di Priori“ 26,00 €
Cantina di Montepulciano - Toscana
 On the nose there is a beautiful richness of aromas, fruit and the scent of violets typical of the variety; Structure, softness and harmony on the palate.
446. Chianti Rufina Riserva DOCG Nipozzano 54,00 €
Castello di Nipozzano – Marchesi de'Frescobaldi - Toscana
 This wine offers elegant floral notes of March violets and aromas of cherries, dried plums and raspberries; very spicy, lush, distinctive and classic in the mouth
448. Lagrein „Perl“ Alto Adige DOC 49,00 €
Cantina Bolzano - Südtirol
 stimulating scent of cocoa, vanilla and humus, which also reflects the 1st year of aging in the wooden barrel; Strong in taste with harmonious body and velvety fullness
449. „Le Volte“ Rosso di Toscana IGT 67,50 €
Tenuta dell' Ornellaia – Toscana
 Color: lively, shiny ruby red Bouquet: intensely fruity and spicy scent with balsamic notes
 Taste: soft and silky on the palate, supple tannins, and lively, fresh acidity
 in impressive harmony is aged in the wooden barrels of Ornellaia, hence the name, the Little Ornellaia.
453. Brunello di Montalcino DOCG 114,00 €
Frescobaldi – Castel Giocondo - Toscana
 powerful bouquet with an animalic, bacony basic tone and lovely fruit aromas of dark berries and sour cherries;
 On the palate you are first captivated by a powerful tannin structure, before you come across the juicy fruit core; a powerful wine, with perfect length
454. Vino Nobile di Montepulciano DOCG 58,50 €
Antinori – Tenuta La Brassesca
 This classic Vino Nobile impresses with its extreme elegance and freedom. The taste is dense, structured and shows a balanced, supple aftertaste of soft tannins and rich aromas of cherries and wild berries
456. Amarone della Valpolicella DOC 184,00 €
"Pietro dal Cero" ca dei Frati – Veneto
 intense ruby red; strong scent of lush fruit notes, lovely sour cherries merge with chocolate to reate spicy sweetness; floral nuances, strong aromas of balsamic notes, star anise and wild mint. Tertiary aromas such as sweet tobacco and coffee. The grapes are dried in boxes for 4 months. Fermentation in stainless steel tanks with long contact with the skins; alolactic fermentation. The aging takes place for 24 months in wooden barrels, 12 months in stainless steel barrels and 24 months in the bottle
457. Amarone della Valpolicella DOCG Classico 81,50 €
“Vignetti Vallata di Marano” Giuseppe Campagnola – Veneto (Corvina & Rondinella)
 The hand-picked grapes dry in small baskets from September to December. During this time they lose 35-40% of their weight. Almost half of the wine is stored for 18 months in barrique barrels, the rest in larger oak barrels.
 Spicy aromas with powerful notes of cherries, bitter almonds and vanilla, velvety and spicy in the aftertaste.
458. Tenuta Frescobaldi di Castiglioni IGT 62,00 €
Tenuta di Castiglioni – Marchesi de'Frescobaldi - Toscana
 on the nose a fruity bouquet of blackberries, cherries, plum and strawberry; spicy notes of cocoa, tobacco, vanilla and cinnamon;
 warm, soft and well balanced on the palate with dense tannins that are well integrated into the structure; long and persistent finish with a hint of fruit
461. Montepulciano d'Abruzzo DOC 24,00 €
Tollo- Abruzzen
 Aroma of red fruits, harmonious and round on the palate; a hint of licorice in the finish
462. Negroamaro Puglia IGP "I Tratturi" 28,50 €
Cantine San Marzano – Apulien
 Dark purple wine with aromas of blackberry, blackcurrant and Thyme. Full-bodied with a long finish.

463. „Doppio Passo“ Primitivo Salento IGT 29,50 €

Casa Vinicola Botter - Apulien

impressively intense and full-bodied; a soft,

Full-bodied and exceptionally aromatic wine, reminiscent of blackberries and cherries and forest fruits and comes with an irresistible density of flavors

Prosecco/Sparkling wine^{10,9}

0,75 L

470. Prosecco Scavi & Ray D.O.C. 28,50 €

frizzante Veneto

474. Prosecco Scavi & Ray Rosé DOC 32,50 €

spumante

000. Chandon Garden Spritz 49,00 €

Champagner^{10,9}

480. Moët & Chandon 0,375l 66,50 €

481. Moët & Chandon 0,75l 121,00 €

482. Moët & Chandon Rose 0,75l 136,00 €

Spirits

Wodka 2cl

495. Alpha Noble Wodka 5,00 €

Herbs & Bitters 2cl

500. Ramazzotti 3,80 €

501. Averna 3,80 €

502. Fernet Branca 3,50 €

504. Campari 4cl 6,00 €

505. Jägermeister 3,50 €

Aquavits & Anis 2cl

510. Malteserkreuz Aquavit 4,50 €

511. Linie Aquavit 5,00 €

Rum 2cl

515. Havana Club 3J. 4,50 €

516. Havana Club 7J. 6,00 €

Long drinks

523. Tequila Sunrice 12,00 €

Sierra Tequila Silver, lemon juice, pomegranate syrup, orange juice

526. Wodka Lemon 11,00 €

527. Campari – Soda² 11,00 €

528. Campari – Orange² 11,00 €

529. Jim Beam Cola² 11,00 €

530. Jack Daniels Cola² 11,00 €

531. Hendricks Gin Tonic³ 12,00 €

532. Bacardi Cola² 11,00 €

Whisk(e)y

| | |
|--------------------------------------|------------|
| Irish | 2cl |
| 535. Jameson Standart | 5,00 € |
| 536. Tullamore Dew | 5,00 € |
| Scotch | 2cl |
| 542. Ballantines Finest ² | 5,00 € |
| 543. Chivas Regal 12J. ² | 6,00 € |
| 544. Glenlivet 12J. ² | 7,00 € |
| 545. Glenlivet 15J. ² | 7,50 € |
| 546. Glenlivet 18J. ² | 8,50 € |
| Bourbon / Tennessee | 2cl |
| 550. Jim Beam | 5,00 € |
| Tennessee | 2cl |
| 555. Jack Daniels | 6,00 € |
| Brandy & Cognac | 2cl |
| 560. Vecchia Romagna | 5,00 € |
| 561. Remy Martin VSOP | 6,00 € |
| 562. Hine Rare VSOP | 6,00 € |
| Grappa | 2cl |
| 570. Grappa | 4,50 € |
| 571. Grappa di Prosecco | 7,00 € |
| 572. Grappa di Chardonnay | 5,80 € |
| 573. Grappa di Moscato | 5,80 € |
| 574. Grappa di Barolo | 7,80 € |
| 000. Grappa di Barricata | 6,50 € |
| 576. Pascall Poire Williams | 5,00 € |
| Liköre | 2cl |
| 601. Baileys | 5,00 € |
| 603. Amaretto Bella Donna | 4,60 € |
| 605. Sambuca Molinari | 4,60 € |
| 611. Limoncello | 4,60 € |

We reserve the right to make changes!

Were you satisfied? Please take an Italian minute to rate us online!

Your Classico Italiano team

Additives

| | | | |
|-----------|--------------------------|-----------|--------------------|
| 1 | Flavour enhancers | 2 | Colouring |
| 3 | Quinine | 4 | Preservatives |
| 5 | Caffeine | 6 | antioxidant |
| 7 | Sweetener | 8 | Phenylalaninquelle |
| 9 | Blackened (Black olives) | 10 | Sulfite |
| 11 | waxed | | |

Allergens:

- | | |
|---|-------------------------|
| a. eggs; | b. Fish; |
| c. Crustaceans; | d. Milk; |
| e. Celery(Celeriac); | f. Sesame seeds; |
| g. Sulphur dioxide and Sulphite; | h. Peanuts; |
| i. glow-containing grain; | J. Lupin; |
| k. Bowl fruits; | I. Mustard; |
| m. Soy beans; | n. Molluscs |