

Aperitif

salami, vegetables and olives
two red or white wine glasses with a plate of cheeses,

Food

focacce farcite

like a pizza without tomato sauce,
but with cheeses, fresh vegetables and cured meats

tomino alla brace

grilled tomino, an Italian cow's cheese, from Piedmont

scamorza al forno

grilled scamorza, a flat curd Italian
cow's cheese, from Puglia

uova al tegamino

two fried eggs with marjoram

cacciatorini

two small, soft salami, cured sausages

formaggetta di pecora o capra

fresh sheep or goat's cheese with seasonal vegetables

tagliere di formaggi misti

mixed platter of sheep, goat and cow cheeses

tagliere di salumi misti

mixed platter of cured meats

Burrata

an outer shell of mozzarella filled with
Pugliese cream with seasonal vegetables

Stracciatella

a soft cheese made from pieces of mozzarella
and Pugliese cream, with seasonal vegetables

pinzimonio all'aceto balsamico

raw vegetables dipped in olive oil with pepper,
salt and balsamic vinegar

insalata mista

fresh seasonal salads

spiedino di verdure grigliate

fresh seasonal vegetables grilled on a skewer

braciola

grilled pork chop

spiedino di salsiccia

sausages grilled on a skewer

spiedino di carne

meat, sausages, onions and pepper grilled on a skewer

galletto al forno

grilled small chicken

quaglia al forno

grilled quail

rostelle

small chunks of Abruzzo mutton grilled on a skewer

costata

grilled sirloin steak

filetto

grilled tenderloin steak

Focacce

focaccia, cooked in a wood oven, is similar to a pizza but without tomato sauce. Dough is an elastic paste, made out of type 1 flour, water, ligurian EVO oil, salt and Licoli, the liquid sourdough. It is a flat oven-baked Italian bread which may be topped with herbs or other ingredients. It is similar in style and texture to pizza, but not considered to be the same. Focaccia is usually seasoned with olive oil and salt. It may also be topped with onion, cheese and meat or topped with a number of vegetables.

Cheeses

Stracchino:

It is an Italian cow's cheese, very soft creamy texture with a delicate flavour.

Prescinsöa:

It is a ligurian cow's cheese, very soft, creamy texture and a sour yogurt flavour.

Fontina: it is an Italian cow's hard cheese, pungent and it has quite an intense flavor

Mozzarella:

It is an Italian Traditional Speciality Guaranteed food product (TSG).

It is a semi-soft cheese

Gorgonzola:

It is a veined Italian blue cheese, made from unskimmed cow's milk. It can be buttery or firm, crumbly and quite salty.

Parmigiano Reggiano: it is made from raw cow's milk. It is a hard, granular cheese, cooked but not pressed.

Vegetables

pomodoro: sliced tomatoes

carota: grated carrots

sedano: celery

finocchio: fennel

cipollotto: traditional Italian "spring onions"

peperone: red or yellow peppers

ravanelli: radishes

cetriolo: cucumber

zucchini: summer squashes

insalata: fresh, seasonal salad

taggiasca olive: it is a small, Italian olive sweet with a distinct, deep red coloring. The olive itself has very little flesh between the skin and the stone. The taggiasca has a firm bite and a sweet fruity flavor.

Salumi

Salumi are Italian cured meat products which are predominantly made from pork. They come from the Italian word salume, meaning "salted meat", derived from the Latin, "sal", salt. The term salumi also includes bresaola which is made from beef, and other cooked products such as mortadella and cooked ham.

The word salumi is distinct from salami (from the Italian word: salame, pl. salami). Salami is a specific type of salumi.

Prosciutto cotto is an excellent flavored, dry- cured ham and thinly sliced on focaccia

Prosciutto crudo is a dry- cured ham that is usually thinly sliced and served uncooked; this style is called prosciutto crudo in Italian and is distinguished from cooked ham prosciutto cotto

Speck is a distinctive juniper-flavored ham originally from Tyrol.

Speck's origins, at the intersection of two culinary worlds, is reflected in its synthesis of salt-curing and smoking.

In parts of the English-speaking culinary world, the term "speck" refers to Italian speck, rather than German speck, which is identical to Italian "lardo".

Lardo is a type of Italian charcuterie made by curing strips of pork fatback with rosemary and other herbs and spices.

Salame is cured sausage, fermented and air-dried meat, originating from pork.

Bresaola is air-dried, salted beef that has been aged for two or three months until it becomes hard and turns a dark red.

The leanest and most tender part of the meat has a sweet, musty flavour. It originated in Valtellina, a valley in the Lombardy region of the Alps.

Salsiccia (sausage) is a traditional food usually made from ground meat, normally pork or beef, mixed with salt, herbs, and spices with a firm skin. Sausage making is a traditional food preservation technique in which sausages may be preserved by curing, drying, or smoking.

Focacce

- **prescinsöa**
- **stracchino**
- **mozzarella**
- **salame**
- **ham**
- **lard and garlic**
- **tomato slices**

- **salame and cheese**
- **ham and cheese**
- **lard and cheese**
- **tomato slices and cheese**
- **speck**
- **lard and honey**

- **speck and cheese**
- **salame, tomato slices and cheese**
- **ham, tomato slices and cheese**
- **lard, tomato slices and cheese**
- **tomato slices, rocket and cheese**
- **lard, honey and cheese**
- **rocket, parmesan, olive and cheese**
- **red chicory, raisins and cheese**

- **four cheeses**
- **speck, tomato slices and cheese**
- **fresh vegetables mix**
- **raw ham**
- **sausage**
- **bresaola**

- **four cheeses and salami**
- **four cheeses and ham**
- **four cheeses and speck**
- **four cheeses and lard**
- **four cheeses and tomato slices**
- **fresh vegetables mix and cheese**
- **raw ham and cheese**
- **sausage and cheese**
- **bresaola, rocket and parmesan**
- **sausage, tomato slices and rocket**

- **four cheeses and sausage**
- **four cheeses and raw ham**
- **four cheeses and fresh vegetables mix**
- **raw ham, tomato slices and cheese**
- **sausage, tomato slices or rocket and cheese**
- **bresaola, rocket, parmesan and cheese**
- **bresaola, rocket, parmesan and tomato slices**
- **sausage, black cabbage, fromage**

- **four cheeses, sausage,
tomato slices and rocket**
- **four cheeses, raw ham and tomato slices**
- **four cheeses, speck and tomato slices**
- **fresh vegetables mix, salami and cheese**
- **fresh vegetable mix, ham and cheese**
- **fresh vegetables mix, lard and cheese**
- **bresaola, rocket, parmesan, tomato slices and cheese**

- **fresh vegetable mix,
raw ham and cheese**
- **fresh vegetables mix, speck and cheese**
- **fresh vegetables mix, bresaola and cheese**
- **fresh vegetables mix, sausage and cheese**

- **four cheeses,
fresh vegetables mix and speck**
- **four cheeses, fresh vegetables mix and raw ham**
- **four cheeses, fresh vegetables mix and bresaola**
- **four cheeses, fresh vegetables mix and sausage**

! Some products included in the list, being selected from Individual farms may not always be available

Allergy and Intolerance

Our kitchen uses some allergens, those who are allergic or intolerant are asked to communicate it when ordering and to consult the list of ingredients

Warning

contamination among ingredients can't be excluded

Each dish has different ingredients, different cooking times and it is cooked in a wood oven. If they do not arrive at the same time, it is only because we want them to be served and to be tasted in the full of their flavors

Beverages

sparkling filtered tap water 0,75 ml

still filtered tap water 0,75 ml

Tap Water with cartridge water filter system

In accordance with D.L. n°174/04 D.M. n° 25/12

Pepsi cola tan

Beers on Tap:

Menabrea - Italian pale lager

small beer 0,25 ml

medium beer 0,40 ml

Orfrumer - German hefeweizen

small beer 0,25 ml

medium beer 0,40 ml

House wine: red and white

1/4 litre

1/2 litre

1 litre

Beers in bottle:

Menabrea Red Beer

A double malt beer 0,33 ml

Fischer

Pilsner style beer 0,66 ml

Bonne espérance 0,75 ml

“Abbaye Beer” with an excellent malt character

Homemade Liqueurs:

mirto (Sardinian *liqueur* made with myrtle berries)

chinotto (Ligurian liqueur made with bitter citrus fruit)

limoncino (Italian lemon liqueur)

finocchietto (Italian wild fennel liqueur)

lampone (Raspberry liqueur)

mirtillo (blueberry liqueur)

nocino (Italian liqueur made with unripe walnuts)

Italians Sweet wines:

Vin Santo

a Tuscan dessert wine made from white grapes

Passito di Pantelleria

a Sicilian dessert wine made from white grapes

Passito di Ormeasco

a Ligurian dessert wine made from red grapes

Camatti typical Ligurian liqueur

Barabba Summer

**½ small watermelon with
a fresh fruit salad
and fiordilatte ice cream**

**½ melon with
a fresh fruit salad
and fiordilatte ice cream**

**fresh fruit salad
and fiordilatte ice cream**

**fresh peaches
and fiordilatte ice cream**

**fresh strawberries
and fiordilatte ice cream**

**fresh wild berry
and fiordilatte ice cream**

fior di latte ice cream

**fiordilatte ice cream with:
dulce de leche
wild berries jam
marmalade**

**strawberry or peach or
figs or blueberry sorbet**

Clerico by the glass

It is made with white wine, fresh, seasonal fruit, sugar, a glass of liquor, a dash of sparkling white wine, freshly squeezed orange juice, cloves and cinnamon flavoured. It comes from South America.

Wine list

White Wine

Vermentino

Vermentino is a late-ripening white grape variety. It is widely planted in Sardinia and in Liguria. Flavors of green apple and lime are heightened by its refreshing acidity.

The vines are often grown on slopes facing the sea where it benefits from the additional reflected light

Best served with: focacce, straciatella, burrata, cured meats, grilled small chicken, pinzimonio, grilled vegetables and fresh seasonal salads.

Vermentino Casanova, Finale Ligure (SV)

Pigato

Pigato is a white Italian wine grape planted primarily in Liguria. It is a highly aromatic wine with plenty of fruit. It gains its name, which means "spotted" from the appearance of ripe grapes.

Best served with: focacce, straciatella, burrata, cured meats, grilled small chicken, pinzimonio, grilled vegetables and fresh seasonal salads.

Pigato Colle Sereno, Acquetico (IM)

Lumassina

White grape, probably of Ligurian origin, grown mainly in the province of Savona and to a lesser extent, in Genoa. It matures very late and retains a remarkable acidity

Best served with: focacce, straciatella, burrata, cured meats, grilled small chicken, pinzimonio, grilled vegetables and fresh seasonal salads.

Lumassina Casanova, Finale Ligure (SV)

Red Wine

Rossese

Rossese is a ruby red more or less deep wine.

It is winy, with notes of fruits of the forest and dog rose. It has an elegant and delicate, soft with a slightly bitter aftertaste

Best served with: focacce, grilled red meat, grilled small chicken, rostelle, cured meats, fried eggs and grilled vegetables

Rossese Du Nemu, Dolceacqua (IM)

Rossese Superiore

Rossese Superiore is a ruby red more or less deep wine made from grapes from the vineyard of the same name that is aged for 12 months in steel tanks. It is winy, with notes of fruits of the forest and dog rose. It has an elegant and delicate, soft with a slightly bitter aftertaste

Best served with: focacce, grilled red meat, grilled small chicken, rostelle, cured meats, fried eggs and grilled vegetables

Rossese Superiore Du Nemu, Dolceacqua (IM)

Ormeasco

Ormeasco is a deep ruby colour wine with purple tints. It has a fragrant smell and aroma of blackberry and raspberry. On the palate it is dry, warm, with soft tannins and a slightly bitter finish.

Best served with: focacce, grilled red meat, rostelle, cured meats and mixed platter of cheese

Ormeasco Colle Sereno, Acquetico (IM)

Ormeasco Superiore

Ormeasco superiore is a ruby red wine. made from grapes from the vineyard of the same name that is aged for 12 months in steel tanks. Intense and persistent to the smell, fine and with ripe blueberry and cherry scents with a woody note.

The fruity aroma and its pleasant tannic note stand out in the aftertaste. Excellent character and harmony

Best served with: focacce, grilled red meat, rostelle, cured meats and mixed platter of cheese

Ormeasco Superiore Sereno, Acquetico (IM)

Ormeasco Sciac-trà

Ormeasco Sciac-trà is a wine with a coral rosé colour. Winy and with a delicate fruity smell with notes of wild berry and cherry. Pleasant and particular. Dry, fresh, harmonic, soft and light to the taste.

Best served with: focacce, fresh seasonal salads, cured meats, grilled small chicken, fried eggs and mixed platter of cheese.

Ormeasco Sciac-tra Colle Sereno, Acquetico (IM)

Granaccia

Granaccia is a wine with a deep ruby red with a purple rim. It is fruity (fruits of forest), slightly spicy. It has a good tannic structure when young, it becomes quite smooth, almost velvety, when aged.

Best served with: grilled sirloin steak, grilled tenderloin steak, grilled quail and mixed platter of cheese.

Granaccia “Bergaletta” Cantina Casanova, Finale Ligure

Barbera

Piedmont's typical red wine, Barbera is recognized for its intensity of colour and good structure of tannin and acid, it presents nuances of gooseberries and a peppery bouquet.

Smooth on the palate this wine ages well and mellows with time.

Best served with: focacce, grilled red meat, grilled small chicken, rostelle, grilled quail, and cured meats

Barbera d'Alba Ruvei, Marchesi di Barolo, Barolo (CN)

Dolcetto

Dolcetto is a black wine grape variety widely grown in the Piedmont. The wines produced are always dry. They can be tannic and fruity with moderate levels of acidity. To be consumed one to two years after release.

Best served with focacce, grilled red meat, rostelle, cured meats, grilled quail, cheese, fried eggs and grilled vegetables

Dolcetto San Luigi Chionetti, Dogliani (CN)

Dolcetto Briccolero, Dogliani (CN)

Sparkling

Prosecco

Prosecco is the name of a sparkling white wine famously associated with north-eastern Italy, Veneto and Friuli-Venezia Giulia. It is also, the informal name for the grape variety used to make these wines which is otherwise known as Glera. It has a dry, pleasant and aromatic flavour.

Excellent as an aperitif

Best served with: focacce, burrata, straciatella, fresh sheep or goat cheese, grilled small chicken and grilled quail

Canevel Extra Dry, Valdobbiadene, Treviso

Franciacorta

Only the finest Chardonnay (75%), Pinot Nero (15%) and Pinot Bianco (10%) grapes from 134 vineyards, vinified separately and skillfully blended with reserves of the

finest vintages (at least 20%) go into the magical rite of Cuvée creation. It will take 28 months of refinement on yeasts before this wine is ready to express all its richness and identity. A classic, well-balanced Franciacorta, pleasantly fresh and crisp. Perfect for any occasion.

Excellent as an aperitif

Best served with: focacce, burrata, stracciatella, fresh sheep or goat cheese, grilled small chicken and grilled quail

Cà del Bosco Franciacorta “Cuvée Prestige”, Erbusco (BS)

