

Wines

Sparkling

125ML 750ML
PROSECCO DOC 5 22
Glera | Ronco Belvedere | Veneto

ALTA LANGA DOCG LIMITED EDITION 8 33
Pinot Nero, Chardonnay | Fontanafredda | Piemonte

PERLAGE METODO CLASSICO BRUT 6 28
Pinot Nero, Chardonnay | Valtidone | Emilia Romagna

IL FRESCO PROSECCO DOC ROSÈ MILLESIMATO BRUT 5 22
Glera, Pinot Nero | Villa Sandi | Veneto

MAXIMUM BLANC DE BLANCS TRENTO DOC BRUT 35
Chardonnay | Ferrari | Trentino

MAXIMUM ROSÈ TRENTO DOC BRUT 40
Chardonnay, Pinot Nero | Ferrari | Trentino

White and Rosé

125ML 750ML
RIBOLLA GIALLA DOC 7 28
COLLI ORIENTALI DEL FRIULI
Ribolla Gialla | Le Vigne di Zamò | Friuli

MASSOVIVO AMMIRAGLIA VERMENTINO TOSCANA IGT 5 22
Vermentino | Frescobaldi | Toscana

FALANGHINA DEL SANNIO SERROCIELO DOC 6 28
Falanghina | Feudi di San Gregorio | Campania

PRADALUPO ROERO ARNEIS DOCG 6 23
Arneis | Fontanafredda | Piemonte

GRILLO SICILIA DOC 4 22
Grillo | Baglio di Grisi | Sicilia

IRPINIA ROSATO DOC 4 22
Aglanico | Fonzone | Campania

ROSERI VALTENESI DOP CLASSICO RIVIERA DEL GARDA CHIARETTO 5 22
Groppello, Barbera, Sangiovese, Marzemino
Ca' Maiol | Lombardia

Red

125ML 750ML
EBBIO NEBBIOLO D'ALBA DOC 7 28
GRAPPOLO INTERO
Nebbiolo | Fontanafredda | Piemonte

NOBILE DI MONTEPULCIANO BIO 7 36
Sangiovese | Salcheto | Toscana

NERO D'AVOLA DOC SICILIA BIO 5 22
Nero d'Avola | Mandrarossa | Sicilia

RAIMONDA BARBERA D'ALBA DOC 5 23
Barbera | Fontanafredda | Piemonte

PRIMITIVO SALENTO IGT BIO 4 22
Primitivo | Trullo di Noha | Puglia

Beers

Draft

PERONI GRAN RISERVA 4
Rossa | Peroni | 5,2%

LEGGERA 5
Blonde Ale | Baladin | 3,3%

Bottled

330ML 750ML
NAZIONALE 5 13
Blonde Ale | Baladin | 6,5%

NASTRO AZZURRO CAPRI 4
Bionda | Peroni | 4,2%

ISAAC 5 12
Blanche | Baladin | 5%

SUPER 13
Belgian Strong Amber Ale | Baladin | 8%

Water and Soft Drinks

CHINOTTO, ARANCIATA, GAZZOSA 3
Lurisia 275 ml

LIMONATA 3
Niasca 250 ml

ACQUA TONICA 3
Baladin 200 ml

MOLECOLA 330 ml 3
Classica o senza zucchero

ACQUA 500 ml 2,5
Lurisia

*Do you want another wine?
You can choose one in the wine shop and drink it at the table.
Ask the guys the price of the service*

WINE CONTAINS SULFITES - BEER CONTAINS GLUTIN
FEW SEASONAL INGREDIENTS CAN BE BLAST CHILLED AT -18°C OR FROZEN IN ORDER TO OFFER THE BEST QUALITY PRODUCT. THE VEGETABLE OF INSALATA RUSSA, PEAS, COD, SEA BREAM, LEAN RAVIOLI, WALNUT SAUCE AND TUNA ARE FROZEN PRODUCT.

“ Our cuisune start from seasonality and Italian traditions to create simple and tasty dishes, to celebrate the flavor of our market ingredients. ”

EAT ALY

l'Aperitivo Italiano

APEROL SPRITZ 7
Aperol, prosecco e soda

CAMPARI SPRITZ 7
Campari, prosecco e soda

AMERICANO 8
Campari, vermouth rosso, soda

Appetizers

CRUDA DE LA GRANDA | 13,9 **NG**
150 grams of *La Grand* tartare of Piedmontese adult beef with chopped *Vicente Marino* anchovies, *De Carlo* cherry tomatoes, olives and capers.

FLAN DI PISELLI | 7
Pea flan with Parmesan fondue *Reggiano Gennari*.

VITELLO TONNATO | 10,5
La Granda rump of Piedmontese adult beef, *Vicente Marino* tuna, *Salsa Natura* fresh mayonnaise and *La Nicchia* crunchy capers.

DEGUSTAZIONE PIEMONTESE | 18
Insalata russa, vitello tonnato and beef tartare.

PANE, ACCIUGHE E BAGNETTO | 8
Pan brioche from our bakery, *Vicente Marino* anchovies and green sauce.

BACCALÀ MANTECATO | 13,9
Creamed cod with *Pergamena* black bread wafers.

INSALATA RUSSA | 7 **NG**
Salsa Natura fresh mayonnaise, *Vicente Marino* tuna, steamed peas, carrots and potatoes.

Special Dish



SPECIAL DISH SIGNED BY
CHEF SIMONE SALVINI

in collaboration with Alce Nero | 6,9

Cannellini bean and peanut hummus with small Senatore Cappelli corn and durum wheat salad and crumble.

To Share

Our proposals at least two people



GRAN PADELLATA DI PASTA
Choose a dish from those above and share it!

+

INSALATA RUSSA

+

HUMMUS DI FAGIOLI CANNELLINI E ARACHIDI
with a small salad and corn and durum wheat crumble Senatore Cappelli

19,9

a person

Pastas

SPAGHETTO EATALY | 11,9 **V**
Afeltra Gragnano IGP Spaghetti with *Così Com'è* red datterino tomatoes in sauce.

GNOCCO DI PATATE | 19,9
Fresh potato gnocchi with Caught Mediterranean bluefin tuna with hook, yellow datterino tomato *Così Com'è*, capers and Riviera olives with red tuna puttanesca.

RAVIOLO DI MAGRO | 19
Handmade ravioli *Triglia* filled with ricotta and herbs, with butter *Trentingrana*, sage and Parmigiano Reggiano DOP *Gennari*.

PANSOTO LIGURE | 15,9
Pansoti *Novella* stuffed with ricotta and spinach, with walnut sauce.

SPAGHETTO EATALY CON BURRATA | 14,9 **V**
Afeltra Gragnano IGP Spaghetti with *Così Com'è* red datterino tomatoes in sauce and burrata cheese.

RAVIOLI DEL PLIN AL SUGO D'ARROSTO | 16,9
Ravioli del Plin from *Pastificio Vallebelbo* with roast sauce.

CULURGIONIS | 17,9 **V**
Culurgionis handmade *Kiroza* stuffed with potatoes, cheese and mint with *Così Com'è* datterino tomatoes and ricotta seasoned *F.lli Pinna*.

RIGATONE ALL'UOVO | 15
Fresh *Artusi* egg rigatoni, tomato datterino *Così Com'è*, *La Granda* bacon, Pecorino Romano DOP *Fratelli Pinna* and pepper *Mercante di Spezie*.

Main Courses

ORATA E AGRETTI | 23 **NG**
Grilled sea bream with pan-fried agretti.

GIOTTO DE LA GRANDA | 14,9 **NG**
180 grams of *La Granda* hamburger of purebred Piedmontese adult beef with oven-baked potatoes and herb mayonnaise.

VITELLO TONNATO | 14
La Granda rump of Piedmontese adult beef, *Vicente Marino* tuna, *Salsa Natura* fresh mayonnaise and *La Nicchia* crunchy capers.

INSALATA CESARE | 15
Mixed salad, chicken breast, *Gennari* Parmigiano Reggiano, crunchy croutons and honey mustard.

TAGLIATA DE LA GRANDA | 22,9
200 grams of *La Granda* steak of Piedmontese adult beef with grilled asparagus.

FRITTATA DI ZUCCHINE | 14 **V NG**
Light courgette omelette with spumoncini of Merenghino cheese.

VELLUTATA DI CAROTE | 12,9 **V NG**
Carrot soup with cream cheese Merenghino and peas.

Salad and Side Dishes

INSALATA MISTA | 6 **V NG**
Green leaves, flannel and carrots.

ASPARAGI
ALLA PIASTRA | 8 **V NG**
Grilled asparagus.

AGRETTI SALTATI
IN PADELLA | 7 **V NG**
Agrets in the pan.

PATATE NOVELLE
AL FORNO | 6 **V NG**
with aromatic salt.

OUR BREAD AND SERVICE | 2€

IF YOU WANT TO KNOW THE ALLERGENS CONTAINED AS INGREDIENTS OR AS CONTAMINANTS CONSULT THE INFORMATION BY SCANNING THIS QR CODE.



V VEGETARIAN

NG GLUTIN FREE, BUT MAY CONTAIN TRACES