APERITIVO

BELLINI 1948
White peach puree & prosecco

SPRITZ
Aperol, Beefeater 24, apricot cordial & prosecco

NEGRONI BAROLO
Tanqueray 10, Campari, Martini Bitter, Mancino Rosso & Cocchi Barolo Chinato

115

WINE

LE CONTESE PROSECCO	ANTICA OSTERIA	ANTICA OSTERIA
Extra Dry	*White, Trebbiano*	*Red, Montepulciano*

85

DRAFT BEER

BIRRA MORETTI PILSNER *4,6%*	SLEEPY BULLDOG PALE ALE *4,8%*	SHIP FULL OF IPA *5,8%*
78	85	88

COCKTAILS

RABARBARO FIZZ
Aperol, Vermouth mix, fresh raspberries, orange bitters, lemon juice, rhubarb syrup, egg white & soda water

GARIBALDI
Campari, fresh orange juice & rhubarb syrup

GIMLET DI BERGAMOTTO
Bombay Sapphire gin, pine liqueur, lime juice, cordial di bergamotto & torched eucalyptus

BLOODY MARY
Absolut vodka, Barbera D'Alba, lemon juice, fresh tomato juice & house spice mix

135

Talk to your bartender for a full selection of beverages!

NON ALCOHOLIC

BREAKFAST BELLINI
White peach puree & non alcoholic sparkling wine
75

ZERO SPRITZ
Traditional non alcoholic spritzer
75

TIMARINO
Non alcoholic white wine infused with rosemary & thyme, lemon juice, sugar syrup & egg white
85

BEER	JUICE	SODA
55	55	35

ANTIPASTI

FENNEL SALAMI | TRUFFLE SALAMI

COPPA | FIOCCO DI CULATTA

OLIVES | PARMIGIANO REGGIANO

55

POMODORO E BASILICO
Tomato, basil, garlic & crostini

RICOTTA
Ricotta, parsley, olive oil & crostini

FENNEL & GRAPEFRUIT
Pickled aubergine & smoked paprika

PESCE CON PEPERONCINO
Pike perch, parsley, mint, olive oil, chili & lemon

ALICI MARINATE
Pickled anchovies, fennel, chili & smoked paprika

SALMONE
Salmon, grape fruit & olive oil

65

ARANCINE
Deep fried truffle- & mushroom risotto

MELON & PROSCIUTTO
Melon, prosciutto & dried peperoncino

STRACCIATELLA
Orange & pistachios

YELLOWFIN TUNA TARTARE
Chopped line caught tuna, cucumber, chili, lime & bottarga

GARLIC BREAD
Parsley, basil, thyme, garlic & chili flakes

VITELLO TONNATO
Veal roast beef, tuna dressing, parmigiano reggiano, caper berries & artichoke

85