

Trattoria & wine bar



VINO
AL
VINO

Cosa pensano di noi i nostri ospiti

PANUOZZO /Crispy stone-baked pizza sandwich - served until 16:00.

Panuozzo di parma /Pizza bread filled with Parma ham, creamy burrata and arugula (H,M) 198

Panuozzo Calabrese /Pizza bread filled with 'nduja, spianata salami and provolone piccante cheese (H,M) 198

ANTIPASTI

Olive marinate /Marinated olives	79
La nostra focaccia /House focaccia (W)	79
Salumi misti /Selection of Italian cured meats, salad	148
Formaggi misti freschi /Selection of matured Italian cheeses, fruit, walnuts, honey (M,V)	148
Bruschette	
Tricolore - Toasted bread, cherry tomatoes, buffalo mozzarella, basil, garlic (W,M)	138
Burrata e prosciutto di Parma - Toasted bread, creamy Burrata, Parma ham (W,M)	148
Carpaccio di bresaola - Toasted bread, air-dried cured beef, arugula, lemon, parmesan (W,M)	148
Insalata Caprese /Burrata mozzarella, tomato, basil (M)	189
Insalata mista /Mixed green salad	128

PRIMI PIATTI* /Pasta fresca fatta in casa



Al ragù napoletano /Rigatoni, slow-cooked beef chuck ragù Neapolitan style (W,E,M)	298
Manzo e funghi /Rigatoni, beef tenderloin, mixed mushrooms, creamy sauce (W,M,MU)	298
Cannelloni di carne /Oven-baked filled pasta with beef, béchamel sauce, tomato, mozzarella (W,E,M)	298
Alla Norma /Rigatoni, eggplant, ricotta, tomato sauce (W,M)	258
Funghi e prosciutto Tagliatelle, mushroom, parma ham, garlic, cream, parmesan (W,E,M,MU)	298
Gnocchi alla sorrentina /Oven-baked gnocchi, tomato sauce, basil, mozzarella, parmesan (W,M)	268

I NOSTRI SPAGHETTI* /Pasta secca

Italian dried quality spaghetti, selected for its perfect “al dente” texture with seafood and olive oil-based sauces.

Allo scoglio /Scampi, clams, mussels, tomato sauce (W,E,S,M,B)	278
Alle vongole /Clams, parsley, chili, garlic (W,E,M,M)	278
Carbonara /Pancetta, egg, pecorino, black pepper (W,E,M)	258
Aglione e olio /Cherry tomatoes, parmesan, garlic, olive oil, chili, parsley (W,E,M)	198

*Pasta dishes can be adapted with gluten-free penne - most can also be made vegetarian.

RISOTTI

Agli asparagi e limone /Arborio rice, green asparagus, lemon, parmesan (M)	268
Ai frutti di mare /Arborio rice, scampi, clams, mussels, white wine, chili (M,M,S,SU)	289

Allergens: B mollusks / C celery / E eggs / F fish / W wheat / HA hazelnut / M milk / MA almond / P pistachio / PK pine nuts / S shellfish / SE sesame seeds / MU mushrooms / SU sulfite / V walnut

SECONDI /Carne e pesce

Tagliata di manzo /Tender grilled beef tenderloin in slices, arugula, parmesan (M)	445
Branzino /Whole grilled sea bass, olive oil, lemon, herbs (M,F)	445
Ossobuco /Slow-braised veal shank, gremolata, mashed potatoes (M, SU)	445

CONTORNI/EKSTRA TILBEHØR /Patate arrosto 69 / Verdure grigliate 69



PIATTINI /Piatti da condividere (sharing menu) – minimo 2 persone

- La nostra focaccia** /House focaccia
- Panzanella** /Tuscan-style tomato and bread salad
- Carpaccio di bresaola** /Thin slices of air-dried cured beef with arugula, lemon and parmesan
- Gnudi con ragu di verdure** /Soft ricotta dumplings with vegetable ragout
- Tagliata di manzo** /Tender grilled beef tenderloin in slices, arugula, parmesan
- Panna cotta** /With raspberry sauce

Piattini - 648 pp /min. 2 pers. | **Wine package 3 glasses - 375 pp** (Soave/Greco di Tufo/Chianti Classico)

Piattini + wine package - 890 pp /min. 2 pers.

BAMBINI /Children up to 12 years 169

Choose pasta: Spaghetti or rigatoni

Choose sauce: Pomodoro / Burro e formaggio 138 **Mini gricia** (pancetta & cheese) 169

PIZZE

Crudo di Parma /Tomato sauce, mozzarella, Parma ham, arugula, parmesan (H,M)	268
Calabrese /Tomato sauce, 'nduja, spicy salami, mozzarella, oregano (H,M)	268
Calzone napoletano /Folded pizza, tomato sauce, ricotta, mozzarella, spicy salami, parmesan (H,M)	268
Margherita /Tomato sauce, mozzarella, cherry tomatoes, basil, olive oil (W,M)	218

DOLCI

Tiramisù della casa /Classic dessert - mascarpone cream, egg, ladyfingers, coffee, cocoa (H,E,M,MA)	138
Panna cotta ai lamponi /Cream pudding served with raspberry sauce (M)	128
Torta di mele e cioccolato /Moist chocolate cake with apples served with vanilla ice cream (W,E,M)	138
Coppa gelato /Vanilla ice cream, berries (M)	118
Coppa sorbetto /Mango sorbet	118
Affogato Classico /Espresso, vanilla ice cream, amaretto liqueur (M,MA)	148
Sgroppino al Limone /Italian lemon sorbet cocktail with Prosecco and Vodka	158

COCKTAIL CLASSICI

Aperol Spritz Aperol, prosecco, soda	158
Limoncello Spritz Limoncello, prosecco, soda	158
Gin Tonic Italian gin, tonic, lime	158
Negroni Campari, martini rosso, gin	158
Negroni Sbagliato Campari, Martini Rosso, prosecco	158
Amaretto Sour Amaretto, sugar syrup, lemon juice, egg white	158
Espresso Martini Vodka, Kahlúa, espresso, sugar syrup	158
Irish Coffee Whisky, coffee, whipped cream	158



DIGESTIVI

Limoncello/Amaretto/ Sambuca/Fernet-Branca/Grappa	158
--	-----

SPUMANTI*

Rotari, Rotari Blanc De Blancs Extra Brut, 2020	Italy, Trentino-Alto Adige	168/780
Domaine de Martinolles, Crémant de Limoux, N.V	France, Languedoc-Roussillon	168/780
Guy Charlemange, Réserve Brut Blanc De Blancs, N.V	France, Champagne	998

VINI BIANCHI*

Righetti Luigi & C. S.R.L., Soave, 2024	-	148/720
Feudi di San Gregorio, Greco di Tufo, 2024	Italy, Campania	148/720
Tavernello, Organic Pinot Grigio, 2023	Italy, Other	148/720
Az. Agr. Ciccio Zaccagnini, Pecorino, 2024	Italy, Montepulciano d'Abruzzo	148/720
La Chablisienne, Chablis La Sereine, 2019	France, Burgundy	160/960

VINI ROSATI*

Weingut Winter, Pinot Noir Rosé, 2023	Germany, Rheinhessen	148/720
---------------------------------------	----------------------	---------

VINI ROSSI*

Gestioni Piccini, Rosso di Toscana, 2019	Italy, Tuscany	148/720
Pieropan, Valpolicella Classico Ruberpan, 2021	Italy, Veneto	189/890
Cascina Castlèt, Barbera d'Asti Superiore Passum, 2019	Italy, Piedmont	198/960
Felsina S.P.A., Chianti Classico Riserva Rancia, 2017	Italy, Tuscany	189/890
Maison Roche de Bellene, Bourgogne Pinot Noir	France, Burgundy	189/890



BIRRE

Draught Peroni 0.25 / 0.4 l	78/118
Draught Frydenlund 0.25 / 0.4 l	68/108
Bottle Peroni 00 Alcohol-free	78

Mineral Water San Pellegrino/Pepsi/Pepsi Max/ Orange, Lemonade, Apple Juice	64
--	----

Coffee	44
---------------	----

Espresso	42
-----------------	----