

Our organic selection of wines, beers and soft drinks



WINES A BARROOM



BEERS IN BOTTLE



BUBBLES

- Prosecco DOC Extra Dry, Cantina Pizzolato 2017, 100% Glera (11% Vol.) € 3,50
- Calesio, Durello Brut metodo charmat lungo, Tenuta Dalle Ore 2017, 100% Durello (12% Vol.) € 3,50



WHITE

- Trebbiano d'Abruzzo DOC Cirelli 2019 100% Trebbiano d'Abruzzo (12% Vol.) € 4,00



RED

- Montepulicano d'Abruzzo DOC Cirelli 2018 100% Montepulicano d'Abruzzo (13% Vol.) € 4,00
- Chianti Superiore DOC Castello del Trebbio 2018 85% Sangiovese, 15% Canaiolo e Ciliegliolo (13% Vol.) € 4,00

ITALY

Craft brewery Zimella (Reggio Emilia)

- Girasole-Chiara Agrumata 0.5 L. (4.5% Vol.) € 10,00
- Cielo-Chiara Luppolata 0.5 L. (4,5% Vol.) € 10,00
- Ruggine-Ambrata Rossa 0.5 L. (5% Vol.) € 10,00

GERMANY

- Keller Pils 0.5 L. (4,9% Vol.) € 5,00
- Classic Export-Lager 0.33 L. (5% Vol.) € 4,00
- Dolden Sud-Ipa 0.33 L. (5% Vol.) € 5,00

BELGIUM

- Saison Dupont-Blanche 0.75 L. (5,5% Vol.) € 12,00



SOFT DRINK

GRAPE juices without added sugars:

- Uva, bergamotto e menta piperita € 4,00
- Water Levico natural da 1l o 0,5l euro € 3,50 o € 2
- Water Levico sparkling da 1l o 0,5l euro € 3,50 o € 2

We offer food from organic origin thanks to the direct relationship with the producers and a completely home made menu.



TO SHARE

- Selection of salami & cheeses € 16,00
- Selection of only salami or only cheeses € 16,00
- Crudo & Burrata (100gr of raw ham from Parma and 200gr of burrata cheese) € 16,00
- Cantabrico anchovies with toasted pan brioche and fresh butter € 15,00
- Poached eggs glazed with harangue and served with parmesan gratin bread € 10,00
- Fermenteria toast sandwich (Pan brioche, ham, Asiago cheese served with balsamic dressed salad and home made cocktail sauce) € 12,00



FISH

- Sea bream from Sardinia roasted with chickpeas farinata, chicory and olives emulsion € 20,00
- Sea bass from Sardinia home made smoked, served with green peas purée, barley and saffron risotto and herbs oil € 20,00



VEGETABLES

Side dish portion

- Roasted corn polenta € 4,00
- Roasted potatoes € 4,00
- Andive, leeks and green rasins salad with soy caramel € 4,00
- Cabbage salad with sweet and sour sauce € 4,00
- Broccoli cream € 4,00
- Green pea purée € 4,00
- Roasted capsicum purée € 4,00
- Gratin barley and saffron risotto with herbs oil € 4,00
- Butter sauted chicory € 4,00
- Sweet and sour vegetables € 4,00
- Eggplant purée € 4,00
- Steamed potatoes € 4,00



OUR PASTA WITH ... (CHOOSE BETWEEN LONG OR SHORT PASTA)

- Fresh tomato sauce in double cooked with eggplant purée and burrata cheese € 10,00
- Free range hand cut chicken ragout € 12,00
- Cacio e pepe (organic aged goat cheese cream with black pepper) € 13,00
- Local hand cut beef ragout € 12,00
- Emulsion of Cantabrico anchovies, green broccoli cream and chilli pepper bread crumb € 14,00
- Bigoli with fermented black garlic, oil, chilli pepper and Tuscan Pecorino cheese € 14,00



MEAT

- Local beef tartare served in the classic way with pan brioche and poached egg € 16,00
- Grilled Local beef steak (without vegetables) for 100 gr. 6,50
- Brasied local beef cheek served with roasted polenta and roasted capsicum purée € 18,00
- Local beef ribs marinated with tamari and ginger and glazed, served with andive, leeks and green rasins salad € 17,00
- Roasted pork ribs marinated with paprika and bbq ketchup with roasted potatoes € 17,00
- Chicken salad with sweet and sour vegetables and wasabi mayo € 18,00
- Home made "alla diavola" smoked chicken thigh, roasted and served with cabbage salad and sweet and sour sauce € 18,00
- Marinated chicken wings and curry glazed (without vegetables) € 12,00

SERVICE € 1,50

HOMEMADE SEMI-WHOLEGRAIN ORGANIC BREAD
SUPPLEMENT € 2,00

KITCHEN TIME:
FROM 12PM TO 2PM AND FROM 7PM TO 9:30PM