



ALWAYS WITH YOU SINCE 1992!

SUMMER HOURS

from 1st April to 30th September

MONDAY	from 18:00 to 24:00
TUESDAY	<u>CLOSED</u>
WEDNESDAY	from 18:00 to 24:00
THURSDAY	from 18:00 to 24:00
FRIDAY	from 18:00 to 24:00
SATURDAY	from 18:00 to 24:00
SUNDAY	from 18:00 to 24:00

WINTER HOURS

from 1 October to 31 March

MONDAY	CLOSED
TUESDAY	CLOSED
WEDNESDAY	from 18:00 to 24:00
THURSDAY	from 18:00 to 24:00
FRIDAY	from 18:00 to 24:00
SATURDAY	from 18:00 to 24:00
SUNDAY	from 18:00 to 24:00

Brewery N°1

Strada Statale del Pasubio, 498 - 36100 Vicenza
Tel: (+39) 0444 980676 - www.birrerian1.it

BIRRA ALLA SPINA

DRAFT BEER

BIRRA TO B TEND TO
4,6% VOL.



KOZEL LAGER (TANK)

Produced following the original recipe and with double decoction, as per the traditional method of Czech brewers, this pure malt is born from the skilful blend of selected malts and fine Czech Noble hops, which give it a strong taste and a pleasant aroma.

30 cl (small)	€3.80	50 cl (medium)	€6.00
1lt glass	€11.00	Carafe (1.5 litres)	€16.00

BIRRA TO B TEND TO
4,4% VOL.



PILSNER URQUELL

Pilsner Urquell is characterized by an intense bitterness, obtained with the finest variety of hops, by a deep and golden color, by a full and decisive taste and by an interrupted fermentation.

30 cl (small)	€3.80	50 cl (medium)	€6.00
1lt glass	€11.00	Carafe (1.5 litres)	€16.00

BIRRA TO SCURTO
3,8% VOL.



KOZEL - CERNÝ

CONTAINS
BARLEY MALT

Dark beer with low alcohol content. Four different types of malt create the unique color and sweet caramel taste, perfectly balanced by the bitterness of fragrant Czech hops.

30 cl (small) 1lt	€3.50	50 cl (medium)	€5.50
glass	€10.00	Carafe (1.5 litres)	€15.00

BIRRA TO B TFE
4,9% VOL.



HOEGAARDEN

NOT
FILTERED

Refreshing, bitter-sweet and slightly spicy taste, thanks also to the original aromas that make it unique (coriander and orange peels).

25 cl (small)	€3.60	50 cl (medium)	€6.50
1lt glass	€12.00	Carafe (1.5 litres)	€17.00

WHAT ARE TANKS?

The tank is a **copper tank**, capable of preserving a beer with a fresh taste as if it were just produced in our brewery, filtered and not pasteurized. Furthermore, the **Tank is kept constantly refrigerated to allow the beer to remain stable and fragrant, excluding any risk of thermal shock** but also to prevent light from penetrating inside, being one of the most important enemies for beer. Furthermore, inside it contains a food-grade plastic bag that allows to seal the product from oxygen while maintaining its natural carbonation.

WHAT DOES "UNPASTEURIZED BEER" MEAN?

Unpasteurized beer is a product that **keeps the organoleptic characteristics of the product unchanged as if it had just come out of the maturation cellar**, without undergoing the final phase of "pasteurization" that allows the beer to remain stable for a long time. 6 months for keg beer 12 months for bottled beer.

Kozel in tank unpasteurized enhances the taste and the smell of the beer resulting more intense and aromatic where the notes of cereal and hops are emphasized.

THE 3 ENEMIES OF TASTE



LIGHT

Our **Transfer Tanks** protect fresh beer from harmful UV rays.



TIME

We deliver the product directly from our factory in Velké Popovice between **48 hours and 5 days after production.**



HEAT

The **cold chain** maintains the freshness of the product for longer.



HOW THE PROCESS WORKS

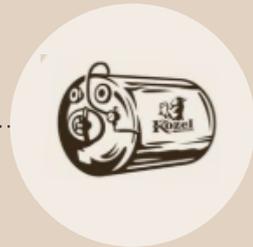
Transported refrigerated directly to the Peroni beer premises without interrupting the cold chain. The system is sanitized every time the tank is filled.



The beer produced in the brewery is **poured into a special container** for transport.



Filling takes place directly in the PDV with a tube connected to the containers.



In the Tank the beer is contained in a food grade plastic bag, a compressor presses the bag allowing the beer to pass through the pipes and reach the draft columns.



The beer, **filtered and unpasteurized**, is poured fresh into the glass.

THE MAIN DIFFERENCES BETWEEN TANK AND DRUM

	TANKN	KEG
Birra	Unpasteurized	Pasteurized
Utilizzo Gas	Compressed air	CO2
Shelf Life	3 weeks	6 months
Shelf Life una volta aperto	6-7 days	3 days
Pulizia	Each filling	Every 2 months
Freschezza alla consegna	Maximum 4 days	Up to 4 months

BIRRA BIONDA
4,8% VOL*



FURSTENBERG PILSENER

Light and delicate blonde, but quite full-bodied. Refreshing Pils that invites you to drink more, awarded several times with the DLG gold medal

* For tapping we use the direct cold room to optimize the product as much as possible.

30 cl (small)	€3.50	50 cl (medium)	€5.50
1lt glass	€10.00	Carafe (1.5 litres)	€15.00

BIRRA BIONDA
5,4% VOL*



ش WEIHENSTEPHANER-WEIZEN

Excellent wheat beer with a fine and compact white foam. Its aromas of cloves are immediately perceived in addition to a sweet banana flavor.

50 cl (medium)	€6.00	Carafe (1.5 litres)	€16.00
1lt glass	€11.00		

BIRRA BIONDA
6,5% VOL*



BRÚTON - SOR'AMARA- IPA

A beer born from the meeting of a base of light malts with American hops (Citra, Simcoe and Centennial) resulting in a very drinkable, intense, citrusy and resinous beer at the same time.

American pint	€ 6,50	Caraffa (1,5 lt)	€ 19,00
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BIRRA AMBRATA
7,9% VOL*



PAULANER SALVATOR

Bottom-fermented beer, it belongs to the so-called very strong "marzoline" beers, which stand out for their malty and very intense aroma.

* For tapping we use the direct cold room to optimize the product as much as possible.

30 cl (small)	€3.80	50 cl (medium)	€6.00
1lt glass	€11.00	Carafe (1.5 litres)	€16.00

BIRRE IN BOTTIGLIA



TENNENT'S *GLUTEN FREE*

Light Lager beer with notes of malt and hops, from which the gluten is removed after the brewing process. Full-bodied and smooth.

33 cl **€4.00**



AUGUSTINER PILS

Soft and bitter beer at the right point, with a light final note of hops, made with fine malt and hops from the brewery's own production.

33 cl **€4.00**



AUGUSTINER HELL

Delicate, fragrant and well-malted beer, with a compact and persistent foam. Its flavor is unmistakable with the personality of a true Augustiner.

50 cl **€5.70**



ROCHEFORT 10

Trappist beer with fruity notes of ripe plum and cocoa, created just before the 1950s. It has a clear appearance, although it rests on a bed of yeasts.

33 cl **€6.00**



BIRRIFICIO ARTIGIANALE



RED ALE BE SESSIONAL

Special red beer, produced by top fermentation with the use of excellent American hops. The first scent when tasted is that of an intense citrus aroma, coming from the blend of overseas hops.

0.5 litres **€7.00**



IPAREAL AMERICAN INDIA BLADES ALE

Intense and thirst-quenching blonde. Despite the abundant hops and the considerable alcohol content, Ipereal is a beer with a balanced bitterness and a low perception of alcohol on the palate.

0.5 litres **€7.00**



DJANGO IMPERIAL STOUT

A double malt. Its color heralds notes of coffee, licorice, cocoa beans and a light hint of smoke. A strong imperial stout.

0.5 litres **€7.00**



RUE DE L'EGLISE STRONG LAGER

For lovers of strong beers, it is a full-bodied and full-bodied beer, but at the same time soft and velvety. Intense floral and spicy aroma due to generous hopping carried out with hops of European origin.

0.5 litres **€7.00**



STUZZICHERIA

FINGER FOOD

*All fried dishes use pre-frozen products

Bocconcini fritti di polenta €3.50
Fried polenta bites

Bocconcini di polenta €3.50
Parmigiano-rosmarino
Polenta Bites Parmesan-Rosemary

Bocconcini di polenta e €3.50
paprika piccante
Spicy Paprika Polenta Bites

Olive ascolane (8 pz) €4.00
Ascoli olives (8 pcs)

Mix verdure pastellate €4.00
Mixed battered vegetables

Patate al mais €4.00
Potatoes with the corn taste

Patatine Fritte* €4.00
+ 1 ketchup e 1 maionese)

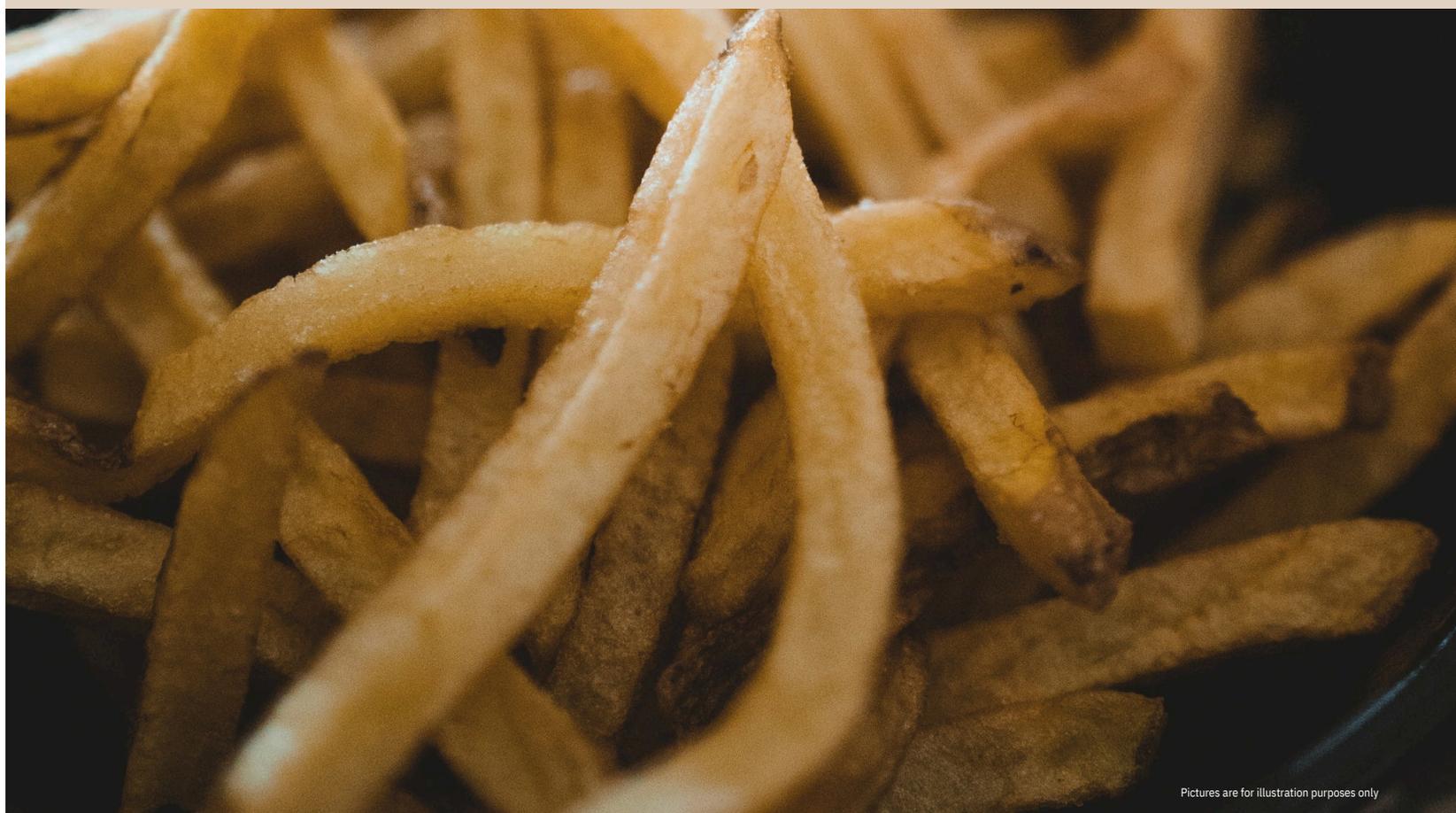
Anelli di cipolla (11 pz) €4.00
Onion rings fried in crispy breadcrumbs

Bacons (4 pcs) €4.00
Potato croquettes with cheese and bacon

Peperoncini Jalapenos (4 pz) €4.50
Spicy jalapenos stuffed with cream cheese

Bocconcini di pollo (5 pz) €5.00
Chicken nuggets (5 pcs)

Sauces €0.30



Pictures are for illustration purposes only

INSALATONE

SALADS

** DISHES AVAILABLE UNTIL 11.00 PM**

Minnie €9.00

Salad, cherry tomatoes, corn, tuna, eggs, carrots

Topolino €9.00

Salad, mozzarella, cherry tomatoes, olives

Clarabella €9.00

Salad, feta, olives, eggs, roasted peppers

Pippo €9.00

Salad, cherry tomatoes, corn, carrots, mozzarella

Amelia €9.00

Salad, mushrooms, parmesan flakes

Paperina €9.00

Salad, cherry tomatoes, rocket, celery, fresh peppers

Gastone €9.00

Salad, arugula, roasted peppers, green beans, cherry tomatoes, potatoes

Rockerduck €9.00

Salad, sweet and sour peppers, ham, olives, artichokes

Archimede €9.00

Salad, rocket, potatoes, green beans, carrots, cherry tomatoes, mozzarella, gherkins

Pluto €10.00

Salad, rocket, walnuts, raw ham

Qui, Quo, Qua €10.00

Salad, frankfurters, gherkins, bean sprouts, roasted peppers, fresh mushrooms

Ciccio €10.00

Salad, rocket, shrimp, pink sauce

Basettoni €10.50

Salad, rocket, shrimp, asparagus, eggs

Any addition + €2.00

Service €1.00



PIATTI UNICI

SINGLE DISHES

** DISHES AVAILABLE UNTIL 11.00 PM**

Piatto Caprese	€8.00
Sliced mozzarella and tomato	
Piatto Bontà	€9.00
Mozzarella and prosciutto crudo	
Polenta "rabaltà"	€12.00
Polenta, grilled salami, melted tosellina and mushrooms	
München	€12.00
Mashed sausage, grilled bacon, served with french fries* or sauerkraut	

TRADITIONAL DISHES

Canederli con burro fuso	€6.50
Stinco alla birra con patate fritte*	€14.00
Beer-infused shank with French fries	
Stinco alla birra con patate fritte* e crauti	€16.00
Beer-Baked Shank with Potatoes and Sauerkraut	
Goulash	€12.00
Goulash with steamed potatoes and polenta	
Cotoletta di pollo impanata con patatine fritte*	€10.00
Breaded chicken cutlet with french fries	
Riesenschnitzel 200 gr	€10.00
Breaded pork slice with french fries*	
Riesenschnitzel 400 gr	€15.00
Breaded pork slice with french fries*	

BOARDS

Tagliere 01	€9.00
Mixed cold cuts	
Tagliere 02	€10.00
Bresaola from Valtellina, rocket and parmesan flakes	

ALLA GRIGLIA

GRILL

Tagliata di pollo	€ 13,00
Tagliata di manzo ai ferri	€ 15,00
Tagliata di manzo ai funghi misti	€ 17,00

SIDE DISHES

Patatine fritte*	€3.30
Sauerkraut	€3.30
Mixed salad	€4.00
Salad, tomato, carrots	
Grilled vegetables	€6.00
Eggplants, courgettes, peppers	
On demand:	
Pretzels (German bread)	€1.00

WÜRSTEL

** DISHES AVAILABLE UNTIL 11.00 PM**

Würstel Berna1 €11.00

2 Bern frankfurters1grilled served with french fries*

Würstel Berna1 €11.00

2 Bern frankfurters1grilled served with sauerkraut

Weisswurst2 €10.00

3 white frankfurters2served with boiled potatoes in sauce

Würstel originali3 €10.00

2 original frankfurters³ served with french fries*

Würstel originali3 €10.00

2 original frankfurters³served with sauerkraut and mustard

1 Wurstel (Baby) 😊 €5.00

1 frankfurter served with french fries*

Piatto Birreria €12.00

Frankfurter Bern, sauerkraut, goulash with steamed potatoes, polenta

Oktoberfest €14.00

Frankfurter Bern¹, Weisswurst², Savelade frankfurters, Nuremberg frankfurters⁵, dumpling, mustard, served with sauerkraut or chips*

NUREMBERG'S WÜRSTEL

Piatto dell'atleta €11.00

8 Nuremberg frankfurters⁵with sauerkraut and potato salad

Piatto del professionista €12.00

10 Nuremberg frankfurters⁵with sauerkraut and potato salad

Piatto del campione €13.00

12 Nuremberg frankfurters⁵with sauerkraut and potato salad

Service €1.00

* Frozen product



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INFO WÜRSTEL

1Frankfurters Bern:Pork and cheese sausage wrapped in bacon and cooked on the grill.

2Weisswurst:Typical German white sausage made from meat veal and pork belly. The white color is due to the absence of sodium or potassium nitrites.

3Original Sausages (Bockwurst):Skinless, smoked German frankfurters made from veal and pork.

4Sausage Savelade:Boiled pork and beef frankfurter.

5Nuremberg sausages:Würstel composed only of the white meat of finely minced pork mixed with a particular blend of spices, cooked on the grill.

PANINI SANDWICHES



Le immagini sono solo a scopo illustrativo

CLASSIC

€ 5,50

110 g hamburger, Beppe sauce, lettuce, tomato

CLASSIC CHEESE

€ 6,00

110 g hamburger, Beppe sauce, cheddar cheese, lettuce, tomato

HOT DOG

Hot Dog

€ 4,00

Frankfurters with ketchup

Hot One

€ 4,50

Frankfurter with sauerkraut and mustard

Hot Dog con bacon

€ 4,50

Sausage and bacon with ketchup

King Dog

€ 5,00

Sausage, bacon and egg with ketchup

FISH BURGER

€ 5,00

100 g breaded cod, salad, fresh cucumber, yogurt sauce

Gamberetti

€ 6,00

Milk bread, shrimp, lettuce, pink sauce

Onion only on request

+ € 0,30

COUNTRY

PANINI CON PANE ARABO

Montanaro

€ 6,00

Cheese, sausage, mushrooms, mayonnaise

Coccodè

€ 6,00

Mozzarella, chicken cutlet, lettuce, tomato, mayonnaise

Onto

€ 6,00

Cheese, sausage, grilled peppers, onion, mayonnaise

I NOSTRI **OUR** BUNS

HAMBURGER BUN

€9.00

Bread with 00 flour, 160g 100% Italian Sorana hamburger, Beppe sauce, caramelized onion, lettuce, tomato

CHEESEBURGER BUN

€9.50

Bread with 00 flour, 160g 100% Italian Sorana hamburger, Beppe sauce, cheddar cheese, caramelized onion, lettuce, tomato

EGGBURGER BUN

€10.00

Bread with 00 flour, 160g 100% Italian Sorana hamburger, Beppe sauce, cheddar cheese, egg, caramelized onion, lettuce, tomato

PULLED PORK BUN

€10.50

Bread with 00 flour, baked pork shoulder, crunchy carrots, cabbage, caramelized onion, mayonnaise, BBQ sauce

BACONBURGER BUN

€10.50

Bread with 00 flour, 160g 100% Italian Sorana hamburger, Beppe sauce, cheddar cheese, bacon, caramelized onion, lettuce, tomato

PEPPERBURGER BUN

€11.00

Bread with 00 flour, 160g 100% Italian Sorana hamburger, Beppe sauce, cheddar cheese, peppers, caramelized onion, lettuce, tomato

KINGBURGER BUN

€11.00

Bread with 00 flour, 160g 100% Italian Sorana hamburger, Beppe sauce, cheddar cheese, bacon, egg, caramelized onion, lettuce, tomato

CUCCADOR BUN

€12.00

Bread with 00 flour, 160g 100% Italian Sorana hamburger, crispy bacon, radicchio sauce, Asiago cheese, salad, tomato, Beppe sauce

MEXICAN BUN

€12.00

Bread with 00 flour, 160g 100% Italian Sorana hamburger, caramelized onion, jalapeños, salad, tomato, BBQ sauce

CARAMEL BUN

€12.00

Bread with 00 flour, 160g 100% Italian Sorana hamburger, sautéed mushrooms, Asiago cheese, semi-dried cherry tomatoes, caramelized onion, salad, mayonnaise

BURRATA BUN

€12.00

Bread with 00 flour, 160g 100% Italian Sorana hamburger, 125g burratina, confit tomatoes, salad, pink sauce

BLUES KISSY BUN

€12.00

Bread with 00 flour, 160g 100% Italian Sorana hamburger, sweet gorgonzola, cappuccino, salad, tomato, mayonnaise

ALÈ ALÈ ASPARAGUS BUN

€12.00

Bread with 00 flour, 160g 100% Italian Sorana hamburger, cheddar sauce, asparagus, bacon onion, lettuce, tomato, mayo sauce

SINKY POSE BUN

€12.00

Bread with 00 flour, 160g 100% Italian Sorana hamburger, gorgonzola, salad, cabbage and carrots, tomato, raw onion, mustard

DIRTY SANCHEZ BUN

€13.00

Bread with 00 flour, 160g 100% Italian Sorana hamburger, guacamole sauce, crispy bacon, salad, tomato, mayonnaise

BACONISM BUN

€13.00

Bread with 00 flour, 160g 100% Italian Sorana hamburger, triple bacon, salad, tomato, mayonnaise, BBQ sauce

BENNY BUN

€15.00

Bread with 00 flour, double 100% Italian Sorana hamburger (320 gr), cheddar sauce, salad, tomato, onion, mustard sauce

I NOSTRI PANINI

OUR SANDWICHES

All sandwiches and wraps can be served with french fries* at a cost of €2.00

SCROCCHIARELLE

With pizza-like bread, slightly crunchy, served with a rich and tasty filling.

Primavera  €5.50
Mozzarella, lettuce, tomato, mayonnaise

Tirolese €7.00
Mozzarella, speck and sautéed mushrooms

Porcello €7.00
Mozzarella, mushrooms, porchetta, mayonnaise

Delicato €7.00
Mozzarella, tomato, rocket, bresaola, mayonnaise

Philadelphia €7.50
Raw ham, Philadelphia, sliced tomato with basil sauce

Nostromo €7.00
Mozzarella, tuna, lettuce, tomato, mayonnaise

Ghiotto €7.00
Mozzarella, lettuce, tomato, cooked ham, oregano, mayonnaise

Gustoso €7.50
Mozzarella, lettuce, tomato, raw ham, mayonnaise

BFC €7.50
Brie, mushrooms, culatello

No. 1 €7.50
Brie and speck



THE CLASSICS

Tostone classico €5.00
Cheese, ham

Tostoni farciti €6.00
Ham, cheese and your choice: aubergines, peppers or mushrooms

ROLLED PIADINE

Riccione €4.50
Cheese, cooked ham

Cattolica €5.50
Mozzarella, porchetta, radicchio sauce

Bellaria €5.50
Asiago, sopressa, mushrooms

Cesenatico  €5.50
Mozzarella, mix of grilled vegetables

Rimini €6.00
Mozzarella, raw ham, sliced tomato

Service €1.00

* Frozen product

BRUSCHETTE

Additions from €1.00 to €2.00
Garlic only on request

Prosciutto €6.50
Mozzarella, tomato, ham

Giulio Cesare €7.00
Mozzarella, tomato, anchovies, capers

Prosciutto e funghi €7.50
Mozzarella, tomato, ham, sautéed mushrooms

Diavola €7.50
Mozzarella, tomato, salami

Rio Mare €7.50
Tomato, tuna, onion

Viennese €7.50
Mozzarella, tomato, frankfurters, sautéed mushrooms

Mari e monti €7.50
Mozzarella, tomato, tuna, mushrooms

Capriccio €8.00
Mozzarella, tomato, sautéed mushrooms, baby artichokes, salami

Parmigiana €7.50
Mozzarella, tomato, cooked ham, aubergines, parmesan

Rustica €7.50
Mozzarella, tomato, sopressa

Patatosa €7.50
Tomato puree, mozzarella, frankfurters, french fries*

Boscaiola €8.00
Mozzarella, tomato, sautéed mushrooms, speck



Trevisana €8.00
Mozzarella, tomato, radicchio cream, porchetta

Peperciccìa €8.00
Tomato puree, mozzarella, peppers, sausage

Cicciosa €8.00
Mozzarella, tomato, sausage, potatoes, rosemary

Lampedusa €9.00
Mozzarella, tomato, tuna, dried tomatoes, anchovies, olives, capers

Frivola €9.00
Mozzarella, tomato, porcini mushrooms, cherry tomatoes, Parma ham

Bufalina €9.00
Mozzarella, tomato, datterini tomatoes, buffalo mozzarella after cooking, basil

Gamberetti €9.00
Mozzarella, fresh tomato, shrimp, pink sauce

Zibello €10.00
Mozzarella, sliced fresh tomato, buffalo mozzarella, Parma culatello

Service €1.00



VEGETARIAN



Sorrentina Mozzarella, tomato, oregano	€5.50
Funghi Mozzarella, tomato, sautéed mushrooms	€6.50
Siciliana Mozzarella, tomato, capers, olives	€7.00
Indigesta Tomato, mozzarella, fresh peppers	€6.50
Lacrima Mozzarella, tomato, onion	€6.50
Araba Tomato, grilled aubergines, parmesan	€7.00
Bassanese Mozzarella, tomato, asparagus, hard-boiled egg	€7.50
Brasiliana Mozzarella, tomato, Brazilian salad, sliced tomato (dressed with balsamic vinegar)	€7.00
Caprese Sliced mozzarella, tomato, fresh tomato, raw mozzarella, basil	€7.00
Mediterranea Mozzarella, tomato, fresh tomato, pecorino, basil	€7.00
Zucchina Mozzarella, tomato, grilled courgettes	€7.00
Soleado Mozzarella, tomato, dried Calabrian cherry tomatoes	€7.00
Vegetale Tomato, peppers, mushrooms, aubergines, spinach, courgettes	€8.00

WHITE

Verde speck Gorgonzola, speck	€7.00
Contadina Gorgonzola, bacon, sautéed mushrooms	€7.50
5 Formaggi Mozzarella, Asiago, Emmenthal, Fontina, Gorgonzola	€7.50
Altopiana Mozzarella, Asiago, porcini mushrooms	€7.50
Mangiopiano Mozzarella, Asiago, sopressa	€7.50
Falsopiano Mozzarella, Asiago, raw ham	€8.00
Prelibata Mozzarella, Asiago, mushrooms, porchetta	€8.00
Francese Mozzarella, brie, raw ham	€8.00
Delizia Mozzarella, porcini mushrooms, Parma ham	€8.00
Superba Mozzarella, mix of cheeses, truffle	€8.00
Formaggiosa Mozzarella, Asiago, Emmenthal, Fontina, Gorgonzola, Grana, Brie	€8.50

Additions from €1.00 to €2.00

Garlic only on request



BRUSCHETTE STAGIONALI

Additions from €1.00 to €2.00

Garlic only on request

Estate

Milk cream. After cooking: bresaola, rocket, Grana flakes

€ 9,00

Puzzona

Tomato puree, gorgonzola, caramelized Tropea onion.

€ 9,00

Burratina

Milk cream. After cooking: burrata, cherry tomatoes, basil

€ 9,00

Barbie

Tomato puree, Mozzarella flower, anchovy fillets. After cooking: Buffalo

€ 9,00

Del Pastore

Tomato puree, fiordilatte. After cooking: buffalo mozzarella, cherry tomatoes, rocket

€ 9,00

Ken

After cooking: philadelphia, cherry tomatoes, raw ham, basil sauce

€ 9,00

Tricolore

Milk cream. After cooking: lard, datterino cherry tomatoes, burrata, pistachios

€ 9,00

Crocky

Tomato puree, fiordilatte, crispy bacon. After cooking: burrata, dried tomatoes

€ 9,00

Castelnovo

Milk cream. After cooking: cherry tomatoes, culatello, ricotta (Castelnovo dairy), basil

€ 9,00

Marosticense

Fiordilatte, asparagus, boiled eggs, confit cherry tomatoes, mustard mayonnaise sauce

€ 9,00



Le immagini sono solo a scopo illustrativo

CAFFÈ • THÈ • TISANE

Espresso	€1.50
Latte	€1.50
Decaffeinato	€1.80
Corretto	€2.00
Orzo	€1.80
Cappuccino	€2.00
Caffè con latte	€2.50



Tè Earl Grey Imperiale	€3.50
Tè Verde Gunpowder Gunpowder Green Tea	€3.50
Infuso di frutti di bosco Berry infusion	€3.50
Infuso di pesca e mela Peach and apple infusion	€3.50
Infuso di uva e frutta Grape and fruit infusion	€3.50
Infuso di caramela e frutta Caramel and fruit infusion	€3.50
Infuso "Spezie d'Arabia" Infusion of spices and vanilla	€3.50
Infuso "Paradiso incantato" Fruit flavored infusion	€3.50
Tisana digestiva Digestive herbal tea	€3.50
Menta e liquirizia Mint and licorice	€3.50
Camomilla Chamomile	€3.50



'S DOPPIOSPIRITO® ORIGINALE

The Italian elegance of Grappa Invecchiata and the exotic sensuality of Rum Caribe 15 years meet for the first time, giving life to a perfect balance between two spirits of great character. The intense aroma releases **notes of vanilla pod and toasted almond**, on the palate it is surprisingly soft and round with **pleasant hints of dark chocolate and raisins**.

€ 6,00

L'INCONTRO

'S GRAPPA RISERVA

A grappa that conquers the sense of smell and taste with the balance of its **aromatic notes**. Aged 18 months in oak barrels with balanced **hints of vanilla and notes of wood**.

€ 5,00



'SAMARO

Perfect combination of herbaceous and citrus **notes with hints of chinotto**. Inspired by an ancient recipe of the Mantovani Family. Distinct and refined, it is made unique and inimitable by the precious notes of 'S DoppioSpirito® Mantovani.

€ 4,00

'S GRAPPA FIOR DI CAMOMILLA

Symphony of grappa and chamomile. The careful selection of the best flowers and the long cold maceration enhances its enchanting taste.

€ 4,00



'S GRAPPA MIELE DI TIGLIO

Harmonious **encounter between grappa and Polesine lime honey**. Its genuine and satisfying flavor satisfies with balanced sweetness.

€ 4,00

'S RATAFIA' DI PERE

Liqueur with infusion of pear juice with the scent of freshly picked fruit. Inspired by an ancient recipe, it surprises with quality and freshness.

€ 4,00



BEVANDE

Acqua Panna/S.Pellegrino (25 cl.) €1.30

Acqua Panna/S.Pellegrino (75 cl.) €2.50

Pepsi Cola/Arancia/Limonata €3.00
The Pesca Lipton/The Limone Lipton
(30 cl on tap)

Pepsi Cola/Arancia/Limonata €4.00
The Pesca Lipton/The Limone Lipton
(50 cl on tap)

Coca Cola/Coca Cola Zero €3.50
Fanta/Sprite (33 cl bottle)

Coca Cola without caffeine/Tonic €3.00
Chinotto (33 cl. can)

Red Bull €3.50

Spritz Aperol €3.50

Spritz Campari €3.50

Ginger/Sanbitter €3.00

Martini White or Red €3.00

BOTTLED WINES

Merlot San Giorgio €11.00

Chardonnay San Giorgio €9.00

Prosecco Brut San Giorgio €11.00

Moscato €11.00

WHISKEY & BITTERS

BOURBON: Jack Daniel's, Wild Turkey € 5,00
Four Rose

AGED: Chivas Regal € 5,00

PURE MALT: Laphroaigh, Oban € 6,00

Baileys Irish Cream € 4,00

Averna, Brancamenta, Fernet, Lucano € 3,00
Montenegro, Jagermeister, Ramazzotti, Unicum,
Disaronno, Braulio Kahlúa, Amaro del capo

Vecchia Romagna, Stravecchio € 3,00
Prugna, Sambuca

Gin, Cointreau, Tequila, Bacardi € 3,50
Havana 3 anni, Pampero, Gran Marnier

Cardenal Mendoza/Bacardi 8 anni € 4,50
Havana 7 years

GRAPPAS

CLASSICS: Nardini Bianco, Da Ponte, €3.50
903 Tipica Maschio, 903 Barrique
Maschio, Sarpa di Poli, Bonollo

MONOVITIGNO: First white grapes or €4.00
black Male

ALL LONG DRINKS

CocaBacardi, Cuba Libre, Coca Jack, €6.00
Gin Tonic, Gin Lemon, Coca Malibu, Red Bull
and Vodka

ALLERGENI

ALLERGENS

If you have any allergies or food intolerances, please report this to our staff who will be able to help you avoid the food products and/or dishes that contain ingredients to which you are allergic or intolerant.

Please note, however, that the food and drinks served in this establishment are produced in laboratories and kitchens where foods containing the following allergens are used and served:



GLUTEN



EGGS



NUTS



MILK



PEANUTS



SOY



LUPIN



**FISH, MOLLUSCS,
CRUSTACEANS**



CELERY



MUSTARD



SESAME



**SULFUR TRIO
DIOXIDE**

Cross contamination cannot be ruled out.
especially in the presence of free or buffet service.