PIZZERIA VERACE

NAPOLETANO®

TRATTORIA PARTENOPEA

O' MENÙ

C'VUO?
C'VUO?

Enjoy your meal!



THE BEST MEDICINE: WINE, COMPANY MEATBALLS AND COOKERY

Live an experience among the Neapolitan neighborhoods



SHARE AND TAG US

@Napoletanopizzeriatrattoria

SYMBOL INDICATING THE NEW DISHES

No separate checks! **ONLY ROMAN STYLE**

Cover and service 3€

All our dishes are homemade with **love and passion** for tradition, to guarantee you a **fresh and genuine** product every day

You can't finish your plate? **Jamme Jà!** Take the **doggy bag** home, for just 0,50€ per pack

Do you want to bring your own **pastry cake**? The cost of the service is 2€ per person. Remember the allergen list

NAPOLETANO®

PIZZERIA VERACE - TRATTORIA PARTENOPEA

EXPERIENCE

Our tasting menu is designed to give you an authentic Neapolitan experience, just like being in a family, where everything is shared in the middle of the table, savoring one dish after another, moment after moment of pure flavor.

MINIMUM FOR 4 PEOPLE | This menu is available only if ordered by all guests at the table



APPETIZERS

A' FRITTATINA(1,7,9,12)
The queen of Neapolitan street food, in its original version with bucatini pasta, white meat sauce, béchamel, peas, pepper, Parmigiano Reggiano, and basil

A' PARMIGGIAN(1,7)
Prepared following the traditional grandmother's recipe, with fried aubergines, tomato passata, fresh smoked provola, Parmigiano Reggiano, basil, and pepper

A' PURPETT RA NONNA(1,3,7)
The rustic flavor of classic meatballs meets the taste of Neapolitan Ragù and Parmigiano Reggiano. They are served on a crust of bread



FIRST COURSES

PASTA 3 P(1,7,9)
Mixed pasta with potatoes, fresh smoked provola cheese, Ariccia guanciale, pepper, Grana Padano, and a hint of red cherry tomatoes

A' GENOVES(1,7,9,12)
A slow and loving sauce: golden onion, beef and pork that cook for hours

O' RAUU'(1,3,9)
Gragnano fusillone with Neapolitan Ragù, prepared using the ancient traditional slow cooking method



DESSERTS

BABÀ TASTING
A trio of the most iconic Neapolitan dessert, served plain, with cream and with Nutella.



GLASS OF AGLIANICO OR FALANGHINA
Water (1 bottle for every 4 people)

45€ PER PERSON

APPETIZERS

OUR BEST SELLERS

THE CHEESEMAKER'S CORNER

A' BUFALA (7)	PDO buffalo mozzarella Campana 250g	8€
PROSCIUTTO E BUFALA (7)	Villani 18-month-old Parma Ham with PDO buffalo mozzarella Campana 250g	16€
O' TAGLIER (7,12) *Recommended for two*	Selection of buffalo mozzarella, burratina, cured meats, and cheeses from Campania, served with jam, Taggiasca olives, and fresh fruit	35€
A' FIGLIATA (7) PERFECT FOR INSTAGRAM *Recommended for four*	PDO buffalo dairy product from Campania stuffed with small pearls of milk, accompanied by Villani 18-month-old Parma Ham	37€

1KG OF TRUE HAPPINESS



APPETIZERS

A' BRUSCHETTA NAPOLETANO (1,7)	Homemade bread crouton with cherry tomatoes, buffalo stracciata, EVO oil, garlic, basil, and oregano (3 pcs)	9€
A' BRUSCHETT E MAR (1,7)	Homemade bread crouton with buffalo stracciata, Cetara anchovies, and crushed pistachios (3 pcs)	11€
E' COZZ (1,14) PEPPERED / MARINATED / SAUTÉED	Mussels served with croutons flavored with garlic, parsley, and chili pepper	16€
O' FIORE (3,9,14)*	Steamed Moroccan octopus served with mashed potatoes, lime-flavored mayonnaise, and crisp celery	18€
O' SAUTÉ MIST (1,2,14)	Seafood and shellfish sautéed in a pan with garlic, oil, chili pepper, and parsley, accompanied by flavored bread croutons. Simple, tasty, and fragrant with the scent of the sea	20€
AFFOGATO RE MAR (2,12,14)	Cuttlefish, squid, prawns, and octopus served with sautéed lupins	20€



A' BRUSCHETT E MAR

FRIED

A' MONTANARINA RO QUARTIER (1PC) (1,7,12)

Choose the one you like best

NOT AVAILABLE ON SUNDAY LUNCH

Fried Neapolitan pizzella proposed in three different versions: **4,5€**

- Neapolitan Ragù, Grana Padano, and basil
- Ricotta cheese, pepper, mortadella, and crushed pistachios
- Fresh tomato, Provolone del Monaco, and basil



A' MONTANARINA SPECIAL

A' GENOVES: Golden onion, beef, and pork **5€**

A' FRITTATINA (1,7,9,12)

#ITSADDICTIVE

The queen of Neapolitan street food, in the original version with bucatini, white meat sauce, béchamel, peas, pepper, Parmigiano Reggiano, and basil **5€**

A' FRITTATINA RO MAESTRO (1,7)

#ITSADDICTIVE

THIS MONTH'S SPECIAL: **WITH SAUSAGE AND FRIARIELLI** **5€**

O' CUOPP E MAR (1,4)

Crispy fried Mediterranean anchovies **10€**

O' CUOPP E TERRA (1,7,9,12) (OF OUR PRODUCTION)

PERFECT FOR INSTAGRAM

Fried dough balls, polenta, arancini, potato, and vegetable croquettes **12€**

O' TRIS MONTANARE (1,7,12)

NOT AVAILABLE ON SUNDAY LUNCH

Don't know what to choose?
TRY A MIX OF OUR FLAVOURS **12€**

*excluding A' Montanarina Special

L'ORO DI NAPOLI 39€

Recommended for four

A tribute to Neapolitan tradition in a dish that encompasses the best of home cooking:
-1 classic frittatina
-1 frittatina ro maestro
-4 golden croquettes
-4 arancini
-3 fragrant montanarine
-irresistible zeppoline
-Neapolitan scagnuzzielli

HOMEMADE WITH LOVE



FIRST COURSES

AGLIO E UOGLIE *IN OUR OWN WAY* (1,7,8) NOT AVAILABLE ON SUNDAY LUNCH	Gragnano spaghetti with garlic, EVO oil, chili pepper, Grana Padano, Neapolitan tarallo, and cherry tomato sauce	15€
PASTA 3 P (1,7,9)	Mixed pasta with potatoes, fresh smoked provola cheese, Ariccia guanciale, pepper, Grana Padano, and a hint of red cherry tomatoes	16€
A' GENOVES (1,7,9,12)	A sauce slow-cooked with love: golden onion, beef and pork that cook for hours	16€
O' RAUU' (1,3,9)	Gragnano fusillone with Neapolitan Ragù, prepared using the ancient traditional slow cooking method	16€
A' PARTENOPE (1,2,12,14)	Potato gnocchi with calamari, prawns, fresh datterini tomatoes, prawn bisque, garlic, parsley and a light note of chilli pepper	21€
O' SCIALATIELLO RO SCOGLIO (1,2,12,14)	Fresh pasta served with seafood and shellfish, fresh cherry tomato sauce, garlic, parsley, and a hint of chili pepper	24€
A' VONGOLA MARE CHIARO (1,12,14)	Gragnano linguine with clams, fresh blanched datterino tomatoes, garlic, parsley, and a hint of chili pepper	25€

A' VONGOLA MARE CHIARO



The dish may vary based on the daily availability of the fresh fish

SECOND COURSES

A' PARMIGGIAN (1,7)	Prepared following the traditional grandmother's recipe, with fried aubergines, tomato passata, fresh smoked provola, Parmigiano Reggiano, basil, and pepper	13€
A' PURPETT RA NONNA (1,3,7) PERFECT FOR INSTAGRAM	The rustic flavor of classic meatballs meets the taste of Neapolitan Ragù and Parmigiano Reggiano. They are served on a crust of bread	14€
A' TAGLIATA	Grilled roast beef with Maldon salt served with rocket, datterini, and Parmigiano Reggiano shavings	23€
A' LICCIA (4)	Mediterranean-style amberjack with a sauté of tricolor Datterino tomatoes, capers, olives, and extra virgin olive oil	25€
A' PINN GIALL (4)	Grilled tuna steak served with fresh avocado, and red cherry tomato salad	26€
O' CROSTACEO REALE (2)	Grilled Argentinian prawns, and imperial scampi	28€

O' CROSTACEO REALE





SIDE DISHES

SALAD AND TOMATOES	5€
FRENCH FRIES	5€
GRILLED VEGETABLES	5€
FRIARIELLI with a light chili note	6€

FRIED SEAFOOD

O' BACCALA' (1,4)* NOT AVAILABLE ON SUNDAY LUNCH	Fried salted cod served with chef's potato chips	18€
A' FRITTURINA (1,2,14)*	Squid and prawns served with potato chips	21€
O' FRITT DEL RÈ (1,2,4,14)*	Squid, prawns, anchovies, salted cod served with potato chips	23€
A' FRITTURA REALE (1,2,4,14)* NOT AVAILABLE ON SUNDAY LUNCH *Recommended for four people*	Prawns, squid, salted cod, anchovies and king prawns, served with potato chips	110€

PERFECT FOR INSTAGRAM

Guaglio C'sta indo o' mar
(there is the whole sea inside)




GUAGLIÒ
Un giorno
all'improvviso

THE VERY SPECIAL ONES

THE SPECIAL AND VERY SPECIAL PIZZAS HAVE BEEN STUDIED BY OUR MASTER PIZZA MAKER, BALANCING TASTES AND FLAVORS. FOR THIS REASON THEY CANNOT BE CHANGED WITH THE ADDITION OF INGREDIENTS

A' CARCIOFINA (1,7)
Fior di latte from the Monti Lattari, crispy bacon, artichokes, pecorino cream, and pepper — 14€

A' SIGNOR PURPETT (1,7,12) PERFECT FOR INSTAGRAM
Neapolitan Ragù, meatballs, buffalo mozzarella, a burratina in the center, basil, and pecorino fondue — 16€

A' TARALLINA (1,7,8,12)
Stuffed crust with ricotta, fior di latte from Monti Lattari, salami, crumbled Neapolitan tarallo, and a burratina in the center — 16€

A' CRUDO E SAMBA (1,7) 16€
Mix of yellow and red cherry tomatoes, 18-month Parma ham, stracciata di bufala campana DOP, Sorrento lemon zest, basil and EVO oil



A' ZUCCOTTA (1,7,8)
Pumpkin cream, provola, on the way out pepper, crunchy speck and sprinkled with Neapolitan tarallo — 16€

A' AMATRICIANA (1,7)
Double tomato, Tropea onions, crispy guanciale, and pecorino — 16€

A' CALAMAR (1,7,14)
La Torrente peeled tomatoes, fior di latte from Monti Lattari, and fried squid — 17€

A' CALABRA 2.0 (1,7)
Smoked provola, porcini mushrooms, crispy guanciale, Tropea onion, and Spilinga 'nduja — 18€

ORDER YOUR PIZZA RUOTA DI CARRO

Traditional Neapolitan pizza very large over 30 cm, which often comes off the plate, with a low and almost absent crust

MARGHERITA AND MARINARA +2,5€ | THE OTHER PIZZAS +4€

Not available for the pizza A' PESCATOR



OUR DOUGH, MADE WITH SOURDOUGH, RIPES FOR AT LEAST 36 HOURS TO ENSURE GREATER LIGHTNESS

GLUTEN FREE BASE +3 LACTOSE FREE MOZZARELLA +2.5

Our pizza is made with care and passion.
It may have small imperfections that make it even more authentic and genuine.

A' PESCATOR

Sea and more sea, for a unique and rich pizza that will leave you speechless, prepared first in the oven with La Torrente tomato, fior di latte from Monti Lattari and octopus and then topped with a sauté of seafood, squid, prawn, scampi, oil flavoured with garlic and parsley (1,2,7,12,14)*

24€

TAKE A PICTURE!



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A' CARBONARA (1,3,7)	Fior di latte from Monti Lattari, crispy bacon, carbonara cream, and pecorino	13€
O' GAMBERO (1,2,7)	La Torrente peeled tomatoes, fior di latte from Monti Lattari, DOP Zola, and prawn tails	13€
A' PARMIGGIAN 2.0 (1,7)	La Torrente peeled tomatoes, fior di latte from Monti Lattari, and aubergine parmigiana cooked according to ancient tradition	13€
A' FIOCCO (1,7)	Fior di latte from Monti Lattari, homemade potato croquettes, and cooked ham	14€
A' SCARPARIELLO (1,7)	Homemade cherry tomato sauce, buffalo mozzarella from Campania, Parma raw ham from the Villani salami factory	14€
A' SFIZIOSA (1,7,8) PERFECT FOR INSTAGRAM	Fior di latte from Monti Lattari, mortadella, a burratina in the center, ricotta mousse, cream, and chopped pistachios	14€
O' TRICOLORE (1,7)	Fior di latte from Monti Lattari, Parma raw ham, rocket, cherry tomatoes, and parmesan flakes	14€
A' TROPEA GIALLA (1,4,7)	Fior di latte from Monti Lattari, yellow cherry tomatoes, tuna fillets, and Tropea onion	14€
CAPPELLO DI TOTÒ (1,7,12)*	Ricotta stuffed crust, Neapolitan Ragù, buffalo mozzarella, and burrata in the center	14€

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THE CLASSICS

A' MARINARA (1)	Tomato, garlic, oregano, and EVO oil	7€
A' REGINA MARGHERITA (1,7) PERFECT FOR INSTAGRAM	La Torrente peeled tomatoes, fior di latte from Monti Lattari, basil, and EVO oil	8€
A' DIAVOLA (1,7)	La Torrente peeled tomatoes, fior di latte from Monti Lattari, and pepperoni	9€
JAMM BELL (1,7)	La Torrente peeled tomatoes, fior di latte from Monti Lattari, provola, pepper, basil, and EVO oil	9€
A' NAPOLI (1,4,7)	La Torrente peeled tomatoes, fior di latte from Monti Lattari, and fillets of anchovies	10€
O' SCUGNIZZO (1,7)	Fior di latte from Monti Lattari, würstel and fries	11€
A' BUFALINA (1,7)	La Torrente peeled tomatoes, buffalo mozzarella, basil, and EVO oil	11€
A' CAPRICCIOSA (1,7)	Organic peeled tomatoes, fior di latte from Monti Lattari, cooked ham, mushrooms, olives, and artichokes	11€
O' FILETT (1,7)	Buffalo mozzarella, red cherry tomatoes, basil, and EVO oil	11€
ORTOLANA (1,7)	Fior di latte from Monti Lattari, grilled vegetables: zucchini, aubergines, and peppers	11€
A' 4 FORMAGGI (1,7)	Fior di latte from Monti Lattari, DOP Zola, buffalo ricotta, and tomino	12€
A' PUZZONA (1,7)	La Torrente peeled tomatoes, fior di latte from Monti Lattari, DOP Zola, Neapolitan sausage, and red Tropea onion	12€
A' SASICC E FRIARIELL (1,7)*	Fior di latte from Monti Lattari, provola, Neapolitan sausage, friarielli, and EVO oil	12€

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MARGHERITA AND MARINARA +2,5€ | THE OTHER PIZZAS +4€

Not available for the pizza A' PESCATOR



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THE CLASSICS
O' CALZON

CLASSICO (1,7,12) — La Torrente peeled tomatoes, fior di latte from Monti Lattari, ricotta, Napoli salami, and pepper — 10€

O' FARCIT (1,7) — La Torrente peeled tomatoes, fior di latte from Monti Lattari, cooked ham, champignon mushrooms, and olives — 11€

A' PIZZ FRITT

CLASSICA (1,7) — Tomato and mozzarella — 10€

FARCITA (1,7) — Tomato, provola, Neapolitan cicoli, ricotta, and pepper — 11€

SPECIAL FRIED PIZZAS

NOT INCLUDED IN THE SPACCANAPOLI MENU

A' PARIGINA (1,7) — Fresh smoked provola, traditional eggplant parmigiana, and cooked ham — 16€

A' PONTICELL (1,7) — Fior di latte from the Monti Lattari, sausage, baked potatoes, and Spilinga 'nduja — 16€

A' MANFREDI (1,7,12) — 16€

Fried pizza filled with Ragù, ricotta, provola cheese and black pepper



GLUTEN FREE BASE +3 LACTOSE-FREE MOZZARELLA +2.5

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MA FAMME MAGNA'
A' PIZZA FRITTA







NAPOLETANO
PIZZERIA VERACE
TRATTORIA PARTENOPEA

BUY THE SPECIALTIES *from Naples*





EXTRA VIRGIN OLIVE OIL 100% ITALIAN 13€

MELONCELLO CREAM 16€

LIMONCELLO 16€

MELANNURCA LIQUEUR 16€

MINI RUM BABÀ 16€

NAPOLETANO T-SHIRT 15€

CRAFTS OF SAN GREGORIO ARMENO

For more information, please contact the cashier





DESSERTS

HANDMADE PRODUCTION OF THE HOME

O' SORBETTO (7)*	Sorbet flavored with Sorrento lemons	5€
A' PASTIER (1,3,7)	Traditional Neapolitan dessert, prepared with a shortcrust pastry base filled with ricotta, cooked wheat, eggs, and candied fruit, with a delicate orange blossom aroma	8€
O' TIRAMISU' (1,3,7)	Spoon dessert made with ladyfingers soaked in coffee and covered with mascarpone cream	8€
O' BABA' (1,3,7)	Classic Neapolitan sponge cake soaked in rum MAKE IT FOOD PORN WITH THE ADDITION OF nutella SAUCE +1€	8€
O' TORTINO CAPRESE (3,7)	Served on a velvety milk and vanilla cream sauce	9€
A' PANNACOTT (7)	Strawberry / Berries / Pistachio / Caramel / nutella Sauce	9€
O' CHEESECAKE (1,7)	Strawberry / Berries / Pistachio / Caramel / nutella Sauce	9€
A' DELIZIA AL LIMONE (1,7)*	Traditional Amalfi Coast lemon dessert **Production Sal de Riso**	9€
O' BABA' CA CREMM (1,3,7)	With custard cream and berries MAKE IT FOOD PORN WITH THE ADDITION OF nutella +1€	9€



FROM THE BAR

WATER 0,75		3€
SOFT DRINKS	Coca-Cola, Sprite, Fanta, Coca-Cola Zero, Peach Iced Tea, Lemon Iced Tea, Chinotto, Schweppes, Lemonsoda	4€
RED BULL		5€
NEAPOLITAN BLEND COFFEE ADD A SHOT OF LIQUOR + 1,5€	KIMBO il Caffè di Napoli	2€
GINSENG COFFEE		SMALL 3€ LARGE 4,5€
BARLEY COFFEE		SMALL 3€ LARGE 4,5€
DECAF COFFEE		2,5€
DOUBLE ESPRESSO		3,5€

WHILE WAITING... NEAPOLITAN APERITIF

CRODINO		4€
CAMPARI SODA		5€
MARTINI	White, Red, Dry	5€
SPARKLING SPRITZ	Prosecco	6€
STILL SPRITZ	Falanghina	6€
VENTURO SPRITZ		6€
CAMPARI SPRITZ		6€
NEGRONI/SBAGLIATO/AMERICANO		7€



FROM THE BAR
BITTERS AND LIQUEURS

GRAPPE

GRAPPA MANGILLI Bianca	5€	GRAPPA POLI Bianca	6€	GRAPPA MARZADRO GIARE GEWÜRZTRAMINER Gialla	8,5€
GRAPPA MANGILLI Barricata	5,5€	GRAPPA POLI Barricata	6,5€		
GRAPPA NONINO Bianca	6€	GRAPPA MARZADRO DICIOTTO LUNE Barricata	7€	GRAPPA MARZADRO GIARE AMARONE Barricata	9€

BITTERS — 5€

AMARO DEL CAPO	BRAULIO	AVERNA
SILANO	FERNET BRANCA	JÄGERMEISTER
NERONE	FERNET BRANCAMENTA	VECCHIA ROMAGNA

SPECIAL BITTERS

JEFFERSON	7€	AMARO DEL CAPO RISERVA	8€

LIQUEURS — 5€

MELONCELLO	LIQUIRIZIA	DISARONNO
LIMONCELLO	BAILEYS	STREGA
MIRTO	SAMBUCA	MELANNURCA
PISTACCHIELLO		



FROM THE BAR
DRINK

GIN TONIC — 8€
"Fever Tree Premium Indian"

GORDON'S | TANQUERAY | BOMBAY SAPPHIRE

SPECIAL GIN TONIC — 12€
"Fever Tree Premium Indian"

MALFY POMPELMO ROSA | HENDRICK'S | MARTIN MILLER'S

FIFTY POUNDS | MARE

RUM AND COLA
Pampero Añejo / Havana Club Añejo — 8€

SPECIAL RUM

BARCELÓ IMPERIAL 9€ | DIPLOMÁTICO 10€ | ZACAPA 23 YEARS 12€

WHISKY AND COLA
Jack Daniel's / Bushmills — 8€

SPECIAL WHISKY

LAPHROAIG / TENJAKU / MONKEY SHOULDER 10€ | OBAN 14 YEARS 12€

VODKA DRINK
Tonic / Lemon / Red Bull — 8€

VODKA — 5€

MOSKOVSKAYA | FRUITY PEACH VODKA

TEQUILA — 5€

CLASSIC JOSÉ CUERVO | GOLD TISCAZ


beata ignioranza
— american pale ale
un'altro
ciliege
4%
0,33

ORSO VERDE BREWERY

DRAFT BEERS

ON DRAFT 40 cl

RITA	4,8% (Blonde - Hell)	6€
EDENBLANCHE	5% (Blanche)	6,5€
FEVER IPA	6% (Hoppy - Ipa)	6,5€
ENZO	6% (Strong blonde - Bock)	6,5€

LE NOSTRE BIRRE ARTIGIANALI

IN LATTINA 33 cl

BACKDOOR BITTER	5% (Red - Extra special bitter)	6€
BEATA IGNIORANZA	4% (Hoppy - Ipa)	6€
VERTIGO	7% (Blonde Double Malt Beer - Heller bock)	6€
KATZENBRAU	4,8% (Blonde - Pils)	6€
REBELDE	7,5% (Red - American red ale)	6€
TRUE	8,5% (Hoppy - Double Ipa)	6€
UNCLE DOG	4% (Hoppy - American wheat)	6€
L.A.	1,8% (Blonde - Low alcohol)	6€
DNA	4% (Gluten free - Pacific ale)	6€

CORONA ZERO	(Nonalcoholic beer)	6€

WINES

375 ml BOTTLES



FALANCHINA DEL SANNIO DOC 13€
(La Fortezza - Campania)



AGLIANICO SANNIO DOC 13€
(La Fortezza - Campania)

WHITE WINES



FALANCHINA IGT BENEVENTANO 20€
(La Fortezza - Campania)
ALSO BY THE GLASS 5€

GRECO SANNIO DOC 21€
(La Guardiense - Campania)

FIANO SANNIO DOC 21€
(La Guardiense - Campania)

FRIULANO DOC 22€
(Azienda agricola Alturis - Friuli Venezia Giulia)

TRAMINER 22€
(Azienda agricola Alturis - Friuli Venezia Giulia)

VERMENTINO DI GALLURA D.O.C.G. 23€
(La Neula - Sardegna)

LUGANA DOC 27€
(Cà dei Frati - Lombardia)

PINOT GRIGIO DOCG 39€
(Felluga - Friuli Venezia Giulia)

RED WINES



AGLIANICO DEL TABURNO DOCG 20€
(La Fortezza - Campania)
ALSO BY THE GLASS 5€

CAMPOLONGO BARBERA D'ASTI SUPERIORE 21€
(Cascina Vèngore - Piemonte)

PIEDIROSSO DOC 22€
(La Guardiense - Campania)

OTELLO LAMBRUSCO 24€
(Cantine Ceci - Emilia Romagna)

BARBERA FRIZZANTE DOC – LA MONELLA 25€
(Braida Giacomo Bologna - Piemonte)

VALPOLICELLA SUP. RIPASSO 30€
(Az.agr. Monte del Fra - Veneto)

RONCHEDONE ROSSO 37€
(Cà dei Frati - Lombardia)

ROSSO DI MONTALCINO DOC 40€
(La Gerla - Toscana)

AMARONE CASTAGNEDI DOCG 69€
(Tenuta Sant'Antonio - Veneto)

BRUNELLO DI MONTALCINO DOCG 82€
(La Gerla - Toscana)

SPARKLING WINES



MARSURET PROSECCO DOC FRIZZANTE 21€
(Marsuret - Veneto)
ALSO BY THE GLASS 5€

CUVÉE VITTORIA 20€
(Casa Coller - Puglia)

L'ORO DEL MARCHESE 22€
(Best sparkling wine Charmat of Italy)

MARSURET ROSE' BRUT 23€
(Marsuret - Veneto)

DIRUPO PROSECCO EXTRA DRY VALDOBBIADENE DOCG 24€
(Andreola - Veneto)

FRANCIACORTA DOCG CUVÉE STORICA '61 STATEN 48€
(Berlucchi - Lombardia)

FERRARI MAXIMUM BRUT – BLANC DE BLANCS 51€
(Ferrari - Trentino)

FRANCIACORTA DOCG ALMA GRAN CUVÉE 69€
(Bellavista - Lombardia)

FRANCIACORTA DOCG PRESTIGE 72€
(Cà del Bosco - Lombardia)

ROSÉ WINES

MJERE ROSATO DEL SALENTO 30€
(Calò Michele e figli - Puglia)

DESSERT WINES

MOSCATO D'ASTI DOCG 20€
(Dante Rivetti - Piemonte)

PASSITO DI PANTELLERIA 40€
(Pellegrino - Sicilia)

CHAMPAGNE

CHAMPAGNE PREMIER CRU 82€
(Guy Larmandier - Francia)



ALLERGENS

1	CEREALS CONTAINING GLUTEN
2	CRUSTACEANS
3	EGGS
4	FISH
5	PEANUTS
6	SOY
7	MILK AND DERIVED PRODUCTS
8	NUTS
9	CELERY
10	MUSTARD
11	SESAME SEEDS
12	SULFUR DIOXIDE AND SULFITES
13	LUPINS
14	MOLLUSCS

Where you find this symbol * there may be frozen product

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