

pizza

menu



MARDIGNON
PIZZA & CUCINA

SUMMER PIZZA

MORTADELLA, SQUACQUERONE & PISTACCHIO

squacquerone di Romagna PDO cheese, mortadella classica Presidio Slow Food, pistacchio grain

9.00 €

CRUDO, SQUACQUERONE & FICHI •

squacquerone di Romagna PDO cheese, Parma ham 24 months, fresh figs

10.50 €

GORGONZOLA, SPECK & FICHI •

fiordilatte cheese, gorgonzola PDO cheese, speck alto adige PGI, fresh figs

10.50 €

AFFUMICATA •

squacquerone di Romagna PDO cheese, salmon, courgettes

11.00 €

TERRA & MARE •

fiordilatte cheese, basil pesto, feta cheese, baby plum tomatoes, prawn tails

11.00 €

organic yeast-free: +1.00€, organic neapolitan pizza: +1.00€,
organic whole multigrain: +1.00€, battuta pizza: +4.00€, cover charge: 2.50€

- **Also available gluten free. Please ask your waiter +2.50€**



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PIZZA MARGHERITA... our own way

La CLASSICA •

bio tomato sauce, fiordilatte cheese, EVO oil flavored with basil, basil

6.00 €

con impasto ALLA NAPOLETANA

San Marzano tomato sauce PDO, fiordilatte cheese, EVO oil flavored with basil, basil

7.00 €

SAPORITA •

bio tomato sauce, fiordilatte cheese, Grana Padano PDO cheese, EVO oil flavored with basil, basil

7.50 €

CONFIT •

bio tomato sauce, fiordilatte cheese, baby plum tomatoes confit, EVO oil flavored with basil, basil

8.00 €

di BUFALA •

bio tomato sauce, buffalo mozzarella cheese, EVO oil flavored with basil, basil

8.50 €

BUFALINA •

bio tomato sauce, buffalo mozzarella cheese after cooking, EVO oil flavored with basil, basil

8.50 €

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TRADITIONAL PIZZA

BRIE & SPECK •

bio tomato sauce, fiordilatte cheese, brie cheese, speck alto adige PGI 9.00 €

CAPRICCIOSA •

bio tomato sauce, fiordilatte cheese, ham steak after cooking, champignon mushrooms, artichokes 9.00 €

GORGONZOLA & SPECK •

bio tomato sauce, fiordilatte cheese, gorgonzola PDO cheese, speck alto adige PGI 9.00 €

NAPOLETANA •

bio tomato sauce, fiordilatte cheese, garlic, capers, anchovies, oregano 9.00 €

PARMA •

bio tomato sauce, fiordilatte cheese, Parma ham 24 months 9.00 €

PATATE & SALSICCIA

bio tomato sauce, fiordilatte cheese, baked potatoes, sausage 8.50 €

PATATOSA •

bio tomato sauce, fiordilatte cheese, fries 8.50 €

PORCHETTA •

bio tomato sauce, fiordilatte cheese, porchetta 8.00 €

PROSCIUTTO & FUNGHI •

bio tomato sauce, fiordilatte cheese, ham steak after cooking, champignon mushrooms 8.50 €

QUATTRO FORMAGGI •

bio tomato sauce, fiordilatte cheese, asiago PDO cheese, gorgonzola PDO cheese, Grana Padano PDO cheese 9.00 €

QUATTRO STAGIONI •

bio tomato sauce, fiordilatte cheese, ham steak after cooking, champignon mushrooms, artichokes 9.00 €

ROMANA •

bio tomato sauce, fiordilatte cheese, anchovies 8.00 €

SICILIANA

bio tomato sauce, fiordilatte cheese, anchovies, capers, Kalamata black olives 9.50 €

TONNO & CIPOLLA •

bio tomato sauce, fiordilatte cheese, tuna, onions 9.00 €

VERDURE •

bio tomato sauce, fiordilatte cheese, aubergines, peppers, courgettes 9.00 €

ESTIVA •

fiordilatte cheese, baby plum tomatoes, EVO oil flavored with basil, basil 8.00 €

SAN LORENZO •

fiordilatte cheese, broccoli rabe, sausage 8.50 €

SORRENTINA •

fiordilatte cheese, provola cheese, baby plum tomatoes, arugula salad 9.50 €

SPECIAL PIZZA

BUONGUSTAIA • bio tomato sauce, fiordilatte cheese, aubergines, brie, porcini mushrooms, speck alto adige PGI	10.50 €
CANTABRICO • bio tomato sauce, fiordilatte cheese, Cantabrian anchovies	10.50 €
CANTABRICO & BURRATA • bio tomato sauce, fiordilatte cheese, Cantabrian anchovies, burrata pugliese cheese	13.50 €
CAVALLINA • bio tomato sauce, fiordilatte cheese, arugula salad, Grana padano PDO cheese flakes, baby plum tomatoes, salt-cured smoked horse thigh meat	10.50 €
D.O.C • bio tomato sauce, buffalo mozzarella cheese after cooking, baby plum tomatoes, Parma ham 24 months	12.00 €
EMILIANA • bio tomato sauce, fiordilatte cheese, gorgonzola PDO cheese, arugula salad, walnuts	9.50 €
FRUTTI DI MARE • bio tomato sauce, fiordilatte cheese, seafood, mussels, clams	11.00 €
GRECA • bio tomato sauce, fiordilatte cheese, baby plum tomatoes, Kalamata black olives, feta cheese	10.00 €
GUSTOSA • bio tomato sauce, fiordilatte cheese, porcini mushrooms, prawn tails	10.00 €
MARDIGNON bio tomato sauce, fiordilatte cheese, porcini mushrooms, asiago PDO cheese, sausage, baby plum tomatoes	10.50 €
MONTANARA bio tomato sauce, fiordilatte cheese, morlacco del grappa cheese, bastardo del grappa cheese, sausage	9.50 €
PARMA & BURRATA • bio tomato sauce, fiordilatte cheese, Parma ham 24 months, burrata pugliese cheese	12.50 €
PARMIGIANA • bio tomato sauce, fiordilatte cheese, ham steak after cooking, aubergines, Grana padano PDO cheese flakes, asiago PDO cheese	10.50 €
PREALPINA • bio tomato sauce, fiordilatte cheese, bastardo del grappa cheese, speck alto adige PGI	9.00 €
TRICOLORE • bio tomato sauce, fiordilatte cheese, buffalo mozzarella cheese after cooking, baby plum tomatoes confit, basil pesto	11.50 €
VALTELLINA • bio tomato sauce, fiordilatte cheese, bresaola, arugula salad, Grana padano PDO cheese flakes	10.50 €

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DRAFT BEER



Bionda Pils 4.9% vol. K. Weissenhofer - Germania
cl 30 = 3.00 € / cl 50 = 5.00 €



Rossa Bock 7.5% vol. G. Menabrea & Figli - Italia
cl 30 = 4.00 € / cl 40 = 5.00 €



Hefe Weissbier 5.4% vol. Weihenstephan - Germania
cl 30 = 3.00 € / cl 50 = 5.00 €

BOTTLE BEER



Analcolica 0.3% vol. Beck's - Germania
cl 33 = 4.00 €



Daura Gluten Free 5.4% vol. SA Damm - Spagna
cl 33 = 4.00 €



New England IPA Fantasma 6.5% vol. Magic Rock - Gran Bretagna
cl 33 = 5.50 €



Blanche Witheer 5% vol. Scheldebrouwerij - Belgio
cl 33 = 4.50 €



Rossa Kloster Sud 5.4% vol. K.Weissenhofer - Germania
cl 50 = 5.00 €



Kellerbier - 4.9% vol. Ayinger - Germania
cl 50 = 5.00 €



Weizenbock Vitus 7.7% vol. Weihenstephan - Germania
cl 50 = 6.00 €



Helles Glocken Hell 5% vol. K.Weissenhofer - Germania
cl 50 = 5.00 €



Session Neipa Ten Years Old 4.2% vol. Birrificio Rurale - Italia
cl 40 = 6.50 €



Oppale 5.5% vol. 32 Via dei Birrai - Pederobba (TV)
cl 75 = 14.50 €



Curmi 5.8% vol. 32 Via dei Birrai - Pederobba (TV)
cl 75 = 14.50 €



Admiral 6.3% vol. 32 Via dei Birrai - Pederobba (TV)
cl 75 = 14.50 €



Nebra 8% vol. 32 Via dei Birrai - Pederobba (TV)
cl 75 = 14.50 €



Audace 8.4% vol. 32 Via dei Birrai - Pederobba (TV)
cl 75 = 14.50 €

Let our **cuisine**
delight your palate.
Now also **gluten free.**



STARTERS



VEGAN DISHES

Tempura of zucchini flowers with mousse flavored with herbs •	8.00 €
Summer Gazpacho •	8.00 €

MEAT DISHES

“Valdostana” beef carpaccio	10.00 €
Beef tartare with mustard sauce, Parmesan cheese flakes and crostini	9.00 €
Platter of assorted cured meats and burrata pugliese fresh cheese with rosemary focaccia bread • <i>(for 2 people)</i>	20.00 €

SEAFOOD DISHES

Fried sardines with pecorino sheep’s milk cheese filling and lemon mayonnaise sauce •	8.00 €
Peppered mussels •	8.00 €
Raw langoustines •	12.50 €
Tuna tartare •	10.50 €
Warm octopus salad with celery, baby plum tomatoes and Kalamata olives •	11.50 €
Seafood house platter <i>(for 2 people)</i> • <i>2 scallops, 2 langoustines, seafood salad with octopus, mussels, clams, swordfish and salmon carpaccio</i>	21.00 €
Raw Seafood house platter <i>(per 2 persone)</i> • <i>2 scallops, 4 langoustines, tuna tartare, sea bass carpaccio, marinated salmon carpaccio</i>	28.00 €

• **Also available gluten free. Please ask your waiter (from 0€ to +1.50€)**



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FIRST COURSES



VEGAN DISHES

Peas cream with dried cherry tomatoes and mint • 9.00 €

Black rice with assorted vegetables • 9.00 €

MEAT DISHES

Buckwheat crepes stuffed with scamorza cheese and courgettes 9.00 €

House gnocchi with leeks and Asiago cheese 9.00 €

Spaghetti alla gricia • 9.00 €
pasta with black pepper, pecorino cheese, pig cheek

SEAFOOD DISHES

Bronze-drawn spaghetti with garlic, oil, chili and tuna tartare •  11.00 €

House gnocchi with baby plum tomatoes and langoustines 11.00 €

Paccheri (pasta) with red mullet, squid and capers • 11.00 €

Bavette (pasta) with clam sauce •  12.00 €

Bronze-drawn spaghetti with shellfish sauce •  12.00 €

 slightly spicy

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MAIN COURSES

VEGAN DISHES

- Vegetable burger with grilled vegetables and sesame bread • 13.00 €
- Chickpeas salad with black rice • 13.00 €

MEAT DISHES

- Beef hamburger with bun, bacon, egg, Asiago cheese and chips 13.00 €
- Veal chop (*elephant ear approx. 500 g*) with chips 17.00 €
- Cube roll strips (*approx. 250 g*) • 14.00 €
- Beef ribs with BBQ sauce (*slow cooking*) • 14.00 €
- Curry chicken and black rice • 13.00 €

SEAFOOD DISHES

- Tuna strips with pistachio (*approx. 220 g*) • 14.50 €
- Salmon steak on pea cream • 14.00 €
- Fried seafood platter with fried vegetables and boiled cornmeal • 12.50 €
- Oven-baked bass with potatoes and baby plum tomatoes • 17.00 €
- Grilled seafood platter • 15.00 €
bass fillet, sea bream fillet, 2 king prawns, prawn and calamari skewer

SIDE DISHES

- Mixed/green salad • 3.50 €
- Roast potatoes 3.50 €
- Chips • 3.50 €
- Grilled vegetables • 3.50 €
- Spinach • 3.50 €

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CHILDREN'S MENU

House gnocchi with tomato dressing / minced beef sauce	6.50 €
Penne (pasta) with tomato dressing • / minced beef sauce •	6.50 €
Vienna sausage and chips •	7.50 €
Chicken chop and chips	7.50 €
Beef hamburger and chips	7.50 €
Grilled chicken breast and chips •	7.50 €

LARGE SALADS



CABBAGE & AVOCADO SALAD • Green salad, red cabbage, baby plum tomatoes, oilseeds, avocado, avocado sauce	10.00 €
CAESAR SALAD • Green salad, grilled chicken breast, Grana Padano cheese flakes	10.00 €
COBB SALAD • Green salad, baby plum tomatoes, grilled chicken breast, hard-boiled egg, bacon, Kalamata olives, gorgonzola cheese	11.00 €
TUNA SALAD • Green salad, rocket, tuna in olive oil, baby plum tomatoes, onions, hard-boiled egg, capers	10.50 €
PARMA HAM SALAD • Green salad, buffalo mozzarella cheese, baby plum tomatoes, Parma ham 24 months, basil pesto	11.00 €

Gluten free bread: 1.50€

Cover charge: 2.00€

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HOUSE WINES

Serena Veneto Bianco "To", Vinicola Serena, Veneto - 12% vol. (al bicchiere)	2.00 €
Serena Veneto Bianco "To", Vinicola Serena, Veneto - 12% vol. (0.25 L)	2.50 €
Serena Veneto Bianco "To", Vinicola Serena, Veneto - 12% vol. (0.50 L)	5.00 €
Malbec, Vitivinicola Borga, Veneto - 11,5 % vol. (al bicchiere)	2.00 €
Malbec, Vitivinicola Borga, Veneto - 11,5 % vol. (0.25 L)	2.50 €
Malbec, Vitivinicola Borga, Veneto - 11,5 % vol. (0.50 L)	5.00 €
Extra Dry Gran Cuvè "Terra Serena", Vinicola Serena, Veneto - 11% vol. (al bicchiere)	2.00 €
Extra Dry Gran Cuvè "Terra Serena", Vinicola Serena, Veneto - 11% vol. (0.25 L)	3.50 €
Extra Dry Gran Cuvè "Terra Serena", Vinicola Serena, Veneto - 11% vol. (0.50 L)	7.00 €
Lugana DOP "Prestige", Cà Maiol, Lombardia - 13% vol. (al bicchiere)	2.80 €
Lugana DOP "Prestige", Cà Maiol, Lombardia - 13% vol. (0.25 L)	6.00 €
Pinot Nero, Maculan, Veneto - 13.5% vol. (al bicchiere)	2.80 €
Pinot Nero, Maculan, Veneto - 13.5% vol. (0.25 L)	6.00 €

DRINKS

Acqua naturale 0.75 L	2.50 €
Acqua naturale bicchiere 0.25 L	1.00 €
Acqua gassata 0.75 L	2.50 €
Acqua gassata bicchiere 0.25 L	1.00 €
Coca Cola grande	3.80 €
Coca Cola piccola	2.50 €
Bibite in lattina	2.50 €

TEA AND COFFEE

Caffè	1.20 €
Caffè americano	1.60 €
Caffè corretto	1.90 €
Caffè doppio	2.20 €
Caffè macchiato	1.30 €
Caffè d'orzo	1.50 €
Cappuccino	1.60 €
Decaffeinato	1.40 €
Macchiatone	1.60 €
The caldo	2.00 €
Infusi, tisane e camomilla	2.00 €

WINES

SPARKLING WINES

Extra Dry Gran Cuvée Terra Serena, Veneto – 11%vol.	10.00 €
Dry Prosecco Superiore DOCG “Primo Franco” Nino Franco, Veneto – 10.5% vol.	19.00 €
Brut Prosecco Superiore DOCG Nino Franco, Veneto – 11% vol.	19.00 €
Brut Rosé “Faive” Nino Franco, Veneto – 12% vol.	19.00 €
Brut Trento DOC “Cuvée Blanche” Letrari, Trentino – 12.5% vol.	27.00 €
Brut Millesimato Trento DOC Letrari, Trentino – 12.5% vol.	31.00 €
Brut Riserva Millesimato Trento DOC Letrari, Trentino – 12.5% vol.	39.00 €
Brut Rosé Millesimato Trento DOC Letrari, Trentino – 12.5% vol.	32.00 €
Extra Brut Rosé Trento DOC Maso Martis, Trentino – 12.5% vol.	37.00 €
Brut Metodo Classico , Tasca d’Almerita, Sicilia – 12.5% vol.	37.00 €
Brut Metodo Classico, Pongràcz , Stellenbosch, Sud Africa – 12,5% vol.	26.00 €
Brut Saumur , Louis de Granelle, Francia – 12,5% vol.	27.00 €
Brut Crémant de Bourgogne , Baronne du Chatelard, Francia – 12,5% vol.	27.00 €
Brut Crémant de Loire “l’Extra par Langlois” , Langlois, Francia – 12,5% vol.	24.00 €
Dry Rosé Crémant de Loire “l’Extra par Langlois” , Langlois, Francia – 12.5% vol.	26.00 €
Champagne Brut Reserve , Paul Bara, Francia - 12% vol.	44.00 €
Champagne Brut Blanc de Blancs , Bonnaire, Francia - 12% vol.	44.00 €
Champagne Brut Rosé de Bouzy , Paul Bara, Francia - 12% vol.	49.00 €

WHITE WINES

Friulano DOC , Aquila del Torre, Friuli Venezia Giulia – 13% vol.	23.00 €
Sangiovese – Sauvignon IGT “Droppello” , Tenuta Fertuna, Toscana – 13% vol.	20.00 €
Sauvignon IGT , Jermann, Friuli Venezia Giulia – 13% vol.	26.00 €
Pinot Bianco IGT , Jermann, Friuli Venezia Giulia – 13% vol.	26.00 €
Lugana DOP “Prestige” , Cà Maiol, Lombardia – 13% vol.	18.00 €
Ribolla Gialla IGT “Vinnæ” , Jermann, Friuli Venezia Giulia – 12.5% vol.	26.00 €
Pinot Grigio IGT , Jermann, Friuli Venezia Giulia – 13.5% vol.	24.00 €
Chardonnay IGT , Jermann, Friuli Venezia Giulia – 13% vol.	26.00 €
Chardonnay Menfi DOC , Planeta, Sicilia – 14% vol.	30.00 €

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Chablis ACC , Louis Moreau, Borgogna, Francia – 12.5% vol.	30.00 €
Riesling DOC , Aquila del Torre, Friuli Venezia Giulia – 12.5% vol.	26.00 €
Riesling “Les Ospices” , Domaine Neumeyer, Alsazia, Francia – 14% vol.	23.00 €
Arneis Langhe DOC “Blangé” , Ceretto, Piemonte – 13% vol.	25.00 €
Vermentino di Sardegna DOC “Costamolino” , Argiolas, Sardegna – 14% vol.	20.00 €
Sicilia Bianco DOC “Vigne di Gabri” , Donnafugata, Sicilia - 13% vol.	23.00 €
Carricante DOC “Eruzione 1614” , Planeta, Sicilia – 13% vol.	25.00 €
Zibibbo Sicilia DOC “Lighea” , Donnafugata, Sicilia - 12.5% vol.	22.00 €
Fiano DOC “Cometa” , Planeta, Sicilia – 13.5% vol.	30.00 €
Etna Bianco DOC “Calderara Sottana” , Terre Nere, Sicilia – 13.5% vol.	47.00 €
Gruner Veltliner , Brundlmayer, Austria – 11% vol.	23.00 €
Sauvignon , Guy Allion, Loira, Francia – 12.5% vol.	20.00 €
Muscat , Fernand Engel, Alsazia, Francia – 12.5% vol.	23.00 €
Sylvaner , Fernand Engel, Alsazia, Francia – 13.5% vol.	20.00 €
Riesling , Fernand Engel, Alsazia, Francia – 12.5% vol.	22.00 €
Vouvray Sec Chenin Blanc “Les Sablons” , Denis Meunier, Francia – 12.5% vol.	23.00 €

RED WINES

Valpolicella Ripasso DOC “Ripassa” , Zenato, Veneto – 14% vol.	24.00 €
Cabernet DOC “Due Santi” , Zonta Vigneto Due Santi, Veneto – 13.5% vol.	28.00 €
Cabernet Sauvignon - Cabernet Franc Sicilia DOC “Burdese” , Planeta, Sicilia – 14.5% vol.	28.00 €
Rouge “Legende R” , Rothschild, Bordeaux, Francia – 12.5% vol.	19.00 €
Chateau Clarke 2011 , Rothschild, Medoc - Bordeaux, Francia – 13.5% vol.	45.00 €
Chateau de Rochemorin 2015 , André Lurton, Pessac Leognan - Bordeaux, Francia 14% vol.	32.00 €
Chateau des Laurets 2015 , Rothschild, Saint Emilion - Bordeaux, Francia – 14.5% vol.	31.00 €
Chateau des Laurets “Baron Rothschild” 2015 , Rothschild, Saint Emilion, Francia – 14.5% vol.	65.00 €
Dolcetto d’Alba DOC , La Cà Nova, Piemonte – 12.5% vol.	18.00 €
Nebbiolo DOC , La Cà Nova, Piemonte – 13.5% vol.	19.00 €
Barbaresco DOCG “Montestefano” , La Cà Nova, Piemonte – 14% vol.	31.00 €
Merlot DOC , Zonta Vigneto Due Santi, Veneto – 14% vol.	19.00 €
Merlot DOC “Sito dell’Ulmo” , Planeta, Sicilia – 14.5% vol.	28.00 €
Merlot DOC 2012 , Vistorta, Friuli Venezia Giulia – 13% vol.	31.00 €
Lagrein DOC , Hofstätter, Trentino – 13% vol.	22.00 €

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Pinot Nero , Villa Wolf, Germania – 13% vol.	22.00 €
Pinot Nero Breganze DOC , Maculan, Veneto – 13.5% vol.	18.00 €
Pinot Nero DOC “Meczan” , Hofstätter, Trentino – 13% vol.	23.00 €
Pinot Noir DOC , Alois Lageder, Trentino – 11.5% vol.	25.00 €
Pinot Nero Riserva DOC “Mazon” , Hofstätter, Trentino – 13.5% vol.	36.00 €
Pinot Noir Riserva DOC “Mimuèt” , Alois Lageder, Trentino – 12.5% vol.	30.00 €
Pinot Noir , Chanson, Borgogna, Francia – 12.5% vol.	28.00 €
Pinot Noir “Notre Dame de Bonne Esperance” , Dubreuil Fontaine, Borgogna, Francia – 13% vol.	36.00 €
Refosco del Peduncolo Rosso DOC , Aquila del Torre, Friuli Venezia Giulia – 14% vol.	22.00 €
Cannonau DOC “Costera” , Argiolas, Sardegna – 14% vol.	22.00 €
Rosso di Montalcino DOC , Col d’Orcia, Toscana – 14% vol.	22.00 €
Chianti Classico Riserva DOC , Villa del Cigliano, Toscana – 13% vol.	30.00 €
Vino Nobile di Montepulciano DOCG , Boscarelli, Toscana – 13.5% vol.	31.00 €
Prugnolo Rosso di Montepulciano DOC , Boscarelli, Toscana – 13.5% vol.	20.00 €
Montepulciano Riserva DOC “Don Luigi” , Di Majo Norante, Basilicata – 14% vol.	37.00 €
Nerello Mascalese, Nerello Cappuccio DOC “Faro” , Le Casematte, Sicilia – 13% vol.	30.00 €
Nerello Mascalese DOC “Eruzione 1614” , Planeta, Sicilia – 14% vol.	29.00 €
Etna Rosso “Passorosso” , Passopisciaro, Sicilia – 14,5% vol.	28.00 €
Etna Rosso , Terre Nere, Sicilia – 13,5% vol.	28.00 €
Cerasuolo di Vittoria DOCG , Planeta, Sicilia – 13% vol.	19.00 €
Nero d’Avola DOC “Sherazade” , Donnafugata, Sicilia – 13% vol.	19.00 €
Nero d’Avola DOC “Santa Cecilia” , Planeta, Sicilia – 14% vol.	30.00 €
Terre Siciliane Rosse IGT “Mille e Una Notte” , Donnafugata, Sicilia – 13.5 % vol.	64.00 €
Syrah DOC “Maroccoli” , Planeta, Sicilia – 14.5% vol.	28.00 €
Syrah Crozes Hermitage ACHC , Alain Graillot, Valle del Rodano, Francia – 13.5 % vol.	44.00 €

SWEET WINES

Moscato Fior d’Arancio Vigna Roda, Veneto – 6.5% vol.	18.00 €
Moscato Passito “Dindarello” IGT (375 ml) Maculan, Veneto – 11.5% vol.	13.00 €
Zibibbo Liquoroso IGT Duca di Castelmonte, Sicilia – 16% vol.	16.00 €
Sherry PX “Don Zolio” 12 years old Williams & Humbert, Spagna – 18% vol.	25.00 €
Sherry PX “Don PX gran reserva” 1990 (375 ml) Toro Albalà, Spagna – 17% vol.	37.00 €
Tokaji Aszu “5 Puttonyos” 2006 (500 ml) Samuel Tinon, Ungheria – 11.5% vol.	52.00 €

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