



C I N Q U E C E N T O   S A N R E M O

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#### ORIGIN

**Cinquecento Sanremo** is a mix of tradition, passion and magic. It's the story of the real neapolitan pizza, that begins over 100 years ago, in a small wood-fired oven in the heart of Naples, and then it passed down from generation to generation, to touch and know the whole world.

The original Neapolitan pizza is history, culture and love. It's synonymous with good eating, culinary excellence, the most authentic and genuine flavors. Not only that, it is much more: harmony, friendship, joy. It's an "I love you" whispered, a moment to share, a smile to treat yourself, a moment to indulge and enjoy.

#### OUR MISSION

**Cinquecento Sanremo** is a new love story that comes from the encounter between the original Neapolitan pizza and the romantic waterfront of Sanremo and that transforms a simple pizzeria in point of reference and faithful keeper of the endless nuances of taste that they made of Neapolitan the most good and beloved pizza in the world.

It is a love that respects history and memory, through the choice of raw authentic and genuine materials, and the exclusive use of ingredients and condiments of the classic recipe.

It is a love that turns the simple pizza maker into a real "craftsman artist", who follows precise and rigorous rules ranging from careful selection of flours used to the method of the dough, from the precise leavening, never less than 30 hours, to the perfect drafting, from the filling with the best selected ingredients until baking final at 500°.















It is a love that makes every pizza a work of art able to arouse emotion and to make you feel a little at home and at the same time, welcome and pampered Guest.

**Cinquecento Sanremo** born from the meeting between the original Neapolitan pizza and Sanremo.

# ALLERGENIC INFORMATION

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Pursuant to legislative decree 12/15/2017 (G.U. no 32 of 8 february 2018), we inform our dear customers that in our kitchen are used all the foods indicated below that the European Norms define as allergens and, on request, the **Book of Ingredients and the Manual of the Allergens are available**.

-  Cereals containing gluten (wheat, rye, barley, oats, spelled, kamut) and derived strains
-  Crustaceans and derived products
-  Eggs and egg products
-  Fish and derived products
-  Peanuts and derived products
-  Soy and derived products
-  Milk and derived products
-  Nuts (almonds, hazelnuts, common walnuts, pistachios, cashew nuts)
-  Celery and derived products
-  Sesame and derived products
-  Mustard and derived products
-  Sulfur dioxide and Sulphites in concentrations greater than 10 mg/l expressed as SO<sub>2</sub>
-  Lupins and derived products
-  Molluscs and derived products

Therefore we ask our Dear Customers to inform us immediately in case of food allergies in order to be able to provide the **Book of Ingredients and the Manual of the Allergens**.

The management



The heart is soft and thin pasta, created with a dough made of flour, water, salt and yeast of beer. The secret is the "Maturation", with one slow rising and cured that exceeds 30 hours. The result is one soft and elastic pizza, thin in center and with high edges - the famous "cornicione"- swollen and without burns, which present the taste typical of bread well cooked.

## THE MARGHERITA € 7

ITALIAN PEELED TOMATO, MOZZARELLA FIOR OF AGEROLA, FRESH BASIL, EXTRA VIRGIN OLIVE OIL

## THE MARINARA € 5,5

ITALIAN PEELED TOMATO, GARLIC, ORIGAN, EXTRA VIRGIN OLIVE OIL

## THE MARGHERITA PDO € 8

S. MARZANO PEELED TOMATO, MOZZARELLA FIOR OF AGEROLA, FRESH BASIL, EXTRA VIRGIN OLIVE OIL AFTER COOKING

## THE 4 SEASONS € 9,5

ITALIAN PEELED TOMATO, MOZZARELLA FIOR OF AGEROLA, COOKED HAM OF COSCIA, TUNAFISH, MUSHROOMS, BLACK LIGURIAN OLIVES, FRESH BASIL, EXTRA VIRGIN OLIVE OIL

## THE PARMA PDO € 11

ITALIAN PEELED TOMATO, MOZZARELLA FIOR OF AGEROLA, FRESH ARUGULA, FRESH PACHINOCHERRY TOMATOES, LONGSEASONINGPARMA HAMPDO, FRESH BASIL, EXTRA VIRGIN OLIVE OIL

## THE VALDOSTANA PDO € 9,5

MOZZARELLA FIOR D'AGEROLA, COOKED HAM OF COSCIA, FONTINA OF AOSTA PROTECTED DESIGNATION OF ORIGIN, PARMIGIANO REGGIANOPROTECTED DESIGNATION OF ORIGIN, FRESH BASIL, EXTRA VIRGIN OLIVE OIL

## THE MOZZARELLA OF BUFALA PDO € 11,50

ITALIAN PEELED TOMATO, MOZZARELLA OF BUFALA CAMPANA PDO, FRESH BASIL, EXTRA VIRGIN OLIVE OIL

## THE HAM AND AUBERGINES € 9,5

ITALIAN PEELED TOMATO, MOZZARELLA FIOR D'AGEROLA, COOKED HAM OF COSCIA, GRILLED AUBERGINES, PARMIGIANO REGGIANO D.O.P., BASIL, EVO OIL

## THE BURRATA OF BUFALA € 12

ITALIAN PEELED TOMATO, FRESH BURRATA OF CAMPANA BUFALA AFTER COOKING, FRESH BASIL, EXTRA VIRGIN OLIVE OIL AFTER COOKING

## THE 500 SPECIAL € 11,5

SMOKED PROVOLONE OF AGEROLA, SPUNZILLO TOMATO, NEAPOLITAN FRIARIELLI BLOWN WITH EVO OIL, RAW SAUSAGE OF BRA CONSORTIUM, FRESH CHILI PEPPER, FRESH BASIL, EXTRA VIRGIN OLIVE OIL AFTER COOKING

## THE 500 € 11

ITALIAN PEELED TOMATO, MOZZARELLA FIOR OF AGEROLA, RAW SAUSAGE OF BRA CONSORTIUM, FRESH BASIL, EXTRA VIRGIN OLIVE OIL

## THE DIAVOLA 500 € 9,5

POMODORO PELATO ITALIANO, PROVOLA AFFUMICATA DI AGEROLA, SPICY CALABRIAN SPIANATA WASHERS, SPICY OIL, ORIGAN



Red, Green, White.  
The colors of the Italian flag. Colors of tomato, mozzarella and basil. Here is the spark that started everything. It is 1889. We are in Naples. The chef Raffaele Esposito, called to cook for the queen of Italy, creates the magic and gives life to that all of us today know how Pizza Margherita, in honor of Margherita of Savoy.

## THE ONION AND BLUE CHEESE PDO € 9,5

ITALIAN PEELED TOMATO, MOZZARELLA FIOR OF AGEROLA, BLUE CHEESE PDO, ONION OF TROPEA, FRESH BASIL, EXTRA VIRGIN OLIVE OIL

## THE SAUSAGE AND FRIARIELLI € 9,5

MOZZARELLA FIOR OF AGEROLA, NEAPOLITAN SAUSAGE, NEAPOLITAN FRIARIELLI BLOWN WITH EVO OIL, FRESH BASIL, EXTRA VIRGIN OLIVE OIL

## THE "CALZONE" 500 € 9,5

ITALIAN PEELED TOMATO, RICOTTA CHEESE OF AGEROLA, MOZZARELLA FIOR OF AGEROLA, NAPLES SALAMI, LOCAL HAM OF COSCIA, PARMIGIANO REGGIANO PDO, FRESH BASIL, EXTRA VIRGIN OLIVE OIL

## THE "NDUJA" € 11

SAN MARZANO TOMATO PDO, MOZZARELLA OF BUFALA CAMPANA PDO, ONION OF TROPEA, NDUJA OF SPILINGA, FRESH BASIL, EXTRAVIRGIN OLIVE OIL

## THE 4 CHEESES € 9,5

MOZZARELLA FIOR OF AGEROLA, BLUE CHEESE PDO, FONTINA OF AOSTA PDO, PARMIGIANO REGGIANO PDO, FRESH BASIL, EXTRA VIRGIN OLIVE OIL

## THE VEGETABLES € 9,5

ITALIAN PEELED TOMATO, MOZZARELLA FIOR OF AGEROLA, GRILLED SEASONAL MIXED VEGETABLES, FRESH BASIL, EXTRA VIRGIN OLIVE OIL

## THE CAPRICIOUS € 9,5

ITALIAN PEELED TOMATO, MOZZARELLA FIOR OF AGEROLA, LOCAL HAM OF COSCIA, MUSHROOMS, BLACK LIGURIAN OLIVES, CAPERS OF PANTELLERIA, ORIGAN, FRESH BASIL, EXTRA VIRGIN OLIVE OIL

## THE NAPLES € 7,5

ITALIAN PEELED TOMATO, MOZZARELLA FIOR OF AGEROLA, ANCHOVIES, CAPERS, ORIGAN, FRESH BASIL, EXTRA VIRGIN OLIVE OIL

## THE PANCETTA AND POTATOES € 9,5

MOZZARELLA FIOR OF AGEROLA, PAN-FRIED POTATOES COOKED IN A PAN, PANCETTA COPPATA, ROSEMARY, EXTRA VIRGIN OLIVE OIL

## THE MORTADELLA AND PISTACHIOS € 9,5

MOZZARELLA FIOR OF AGEROLA, MORTADELLA OF BOLOGNA I.G.P., STOMPED PISTACHIOS, FLAKES OF PARMIGIANO REGGIANO PDO., EXTRA VIRGIN OLIVE OIL

## THE 500 BY THE SEA € 13

ITALIAN PEELED TOMATO, SEARED OCTOPUS, CALAMARI AND TAGGIASCA OLIVES, PACHINO TOMATOES, BLACK PEPPER, EVO OIL

## THE PROVOLONE DEL MONACO AND SAUSAGE € 11,5

MOZZARELLA FIOR OF AGEROLA, PROVOLONE DEL MONACO PDO OF AGEROLA, COOKED SAUSAGE, PEPPER AND EVO OIL

# PIZZA



## THE 2 TOMATOES € 12

SAN MARZANO TOMATO PDO, BUFFALO MOZZARELLA CAMPANA PDO, YELLOW DATTERINO, RED DATTERINO, FLAKES OF PARMIGIANO REGGIANO PDO, BASIL, EVO OIL

## THE GREEN 500 € 12

CREAM OF ZUCCHINI, SMOKED PROVOLA FROM AGEROLA, BUFFALO RICOTTA, RAW CONSORTIUM BRA SAUSAGE

## A'PECCERILLA - € 1

REDUCED PIZZA TO CHOOSE BETWEEN THE VARIOUS TYPES OF PAPER

# BUNS



Tasty and soft, ours buns are prepared with first choice selected ingredients that give life to pearls of taste and which embrace the ancient tradition to propose it in a whole new look to be tasted also for takeaway.

## CLASSICAL € 5

EXTRA VIRGIN OLIVE OIL, ORIGAN

## LARD € 8

SPICE AROMATIZED LARD , ORIGAN, EXTRA VIRGIN OLIVE OIL

## RAW HAM € 8

LONG SEASONING PARMA HAM PDO, ORIGAN, EXTRA VIRGIN OLIVE OIL

## GARLIC BREAD € 5,5

PACHINO CHERRY TOMATOES, GARLIC, ORIGAN, EXTRA VIRGIN OLIVE OIL

## FRESH € 8,5

PACHINO CHERRY TOMATOES, FRESH ARUGULA, MOZZARELLA OF BUFALA AFTER COOKING, EXTRA VIRGIN OLIVE OIL

Taste, quality and refinement in food that explores ingredients and flavors, starting from selected and very high value first, in a mix of great Italian excellence.

## THE STARTERS

OCTOPUS\* AND CRISPY POTATOES € 14,5

PEPPIPE OF MUSSELS € 12,5

APULIAN BURRATA € 11

WITH TOMATO AND BASIL SPRING

MOZZARELLA OF BUFALA CAMPANA PDO € 9,5

WITH TOMATO AND BASIL SPRING

500'S STARTERS MIX € 14,5

FRIED NEAPOLITAN MEATBALLS, POTATO CROQUETTES, MOZZARELLA IN CARRIAGE, BUFFALO MOZZARELLA AND TOMATO (CAPRESE)

SOUTÉ € 13,5

OF MUSSELS AND CLAMS

NEAPOLITAN CHATTERS € 12

FRIED GROWN PASTA, FRESH PACHINO TOMATOES, BUFFALO MOZZARELLA CAMPANA DOP, LONG-MATURED PARMA HAM DOP, GREEN OLIVES

## MAIN COURSES

SPAGHETTI WITH SHORT-NECKED CLAM € 14,5

SPAGHETTI WITH SEAFOOD € 16,5

FRESH RAVIOLI SAUSAGE AND SPINACINO € 13,5

FRESH RAVIOLI FILLED WITH SAUSAGE AND SPINACH, MEAT BOTTOM AND ROSEMARY

CALAMARATA € 15

SPAGHETTI WITH GARLIC, OIL AND HOT PEPPERS € 9,5

Taste, quality and refinement in food that explores ingredients and flavors, starting from selected and very high value first, in a mix of great Italian excellence.

## SECOND COURSES

GRILLED SWORDFISH € 16,5

FILLET OF SEA BREAM € 18

BREAM FILLET WITH PISTACHIO BREADING

SLICED BEEF FROM PIEDMONT € 18,5

WITH ROCKET, CHERRY TOMATOES AND PARNANA FLAKES

WIENER SCHNITZEL € 12,5

BREADED CHICKEN CUTLET WITH FRENCH FRIES

NEAPOLITAN FISH AND CHIPS € 12,5

BREADED AND FRIED COD FILLETS, CHIPS

## SIDE DISHES

CHIPS € 4,5

FLAVORED POTATO CHIPS € 4,5

MIXED GRILLED VEGETABLES € 6

GREEN SALAD € 4

MIXED SALAD € 5

# SALAD



The genuineness that comes from the earth: fresh, healthy and tasty, to rediscover the simplicity of the vegetable garden.

## SALAD 500 € 11

GREEN SALAD, MOZZARELLA DI BUFFALA CAMPANA PDO, TOMATO, RAW HAM OF PARMA PDO, SCAGLIE DI PARMIGIANO REGGIANO PDO

## COUNTRY SALAD € 10

DRIED TOMATOES, TOMATO, GREEN SALAD, OLIVES AND PECORINO FLAKES

## CAPRESE SALAD € 9,5

FRESH TOMATO CUT INTO SLICES WITH ADDED MOZZARELLA BUFFALO BELL PDO AND OREGANO

# FRIED



An excellent product in which we use only superior quality oils to make it crunchy and tasty but also dry and light, capable of give the smile to those who tastes. This is our fried.

## CUOPPO OF FISH € 15,5

FRIED SHRIMP, SQUID\*, CHABIKWA\*, FRESH ANCHOVIES

## CUOPPO OF SQUID\* € 13

FRIED SQUID\*

## CUOPPO OF ANCHOVIES € 11,5

FRIED FRESH ANCHOVIES

## FRIED NEAPOLITAN PANZEROTTI CUOPPO 6 PCS. € 6

TYPICAL FRIED GROWN PASTA FILLED WITH TOMATO AND MOZZARELLA FIOR DI LATTE D'AGEROLA

## MIX OF POTATO CRUNCHES AND NEAPOLITAN ARANCINI 2 PCS. + 2 PCS. € 8,5

CROQUETTES OF POTATOES WITH SMOKED AGEROLA PROVOLA

## FRIED NEAPOLITAN MEATBALL COOKER € 6

FRIED VEAL MEAT MEATBALLS, EGGS, PARMESAN REGGIANO PDO, MOZZARELLA AND PINE NUTS.

## MOZZARELLA IN CARRIAGE € 8,5

BREAD, FIOR D'AGEROLA MOZZARELLA, COOKED HAM





And, finally, a selection of desserts made by us, expertly. Small pearls capable of making all the flavors, tastes and aromas of great Italian pastry explode in the mouth, to make even the dessert an incredible "sweet" experience.

## THE CLASSIC CAPRESE CAKE € 5,5

THE TYPICAL SWEET OF THE COAST. MADE WITH FRESH BUTTER, EGGS, TOASTED ALMONDS AND DARK CHOCOLATE

## PANNA COTTA WITH CARAMEL OR WILD BERRIES € 5,5

SPOON CAKE BASED ON MILK AND CREAM.

## TIRAMISÚ € 5,5

SPOON CAKE BASED ON SAVOIARDI, COFFEE, COATED OF CREAM WITH MASCARPONE

## PIZZA WITH NUTELLA € 5,5

## BABÀ AL RHUM AGED € 5,5

BABÀ SOAKED WITH AGED RHUM BATH

## NUTELLA GRAFFA € 5,5

## BRONTE PISTACHIO GRAFFA € 5,5

## WILD BERRIES GRAFFA € 5,5

## CRUNCHY CHERRY € 5,5

## PISTACHIO PIE € 5,5

SPONGE CAKE WET IN ALCHEMES, FILLED WITH PISTACHIO, COVERED WITH A GRAINED CHOCOLATE GLAZE

## CUP OF MASCARPONE AND AMARETTI BISCUITS € 5,5

## RASPBERRY AND PASSION FRUIT CAKE € 5,5

## LEMON DELIGHT € 5,5

SPONGE CAKE WITH LEMON JUICE PASTRY CREAM AND COATED WITH LEMON SKIN SCENTED SAUCE

## FRUIT CHEESECAKE € 5,5

CHEESECAKE WITH COOKIE GRAINS, CHEESE CREAM AND VANILLA, AND FRUIT CREAM



ICE CREAM CUPS\* ARTISAN "PEPINO" - GLUTEN FREE € 4,5

COCOA \*, CREAM \*, MILK FLOWER \*, STRAWBERRY \*, LEMON \*

ICE CREAM CUPS\* ARTISAN "PEPINO" WITH LIQUEUR  
OF YOUR CHOICE € 5

PINEAPPLE € 5

ON THE PLATE

PINEAPPLE WITH GELATO\* ARTISAN "PEPINO"  
GLUTEN FREE € 6

STUFFED PINEAPPLE € 5,5

PINEAPPLE SORBET COLLECTED IN ITS ORIGINAL FRUIT



## SOFT DRINKS

LURISIA RED ORANGE 275 ML € 3,5  
IN GLASS BOTTLE

LURISIA SODA POP 275 ML € 3,5  
IN GLASS BOTTLE

LURISIA CHINOTTO 275 ML € 3,5  
IN GLASS BOTTLE

PORTOFINO NIASCA LEMONADE 275 ML € 3,5  
IN GLASS BOTTLE

COCA COLA 330 ML € 3  
IN GLASS BOTTLE

COCA COLA ZERO 330 ML € 3  
IN GLASS BOTTLE

SPRITE 330 ML € 3  
IN LATTINA

ESTATHÉ PEACH 330 ML € 3  
IN LATTINA

ESTATHÉ LEMON 330 ML € 3  
IN LATTINA

SPARKLING WATER 1 LT € 2  
IN GLASS BOTTLE

NATURAL WATER 1 LT € 2  
IN GLASS BOTTLE

BECK'S BEER NON - ALCOHOLIC 33 CL € 4  
IN GLASS BOTTLE

CRODINO 25 CL € 4  
IN GLASS BOTTLE

## ALCOHOLIC

SPRITZ COCKTAIL € 5,5

# DRAUGHT BEERS



## ANGELO PORETTI BREWERY

20 CL. € 3,5 / 40 CL. € 5

### 3 HOPS UNFILTERED

**ALC. 4,9 % - CONTAINS BARLEY**

A LIGHT BEER WITH LOW FERMENTATION, BALANCED AND VEILED APPEARANCE. PERFECT TO ACCOMPANY A GOOD PIZZA AND MEDITERRANEAN DISHES

3  
LUPPOLI  
NON FILTRATA

### 4 HOPS ORIGINAL

**ALC. 5,5 % - CONTAINS BARLEY**

A CLEAR BEER THAT DISTINGUISHES HIM FOR HER HARMONIC TASTE AND THE MODERATE BITTERNESS. HER MALT IS THE IDEAL BOWLINE WITH THE FIRST DISHES FROM THE ROUND TASTE AND CHEESES OF AVERAGE SEASONING.

4  
LUPPOLI  
ORIGINALE

### 6 HOPS RED BOCK

**ALC. 7 % - CONTAINS BARLEY**

A BEER WITH TASTE OF TOASTED MALT WITH VENATURES OF CARAMEL AND LIQUORICE. AN INTENSE LUPTING FOR ONE RED DOUBLE MALTO CORPOSA FROM EXCEPTIONAL PERSONNEL.

6  
LUPPOLI  
BOCK ROSSA

### 9 HOPS INDIA PALE ALE

**ALC. 5,9% - CONTAINS BARLEY**

A CLEAR BEER FROM THE AMAZING AND EXPLOSIVE PERSONALITY' CHARACTERIZED BY A SPECIAL HOPS. THE PREDOMINANT HOP IS THE CASCADE, AN AMERICAN HOP FROM THE FLORAL AROMA.

9  
LUPPOLI  
INDIA PALE ALE

# BOTTLED BEERS



ICHNUSA 33 CL. € 5

MORETTI BAFFO ORO 33 CL. € 5

MORETTI LA ROSSA 33 CL. € 5

ERDINGER WEISS BEER 50 CL. € 6



## HIBU CRAFT BREWERY

### ENTROPIA 33 CL. € 5

IN GLASS BOTTLE

#### **GOLDEN ALE - BLONDE IN BRITISH STYLE - ALC. 4,5%**

DENSE AND CREAMY, WHITE IN COLOR, WITH A HERBACEOUS SENTOR ED CITRUS FRUIT GIVEN BY THE MIX OF HOPS. INITIALLY THE TASTE OF CEREAL IS SWEET AND DELICATE BUT HAS A DRY FINISH.



### GOTHA 33 CL. € 5

IN GLASS BOTTLE

#### **TRIPLE - FRESH AND DECIDED - ALC. 7,7%**

STRUCTURED AROMA AND TOGETHER WORKING THANKS TO THE NOTES WHICH REMEMBER SPICES AND CITRUS FRICTIONS SPICY, FRUITY AND ALCOHOLIC.



### VAITRA 33 CL. € 5

IN GLASS BOTTLE

#### **AMERICAN PALE ALE - AMBER WITH GOLDEN REFLECTIONS - ALC. 5,5%**

IT INCLUDES AGRUMED, FLORAL, RESIN, SPICY, WITH EVIDENT FEELINGS OF TROPICAL FRUIT. THE AMERICAN HOPS THAT FORM HIS CHARACTER GIVE IT A BITTER NOTE, BEHOLDED BECAUSE OF THE MALAM OF CAMEL AND SPECIAL MALT THAT REMEMBER TOASTED BREAD AND BISCUITS.





"Wine is poetry bottled". It is scent of beautiful moments, flavor of events to remember, taste of instants to share.

## RED

AVAILABLE IN BOTTLE OR GLASS

**DOLCETTO D'ALBA D.O.C.** € 4,5 / € 16,5

BOGLIETTI ENZO - LA MORRA (CN)

**BARBERA D'ALBA D.O.C.** € 5 / € 17,5

BOGLIETTI ENZO - LA MORRA (CN)

**NEBBIOLO LANGHE D.O.C.** € 5,5 / € 19,5

BOGLIETTI ENZO - LA MORRA (CN)

**ROSSESE DI DOLCEACQUA SUPERIORE D.O.C** € 5 / € 19

ANFOSSO - SOLDANO (IM)

## WHITE

AVAILABLE IN BOTTLE OR GLASS

**ARNEIS DOC - LE MARGHERITE** € 5,5 / € 22

AZ. AGRICOLA BRANDINI - LA MORRA (CN)

**GEWURZTRAMINER D.O.C.** € 5,5 / € 24

ST.MICHAEL EPPAN - APPIANO (BZ)

**FALANGHINA DEL SANNIO "JANARÉ" D.O.P.** € 5 / € 19

LA GUARDIENSE - GUARDIA SANFRAMONDI (BN)

**PIGATO D.O.C** € 5,5 / € 22

PODERE GRECALE - BUSSANA DI SANREMO

**VERMENTINO D.O.C** € 5,5 / € 25

PODERE GRECALE - BUSSANA DI SANREMO

## BUBBLY

AVAILABLE IN BOTTLE OR GLASS

**PROSECCO DI VALDOBBIADENE D.O.C.G. SUPERIORE**

**"IL ROGGIO"** € 5 / € 19

VALDOBBIADENE (TV)

**ALTALANGA BRUT D.O.C.G** € 5,5 / € 26

AZ. AGRICOLA BRANDINI - LA MORRA (CN)

## ROSÉ

AVAILABLE IN BOTTLE OR GLASS

**ROSE' I.G.T. TOSCANA "ALIE"** € 5,5 / € 24

FRESCOBALDI - TOSCANA

## SWEET WINES

AVAILABLE IN BOTTLE OR GLASS

**MOSCATO D' ASTI D.O.C.G.** € 4,5 / € 16

ALICE BEL COLLE (AL)

**PASSITO CALA DEI TUFI** € 5 / € 17

MANDRAROSSA - MENFI (AG)

**BAROLO CHINATO** € 6,5 / € 31

BATASIOLO - LA MORRA (CN)



ESPRESSO € 1,5  
DECAF COFFEE € 1,5  
COFFEE BARLEY SMALL € 1,5 / BIG € 2  
COFFEE WITH ICE CREAM\* € 3,5  
GINSENG SMALL € 2 / BIG € 2,5

## BITTERS AND LIQUORS



MONTENEGRO € 4  
SAMBUCA € 4  
SAN SIMONE € 4  
AMARO DEL CAPO € 4  
AMARETTO DI SARONNO € 4  
JAGERMEISTER € 4  
BAILEYS € 4  
AVERNA € 4  
AMARO BRAULIO € 4  
MIRTO € 4  
FERNET BRANCA € 4  
BRANCAMENTA € 4  
PORTO € 4  
LIMONCELLO LIQUEUR € 4  
ROCKET LIQUEUR € 4  
LICORICE LIQUEUR € 4  
GRAPPE € 4  
MOSCATO, BARRICATA  
WHISKEY € 8  
VODKA € 4  
COGNAC € 8  
CALVADOS € 8

TABLE SERVICE € 2 / ADDITION OF EACH INGREDIENT FROM € 0.50 TO € 1 / REINFORCEMENT € 1 / RAW HAM REINFORCEMENT € 1,5 / BUFFALO MOZZARELLA REINFORCEMENT, SAUSAGE AND MUSHROOMS € 2 / REINFORCEMENT SAUSAGE OF BRA € 2  
\* ASTERISK SIGN UP THE PRODUCTS THAT ACCORDING TO THE PERIODS MAY BE FROZEN



C I N Q U E C E N T O S A N R E M O

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MON - WED - THU - FRI

FROM 19 TO 24

TUESDAY CLOSED

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SATURDAY AND SUNDAY

FROM 12 TO 14,30

FROM 19 TO 24

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