



# FABBRICA LIBERA

*where everything begins:*

in our production facilities the master brewers create our beer:  
artisan, Italian and ... very good!

Stay tuned *For updates*



Follow us on facebook:  
@Fabbricalibera



Follow us on instagram:  
fabbricalibera\_casatenovo

## Allergeni

As per the provision of the European Union regulation CEE 1169 / 2011, under each dish you will find the indication relative to all the allergens present in the ingredients used for its preparation.

The dishes production takes place in a single environment so they may contain nickel and other allergens traces due to the contamination. As indicated by the Health Ministry 10/12/21 N. Prot. 44968 cereal product may contain mustard.

FOLLOW THE ICONS



GLUTEN FREE



ORGANIC



LACTO FREE



VEGETARIAN



VEGAN



GRASS FED



GIFT DISH

gruppo ethos®

# I BIRRIFICI

gruppo ethos®

Our own production facilities

*il Birrificio di Como*



*Fabbrica Libera Casatenovo*





# CHICK&CROCK

## CHICKEN BREAST IN TEMPURA served with fries\*

Finger of chicken, zucchini and carrots in tempura, with three different breads

**Natural breeding**

**With turmeric**

**Slightly spicy**

Accompanied by sour cream and 'Nduja flavored mayonnaise

#1-3-7-9-10-12

€ 15,00



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CASATELLO

PREHISTORIC HUNGER?

ORDER THE  
**FLINTSTONES'**  
STYLE RIB

#1 - 4 - 6 - 10

ABOUT  
**600**  
GRAMMI



€ **22**

# DRAFT BEER

## MARILYN AGRICOLA

*Lager beer from italian agricultural supply chain*

Low fermentation.

Clear and light. Fresh and drinkable beer in Lager style. A balance between the fragrance of hops and the almost honeyed malt. Dry and bitter aftertaste. # 1



### Ingredients:

water, **barley malt**, hop, yeast

**Alc.** 5,3% vol.

*small pint*

CL 20 € **4,50**

*pint*

CL 40 € **7,00**

*liter*

CL 100 € **14,00**

*little tower tap*

LT 1,7 € **19,00**

*big tower tap*

LT 3 € **33,00**

## I-PA

*Light amber*

High fermentation.

Medium bodied, characterized by an intense scent of hops from America, England and New Zealand and added in dry-hop. # 1



### Ingredients:

water, **barley malt**, hop, yeast

**Alc.** 6,6% vol.

*small pint*

CL 20 € **5,00**

*pint*

CL 40 € **7,50**

*liter*

CL 100 € **15,00**

*little tower tap*

LT 1,7 € **19,00**

*big tower tap*

LT 3 € **33,00**



# DRAFT BEER

## SUPER WEISS

### *Double malt amber weiss*

High fermentation

Our weizen beer, in addition to hints of banana, vanilla and cloves typical of the weiss, is characterized from hazelnut and almond

flavors, given by toasted malts of wheat and generous hopping. # 1



#### **Ingredients:**

water, **barley malt and wheat malt**, hop, yeast

**Alc.** 6,3% vol.

## ROXANNE



### *Amber double malt*

Low fermentation

Full-bodied beer. It leaves a caramelized and hoppy impression with a dry and decisive aftertaste.# 1



#### **Ingredients:**

water, **barley malt**, hop, yeast

**Alc.** 6% vol.

*small pint*

CL 20 € **4,50**

*pint*

CL 40 € **7,00**

*liter*

CL 100 € **14,00**

*little tower tap*

LT 1,7 € **19,00**

*big tower tap*

LT 3 € **33,00**

*small pint*

CL 20 € **5,00**

*pint*

CL 40 € **7,50**

*liter*

CL 100 € **15,00**

*little tower tap*

LT 1,7 € **19,00**

*big tower tap*

LT 3 € **33,00**

# DRAFT BEER

## CARRUBA

*Protein beer with  
locust beans*

HIGHT FERMENTATION.

Our dark weizen beer with locust beans flour, in addition to hints of banana, vanilla and cloves typical of the Weiss, is characterized from locust beans flavors, the taste is almost dark chocolate. Good body, pleasantly dry finish # 1



### **Ingredienti:**

water, **barley malt**, **oats**, sugar, hop, locust bean flour, yeast. **Alc.** 6,8% vol.

<i>small pint</i>	<i>pint</i>	<i>liter</i>
CL 20 € <b>5,00</b>	CL 40 € <b>7,50</b>	CL 100 € <b>15,00</b>

*little tower tap*  
LT 1,7 € **19,00**

*big tower tap*  
LT 3 € **33,00**

## EAU ROUGE

*Belgian style Dubbel beer*

High fermentation.

Characteristically known for being dark brown in colour with strong chocolatey, caramel, and nutty tones but also an intense flavour of dark and dried fruit. # 1



### **Ingredienti:**

water, **barley malt**, **oats**, sugar, hop, yeast. **Alc.** 7% vol.

<i>small pint</i>	<i>pint</i>	<i>liter</i>
CL 20 € <b>5,00</b>	CL 40 € <b>7,50</b>	CL 100 € <b>15,00</b>

*little tower tap*  
LT 1,7 € **19,00**

*big tower tap*  
LT 3 € **33,00**

# DRAFT BEER

## ZEN

*Special beer with ginger roots and orange zest*

Low fermentation.

Soft drinkable beer thanks to the armonic combination of its flavour and its clear core structure.# 1



### Ingredients:

water, **barley malt**, hop, yeast, ginger roots and orange zest

**Alc.** 5% vol.

<i>small pint</i>	<i>pint</i>	<i>liter</i>
CL 20 € <b>5,00</b>	CL 40 € <b>7,50</b>	CL 100 € <b>15,00</b>

<i>little tower tap</i>	<i>big tower tap</i>
LT 1,7 € <b>19,00</b>	LT 3 € <b>33,00</b>

## DAISY DUKE

*American Pale Ale*

High fermentation.

Strong bitter flavour balanced by citrus notes which create a good combination of taste and smell senses. # 1



### Ingredienti:

water, **barley malt**, hop, yeast

**Alc.** 5% vol.

<i>small pint</i>	<i>pint</i>	<i>liter</i>
CL 20 € <b>5,00</b>	CL 40 € <b>7,50</b>	CL 100 € <b>15,00</b>

<i>little tower tap</i>	<i>big tower tap</i>
LT 1,7 € <b>19,00</b>	LT 3 € <b>33,00</b>



# THE BOTTLE

## *The handcraft beer produced in our brewery in Como*

We offer a selection of six labels, designed and prepared by the master brewer in our independent brewery in Como. They are all non-pasteurized and unfiltered beers, of German inspiration, with an extremely clean taste.



### MARILYN AGRICOLA

#### *Lager da filiera agricola italiana*

low fermentation

Clear and light. Fresh and drinkable beer in Lager style. A balance between the fragrance of hops and the almost honeyed malt. Dry and bitter aftertaste. #1

bottle 50 cl

€ 8,50



#### **Best with:**

pleasant to drink at any time, it goes nicely with all the dishes of our cuisine.



#### **ingredients:**

water, **barley malt**, hop, yeast

%

**Alc.**

5,3% vol.



### SUPER WEISS

#### *Weiss ambrata doppio malto*

high fermentation

Our weizen beer, in addition to hints of banana, vanilla and cloves typical of the weiss, is characterized from hazelnut and almond flavors, given by toasted malts of wheat and generous hopping. #1

bottle 50 cl

€ 8,50



#### **Best with:**

accompanies salads but also cold cuts and Black Pork from Irpinia. A delicious combination with fruit-based desserts.



#### **ingredients:**

water, **barley malt and wheat malt**, hop, yeast

%

**Alc.**

6,3% vol.



### ROXANNE

#### *Ambrata doppio malto*

low fermentation

Full-bodied beer. It leaves a caramelized and hoppy impression with a dry and decisive aftertaste. #1

bottle 50 cl

€ 8,50



#### **Best with:**

particularly suitable in combination with meats, seasoned cheeses and pizzas.



#### **ingredients:**

water, **barley malt**, hop, yeast

%

**Alc.**

6% vol.



### ZEN

#### *Birra speciale con radici di zenzero e scorze di arancia*

low fermentation

Soft drinkable beer thanks to the armonic combination of its flavour and its clear core structure. #1

bottle 50 cl

€ 8,50



#### **Best with:**

It's suits better dishes with a mild taste, such as fish and desserts, especially creamy and fruity ones.



#### **ingredients:**

water, **barley malt**, hop, yeast, ginger roots and orange zest

%

**Alc.**

5,6% vol.



### I-PA

#### *Ambrata chiara*

high fermentation

Medium bodied, characterized by an intense scent of hops from America, England and New Zealand and added in dry-hop. #1

bottle 50 cl

€ 8,50



#### **Best with:**

perfect with fresh cheeses and desserts. Very delicate, it can be combined with fish dishes.



#### **ingredients:**

water, **barley malt**, hop, yeast

%

**Alc.**

6,6% vol.

# THE BOTTLE

## *The handcraft beer produced in our brewery in Como*

We offer a selection of six labels, designed and prepared by the master brewer in our independent brewery in Como. They are all non-pasteurized and unfiltered beers, of German inspiration, with an extremely clean taste.



### EAU ROUGE

*Stile belga dubbel*

high fermentation

Characteristically known for being dark brown in colour with strong chocolatey, caramel, and nutty tones but also an intense flavour of dark and dried fruit. # 1

bottle 50 cl

€ 8,50



#### Best with:

ideal for first courses such as saffron risotto, second courses with meat, braised meats and desserts.



#### ingredients:

water, **barley malt**, **oats**, sugar, hop, yeast.

%

Alc.

7% vol.



### DAISY DUKE

*American Pale Ale*

high fermentation

The pretty high level of bitterness is balanced by the citrus scents, creating a good balance between smell and taste. # 1

bottle 50 cl

€ 8,50



#### Best with:

simple and straightforward dishes, like herbs cheeses, soups and grilled vegetables.



#### ingredients:

water, **barley malt**, hop, yeast

%

Alc.

5% vol.

# ALCOHOL FREE

*You drive? Don't miss a good beer!*



### MAISEL'S WEISSE *Weiss*

Beer characterised by a typical faint and creamy foam, with hazelnut-like color. It mixes full-body characteristics with lightness, to get and easy to drink beer. The turbidity of this weiss is due to the yeast in suspension # 1

bottle 50 cl

€ 8,50

#### Info:

Only 20 Calories per 100 ml.

%

Alc.

0,5% vol.

# THE CURED MEATS

**LA GOZZATA**  
*for 2 people*

€ 25,00





# THE CURED MEATS

## DUETTO DI PROSCIUTTO CRUDO DI PARMA 18 MESI E LARDO DI PATA NEGRA

“Parma” ham and “Pata Negra” lard served with “gnocco fritto” # 1 - 6 - 10

€ 15,50

## TAGLIERE VEGETARIANO

Grilled vegetables and sliced tomatoes served with our homemade focaccia and one of the choices below:

- Fior di latte Mozzarella cheese
- Burrata cheese
- Buffalo milk Mozzarella cheese

€ 14,00

€ 15,50

€ 15,50

# 1 - 6 - 7 - 10

## TAGLIERE FABBRICA

€ 14,50

Seasoned coppa, speck, locally made salami, Buffalo milk “Burrata” cheese and grilled sweet “Provola” cheese # 7

## LA GOZZATA *for 2 people*

€ 25,00

Maxi platter to share with local salami, grilled tomato cheese, “pancetta” from Brianza (local production kind of bacon), Parma raw ham 18 months aged, Mantua air-cured pork meat served with sweet and sour vegetables and “gnocco fritto”

# 1 - 6 - 7 - 10 - 12

## SINGLE CHEESE OPTION

€ 8,00

based on the daily availability #ASK TO OUR STAFF FOR THE ALLERGENS

## ORGANIC BUFFALO'S MILK MOZZARELLA CHEESE - about 250gr # 7

€ 11,00

## SVUNCH

€ 8,00

Our trio of Bruschetta # 1 - 3 - 6 - 7 - 10 - 12

- with homemade Pulled Pork, sauerkraut and bacon mayonnaise
- with lard cream, black pepper and sweet and sour onion
- with ‘Nduja and flakes of Provolone cheese

*you can also request only one taste for the trio*

## L'ITALIA IN TAVOLA

€ 15,00

Selection of cured meats, Salami, Coppa from Parma and roasted pork from Ariccia, served with organic Buffalo milk Stracciatella cheese and whole-wheat toasted crouton # 1 - 6 - 7 - 10

## POLPO E PATATE

€ 15,50

Octopus and potatoes with squid, cuttlefish and basil oil\*\* # 12 - 14

*The perfect match*



## GNOCO FRITTO

€ 5,50

typical from Emilia Romagna, it consists of square pieces of fried dough, perfect with cured meats and cheeses

# 1 - 6 - 10

# THE APPETIZERS

## TRIANGOLO DELLA PATATA\*

€ 7,50

tris of different flavoured fries served with turmeric mayonnaise \*

- american sweet potato fried sticks
- paprika flavored potatoes
- “dippers” fries

# 1 - 3 - 6 - 7 - 10 - 12

## NACHOS *(a scelta tra)*

€ 7,50

- melted cheese # 7
- guacamole sauce # 12
- hot tacos spicy sauce # 12

## CONDIVIDIAMO STO SFIZIO! *for 2 people*

€ 15,50

basket of fried snacks: tomato sauce and mozzarella cheese filled panzerottini, potatoes croquettes, Ascolana-style meat-filled olives, onion rings and fried mozzarella sticks

# 1 - 3 - 6 - 7 - 9 - 10 - 12

## ONION RINGS\*

€ 6,50

anelli di cipolla panati e fritti

# 1 - 6 - 10

## MOZZARELLINE FRITTE\*

€ 6,50

*Fried mozzarella sticks\**

# 1 - 6 - 7 - 10

## STICK DI POLLO PICCANTI\*

€ 7,50

Spicy chicken sticks\* # 1 - 7 - 10

## ALETTE DI POLLO FRITTE\*

€ 6,50

Fried chicken wings\* # 1 - 3 - 10

## CHICKEN BASKET\*

€ 11,50

fried chicken wings, spicy chicken sticks, mozzarella sticks and onion rings

# 1 - 6 - 7 - 10

CONDIVIDIAMO STO SFIZIO!



# '80FAME

*the golden age*

**UN SACCO BELLO**

**€ 8,00**

## **IL FIGHETTA**

Traditional loaf with Parma raw ham 18 months aged, Buffalo milk stracciatella cheese and tomatoes

# 1 - 6 - 7 - 10

**€ 8,00**

## **QUELLO DA STADIO**

Traditional loaf with pork sausage, onion , bell peppers and cocktail sauce

# 1 - 3 - 6 - 7 - 9 - 10 - 12

**€ 7,50**

## **UN SACCO BELLO**

Traditional loaf with roasted pork from Ariccia, turnip greens and scamorza cheese

# 1 - 6 - 7 - 10

**€ 8,00**

## **IL NOSTALGICO**

Traditional loaf with speck, brie cheese, rocket salad cocktail sauce

# 1 - 3 - 7 - 10 - 12

**€ 7,50**

## **LIKE A VIRGIN**

Traditional loaf with grilled eggplant and zucchini, tomato and provola cheese

# 1 - 3 - 6 - 7 - 8 - 10

**€ 7,00**

## **PROSCIUTTO POP**

Traditional loaf with ham, tomatoes, Buffalo milk Mozzarella cheese and basil

# 1 - 7 - 10

**€ 8,00**

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# 1 GOURMET BURGER

## BESTIA PLUS ULTRA

*served with fries*

MORE THAN **1KG** BURGER

*So big that it  
doesn't fit on a  
page!*

€ **23,00**



# I GOURMET BURGER

## BRISKET NOSTRANO

*with french fries*

The Brisket is a very common meat cut in the United States, a real must of the Texas barbeque, it is a cut of beef appreciated for its tenderness and rich flavor.

The cooking process begins in the morning and happens slowly over low heat to make it soft and juicy.

€ 15,50





# I GOURMET BURGER

*L'è propi gross!*

## BESTIA PLUS ULTRA

*more than 1kg burger* served with fries\*

Giant sesame bread with **500gr burger of Black Angus GRASS FED** meat, crispy bacon, cheddar cheese, BBQ sauce, tomato, lettuce and red onion

# 1 - 3 - 4 - 6 - 7 - 9 - 10 - 11

€ 23,00

## DOPPIA LIBIDINE BURGER

served with french fries\*

Sesame seeds bun with double **250 gr Black Angus GRASS FED burger** Grass fed, Cheddar cheese sauce, bacon, caramelized onion and BBQ sauce # 1 - 3 - 6 - 7 - 9 - 10 - 11

€ 21,50

## BRISKET NOSTRANO

served with fries\* *Thin or thick cut?*

Sesame seeds bread with sliced brisket of **Black Angus GRASS FED** beef marinated with BBQ sauce, bacon and songino salad

# 1 - 3 - 6 - 7 - 9 - 10 - 11

€ 15,50

## 'NDUJA BURGER

served with french fries\*

Sesame seeds bread with 250gr of Black Angus **GRASS FED** burger, caramelized onion, cheddar cheese, lettuce, crispy bacon and 'nduja

# 1 - 3 - 6 - 7 - 9 - 10 - 11

€ 20,00

## MATT BURGER

served with french fries\*

Sesame seeds bread with **250gr of Black Angus GRASS FED burger**, fried egg, crispy bacon, zucchini, melted scamorza cheese and homemade sauce # 1 - 3 - 6 - 7 - 10 - 11

€ 18,50

## BURINO BURGER

served with french fries\*

Sesame seeds bread with **250gr of Black Angus GRASS FED burger**, bacon, carbonara style sauce, pecorino cheese and black pepper # 1 - 3 - 6 - 7 - 10 - 11

€ 20,00

## POLLO MA SVONCIO BURGER

served with french fries\*

Sesame seeds bun with chicken cutlet, grilled tomato cheese, bacon, iceberg salad, mayonnaise and lime # 1 - 3 - 5 - 6 - 7 - 10 - 11

€ 16,00

## PULLED PORK BURGER

served with french fries\*

Pulled pork homemade in sesame seeds bread, bacon, tomato, mixed salad and mayonnaise # 1 - 3 - 6 - 7 - 9 - 10 - 11 - 12

€ 19,50

## #FOOD PORN

served with french fries\*

Sesame seeds bread with **250gr** of Black Angus **GRASS FED** burger, rocket salad, caramelized red onion and tomato, with cheddar sauce cascade and crispy bacon

# 1 - 3 - 6 - 7 - 10 - 11

€ 16,50

## ★ NOVITA' VEGGY BURGER

served with french fries\*

Plant based burger in soft sesame bun with grilled eggplant, tomato, lettuce and vegan mayonnaise # 1 - 3 - 6 - 7 - 10 - 11 - 12

€ 18,50

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# THE CLASSIC BURGER



## CHEESE BACON BURGER

€ 12,50

### CLASSICO BURGER

served with french fries\*  
Sesame seeds bread with **150gr of Black Angus GRASS FED** burger,  
tomato and lettuce

# 1 - 3 - 6 - 7 - 10 - 11

€ 11,50

### CHEESE BURGER

served with french fries\*  
Sesame seeds bread with **150gr of Black Angus GRASS FED** burger,  
cheddar cheese, tomato and lettuce

# 1 - 3 - 6 - 7 - 10 - 11

€ 12,00

### CHEESE BACON BURGER

served with french fries\*  
Sesame seeds bread with **150gr of Black Angus GRASS FED** burger,  
cheddar cheese, crispy bacon, tomato and lettuce

# 1 - 3 - 6 - 7 - 10 - 11

€ 12,50

### BRISKET CLASSICO

served with french fries\* *Thin or thick cut?*  
Sesame seeds bread with sliced brisket of **Black Angus GRASS FED** beef marinated  
with BBQ sauce, tomato, Iceberg salad, Cheddar cheese and BBQ sauce

# 1 - 3 - 4 - 6 - 7 - 9 - 10 - 11

€ 12,50

### COTOLETTA BURGER

served with french fries\*  
Sesame seeds bread with 200gr of chicken breast fried in a slightly spiced panure, crunchy  
bacon, tomato, lettuce and mayo

# 1 - 3 - 5 - 6 - 7 - 10 - 11

€ 12,50

# THE FIRST COURSES

*All the first courses could be prepared with wholewheat pasta*

## TONNARELLI CACIO E PEPE

€ 14,00



### TONNARELLI CACIO E PEPE

Tonnarelli egg pasta with Cacio cheese and black pepper

# 1 - 3 - 6 - 7 - 10

€ 14,00

### RIGATONI ALLA CARBONARA

with crunchy bacon and Pecorino cheese

# 1 - 3 - 6 - 7 - 9 - 10

€ 14,00

### LA PAELLA A MODO NOSTRO

Paella with mussels, clams, squids, shrimps and seasonal vegetables flavoured with saffron \*

# 2 - 4 - 7 - 9 - 12 - 14

€ 16,00

### SPAGHETTI ALLO SCOGLIO

Spaghetti with swordfish, seafood, codfish, shrimps and fresh tomato\*

*Prepared by following San Mauro restaurant recipe*

# 1 - 2 - 4 - 6 - 7 - 9 - 10 - 12 - 14

€ 16,00

### PACCHERI DI GRAGNANO CON STRACCIATELLA DI BUFALA

Paccheri large pasta with stracciatella cheese, fresh tomato sauce and basil

*Organic stracciatella cheese of buffalo milk from Mantua*

# 1 - 7 - 9 - 10

€ 15,00

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# FLANK FILLET

€ 22,00



**FLANK FILLET®** *Recommended cooking: Suitable for every kind of cooking*   
About 300gr of Black Angus **GRASS FED** “Flank Fillet Steak”, tender and tasty  
**# NO ALLERGENS**

€ 22,00

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# I SECONDI

**FLANK FILLET®** *Recommended cooking: Suitable for every kind of cooking*  € 22,00

About 300gr of Black Angus **GRASS FED** "Flank Fillet Steak", tender and tasty

# NO ALLERGENS

**GRIGLIATA MISTA REALE** *Cottura consigliata: media* € 22,00

Mixed grilled meat: veal, Black Angus **GRASS FED**, pork sausage from Mantua, black pork fillet and rost pork

# 3 - 7 - 9 - 10

**POLLETTO ALLE ERBE AROMATICHE** € 18,00

Reared cage-free organic grilled chicken with aromatic herbs and lime served with fries\*

# 1 - 6 - 10

**CHE FRITTO!** € 19,00

Fried mixed rings and squid tufts with crispy carrots, zucchini and peppers

# 1 - 6 - 10 - 12 - 14

**TAGLIATA DI CHIANINA** *Recommended cooking: rare or medium* € 19,50

Certificate pure "Chianina" IGP, the most famous and valuable Italian breed

**TAGLIATA DI BLACK ANGUS** **GRASS FED – 250 GR** € 19,50

*Recommended cooking: rare or medium*

*Le tagliate possono essere servite con un condimento a scelta tra:  
Combined with your favourite dressing*

- plain # NO ALLERGENS
- with rocket salad # NO ALLERGENS
- with rocket salad and parmesan shavings # 3 - 7
- with shavings of Caciocavallo cheese and 'nduja # 7

## CONTORNI

**DIPPERS FRIES\*#1** € 5,50

**SWEET POTATO FRIES\* #1** € 5,50

**FRENCH FRIES\*#1** € 5,50

**ROASTED POTATOES** € 5,50

with rosemary #1

**PAPRIKA FLAVOURED FRIES\*** € 5,50

#1

**GREEN OR MIXED SALAD,** € 5,50

carrots, tomatoes and rocket salad

# NO ALLERGENS

**GRILLED VEGETABLES** € 5,50

# NO ALLERGENS

# ORECCHIA DI ELEFANTE

*alla Milanese*

## CHOOSE YOUR FAVOURITE PAIRING

### Orecchia di elefante alla Milanese

Pork cutlet with crispy breading

# 1 - 3 - 6 - 10

€ 18,00

Aggiungi un tocco di sapore alla tua orecchia di elefante.

with

**Raw ham, Stracciatella cheese and sun dried tomatoes mayonnaise**

# 3 - 7 - 10

+€ 3,00

with

**Rocket salad, Lodigiano cheese shavings and cherry tomatoes**

# 3 - 7

+€ 3,00

with

**mozzarella cheese, mortadella and pistachio**

# 7 - 8

+€ 3,00



# THE SALADS

CANAPA



Hemp: it's good and it is healthy...also on the table! Our century's most discussed plant is taking its revenge also in the kitchen: the hemp has a huge protein content (almost as the meat), Omega 3 and Omega 6 fatty acids and polyunsaturated fats. Its values are recognized also by Italian Health Ministry, and it's all legal!

**Use the QR code to discover all the amazing features of hemp**



CANAPA



peeled hemp seeds, bresaola strips, mixed salad, greek "Feta" cheese, cucumber, olives and fresh cherry tomatoes # 7

€ 15,00

CAESAR SALAD

iceberg salad with chicken breast, boiled egg, bread croutons, "Lodigiano" cheese shavings and Caesar sauce # 1 - 3 - 4 - 6 - 7 - 10

€ 15,00

CAPRESE

buffalo's milk mozzarella cheese, fresh tomato and basil leaves # 7

€ 13,00

NORDICA AL SALMONE

Fresh spinach, marinated salmon, avocado, cherry tomatoes and sunflower seeds # 4 - 8 - 12

€ 16,00

## EXTRAS

Extra cost for vegetables

€ 1,50

Extra cost for anchovies, dried fruit, seeds, asparagus, mushrooms, sprouts or egg

€ 2,00

Extra cost for salami cold cuts and cheeses

€ 2,00

Extra cost for fish (shrimp, octopus, tuna, salmon, mussels and seafood)

€ 2,00

Fiordilatte mozzarella cheese from "Mantua" *organic*

€ 2,00

Buffalo mozzarella cheese from "Mantua" *organic*

€ 3,00

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# THE STIRATA ROMANA

Our kitchen team proposes *stirata romana*.  
A long leavening and high hydration dough for a high, soft and light pizza.



## CRUDO E STRACCIATELLA

### IMPERATRICE

Tomato, Fiordilatte mozzarella cheese from Mantua, basil

# 1 - 3 - 6 - 7 - 10

€ 11,00

### CACIO E PEPE

Pecorino romano DOP cheese, black pepper and bacon

# 1 - 3 - 6 - 7 - 8 - 10 - 11

€ 15,00

### CRUDO E STRACCIATELLA

Tomato, Parma raw ham aged 18 months, Buffalo stracciatella cheese from Mantua, semi dry tomatoes and pesto drops

# 1 - 2 - 3 - 4 - 6 - 7 - 9 - 11 - 12 - 14

€ 18,00

### ARDORE CALABRO

Tomato, "fiordilatte" mozzarella cheese, red and yellow bell pepper, 'nduja, cherry mozzarella and basil

# 1 - 3 - 6 - 7 - 8 - 10 - 11 - 12

€ 17,00

# PROTEIN PIZZAS

A pizza for a full of energy!

*try our exclusive protein dough!*

*Our protein dough, made from organic* wheat flour type 0 and semintegrale type 1, balance the nutrients of carbohydrates and proteins in a pizza with high digestibility and strong taste.

Each ball is pulled by hand in our kitchens after a long rising, knocked down and frozen, with the aim of maintaining unaltered the organoleptic properties.

IMPASTO  
*canapa*

Flour rich in fiber, Omega 3, Omega 6 and polyunsaturated fats, is called Superfood product whose value is recognised by Ministry of Health  
# 1 - 6 - 8 - 10

IMPASTO  
*legumi*

Legume flour is produced with only white beans, chickpeas, yellow lentils and Italian yellow peas from the company Legù.  
Rich in proteins plants and fibers.  
# 1 - 6

IMPASTO  
*saraceno*

From very high vitamin content and the amount of potassium higher than that of other cereals, is a dietary product characterized from a low glycemic index  
# 1 - 6 - 10

*Choose the dough and combine it with the dressing*

This allergens refer only to seasoning, to which must be added the allergens of the relative special doughs



## ISABELLA

Tomato, Fiordilatte mozzarella cheese from Mantua, basil  
# 7

€ 13,00



## SANTA MARIA

Tomato, Fiordilatte mozzarella cheese from Mantua, Parma raw ham 18 months aged, buffalo milk mozzarella cheese, caramelized red onion, oregano  
# 7

€ 18,50



## PORCHETTA

Tomato, "fiordilatte" mozzarella cheese from Mantova, roasted pork from Ariccia, provolone cheese and wild fennel  
# 7

€ 16,50

# OUR PIZZAS



*Choose among our 4 organic doughs*



BREWER'S  
YEAST

## LIGHT AND THIN

delicate and thin, this light pizza is made of BIO flour type "0"  
# 1 - 6 - 10



WITHOUT  
ADDED  
YEAST

## WHOLEWHEAT THIN

Made with 100% wholewheat and organic stone-ground flour. It is a rustic product, healthy and easy to digest.  
# 1 - 6 - 10



WITHOUT  
ADDED  
YEAST

## KHORASAN THIN

The rich and ancient taste of Khorasan wheat, made famous by KAMUT® trademark. It is organic and rich in proteins, mineral salts and with great nutritional properties.  
# 1 - 6 - 10



MOTHER  
YEAST

## PARTENOPEO

Made with organic flour, it's a softer pizza with high sides. It remains light and digestible thanks to mother yeast and a very long rising (48hrs).  
# 1 - 6 - 10

All our pizzas are stuffed with **HOMEMADE ORGANIC FIORDILATTE MOZZARELLA CHEESE FROM MANTUA MADE ONLY WITH ITALIAN MILK** in a natural oasis on the river

Po, in the heart of the Mincio Park



## PIZZA WITHOUT LACTOSE?

Ask to our staff the alternative you can choose



# OUR PIZZAS

This allergens refer only to seasoning based on wheat flour, to which must be added the allergens of the relative special doughs

## WHITE PIZZE *without tomato sauce*

**4 FORMAGGI**  Mozzarella cheese, Gorgonzola blue-cheese, Taleggio cheese, Grana Padano cheese # 3 - 7

€ 9,50

**BRONTE** Mozzarella cheese, smoked scamorza cheese, pumpkin cream, Porcini mushrooms, Parma raw ham, Bronte pistachios # 7 - 8

€ 12,50

**MALAFEMMINA** Sliced Fiordilatte mozzarella cheese, friarielli and sausage  
*Friarielli: turnip tops inflorescences, typical of Neapolitan cuisine* # 7

€ 11,00

## PIZZE *lacto free*

**MARINARA** Tomato, garlic, parsley # NO ALLERGENS

€ 6,50

**PUGLIESE** Tomato, Tropea red onion, oregano # NO ALLERGENS

€ 6,50

**SCOGLIERA** Tomato, octopus, seafood, shrimp, parsley flavored with garlic, rocket salad, hot pepper oil\* # 2 - 4 - 12 - 14

€ 12,50

## PIZZE *without mozzarella cheese*

**CIOCIARA**  Tomato, zucchini, eggplants, onion, Pecorino Romano cheese, fresh tomato # 7

€ 8,50

## CALZONI

**CALZONE DI FUOCO** Mozzarella cheese, tomato, spicy salami, chili pepper # 7

€ 9,00

**CALZONE FARCITO** Mozzarella cheese, tomato, artichokes, black olives, ham steak, Champignon mushrooms # 7

€ 9,00


**CALZONE LISCIO**  Mozzarella cheese, tomato, ham steak # 7

€ 8,50

## FOCACCE

**FOCACCIA**   Salt, extra virgin oil, rosemary # NO ALLERGENS

€ 5,50

**FOCACCIA CON CRUDO**  Rosemary, extra virgin oil, Parma raw ham  
# NO ALLERGENS

€ 9,00

# OUR PIZZAS

This allergens refer only to seasoning based on wheat flour, to which must be added the allergens of the relative special doughs

<b>4 STAGIONI</b>	Tomato, mozzarella cheese, ham steak, black olives, artichokes, Champignon mushrooms # 7	€ 9,50
<b>BOSS</b> 	Tomato, mozzarella cheese, Gorgonzola blue-cheese, onion, fresh tomato, rocket salad, black olives # 7	€ 9,00
<b>BUFALINA</b> 	Tomato, mozzarella cheese with Buffalo milk from Mantua, fresh tomatoes # 7	€ 10,50
<b>CAPRICCIOSA</b> 	Tomato, mozzarella cheese, artichokes, olives, Champignon mushrooms, vegetables in oil # 7	€ 8,50
<b>CAVOUR</b>	Tomato, mozzarella cheese, Bresaola, rocket salad, Grana Padano cheese # 3 - 7	€ 11,00
<b>CRAPADA</b>	Tomato, mozzarella cheese, Gorgonzola blue-cheese, speck # 7	€ 10,50
<b>CRUDO</b>	tomato, mozzarella cheese, Parma raw ham # 7	€ 10,50
<b>CRUDO e ZOLA</b>	Tomato, mozzarella cheese, Gorgonzola blue-cheese, Parma raw ham # 7	€ 10,50
<b>DELICATA</b>	Tomato, mozzarella cheese, smoked salmon* # 4 - 7	€ 10,00
<b>DIAVOLA</b>	Tomato, mozzarella cheese, spicy salami, black olives # 7	€ 9,00
<b>GAMBERETTI</b>	Tomato, mozzarella cheese, shrimps* # 2 - 7 - 12	€ 11,00
<b>GIARDINO</b> 	Tomato, mozzarella cheese, grilled zucchini, grilled eggplants and fresh tomatoes # 7	€ 9,00
<b>INFERNO</b>	Tomato, mozzarella cheese, Gorgonzola blue-cheese, Tropea onions, spicy salami # 7	€ 9,50
<b>MARGHERITA</b> 	Tomato, mozzarella cheese, oregano # 7	€ 7,50
<b>NAPOLI</b>	Tomato, mozzarella cheese, anchovies, oregano # 4 - 7	€ 8,50
<b>ORTOLANA</b> 	Tomato, mozzarella cheese, grilled peppers, grilled eggplants, grilled zucchini # 7	€ 8,50
<b>PAPAS</b>	Tomato, mozzarella cheese, french fries* # 7	€ 8,50
<b>PECORINO E BASILICO</b> 	Tomato, mozzarella cheese, Pecorino Romano cheese, basil # 7	€ 8,50
<b>PEPPINO</b> 	Tomato, mozzarella cheese with Buffalo milk from Mantua, basil # 7	€ 10,50
<b>PORCINI</b> 	Tomato, mozzarella cheese, Porcini mushrooms # 7 - 12	€ 10,50
<b>PROSCIUTTO</b>	Tomato, mozzarella cheese, ham steak # 7	€ 8,50
<b>PROSCIUTTO E FUNGHI</b>	Tomato, mozzarella cheese, ham steak, Champignon mushrooms # 7	€ 8,50
<b>ROMANA</b>	Tomato, mozzarella cheese, capers, anchovies, oregano # 4 - 7	€ 8,50
<b>SALSICCIA</b>	Tomato, mozzarella cheese, sausage # 7	€ 9,00
<b>TONNO</b>	Tomato, mozzarella cheese, tuna fish # 4 - 7	€ 9,00
<b>TONNO E CIPOLLE</b>	Tomato, mozzarella cheese, tuna fish, onion # 4 - 7	€ 9,00
<b>WURSTEL</b>	Tomato, mozzarella cheese, frankfurter # 3 - 7 - 10	€ 8,50
<b>ZUCCHINE</b> 	Tomato, mozzarella cheese, grilled zucchini # 7	€ 8,50

## EXTRAS

Extra cost for vegetables	€ 1,50
Extra cost for anchovies, dried fruit, seeds, asparagus, mushrooms, sprouts or egg	€ 2,00
Extra cost for salami cold cuts and cheeses	€ 2,00
Extra cost for fish (shrimp, octopus, tuna, salmon, mussels and seafood)	€ 2,00
Fiordilatte mozzarella cheese from "Mantua"	€ 2,00
Buffalo mozzarella cheese from "Mantua"	€ 3,00

## ALTERNATIVE WITHOUT LACTOSE?

Ask to our staff



€ 2,00

All pizzas can be requested on format "baby" without variation on the price. The traditional pizzas, integral and Kamut® can be requested with double dough.

# Allergens list on last page. Some ingredients can be fresh or frozen subject to market availability. The fish intended to be eaten raw has undergone a preventive treatment in compliance with the requirements of EC Reg. 853/2004. The dishes production takes place in a single environment, for contamination they may contain nickel and other allergens traces.

# THE DRINKS

## A SIP OF NATURE

100% fresh fruit and vegetables juices # NO ALLERGENS

**ACE:** lemon, orange and carrot • **Vitaminic** € 7,50

**ROSSA TENTAZIONE:** apple and strawberry • **Antioxidant** € 7,50

**SEMPREVERDE:** apple, kiwi and ginger • **Digestive** € 7,50

## CENTRIFU- COCKTAIL

Try the centrifugal juices in alcoholic version adding rum, gin or vodka

## FRESH SQUEEZED JUICES

# NO ALLERGENS

Orange fresh squeezed juice € 6,00

Grapefruit fresh squeezed juices € 6,00

## DRINKS

**Water Mineral S. Bernardo** CL 75 € 2,50  
(sparkling or still)  
# NO ALLERGENS

**Gazzosa/Lemonade** CL 26 € 3,50  
**Aranciata/Chinotto**  
# NO ALLERGENS

**Peach/Lemon tea GALVANINA** CL 26 € 4,00  
# NO ALLERGENS

**Acqua tonica Spumador** CL 33 € 3,50  
# NO ALLERGENS

**Coca Cola/Coca Zero** CL 33 € 3,50  
# NO ALLERGENS

**MoleCola** CL 33 € 3,50  
# TO KNOW MORE ABOUT ALLERGENS,  
SEE EACH LABEL

**Crodino, Sanbitter** CL 10 € 4,00  
# TO KNOW MORE ABOUT ALLERGENS,  
SEE EACH LABEL

**Campari Soda** CL 10 € 5,00  
# TO KNOW MORE ABOUT ALLERGENS,  
SEE EACH LABEL

**SERVICE/COVER  
CHARGE € 2,00**

# for allergens, see each label



# LA CAFFETTERIA



## Torrefazione Libera

Our coffee is entirely composed of **organically grown beans**. Every Thursday morning the artisan master roaster is at work at **Birrificio di Como**. Thanks to a roasting made in small quantities and weekly delivers, we guarantee the freshness of a “just roasted” coffee.

### ORIGINS

**Arabica: 40% Brazil, 15% Nicaragua, 15% Honduras**

**Robusta: 15% India, 15% Mexico**

<b>Espresso coffee</b> # NO ALLERGENS	€ 2,50	<b>Blended coffee</b> # for allergens, see each label	€ 3,50
<b>Macchiato coffee</b> # 7	€ 2,50	<b>Blended coffee with Baileys</b> # for allergens, see each label	€ 4,50
<b>Double coffee</b> # NO ALLERGENS	€ 3,00	<b>Cappuccino</b> # 7	€ 2,50
<b>Decaffeinated coffee</b> # NO ALLERGENS	€ 2,50	<b>Macchiato milk</b> # 7	€ 4,00
<b>Barley coffee</b> # 1	€ 2,00	<b>Milk and mint</b> # 7	€ 4,00
<b>American coffee</b> # NO ALLERGENS	€ 2,50	<b>Chocolate</b> # 7	€ 4,50
<b>Marocchino</b> # 7	€ 2,50	<b>Chocolate with whipped cream</b> # 7	€ 5,00
<b>Marocchino with Nutella</b> # 1 - 6 - 7 - 8	€ 3,00	<b>Amari, Liquori Nazionali, Digestivi</b> # To know more about allergens, see each label	€ 5,00
<b>Spiked coffee</b> # for allergens, see each label	€ 2,50	<b>Hot Tea selection - check our availability</b> # To know more about allergens, see each label	€ 4,00

# THE WINE LIST

## Vignaioli Erranti

Vignaioli Erranti is a project of our “Biological Farm and Farmhouse Brusignone”, part of Gruppo Ethos, born from our desire to offer a small selection of “peregrin” wines. We chose this definition because all of them are the result of meetings we made on our path. Wandering by wine and vineyards, we have made a deal with wine producers: to rent a vineyard section to start producing wine who responds to our criterias. We found what we were looking for in “Tenuta Fortunago”, near Pavia, and in “Tenuta Murlo”, on Siena’s hills. Here we perform a sustainable farming which takes care of land’s richness and biodiversity, a controlled and inspired by the essential wine cellar activity to obtain a natural wine with a strong identity, in one word, GREAT.



Veneto

### SPARKLING WINES

Prosecco DOC Treviso

Sette Anime

Sustainable  
Viticulture



CL 75

€ 23,00



Lombardia



Villano Bianco Provincia di Pavia IGP

Tenuta Fortunago

Organic



CL 75

€ 22,00

Toscana

#FFF Toscana Bianco IGT

Arizzi Wine

In organic  
conversion

€ 23,00



Lombardia



Villano Rosso Provincia di Pavia IGP

Tenuta Fortunago

Organic



CL 75

€ 22,00

Veneto

Valpolicella Classico Superiore DOC

Le Bignele

Craftsmanship

€ 26,00

Toscana



Chianti Colli Senesi Riserva DOCG

Tenuta Murlo

In organic  
conversion

€ 26,00



Friuli V.G.

Verduzzo Friulano DOC  
Colli Orientali del Friuli

La Magnolia

Craftsmanship



CL 75

€ 23,00

### DESSERT WINE

**Sustainable Viticulture:** Ecological farming practices, respectful of soil and vine

**Craftsmanship:** sustainable viticulture, entire wine production cycle (from vineyard to bottle), manual harvest, reduced content of chemical additives, recovery of native varieties

**Organic:** produced from certified organic farming and organic vinification practices

**Natural:** disciplinary VinNatur or ViniVeri, the only additive allowed for sulfur tot max 30-50 gr / L

# for allergens, see each label

# BY THE GLASS



## *Wine by the glass*



CL 15

### SPARKLING WINES

<b>Veneto</b>	Prosecco DOC Treviso	Sette Anime	Sustainable Viticulture	€ 5,50
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### WHITE WINES

<b>Lombardia</b>	 Villano Bianco Provincia di Pavia IGP	Tenuta Fortunago	Organic	€ 5,50
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<b>Toscana</b>	#FFF Toscana Bianco IGT	Arizzi Wine	In organic conversion	€ 6,00
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### RED WINES

<b>Lombardia</b>	 Villano Rosso Provincia di Pavia IGP	Tenuta Fortunago	Organic	€ 5,50
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<b>Toscana</b>	 Chianti Colli Senesi Riserva DOCG	Tenuta Murlo	In conversione biologica	€ 6,50
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### DESSERT WINE

<b>Friuli V.G.</b>	Verduzzo Friulano DOC Colli Orientali del Friuli	La Magnolia	Craftsmanship	€ 6,00
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**Sustainable Viticulture:** Ecological farming practices, respectful of soil and vine

**Craftsmanship:** sustainable viticulture, entire wine production cycle (from vineyard to bottle), manual harvest, reduced content of chemical additives, recovery of native varieties

**Organic:** produced from certified organic farming and organic vinification practices

**Natural:** disciplinary VinNatur or ViniVeri, the only additive allowed for sulfur tot max 30-50 gr / L

# for allergens, see each label



# I COCKTAILS



## NEGRONI

## BEER COCKTAILS

**MARILYN MOJITO:** Blonde craftmade "Marilyn" beer, White rum, Lime, Mint, brown sugar

€ 8,00

**MARILYN SPRITZ:** Blonde craftmade "Marilyn" beer, Aperol, Soda, Orange

€ 8,00

## PRE DINNER

**APEROL SPRITZ:** Prosecco, Aperol, Soda

€ 8,00

**NEGRONI:** Campari, red Vermouth, Gin, Orange

€ 8,00

**SBAGLIATO:** Campari, red Vermouth, Prosecco, Orange

€ 8,00

**AMERICANO:** Red Vermouth, Campari, Soda

€ 8,00

## LONG DRINK

**LONG ISLAND ICED TEA:** Vodka, Gin, Rum, Triplesec, Sweet & Sour, Cola, Lime

€ 8,00

**VODKA TONIC/LEMON:** Vodka, Tonic water/Lemonsoda

€ 8,00

**GIN TONIC/LEMON:** Gin, Tonic water/Lemonsoda

€ 8,00

**JAPANESE:** Vodka, Gin, White rum, Sweet&Sour, Tonic water/Lemonsoda

€ 8,00

## PESTATI

**MOJITO:** White Rum, Soda, Lime, Mint, Brown su

€ 8,00

**For the real lovers also:**

Black with liquorice - Chocolate - Zen with green tea - Boss with sprite and aperol

**CAIPIROSKA:** Vodka, Soda, Lime, Brown sugar

€ 8,00

**Flavors available:** peach, strawberry, passion fruit, coconut

**MOSCOW MULE:** Vodka, Ginger Ale, Lime, Mint

€ 8,00

**CUBA LIBRE:** Rum, Cola, Lime

€ 8,00

**CAIPIRINHA:** Cachaça, Sugar, Lime

€ 8,00

**On request, cocktail with Matusalem, Havana**

€ 9,50

# for allergens, see each label

# I COCKTAILS



## BOULEVARDIER

### AFTER DINNER

<b>GODFATHER:</b> Scotch whisky, Amaretto	€ 8,00
<b>GODMOTHER:</b> Vodka, Amaretto	€ 8,00
<b>BOULEVARDIER:</b> Bourbon, Vermouth rosso, Campari	€ 8,00
<b>BLACK RUSSIAN:</b> Vodka, coffee liqueur	€ 8,00
<b>DISARONNO SOUR:</b> Disaronno, Succo di limone, Sciroppo di zucchero	€ 8,00

### FROZEN available also in classical version

<b>PIÑACOLADA:</b> Rhum, Coconut syrup, Pineapple syrup	€ 8,00
<b>DAIQUIRI:</b> White rum, Sweet & Sour, Lemon <b>Flavors available:</b> peach, strawberry, passion fruit, coconut	€ 8,00
<b>MARGARITA:</b> Tequila, Triplesec, Sweet & Sour, Salt <b>Flavors available:</b> peach, strawberry, passion fruit, coconut	€ 8,00

### ANALCOLICI

<b>VIRGIN MOJITO:</b> Brown sugar, Lime, Mint, Ginger Ale, grapefruit juice, Soda	€ 8,00
<b>FLORIDA:</b> Grapefruit juice, Orange juice, Sweet & Sour, Soda, Orange	€ 8,00
<b>VIRGIN COLADA:</b> Coconut syrup, Pineapple juice	€ 8,00
<b>KISS ON THE BEACH:</b> Peach juice, Pineapple juice, strawberry syrup and Soda	€ 8,00
<b>SUMMER VIBES:</b> Pineapple juice, Orange juice, passion fruit syrup and Soda	€ 8,00
<b>TROPICAL BLISS FUSION:</b> Orange juice, Peach Juice, Papaya syrup, Soda	€ 8,00

**On request, cocktail with Matusalem, Havana** € 9,50

# for allergens, see each label

# I DISTILLATI



Gruppo Ethos has created an homemade and niche products' line. They are made only with natural ingredients: the herbs, the roots and the fruit are all selected from nature and mixed by our experts.

## Distilleria Libera

### LIMONCINO

With lemon zest natural infusion # NO ALLERGENS

€ 5,00

### AMARO ALLE ERBE

Homemade bitter liquor made with selected herbs # NO ALLERGENS

€ 5,00

### AMARO DI MONTEVECCHIA

Made with honey and rosemary from Monteverchia # NO ALLERGENS

€ 5,00

### SAMBUCA

Homemade liqueur with anise taste # NO ALLERGENS

€ 5,00

### GRAPPA LOMBARDA # NO ALLERGENS

Distilled with grapes of the Lombardy hills

€ 6,00

### GRAPPA RISERVA # NO ALLERGENS

Aged for 18 months in durmast barrels

€ 7,00

## VODKA

### Vodka

Melone, Pesca, Passion Fruit

€ 6,00

### Vodka Grey Goose

€ 9,00

## BRANDY

### Cardinal Mendoza

Spagna

38%

€ 8,50

### Carlos Primero

Spagna

38%

€ 11,50

### Vecchia Romagna

Italia

38%

€ 9,00

## COGNAC

### Courvoiser V.S.

Le Cognac de Napoleon

Francia

40%

€ 10,50

### Remy Martin V.S.O.P

Fine Champagne Cognac

Francia

40%

€ 11,50

### Duc de Maravat

Appellation Armagnac Contrôlée

Francia

40%

€ 8,00

## CALVADOS

### Calvados Morin

Francia

40%

€ 10,50

## WHISKY

### Jack Daniel's

Tennessee Sour Mash Whiskey - Jack Daniel's Distillery, Lynchburg Tennessee

Tennessee

43%

€ 10,00

### Canadian Club

Distillery Hiram Walker & Sons LTD - Walkerville, Canada

Canada

40%

€ 9,00

### Whisky Jim Beam

Bourbon Whisky - Jim Beam Distillery Clermont

Kentucky

40%

€ 10,00

# for allergens, see each label



# I DISTILLATI

## SCOTCH WHISKY

<b>Bowmore Aged 8 years</b>	Islay Single Malt aged 8 years - Morrison's Bowmore Distillery Islay Scotland	40%	€ 9,50
<b>Glen Grant 5 years old</b>	Pure Single Malt 5 years old - Distillery Glen Grant Rothes	40%	€ 9,00
<b>Lagavulin Aged 16 years</b>	Single Islay Malt Whisky - Lagavulin Distillery, Port Ellen, Isle of Islay	43%	€ 13,50
<b>Laphroaig 10 years old</b>	Single Islay Malt 10 years old - Distillery D.Johnston e Laphroaig Isle of Islay	40%	€ 12,50
<b>Macallan 12 years old</b>	Single Highland Malt - The McAllan distilles, Easter Elchies, Craigellache	40%	€ 11,00
<b>Oban Aged 14 years</b>	Single Islay, West Highland - Oban Distillery, Oban Argyll, Scotland Duc de Maravat	40%	€ 14,50
<b>Talisker Aged 10 years</b>	Single Malt from Isle of Skye 10 years old - Distillery Talisker Carbost Isle of Skye	45,8%	€ 13,50
<b>Caolilla Aged 12 years</b>	Single Islay Malt - Caol Ila Distillery, Scotland	43,0%	€ 15,50

## RHUM - RON - RUM

<b>Rum Pampero - Bacardi</b>	Industrias Pampero	Venezuela	40%	€ 8,50
<b>Havana Club Anejo 7 años</b>	Corporation Cuba Ron - La Habana	Cuba	40%	€ 8,50
<b>Rum Pampero anniversary</b>	Industrias Pampero	Venezuela	40%	€ 10,50
<b>Matusalem 10 years old</b>	Cuban Tradition Distillery Matusalem Santiago Repubblica Dominicana	Repubblica Dominicana	40%	€ 8,50
<b>Ron Zacapa Centenario 23 años</b>	Licorera Zacapaneca SA, Zacapa	Guatemala	40%	€ 15,50

## GRAPPE

<b>Grappa "Reale" Prosecco Cartizze</b>	Secca	40%	€ 8,00
<b>Culto Amarone Barrique</b>	Barricata	40%	€ 8,00
<b>Solo D'Ua Chianti</b>	Morbida	40%	€ 8,00




# IL GLUTEN FREE



## Menù senza glutine

All the products below are certified gluten free. Our menu includes first dishes, pizzas, desserts and bread that we don't produce by ourselves. In fact, we commit us to "Soluzioni Alimentari", a traditional lab in the province of Brescia, specialized in gluten-free food production ([www.alimentisenzaglutine.it](http://www.alimentisenzaglutine.it)).

## PIZZAS

- Campania\***  Pizza with tomato sauce and mozzarella cheese # 5 - 6 - 7 - 8 - 13 € 12,00
- Parmense\*** Pizza with tomato sauce , mozzarella cheese and ham # 5 - 6 - 7 - 8 - 13 € 14,00
- Taggiasca\***  Pizza with tomato sauce, mozzarella cheese and black olives # 5 - 6 - 7 - 8 - 13 € 13,00
- Verzura\***  Pizza with tomato sauce, mozzarella cheese, grilled pepper, eggplant, zucchini and red chicory # 5 - 6 - 7 - 8 - 13 € 14,00

## HAMBURGER

- Cheeseburger** with french fries\* € 13,00  
Soft gluten free bread with 200 g of Black Angus meat, tomato, Edamer cheese and lattuce  
#7

Ceck the

## "STEAK HOUSE"

section to know our other Gluten Free dishes  
Available gluten free bread (\*).

## DOLCI

- Tiramisù \*** Tiramisù with "Mascarpone" cheese cream and coffee \* # 3 - 7 - 8 € 8,50
- Mousse alla panna con frutti di bosco\*** Whipped cream mousse with berries € 8,50  
# 3 - 6 - 7

## DRINK

- Birra Estrella Dam Daura** € 7,00

*Available gluten free bread (\*)*

# On last page allergen list.

\* Some ingredients may be fresh or frozen depending on market availability.

# KIDS MENU'

<b>Rice with Parmesan cheese</b> # 3 - 7 - 9	€ 9,00
<b>Saffron risotto</b> # 3 - 7 - 9	€ 9,00
<b>Pasta/gnocchi with tomato sauce</b> # 1 - 6 - 9 - 10	€ 8,00
<b>Pasta/gnocchi with basil pesto</b> # 1 - 5 - 6 - 7 - 8 - 10	€ 8,00
<b>Pasta/gnocchi with Bolognese meat sauce</b> # 1 - 6 - 9 - 10	€ 8,00
<b>Plain pasta/gnocchi</b> # 1 - 6 - 9 - 10	€ 8,00
<b>Pasta/gnocchi with butter</b> # 1 - 6 - 7 - 9 - 10	€ 8,00
<b>Pasta/gnocchi with olive oil</b> # 1 - 6 - 9 - 10	€ 8,00
<b>Pasta/gnocchi with clams with parsley*</b> # 1 - 6 - 9 - 10 - 12 - 14	€ 10,00
<b>Breaded chicken cutlet (breast) with side</b> # 1 - 3 - 5 - 6 - 7 - 10	€ 11,50
<b>Chicken steak (breast) with side</b> # NO ALLERGENS	€ 11,50
<b>Beef steak with side</b> # NO ALLERGENS	€ 11,50
<b>Baby New York hamburger with side</b> # NO ALLERGENS	€ 10,50
<b>Baby chicken würstel</b> # 3 - 7 - 10	€ 10,00
<b>Omelette with vegetables and Lodi cheese</b> # 3 - 7 - 9	€ 9,50
<b>French fries*</b> # 1	€ 6,00
<b>Grilled vegetables</b> # NO ALLERGENS	€ 6,00
<b>Organic assorted vegetables "caponatina style"</b> # 9	€ 6,00
<b>Ham baby</b> # NO ALLERGENS	€ 9,00
<b>Raw ham baby</b> # NO ALLERGENS	€ 10,00
<b>Bresaola ham</b> # NO ALLERGENS	€ 10,00
<b>Salami</b> # NO ALLERGENS	€ 9,00
<b>Fresh fruit and vegetables juices</b> # NO ALLERGENS	€ 6,00
<b>Seasonal fruit</b> # NO ALLERGENS	€ 4,50
<b>Tiramisù baby (without alcool)</b> # 1 - 3 - 6 - 7 - 8 - 10	€ 6,00
<b>Ice cream</b> # 3 - 6 - 7 - 8	
<b>1 flavour</b>	€ 3,50
<b>2 flavour</b>	€ 4,50

# On last page allergen list.

\* Some ingredients may be fresh or frozen depending on market availability.

graduality, Individuality, Flexibility, Tone

# GIFT

## DietaGIFT

is not only a diet, but a **lifestyle** to join **gradually**, remembering the importance of physical **movement** to improve a healthy way of living. Eating **GIFT** means tasting dishes made with natural ingredients without renouncing to the taste.

the rule  
for a  
balanced  
meal is easy:

## fruit and vegetables

a wide part of  
food rich  
in fibers

## carbohydrates

a base of complex  
carbohydrates (bread, pasta,  
rice, potatoes: not more  
than a third of the total)

## proteins

a source of proteins (meat,  
fish, eggs, cheese, cured meats  
walnuts: not more than a third  
of the total)



## follow the feather

to spot the GIFTdiet dishes inserted in our menu, chosen for the quality of the ingredients, the simplicity of cooking process and garnish and the correct balance among the raw ingredients used.



Moreover, it is recommended to avoid all the "junk food" and the refined ingredients, while you can consume wholewheat cereals and natural sweeteners without restrictions.

And remember, the caloric intake during the day has to be allocated as follows:

**EAT BREAKFAST LIKE A KING, LUNCH LIKE A PRINCE, AND DINNER LIKE A PAUPER**



# ALLERGENS

The substances or products that cause allergies or intolerances

- 1** Cereals containing gluten, i.e: wheat, rye, barley, oats, spelt, kamut and products thereof.
- 2** Crustaceans and products thereof.
- 3** Eggs and products thereof.
- 4** Fish and products thereof.
- 5** Peanuts and products thereof.
- 6** Soybeans and products thereof, except:
  - a) Oil and raffinated soy fat (I);
  - b) Mixed natural tocopherols (E306), D-alpha tocopherol, natural acetate D-alpha tocopherol, natural succinate D-alpha soya tocopherol;
  - c) Vegetable oil derivated from phytosterols and ester soya phytosterols;
  - d) Vegetable stanol ester made from vegetable soya sterols.
- 7** Milk and products thereof (including lactose).
- 8** Nuts/treenuts, i.e almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashews (*Anacardium occidentale*), pecan nuts [*Carya illinoensis* (Wangenh.) K. Koch], Brazil nuts (*Bertholletia excelsa*), pistachio nuts (*Pistacia vera*), macadamia or Queensland nuts (*Macadamia ternifolia*) and products thereof.
- 9** Celery and products thereof.
- 10** Mustard and products thereof.
- 11** Sesame seeds and products thereof.
- 12** Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as total SO<sub>2</sub>, calculated for the products as offered ready for consumption or recreated according to the manufacturer's instructions.
- 13** Lupin and products thereof.
- 14** Molluscs and products thereof.

Since the food production takes place in a single ambiance, dishes could contain traces of nickel and other ingredients due to crossed contamination.

## EXTRA COST

<b>Almond</b>	ALLERGENS: 8	<b>Eggs</b>	ALLERGENS: 3	<b>Pepperoni</b>	ALLERGENS: NO
<b>Anchovies</b>	ALLERGENS: 4	<b>Frankfurter</b>	ALLERGENS: 3 - 7 - 10	<b>Pesto</b>	ALLERGENS: 1-2-4-6-7-9-12-14
<b>Artichokes</b>	ALLERGENS: NO	<b>French fries</b>	ALLERGENS: 1 - 6	<b>Pistachio</b>	ALLERGENS: 6-7-8
<b>Asparagus</b>	ALLERGENS: NO	<b>Fresh tomato</b>	ALLERGENS: NO	<b>Porcini</b>	ALLERGENS: NO
<b>Auricchio cheese</b>	ALLERGENS: 7	<b>Friarielli</b>	ALLERGENS: NO	<b>Pumpkin cream</b>	ALLERGENS: 7
<b>Bacon</b>	ALLERGENS: NO	<b>Garlic</b>	ALLERGENS: NO	<b>Raw ham</b>	ALLERGENS: NO
<b>Basil</b>	ALLERGENS: NO	<b>Goat Ricotta cheese</b>	ALLERGENS: 7	<b>Red chicory</b>	ALLERGENS: NO
<b>Black olives</b>	ALLERGENS: NO	<b>Gorgonzola</b>	ALLERGENS: 7	<b>Ricotta cheese</b>	ALLERGENS: 7
<b>Boiled potatoes</b>	ALLERGENS: NO	<b>Grana cheese flakes</b>	ALLERGENS: 3-7	<b>Rocket salad</b>	ALLERGENS: 7
<b>Bresaola</b>	ALLERGENS: NO	<b>Grana cheese grated</b>	ALLERGENS: 3-7	<b>Salami</b>	ALLERGENS: NO
<b>Brie</b>	ALLERGENS: 7	<b>Ham</b>	ALLERGENS: NO	<b>Sausage</b>	ALLERGENS: NO
<b>Bufalo Stracciatella cheese</b>	ALLERGENS: 7	<b>Hemp seeds</b>	ALLERGENS: NO	<b>Scamorza cheese</b>	ALLERGENS: 7
<b>Capers</b>	ALLERGENS: NO	<b>Lard</b>	ALLERGENS: NO	<b>Seafood</b>	ALLERGENS: 2-4-12-14
<b>Casera cheese</b>	ALLERGENS: 7	<b>Mozzarella cheese</b>	ALLERGENS: 7	<b>Shrimps</b>	ALLERGENS: 2-12
<b>Champignon mashrooms</b>	ALLERGENS: NO	<b>Mozzarella cheese with buffalo milk</b>	ALLERGENS: 7	<b>Smoked salmon</b>	ALLERGENS: 4
<b>Cherry tomatoes</b>	ALLERGENS: NO	<b>Mozzarella vegan</b>	ALLERGENS: 7	<b>Speck</b>	ALLERGENS: NO
<b>Chili pepper</b>	ALLERGENS: NO	<b>Mozzarella without lactose</b>	ALLERGENS: 7	<b>Spicy salami</b>	ALLERGENS: NO
<b>Cicory</b>	ALLERGENS: NO	<b>Nduja</b>	ALLERGENS: NO	<b>Spinach</b>	ALLERGENS: NO
<b>Cooking cream</b>	ALLERGENS: 7	<b>Octopus</b>	ALLERGENS: 14	<b>Taleggio cheese</b>	ALLERGENS: 7
<b>Parma salami</b>	ALLERGENS: NO	<b>Onions</b>	ALLERGENS: NO	<b>Tattler</b>	ALLERGENS: 14
<b>Corn</b>	ALLERGENS: NO	<b>Origan</b>	ALLERGENS: NO	<b>Tomato sauce</b>	ALLERGENS: NO
<b>Crayfish</b>	ALLERGENS: 2-4-14	<b>Pears</b>	ALLERGENS: NO	<b>Tuna</b>	ALLERGENS: 4
<b>Dry tomatoes</b>	ALLERGENS: 12	<b>Pecorino cheese</b>	ALLERGENS: 7	<b>Walnuts</b>	ALLERGENS: 8
<b>Eggplant</b>	ALLERGENS: NO	<b>Pecorino zafferano</b>	ALLERGENS: 7	<b>Zucchini</b>	ALLERGENS: NO