



Italian Tapas,

if you like the idea of a
taste you're in the right place.

The concept is simple: Taking inspira-
tion from Spanish tapas and exhibi-
ting exclusively local produce;
Italian tapas.

Enjoy the many dishes from our
region, reinterpreted in our kitchen, or
to accompany aperitivo
or after dinner ... All declined in two
different ways:

nibbles from the bar or tapas.

Traditional recipes are
interpreted with
the creativity of our Chef Giulio
Scheggi, whose arena is high quality
ingredients and the
research of raw materials.

You can pair every dish with a glass of
wine, a craft beer or a cocktail created
by our Barman Jacopo, enjoy a classic
or discover his range of cocktails
exclusive to Italian Tapas.

Enjoy yourself

From the counter to nibble



Our specials:

Bruschetta on tuscan bread 1,50€



Vegetables in oil 2,00€

made in house according to seasonality

Goat cheese and melon caprese 2,00€

Frisella classica 3,00€

typical puglia dish with wheat bread cherry tomato, basil and extravirgin olive oil

Frisella estiva 4,00€

typical puglia dish of whole grains bread with avocado cream and salmon

Chianti tuna 5,00€

look like tuna but is not.....

Artisanal cheese platter

fresh tuscan pecorino 3,00€

seasoned tuscan pecorino 3,00€

Stracciatella di Andria 2,50€

Seasonal caprino cheese 4,00€

Three milk cheese 4,00€

Special selection of the house 12,00€

Artisanal cold cuts platter



Salame sbriciolona 3,00€

Salame Toscano 3,00€

Capocollo 3,00€

Prosciutto crudo 3,00€

Wild boar Mortadella 3,00€

Special selection of the house 12,00€

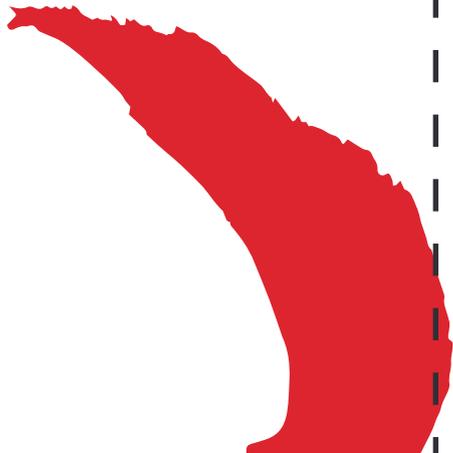
Olives and taralli 1,50€

IT special selection 20,00€

big mix of the best product from the counter

*La disponibilità può variare a seconda della stagione

TO NIBBLE





DALLA CUCINA

Riso, patate e cozze 5,00€
mussel, risotto and potatoes pie

Summer carpaccio 6,00€
beef meat carpaccio marinated by us and served with burrata cream, berry and pinenuts

Eggplant parmesan (veg) 5,00€
roasted eggplant with mozzarella, tomato sauce, basil and parmesan cheese

Octopus and potatoes 5,50€
stewed octopus served on potatoes duchesse

Gnudi with shrimp sauce 7,00€
gnudi of ricotta cheese and fresh spinach served with shrimp sauce

Express beef tartare 7,50€
accompanied by seeded mustard, extra virgin olive oil, Worcester sauce, marinated egg and caramelized onion, cappers dust

Involtini Palermitani 6,50€
typical sicilian dish of marinated beef rolls stuffed with raisins, pinenuts, onions pecorino cheese and bread, served with a sweet and sour vegetables

Tuscany panzanella 4,00€
bread salad with tomato, cucumber, basil and onions

Terre del sud 5,00€
paccheri pasta stuffed with ricotta cheese with burrata and nduja cream

Stuffed zucchini blossom (veg) 5,00€
stuffed zucchini blossom with mozzarella cheese, cherry tomatoes and olives served with fresh pesto sauce

Mini hamburger croccanti (veg) 5,00€
hamburger di patate, radicchio rosso e cornflakes serviti con il nostro ketchup

Gnocconi ripieni (veg) 4,50€
gnocchi with a pecorino cheese hearth grated with cherry tomatoes and parmesan

Warm calamari salad 4,50€
steamed calamari served with seasonal crunchy vegetables

DESSERT

Hazelnut soufflè with dark chocolate mousse
4,00€

Mint pannacotta with nutmeg infused berries
4,00€

Lemon and sage icecream with berries and cherry tomatoes gazspacho
4,00€

Our cantuccini and vin santo 4,00€



TAPAS

Mineral Water 2,5

Homemade basket bread 1

we do not charge the cover

DRINK, Our creations 8,00€

Nigruni

etna bitter, marsala, vermouth, barmaster gin, zagara flower vapor

Sapore di sale

spicy crust, tequila reposado, apricot brandy, lemon extract, fresh mint leaf

Limoncello martini

dirty campari ice, limoncello, gin

Gin-ger-tonic

italian gin, green apple extract, ginger extract, tonic, angostura

Porretta mule

crushed lime and raspberry jam, vodka, fresh mint, ginger beer, mint foam

Bian-chino

crushed citrus fruit, whiskey, biancosarti vermouth, chinotto, bitter orange

Sangria espressa

choose your favourite one between the classic, white and rosè, all with different fresh fruit, wine and spices

Spritz IT

watermelon extract, ginger extract, grapefruit extract, select bitter, prosecco

Berry fashioned

sugar cube, cranberry bitter, whiskey, red ginger soda

Oriental mojito

fresh mint, lime, raspberry plum and pink pepper shrub, sake, white rum, soda

Amalfytano

crushed lime with black pepper, mint, camomille liquor, malfy gin, tonic water

NOT-ALCHOLIC DRINKS 6,00€

Gazpacho

lemon juice, salt, pepper, warchester sauce, mustard, yellow pepper and onion extract, tomatoes juice

Siciliano astemio

crushed fruit, grapefruit extract, orange extract, cedrata

Tramonto

pineapple extract, lemon extract, rose hip infusion, granatine

Peperito

grapefruit extract, ginger extract, rosemary syrup, pinkpepper and lime infusion

Rinfresco

lime, mint leaf shrub, soda

Soda melon

watermelon extract, ginger extract, grapefruit extract, berry syrup, soda, fresh mint leaf

SOFT DRINK 3,5

ESTRATTI 6



DRINK



CARTA DEI VINI

VINO BIANCO *Calice*

Salinaro (grillo)	20,00€
Pellegrino 2016	5,00€
Masut da rive (pino grigio)	22,00€
masutdarive 2017	23,00€
Auramaris (vermentino)	
val di toro 2017	25,00€
Buonamico (viognier)	
buonamico 2017	
N'ettaro etna bianco (carricante)	28,00€
setteporte 2016	6,00€

VINO ROSSO

Olianas (cannonau di sardegna)	20,00€
olianas 2017	5,00€
Cavallini (alicante)	22,00€
cavallini 2015	25,00€
Chianti classico (sangiovese, canaiolo)	
ormanni 2015	28,00€
Sanperetto (valpolicella classico superiore)	
roberto mazzi e figli 2015	
Pievi bolgheri rosso	30,00€
fabio motta 2016	6,00€

VINO ROSATO

Anna's secret (sangiovese)	22,00€
val di toro 2017	5,00€
Francia corta rosè (pinot nero, chardonnay)	28,00€
corteaura	

BOLLICINE

Biancavigna prosecco	18,00€
cuziol 2016	4,00€
Franciacorta brut (chardonnay, pinot nero)	25,00€
corteaura min.36 mesi	7,00€
Franciacorta santen (chardonnay 100%)	30,00€
corteaura min.40 mesi	7,00€

BIRRIFICIO ARTIGIANALE DEL BORGO

LISA 33 cl 4,50€

A simple golden beer brewed with Grano Senatore Cappelli and Orange Peel, amazingly "lagered" by BDB.

Duchessa 33 cl 5,00€

Inspired by traditional Belgian Saisons, it persuades you with its pleasantness and fresh elegance. The creamy and abundant head releases fruity and floral aromas which are animated by a slight pepperness. Its fine

Reale extra 33cl 5,50€

is an explosion of aromas, from citrusy to resins (pine and incense). At the first sip your taste buds will be pleasantly overdriven by its bitterness that lead to a very pleasant and persistent tangerine note.

Maledetta 33 cl 6€

It is amber in color with intense citrus and floral notes. Hops and selected yeast strains mix in an array of fruity and floral notes of great elegance, intensity and complexity.

Birra del mese Equilibrata

*Birra senza glutine
Peroni gluten free 4,00€*