

Our dishes come from the **passion** towards **craftsmanship**. From the appetizer to the dessert, we prepare everything in our kitchen, with **healthy and natural ingredients**, never using previously made products. The result is a menu with a **strong identity**, that follows the **seasonality** of products and ingredients. We alternate meat and fish dishes, to satisfy any **taste**.

Stay tuned

for updates



Follow us on Facebook:

@RistoranteAcquaeFarina



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Gruppo Ethos

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Follow us on instagram:

ristorante_acquaeFarina



For reservation:

039 6893022

Gluten free



For realisation of bread, pasta, pizza and desserts we use external local laboratories, who create fine and handmade food without gluten. The cooking of these products is then made in our kitchens, using dedicated tools to avoid any risk of contamination. Discover our proposals at the bottom of the menu.

Allergens

As per European Union regulation CEE1169/2011, below each dish you will find the indication due to all the allergens presents in the ingredients used for its preparation.

The dishes production takes place in a single environment so they may contain nickel and other allergens traces due to the contamination. As indicated by the Health Ministry 10/12/21 N. Prot. 44968 cereal product may contain mustard.

Follow the icons



Dish prepared with ORGANIC ingredients



GIFT dish



Exclusively grass fed beef



Vegetarian dish



Plant based



Use the QR code to discover all the great characteristics of hemp



Dish prepared with probiotic ingredients



Dish prepared with Superfood ingredients, foods with surprising nutritional characteristics



Appetizers

“PARMA” HAM AND “PATA NEGRA” LARD

served with typical fried dough
“gnocco fritto”



ACQUA E FARINA

Appetizers

In the wait

BIS DI BRUSCHETTE

€ 8,00

- with 'Nduja cream and Provola cheese
- Garlic bread with Cherry tomatoes

1 - 6 - 7 - 10

Appetizers

DUETTO DI PROSCIUTTO CRUDO E LARDO DI PATA NEGRA

"Parma" ham and "Pata Negra" lard served with typical fried dough "gnocco fritto"

1 - 6 - 10



€ 15,50

DEGUSTAZIONE DI CRUDI E STRACCIATELLA

€ 15,50

Raw ham tasting ("San Daniele", "Parma 18 mesi" and "Culatata di Busseto") served with organic Buffalo milk Straciatella cheese and whole-wheat toasted crouton

1 - 6 - 7 - 10

Buffalo grown near Mantua, in the heart of Mincio Park

TAGLIERE NOSTRANO DALL'AGRITURISMO

€ 16,50

"Brusignone" farmhouse homemade salami, aged pork loin and aromatic herbs ricotta cheese foam served with toasted bread and sweet bacon

1 - 3 - 6 - 7 - 10

SALMONE MARINATO AGLI AGRUMI E HUMMUS DI CECI

Citrus marinated salmon with chickpea hummus served with guacamola sauce and homemade raw crackers with flax, chia and sunflower seeds

4 - 11 - 12

***RAW CRACKERS** Crunchy sails made with flax seeds, sunflower and chia*



€ 16,00

IL POLPO SPADELLATO

€ 16,50

Octopus with squid, cuttlefish, Pachino tomatoes, rosemary and lemons scents*

12 - 14

FLAN AI PORCINI CON FONDUTA AL CASERA

€ 15,00

Porcini mushroom and mascarpone flan served with Casera cheese fondue*

3 - 7 - 12

DEGUSTAZIONE DI FORMAGGI DEL MULINO

Cheese selection served with a Chef's homemade jam, walnuts, cherry tomatoes

"Asiago DOP" cow's milk cheese from Asiago

Zola piccante creamy and spicy long seasoning blue-cheese

"Pecorino stagionato di Pienza" made with sheep's milk in Tuscany and seasoned for about 90 days

"Salva Cremasco Dop" semi-soft cow's milk cheese

"Tometta alle erbe aromatiche" milk sensations leave room for the fragrant notes of herbs

3 - 7 - 8 - 12



€ 15,00

first Courses

CAULIFLOWER RICE ALLA CURCUMA

Cauliflower rice, pretty popular in the USA, is a healthy and tasty recipe that makes possible to taste a 100% vegan, low-fat and no carbs course without missing the texture of a regular Risotto or pan-fried rice dish. Try it in our delicious way with turmeric, a spice with purifying and anticancer properties, sautéed with mixed vegetables and crunchy fried leek!



ACQUA E FARINA

first Courses

CASONCELLI ALLA BERGAMASCA

Meat filled pasta with butter, sage and crispy bacon

1 - 3 - 4 - 6 - 7 - 8 - 9 - 10 - 14

€ 15,00

TAGLIATELLE AL RAGÙ CLASSICO

Fresh egg "Tagliatelle" pasta with classic ragù and "Parmigiano Reggiano DOP Vacche Rosse" cheese

1 - 3 - 6 - 7 - 9 - 10

Classic Ragù traditional recipe made with sausage, beef and pork meat, slow cooked with a lot of passion, like the italian grannies use to!

€ 15,00

MEZZE MANICHE INTEGRALI AL RAGÙ DI SALSICCIA DI CHIANINA

Wholemeal mezze maniche pasta with chianina sausage ragout with Porcini mushrooms and thyme potatoes diced*

1 - 2 - 3 - 4 - 5 - 6 - 7 - 8 - 9 - 10 - 11 - 12 - 13 - 14



€ 16,00

PIZZOCCHERI FRESCHI DELLA TRADIZIONE VALTELLINESE

"Pizzoccheri" buckwheat pasta with potatoes, savoy cabbage and Casera cheese

1 - 3 - 6 - 7 - 9 - 10

€ 15,00

PACCHERI AL RAGU' DI POLPO

Octopus ragù "Paccheri" pasta with "San Marzano" tomatoes, "Leccine" olives and basil*

1 - 6 - 10 - 12 - 14



€ 17,00

SPAGHETTI ALLE VONGOLE

Spaghetti with clams and cherry tomatoes*

1 - 6 - 10 - 12 - 14



€ 17,00

LINGUINE AI FRUTTI DI MARE E CODE DI GAMBERO

Seafood Linguine pasta with shrimp, clams, cuttlefish and cherry tomatoes*

1 - 2 - 3 - 4 - 6 - 7 - 9 - 10 - 12 - 14

€ 17,50

Rice

For our Risotto we choosed 100% Carnaroli rice from "Azienda Agricola Salera" that, thanks to its 24 months aging, gives a extra smoothness during the creaming.

RISOTTO CARNAROLI AI PORCINI

Porcini mushrooms Carnaroli risotto with Grana cheese crusts and stracchino cheese light creaming*

3 - 7 - 9 - 12



€ 16,00

CAULIFLOWER RICE ALLA CURCUMA

Pan fried cauliflower grains with vegetables, turmeric and crispy leek

9



€ 15,00

Secondi e Burger

ORECCHIA DI ELEFANTE

Pork cutlet with crispy breading



ACQUA E FARINA

Secondi e Burger

TARTARE DI FASSONA GARRONESE

Fassona Garronese meat tartare marinated with thyme cardoncelli mushrooms, Gorgonzola cheese mousse and walnuts

7 - 8

€ 22,00

LE BOMBETTE DELLO ZIO

Meat bowls with Pecorino cheese and bacon

7

€ 18,00

MOSCARDINI IN GUAZZETTO

Baby octopus with beans, potatoes and Taggiasca olives, served with thyme aromatic bread

1 - 9 - 10 - 12 - 14

€ 18,50

PETTO DI POLLO ALLA GRIGLIA

reared cage-free grilled chicken breast

NO ALLERGENS

€ 16,00

PESCATO DEL GIORNO

Fish daily offer, according to availability and freshly cooked:
"Messinese" style, with olives, cherry tomatoes, potatoes and capers, ovenbaked or salt-crusted fish

4

€ 27,00

MAI-A-LETTO BURGER served with fries*

Pulled pork homemade in soft sesame bun, Buffallo Stracciatella cheese, turnip greens and 'Nduja flavored mayonnaise

1 - 3 - 4 - 6 - 7 - 10 - 11

€ 20,50



VEGGY BURGER served with fries*

Plant based burger in soft sesame bun with grilled eggplant, tomato, lettuce and vegan mayonnaise

1 - 3 - 6 - 7 - 10 - 11 - 12

€ 19,50

CHEESEBURGER served with fries*

250 gr of Black Angus GRASS FED burger in soft sesame bun with melted cheese, bacon, salad and tomato

1 - 3 - 6 - 7 - 11

€ 20,50

Orecchia di elefante alla Milanese → Choose your favourite pairing

Pork cutlet with crispy breading

1 - 3 - 6 - 10

€ 24,00

with

Raw ham, Stracciatella cheese and sun dried tomatoes mayonnaise

3 - 7 - 10

with

Rocket salad, Lodigiano cheese shavings and cherry tomatoes

3 - 7

with

radicchio chicory, Gorgonzola cheese and walnuts

7 - 8



PORK CUTLET WITH RAW HAM, STRACCIATELLA CHEESE AND SUN DRIED TOMATOES MAYONNAISE

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ACQUA E FARINA

Steak House

meats cooked on barbeque grill

500 GR DI COSTATA DI MANZO "SCOTTONA" GRASS FED



Our Steak House dishes are also available gluten free. Remember to report to our staff your gluten intolerance or allergy when ordering.

"SCOTTONA" una carne con una marezatura superiore, che la rende morbida e saporita

500 GR DI COSTATA DI MANZO "SCOTTONA" GRASS FED

About 500gr ribeye "Scottona" Steak.

Recommended cooking: MEDIUM or WELL DONE # NO ALLERGENS



€ 39,00

COSTATA DI MANZO "SCOTTONA" GRASS FED

"Scottona" ribeye steak - At least 600gr

Recommended cooking: MEDIUM or WELL DONE # NO ALLERGENS



€ 8,50 pro HG*
sold by weight

FIorentina DI MANZO "SCOTTONA" GRASS FED

"Scottona" T-bone steak - At least 800gr

Recommended cooking: RARE or MEDIUM # NO ALLERGENS



€ 9,50 pro HG*
sold by weight

BLACK PORK FROM IRPINIA

A meat with an intense and aromatic flavour

COSTATA DI MAIALINO NERO DELL'IRPINIA MARINATA CON ARANCE E ROSMARINO

About 600gr Irpinia Black Piglet rib marinated with oranges and rosemary

Recommended cooking: MEDIUM or WELL DONE # NO ALLERGENS



€ 26,00

FIorentina DI MAIALINO NERO DELL'IRPINIA MARINATA ALLE ERBE

About 700gr Irpinia Black Piglet t-bone steak marinated with herbs

Recommended cooking: MEDIUM or WELL DONE # NO ALLERGENS



€ 28,00

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ACQUA E FARINA

Steak House

meats cooked on barbeque grill

FREE-CAGE CHICKEN

POLLETTO ALLE ERBE AROMATICHE

Reared cage-free organic grilled chicken with aromatic herbs and lime

1 - 12

€ 19,00

MIXED GRILL

I 3 MANZI: Chianina, Black Angus GRASS FED, Angus Hereford

About 450gr total of boneless meat, to let you taste the best bovine breeds in the world, in a top level tasting experience

Recommended cooking: MEDIUM # NO ALLERGENS



€ 28,00

GRIGLIATA MISTA REALE

Mixed grilled meat: veal, Black Angus GRASS FED, pork sausage from Mantua, black pork fillet and fresh bacon

Recommended cooking: MEDIUM or WELL DONE # NO ALLERGENS



€ 25,00

BIS DI FILETTI

High quality and tender fillet from two different beef breeds:

- **CHIANINA**, certificata dal consorzio, è la razza più amata e conosciuta in Italia
- **BUFFALO**, tender and delicious meat with exceptional nutritional capacities, naturally low in fat and iron, vitamins and minerals rich

Match it with our homemade sauces:

Chimichurri, typical sauce from Argentina made with EVOO and aromatic herbs

Calabrisella, with sun-dried tomatoes and 'nduja, the finest and famous spicy sausage from Calabria, in South Italy

About 300gr - *Recommended cooking: RARE* # 12

€ 30,50

BLACK ANGUS BREED GRASS FED a lean meat, rich in Omega 3, B6 vitamin and beta carotene, low in cholesterol, which stands out for tenderness and succulence

ANGUS TENDER GRASS FED

About 300gr of Black Angus beef "Chuck Tender"

A not well known meat cut with a succulent, elegant and balanced taste

Suitable for all types of cooking # NO ALLERGENS



€ 21,00

FLANK FILLET® GRASS FED

About 300gr of Black Angus "Flank Fillet Steak" tender and tasty

Suitable for all types of cooking # NO ALLERGENS



€ 27,00

FILETTO GRASS FED

About 300gr of Black Angus beef fillet

Recommended cooking: RARE # NO ALLERGENS



€ 30,50

SELEZIONE PREMIUM

About 300gr of first quality entrecôte of Black Angus breed, a cut with a dense marbling, irresistible to the palate

Recommended cooking: MEDIUM or WELL DONE # NO ALLERGENS



34,00

ACQUA E FARINA Tagliate

① Your favourite beef

Choose your favorite beef cut:
2,5 Hg* of certified cattle beef.



② Combined with your favourite dressing

A touch of flavour to your dish

You can choose the cuts of beef with rosemary, with rocket salad or without side dish at the same price



TAGLIATE

TAGLIATA DI BLACK ANGUS GRASS FED

Tender cut from the forequarter, "Chuck beef" breed, to value a little-known and less used beef chop

Recommended cooking: RARE or MEDIUM # NO ALLERGENS



€ 21,00

TAGLIATA DI CHIANINA

Certificate pure "Chianina" IGP, the most famous and valuable Italian breed

Recommended cooking: RARE or MEDIUM # NO ALLERGENS



€ 22,50

TAGLIATA DI BUFALO

Tender and delicious meat with exceptional nutritional capacities. It is naturally low in fat and iron-rich, as well as vitamins and minerals

Recommended cooking: RARE or MEDIUM # NO ALLERGENS

Buffalo grown near Mantua, in the heart of Mincio Park



€ 22,50

TOPPINGS

CON RUCOLA E SCAGLIE DI GRANA

with rocket salad and parmesan shavings # 3 - 7

€ 5,50

CAVOLO NERO RIPASSATO

Black cabbage
NO ALLERGENS

€ 5,50

CON POMODORINI, BASILICO E ACETO BALSAMICO

with cherry tomatoes, basil leaves and balsamic vinegar # 12

€ 5,50

CON FUNGHI PORCINI*

with porcini mushrooms
12

€ 6,50

ACQUA E FARINA

Side dishes

FRENCH FRIES *
1

 € 6,00

GNOCCO FRITTO typical fried choppes of dough
1 - 6

 € 6,00

ROASTED POTATOES with rosemary *
1

 € 6,00

GREEN OR MIXED salad, carrots, tomatoes and rocket salad
NO ALLERGENS

  € 6,00

STEAMED OR GRILLED VEGETABLES
NO ALLERGENS

  € 6,00

“FRIGGITELLI” SMALL GREEN PEPPER STIR-FRIED WITH GARLIC, OLIVE OIL AND HOT PEPPER # NO ALLERGENS

*Frigitelli are sweet, not spicy, green peppers, very tasty and loved especially in southern cuisine.
These vegetables are very rich in vitamins and minerals and have high refreshing properties.*

 € 6,00

SPICY “FRIARIELLI” SAUTEED WITH GARLIC * olive oil and hot pepper
NO ALLERGENS

  € 6,00

SPINACH: NATURAL, BUTTERED OR SOUR *
7

  € 6,00

PORCINI MUSHROOMS*
12

 € 8,50

CHERRY TOMATOES # NO ALLERGENS

 € 6,00

EGGPLANT CAPONATA – classic recipe
9

 € 6,00

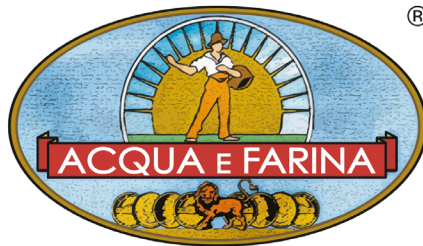
La buca l'è minga straca se la sa no de vaca!

SINGLE CHEESE OPTION - based on the daily availability
ASK TO OUR STAFF FOR THE ALLERGENS

€ 9,00

ORGANIC BUFFALO'S MILK MOZZARELLA CHEESE - about 250gr # 7

€ 12,00



PREHISTORIC HUNGER?

ORDER THE FLINTSTONES' STYLE RIB

#1-4-6-10

ABOUT
600
GRAMS



€ 22



POLPO

Octopus, potatoes, squids, pesto sauce, Chioggia and Milano salads*

1 - 2 - 4 - 6 - 7 - 9 - 12 - 14



€ 16,50

CAPRESE

Buffalo's milk mozzarella cheese, fresh tomato and basil leaves

7



€ 15,00

NIZZARDA

Tuna fish, anchovies, black olives, tomatoes, boiled egg, potatoes, peppers and Milano salad

3 - 4



€ 16,50

CAESAR SALAD

Iceberg salad with chicken breast, egg, bread croutons, "Lodigiano" cheese shavings and Caesar sauce # 1 - 3 - 4 - 6 - 7 - 11 - 12

€ 17,00

SOL LEVANTE

Mixed salad with fresh spinach, feta greek cheese, pumpkin seeds, edamame and wakame seaweed

7



€ 15,00

EXTRA COST # on the last page you can find the allergen list of every ingredient below.

Extra cost for vegetables	€ 1,50
Extra cost for for anchovies, dried fruit, seeds, asparagus, mushrooms, sprouts, eggs	€ 2,00
Extra cost for salami cold cuts, cheese	€ 2,00
Supplement for fish (shrimp, octopus, tuna, salmon, mussels and seafood)	€ 2,00
Fiordilatte mozzarella cheese from Mantua	€ 2,00
Buffalo milk mozzarella cheese from Mantua	€ 3,00
Alternative without lactose? Ask to our staff	€ 2,00

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ACQUA E FARINA

Menù Combo

Menù Tagliata

- 2,5 hg of Black Angus GRASS FED beef cut # NO ALLERGENS

- Fried potatoes * # 1

- Glass of wine • Water

€ 25,00 service charge included



Menù Burger

- Black Angus burger, sesame bun, cheddar, lettuce, tomato # 1 - 3 - 6 - 7 - 11

- Fried potatoes * # 1

- Glass of wine • Water

€ 21,00 service charge included



Mezzo Kg di manzo

- 5 hg of grilled Black Angus Beef # NO ALLERGENS

- Fried potatoes * # 1

- Glass of wine • Water

€ 29,50 service charge included



Polletto e Patate

- Lime and aromatic herbs marinated chicken # 1 - 12

- Fried potatoes * # 1

- Glass of beer • Water

€ 21,00 service charge included



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ACQUA E FARINA

Stirata Romana

OUR KITCHEN TEAM PROPOSES

“STIRATA ROMANA”

A long leavening and high hydration dough for a high, soft and light pizza.



CRUDO E STRACCIATELLA

CACIO E PEPE

Pecorino romano DOP cheese, black pepper and bacon
1 - 3 - 6 - 7 - 8 - 10 - 11

€ 15,00

PARMIGIANA

Tomato, mozzarella cheese, fried eggplant, lodigiano cheese shavings and basil
1 - 3 - 6 - 7 - 8 - 10 - 11

€ 15,50

ARDORE CALABRO

Tomato, “fiordilatte” mozzarella cheese, red and yellow bell pepper, ‘nduja, cherry mozzarella and basil
1 - 3 - 6 - 7 - 8 - 10 - 11 - 12

€ 17,00

CRUDO E STRACCIATELLA

Tomato, Parma raw ham aged 18 months, Buffalo stracciatella cheese from Mantua, semi dry tomatoes and pesto drops
1 - 2 - 3 - 4 - 6 - 7 - 9 - 10 - 11 - 12 - 14

€ 18,00

ACQUA E FARINA

Healthy pizzas

Treat yourself with a delicious pizza without compromising healthy eating

Try our exclusive healthy dough!

Composed of skilful blends of **high protein organic flour**, type 0 wheat and semi-integrated flour type 1, each ball is pulled by hand in our kitchens after a long rising, slaughtered and frozen in order to preserve its organoleptic properties.

IMPASTO
canapa

Flour rich in fiber, Omega 3, Omega 6 and polyunsaturated fats, is called Superfood product whose value is recognised by Ministry of Health
1 - 6 - 8 - 10

IMPASTO
legumi

Legume flour is produced with only white beans, chickpeas, yellow lentils and Italian yellow peas from the company Legù.
Rich in proteins plants and fibers.
1 - 6

IMPASTO
saraceno

From very high vitamin content and the amount of potassium higher than that of other cereals, is a dietary product characterized from a low glycemic index
1 - 6 - 10

Choose the dough and combine it with the dressing

This allergens refer only to seasoning, to which must be added the allergens of the relative special doughs



in this pic: canapa dough

ISABELLA

Tomato, Fiordilatte mozzarella cheese from Mantua, basil
7

€ 13,00



in this pic: saraceno dough

SANTA MARIA

Tomato, Fiordilatte mozzarella cheese from Mantua, Parma raw ham 18 months aged, buffalo milk mozzarella cheese, caramelized red onion, oregano
7

€ 18,50



in this pic: legumi dough

PORCHETTA

Tomato, "fiordilatte" mozzarella cheese from Mantova, roasted pork from Ariccia, provolone cheese and wild fennel
7

€ 16,50

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ACQUA E FARINA

Our Pizzas

CHOOSE AMONG OUR 4 ORGANIC DOUGHS



CLASSIC THIN

"O" type flour
Delicate and tasty,
made using organic
"O" type flour.
1 - 6 - 10



WHOLEWHEAT THIN

Made with 100%
wholewheat and organic
stone-ground flour. It is
a rustic product, healthy
and easy to digest.
1 - 6 - 10



KHORASAN THIN

The rich and ancient
taste of Khorasan
wheat, made
famous by KAMUT®
trademark. It is
organic and rich in
proteins, mineral
salts and with great
nutritional properties.
1 - 6 - 10



PARTENOPEO

Made with organic flour,
it's a softer pizza with
high sides. It remains
light and digestible
thanks to mother yeast
and a very long rising
(48hrs).
1 - 6 - 10



All our pizzas are stuffed with homemade **ORGANIC FIORDILATTE MOZZARELLA CHEESE FROM MANTUA**

made only with Italian milk in a natural oasis
on the river Po, in the heart of the Mincio
Park.

Pizza without lactose?



Ask to our staff the alternatives
you can choose



This allergens refer only to seasoning, to which must be added the allergens of the relative doughs

WHITE PIZZAS WITHOUT TOMATO SAUCE

4 FORMAGGI

Mozzarella cheese, Gorgonzola blue-cheese, Taleggio cheese, Grana Padano cheese # 3 - 7



€ 10,00

BRONTE

Mozzarella cheese, smoked scamorza cheese, pumpkin cream, Porcini mushrooms, Parma raw ham, Bronte pistachios # 7 - 8

€ 13,00

MALAFEMMINA

Sliced Fiordilatte mozzarella cheese, friarielli and sausage* # 7

€ 11,50

PIZZAS WITHOUT LACTOSE

SCOGLIERA

Tomato, octopus, seafood, shrimp, parsley flavored with garlic, rocket salad, hot pepper oil* # 2 - 4 - 12 - 14



€ 13,00

MARINARA

Tomato, garlic, parsley # NO ALLERGENS



€ 7,00

PUGLIESE

Tomato, Tropea red onion, oregano # NO ALLERGENS



€ 7,00

PIZZAS WITHOUT MOZZARELLA CHEESE

CIOCIARA

Tomato, zucchini, eggplants, onion, Pecorino Romano cheese, fresh tomato # 7



€ 9,00

CALZONI

CALZONE DI FUOCO

Mozzarella cheese, tomato, spicy salami, chili pepper # 7

€ 9,50

CALZONE FARCITO

Mozzarella cheese, tomato, artichokes, black olives, ham steak, Champignon mushrooms # 7

€ 9,50

CALZONE LISCIO

Mozzarella cheese, tomato, ham steak # 7



€ 9,00

FOCACCE

FOCACCIA

Salt, extra virgin oil, rosemary # NO ALLERGENS



€ 6,50

FOCACCIA CON CRUDO

Rosemary, extra virgin oil, Parma raw ham # NO ALLERGENS



€ 9,00

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4 STAGIONI Tomato, mozzarella cheese, ham steak, black olives, artichokes, Champignon mushrooms # 7		€ 10,00
BOSS Tomato, mozzarella cheese, Gorgonzola blue-cheese, onion, fresh tomato, rocket salad, black olives # 7		€ 9,50
BUFALINA Tomato, mozzarella cheese with Buffalo milk from Mantua, fresh tomatoes # 7		€ 11,00
CAPRICCIOSA Tomato, mozzarella cheese, artichokes, olives, Champignon mushrooms, vegetables in oil # 7		€ 9,00
CAVOUR Tomato, mozzarella cheese, Bresaola (air-cured meat), rocket salad, Grana Padano cheeses # 3 - 7		€ 11,50
CRAPADA Tomato, mozzarella cheese, Gorgonzola blue-cheese, speck # 7		€ 10,50
CRUDO Tomato, mozzarella cheese, Parma raw ham # 7		€ 11,00
CRUDO E ZOLA Tomato, mozzarella cheese, Gorgonzola blue-cheese, Parma raw ham # 7		€ 11,00
DELICATA Tomato, mozzarella cheese, smoked salmon * # 4 - 7		€ 10,50
DIAVOLA Tomato, mozzarella cheese, spicy salami, black olives # 7		€ 9,50
GAMBERETTI Tomato, mozzarella cheese, shrimps * # 2 - 7 - 12		€ 11,50
GIARDINO Tomato, mozzarella cheese, grilled zucchini, grilled eggplants and fresh tomatoes # 7		€ 9,50
INFERNO Tomato, mozzarella cheese, Gorgonzola blue-cheese, Tropea onions, spicy salami # 7		€ 10,00
MARGHERITA Tomato, mozzarella cheese, oregano # 7		€ 7,50
NAPOLI Tomato, mozzarella cheese, anchovies, oregano # 4 - 7		€ 9,00
ORTOLANA Tomato, mozzarella cheese, grilled peppers, grilled eggplants, grilled zucchini # 7		€ 9,00
PAPAS Tomato, mozzarella cheese, french fries * # 7		€ 9,00
PECORINO E BASILICO Tomato, mozzarella cheese, Pecorino Romano cheese, basil # 7		€ 9,00

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PEPPINO

Tomato, mozzarella cheese with Buffalo milk from Mantua, basil # 7



€ 11,00

PORCINI

Tomato, mozzarella cheese, Porcini mushrooms # 7



€ 11,00

PROSCIUTTO

Tomato, mozzarella cheese, ham steak # 7

€ 9,00

PROSCIUTTO E FUNGHI

Tomato, mozzarella cheese, ham steak, Champignon mushrooms # 7



€ 9,00

ROMANA

Tomato, mozzarella cheese, capers, anchovies, oregano # 4 - 7

€ 9,00

SALSICCIA

Tomato, mozzarella cheese, sausage # 7

€ 9,50

TONNO

Tomato, mozzarella cheese, tuna fish # 4 - 7



€ 10,50

TONNO e cipolle

Tomato, mozzarella cheese, tuna fish, onion # 4 - 7



€ 10,50

WURSTEL

Tomato, mozzarella cheese, frankfurter # 3 - 7 - 10

€ 9,00

ZUCCHINE

Tomato, mozzarella cheese, grilled zucchini # 7



€ 9,00

Small Pizzas for kids are available at the same price

Traditional, wholewheat and Khorasan wheat pizzas can be requested with double dough at the same price.

EXTRA COST # on the last page you can find the allergen list of every ingredient below.

Extra cost for vegetables	€ 1,50
Extra cost for for anchovies, dried fruit, seeds, asparagus, mushrooms, sprouts, eggs	€ 2,00
Extra cost for salami cold cuts, cheese	€ 2,00
Supplement for fish (shrimp, octopus, tuna, salmon, mussels and seafood)	€ 2,00
Fiordilatte mozzarella cheese from Mantua	€ 2,00
Buffalo milk mozzarella cheese from Mantua	€ 3,00
Pizza without lactose? Ask to our staff the alternatives	€ 2,00

Allergens list on last page. Some ingredients can be fresh or frozen subject to market availability. The fish intended to be eaten raw has undergone a preventive treatment in compliance with the requirements of EC Reg. 853/2004. The dishes production takes place in a single environment, for contamination they may contain nickel and other allergens traces.

ACQUA E FARINA

Our craft beer

We offer a selection of labels, designed and prepared by the master brewer in our independent brewery in Como. They are all non-pasteurized and unfiltered beers, of German inspiration, with an extremely clean taste, also with organic ingredients.

DRAUGHT BEER



DEMETRA Lager-style beer made with Italian barley

Low fermentation
Clear and light. Fresh and drinkable beer in Lager style.
A balance between the fragrance of hops and the almost honeyed malt. Dry and bitter aftertaste. # 1

Suggested pairing:
pleasant to drink at any time, it goes nicely with all the dishes of our cuisine.

Ingredients:
water, **barley malt**, hop, yeast

Alc.
5,3% vol.

Small CL 20 € 4,50 **Pint** CL 40 € 7,00

Liter CL 100 € 14,00



SUPER WEISS Double malt amber weiss

high fermentation
Our weizen beer, in addition to hints of banana, vanilla and cloves typical of the weiss, is characterized from hazelnut and almond flavors, given by toasted malts of wheat and generous hopping. # 1

Suggested pairing:
accompanies salads but also cold cuts and Black Pork from Irpinia. A delicious combination with fruit-based desserts.

Ingredients:
water, **barley malt and wheat malt**, hop, yeast
Alc.
6,3% vol.

Small CL 20 € 5,00 **Pint** CL 50 € 8,00

Liter CL 100 € 16,00



ROXANNE Double malt amber weiss

High fermentation
The super is much more hoppy and spicy than a common Weiss. The taste is very full-bodied and, in addition to the classic Weiss flavors, the hazelnut clearly emerges. # 1

Suggested pairing:
particularly suitable in combination with meats, seasoned cheeses and pizzas.

Ingredients:
water, **barley malt**, hop, yeast
Alc.
6% vol.

Small CL 20 € 5,00 **Pint** CL 40 € 8,00

Liter CL 100 € 16,00



I-PA Light amber

High fermentation
Medium bodied, characterized by an intense scent of hops from America, England and New Zealand and added in dry-hop. # 1

Suggested pairing:
perfect with fresh cheeses and desserts. Very delicate, it can

Ingredients:
water, **barley malt**, hop, yeast
Alc.
6,6% vol.

Small CL 20 € 5,00 **Pint** CL 40 € 8,00

Liter CL 100 € 16,00



ASTER Special amber red beer Vienna style

low fermentation
Vienna-style red amber beer with a star anise note, cinnamon and honey scents.
Good body, a dry finish with a nutty aftertaste. # 1

Suggested pairing:
Ideal for meat dishes and Christmas sweet.

Ingredients:
water, **barley malt**, cinnamon, star anise, honey, hop, yeast
Alc.
5,6% vol.

Small CL 20 € 5,00 **Pint** CL 40 € 8,00

Liter CL 100 € 16,00

CIDER



MELANIA Brut - from the Lombard agricultural supply chain

Fermented apple cider # 12

Suggested pairing:
To try with aperitif, appetizers or light first courses

Ingredients:
Apple juice, yeast
Alc.
5 % vol.

Small CL 20 € 4,50 **Pint** CL 40 € 6,00

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ACQUA E FARINA

Our craft beer

BOTTLE BEERS



DEMETRA Lager-style beer made with Italian barley

Low fermentation
Clear and light. Fresh and drinkable beer in Lager style.
A balance between the fragrance of hops and the almost
honeyed malt. Dry and bitter aftertaste. # 1

50 CL € 8,50

Best with:
pleasant to drink at
any time,
it goes nicely with all
the dishes
of our cuisine.

ingredients:
water, barley malt,
hop, yeast

Alc.
5,3% vol.



SUPER WEISS Double malt amber weiss high fermentation

Our weizen beer, in addition to hints of banana, vanilla and cloves
typical of the weiss, is characterized from hazelnut and almond
flavors, given by toasted malts of wheat and generous hopping.
1

50 CL € 8,50

Suggested pairing:
accompanies salads
but also cold cuts
and Black Pork from
Irpinia.
A delicious
combination
with fruit-based
desserts.

ingredients:
water, barley malt
and wheat malt,
hop, yeast

Alc.
6,3% vol.



ROXANNE Amber double malt low fermentation

Full-bodied beer. It leaves a caramelized and
hoppy impression with a dry and decisive aftertaste. # 1

50 CL € 8,50

Suggested pairing:
particularly suitable
in combination with
meats, seasoned
cheeses
and pizzas.

ingredients:
water, barley malt,
hop, yeast

Alc.
6% vol.



ZEN Special beer with ginger roots and orange zest

low fermentation
Soft drinkable beer thanks to the armonic combination of its
flavour and its clear core structure. # 1

50 CL € 8,50

Suggested pairing:
It's suits better
dishes with a mild
taste, such as
fish and desserts,
especially the
creamy and the
fruity ones.

ingredients:
water, barley malt,
hop, yeast, ginger
roots and orange
zest

Alc.
5,6% vol.



I-PA Light amber

high fermentation
Medium bodied, characterized by an intense scent of hops from
America, England and New Zealand and added in dry-hop. # 1

50 CL € 8,50

Suggested pairing:
perfect with fresh
cheeses and
desserts. Very
delicate, it can be
combined with fish
dishes.

ingredients:
water, barley malt,
hop, yeast

Alc.
6,6% vol.



ASTER Special amber red beer Vienna style

low fermentation
Vienna-style red amber beer with a star anise note, cinnamon and
honey scents.
Good body, a dry finish with a nutty aftertaste. # 1

50 CL € 8,50

Suggested pairing:
Ideal for meat
dishes and
Christmas sweet.

Ingredients:
water, **barley
malt**, cinnamon,
star anise, honey,
hop, yeast

Alc.
5,6 % vol.

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ACQUA E FARINA

Our craft beer

BOTTLE BEERS



EAU ROUGE

Belgian style dubbel high fermentation
On the nose there are aromas of caramelized malt, chocolate and coffee, but also ripe and wilted red fruit. The taste is presented with a sweet bite that then turns into a final dry cut that mitigates the gradation **# 1**

50 CL € 8,50

Best with:

Ideal for pasta dishes such as saffron risotto, meat, braised and sweet.

ingredienti:

water, **barley malt**, **oat**, sugar, **hop**, yeast.

Alc.

7% vol.



DAISY DUKE

American Pale Ale Alta fermentazione
Vibrant aroma characterized by a seductive orange color... a result it's hard to resist to! Strong bitter flavour balanced by citrus notes which create a good combination of taste and smell senses. **# 1**

50 CL € 8,50

Suggested pairing:

simple and light flavours products such as blue cheeses, soups and grilled vegetables.

Ingredients:

water, **barley malt**, **hop**, yeast

Alc.

5% vol.

CIDER



MELANIA

Brut - from the Lombard agricultural supply chain

Fermented apple cider **# 12**

50 CL € 7,00

Suggested pairing:

To try with aperitif, appetizers or light first courses

Ingredients:

Apple juice, yeast

Alc.

5 % vol.

ALCOHOL - FREE BEER

MAISEL'S WEISSE Weiss

Beer characterised by a typical faint and creamy foam, with hazelnut-like color. It mixes full-body characteristics with lightness, to get and easy to drink beer. The turbidity of this weiss is due to the yeast in suspension

To know more about allergens, see each label

50 CL € 8,50

Alc.

0,5% vol.

GLUTEN FREE BEER



Estrella Dam Daura - Lager

A real lager beer produced by the most prestigious brewery in Spain with barley malt, but without gluten, which has nothing to envy to the classic Estrella of Barcelona. Golden yellow blonde, with a fine and persistent foam, it has an intense aroma of yeasts, bread, broom, Mediterranean and aromatic herbs such as sage and thyme. The taste is sweet, with hints of bread, malt biscuit, grass and honey.

To know more about allergens, see each label

33 CL € 7,00

Alc.

5,4% vol.

ACQUA E FARINA

Drinks

We also serve tap water in jug on request following the “Imbrocciamola” project by Legambiente.

S. Bernardo

MINERAL WATER

Fonte S. Bernardo

Still/sparkling

NO ALLERGENS

CL 75 € 3,00

GAZZOSA/LEMONADE/ ARANCIATA/CHINOTTO

NO ALLERGENS

CL 26 € 3,50

LEMON ICE TEA/PEACH ICE TEA

NO ALLERGENS

CL 26 € 3,50



TONIC WATER

NO ALLERGENS

CL 33 € 3,50

COCA COLA/COCA ZERO

NO ALLERGENS

CL 33 € 3,50

MOLECOLA

NO ALLERGENS

CL 33 € 3,50

Service/Cover Charge € 2,50

DRAUGHT WINE

PINOT CHARDONNAY DEL VENETO

11° % alcool # 12

CL 25	CL 50	CL 100
€ 4,50	€ 7,00	€ 13,00

VINO BARDO ROSSO RUBECCHIO

11° % alcool # 12

€ 4,50	€ 7,00	€ 13,00
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VINO SERENA FRIZZANTE “PIÙ-FRIZZ”

10,5% alcool # 12

€ 5,00	€ 7,50	€ 14,00
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A SIP OF NATURE

100% fresh fruit and vegetables juices



ACE:

lemon, orange and carrot - vitaminic • **Vitaminic**

NO ALLERGENS

€ 7,50

ROSSA TENTAZIONE:

apple and strawberry • **Antioxidant**

NO ALLERGENS

€ 7,50

SEMPREVERDE:

apple, kiwi and ginger • **Digestive**

NO ALLERGENS

€ 7,50

You can compose the drink going along with your taste. Choose fruits and vegetables from the available ones and find the right mix. You can also ask for a only pineapple or strawberry centrifugal juice (€ 8,00).



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TORREFAZIONE LIBERA



Our coffee is entirely composed of organically grown beans, and weekly produced by our artisan master roaster in our roasting in Como.

Thanks to a roasting made in small quantities and weekly delivers, we guarantee the freshness of a “just roasted” coffee.

70% of coffee blend is **Arabic** (40% **Brasile**, 15% **Nicaragua**, 15% **Honduras**), the remaining **30%** is **Robusta** (15% **India**, 15% **Messico**).

Coffee # NO ALLERGENS

€ 2,50

Amari, Liquori Nazionali, Digestivi

€ 5,00

To know more about allergens, see each label

Coffee fortified with Grappa or other alcohol

€ 3,00

To know more about allergens, see each label

National Aperitifs, Campari, Crodino, SanBitter

€ 5,00

To know more about allergens, see each label

Cappuccino # 7

€ 3,00

Decaffeinated coffee # NO ALLERGENS

€ 2,50

Hot Tea selection - check our availability

€ 4,00

To know more about allergens, see each label

Double Coffee # NO ALLERGENS

€ 3,00

distilleria Libera



Gruppo Ethos has created an homemade and niche products' line. They are made only with natural ingredients: the herbs, the roots and the fruit are all selected from nature and mixed by our experts.

Available also in Acqua e farina market!

LIMONCINO

with lemon zest natural infusion

NO ALLERGENS

€ 5,00

AMARO ALLE ERBE

homemade bitter liquor made with selected herbs

NO ALLERGENS

€ 5,00

AMARO DI MONTEVECCHIA

Made with honey and rosemary from Montevicchia

NO ALLERGENI

€ 5,00

SAMBUCA

Homemade liqueur with anise taste

NO ALLERGENS

€ 5,00

GRAPPA LOMBARDA

distilled with grapes of the Lombardy hills

NO ALLERGENS

€ 6,00

GRAPPA RISERVA

aged for 18 months

in durmast barrels

NO ALLERGENS

€ 7,00

ACQUA E FARINA Wine list

VIGNAIOLI ERRANTI



Vignaioli Erranti is a project of our “Biological Farm and Farmhouse Brusignone”, part of Gruppo Ethos, born from our desire to offer a small selection of “peregrin” wines. We chose this definition because all of them are the result of meetings we made on our path. Wandering by wine and vineyards, we have made a deal with wine producers: to rent a vineyard section to start producing wine who responds to our criterias. We found what we were looking for in “Tenuta Fortunago”, near Pavia, and in “Tenuta Murlo”, on Siena’s hills. Here we perform a sustainable farming which takes care of land’s richness and biodiversity, a controlled and inspired by the essential wine cellar activity to obtain a natural wine with a strong identity, in one word, GREAT.



LOMBARDIA

SPARKLING WINE



Oltrepò Blanc de Blancs Ancestrale Spumante Metodo Classico VSQ 24 mesi	Castello di Stefanago	CL 75	€ 36,00
Franciacorta DOCG Rosè Brut Millesimato	Monzio Compagnoni	CL 75	€ 43,00
Oltrepò Pinot Nero Ancestrale Rosè 60 mesi Spumante Metodo Classico VSQ	Castello di Stefanago	CL 75	€ 42,00
Franciacorta DOCG Primus Cuvée Brut	Franca Contea	CL 75	€ 40,00
Franciacorta DOCG “Mia Dusat” Millesimato	Franca Contea	CL 75	€ 45,00
Franciacorta DOCG Saten Millesimato	Monzio Compagnoni	CL 75	€ 45,00
Nautilus Crustorico Metodo Classico Millesimato Blanc de Noir Pas Dosè 2015	Agricola Vallecamonica	CL 75	€ 48,00
VENETO Valdobbiadene Superiore di Cartizze DOCG Extra Dry EXD	Duca di Dolle	CL 75	€ 42,00
Prosecco Superiore DOCG Brut	Duca di Dolle	CL 75	€ 28,00
Brut Tre Blanc de Noir	Opificio del Pinot Nero	CL 75	€ 48,00
TRENTINO ALTO ADIGE Blauwal Cuvée Trento DOC	Cesconi	CL 75	€ 40,00



TRENTINO ALTO ADIGE

WHITE WINE



PIEMONTE Colli Tortonesi DOC Timorasso “Derthona”	Cascina Montagnola	CL 75	€ 32,00
LOMBARDIA Villano Bianco Provincia di Pavia IGP	Tenuta Fortunago	CL 75	€ 21,50
Riesling DOC San Rocco Oltrepo Pavese	Castello di Stefanago	CL 75	€ 30,00
Pinot Grigio Campo Piano Provincia di Pavia IGP	Castello di Stefanago	CL 75	€ 28,00
Lugana DOC Monte Lupo	Cobue	CL 75	€ 26,00
VENETO Chardonnay Veneto IGT	Terre di San Rocco	CL 75	€ 28,00



Organic wine or produced by certified organic farm



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To know more about allergens, see each label



ACQUA E FARINA Wine list



WHITE WINE



**TRENTINO
ALTO ADIGE**

Gewürztraminer Südtirol Alto Adige DOC

Cantina Valle Isarco

CL 75

€ 30,00

FRIULI V.G.

Sauvignon Venezia Giulia IGT

Ferlat

CL 75

€ 28,00

Ribolla Gialla Colli Orientali Friuli DOC

La Magnolia

CL 75

€ 26,00

TOSCANA

FFF Toscana bianco IGT

Arizzi Wine

CL 75



€ 22,00

MARCHE

Passerina '102' Marche IGT

Castrum Morisci

CL 75



€ 26,00

CAMPANIA

Falanghina DOC Irpinia

Vigne Irpine

CL 75

€ 29,00

SICILIA

Catarratto IGP Terre Siciliane "Guanciabianca"

Ferracane

CL 75



€ 25,00

Grillo IGP Terre Siciliane "Magico"

Ferracane

CL 75



€ 27,00

Etna Bianco DOC Nerina

Girolamo Russo

CL 75

€ 42,00

SARDEGNA

Vermentino di Sardegna DOC "Serra Aspridda"

Francesco Fiori

CL 75

€ 27,00



ITALIAN "ROSÈ" WINE



LOMBARDIA

RosaMara Valtenesi DOC Rosato

Costaripa

CL 75



€ 26,00

TOSCANA

Toscana Rosato IGT Gioia

Arizzi Wine

CL 75

€ 23,00



RED WINE



PIEMONTE

Langhe Nebbiolo DOC Monastero

Cascina Monastero

CL 75

€ 36,00

Barolo DOCG

Bric Cenciurio

CL 75

€ 50,00

Barolo Cru Bricco Boschis

Cavallotto

CL 75

€ 120,00

Barbera del Monferrato DOC

Cascina Boccia

CL 75

€ 28,00

Dolcetto d'Alba DOC Superiore

Cascina del Monastero

CL 75

€ 28,00

LOMBARDIA



Villano Rosso Provincia di Pavia IGP

Tenuta Fortunago

CL 75



€ 22,00

**Pinot Nero dell'Oltrepo Pavese DOC
Campo Castagna**

Castello di Stefanago

CL 75



€ 39,00

Tino Terre Lariane IGT

Terre Lariane s.c.a.

CL 100

€ 26,00

Terrazze Retiche di Sondrio IGT Cormelò

Rivetti&Lauro

CL 75

€ 26,00

Inferno Valtellina Superiore DOCG Uì' Vigna 117

Rivetti&Lauro

CL 75

€ 36,00

Sforzato dell'Orco DOCG

Rivetti&Lauro

CL 75

€ 50,00

Ciass Negher Vallecamonica IGT 2018

Agricola Vallecamonica

CL 75

€ 28,00



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ACQUA E FARINA Wine list



RED WINE



**TRENTINO
ALTO ADIGE**

Lagrein Alto Adige DOC

Cantina Valle Isarco

CL 75

€ 30,00

**Lagrein Vigneti delle Dolomiti Rosso IGT
Laurenc**

Pranzegg

CL 75



€ 45,00

Foradori Teroldego Vigneti delle Dolomiti IGT

Foradori

CL 75



€ 30,00

VENETO

Pinot Nero Veneto IGT

Opificio del Pinot Nero

CL 75



€ 48,00

Amarone della Valpolicella Classico DOCG

Le Bignele

CL 75

€ 50,00

Amarone della Valpolicella DOCG Riserva

Musella

CL 75



€ 65,00

Valpolicella Classico Superiore Ripasso DOC

Le Bignele

CL 75

€ 30,00

Valpolicella Classico Superiore DOC

Le Bignele

CL 75

€ 27,00

**FRIULI
VENEZIA
GIULIA**

Refosco Colli Orientali Friuli DOC

La Magnolia

CL 75

€ 25,00

**EMILIA
ROMAGNA**

Lambrusco Mantovano DOC Rosso Matilde

Martino Bugno

CL 75

€ 23,00

Rosso Emilia IGT Braje

Storchi

CL 75



€ 28,00

TOSCANA



Chianti Colli Senesi Riserva DOCG

Tenuta Murlo

CL 75

€ 26,00

Rosso di Montalcino DOC

Camigliano

CL 75

€ 32,00

Brunello di Montalcino DOCG

Camigliano

CL 75

€ 48,00

Merlot Rosso Toscana IGT "Poggio alle Crete"

Podere Arizzi

CL 75

€ 40,00

Merlot Toscana Colline Lucchesi DOC Casa e Chiesa

Tenuta Lenzini

CL 75



€ 28,00

La Syrah Toscana Rosso IGT

Tenuta Lenzini

CL 75



€ 40,00

Sator Rosso Montescudaio DOC

Sator

CL 75

€ 27,00

Morellino di Scansano DOCG Bio "Roggiano"

Vignaioli del Morellino

CL 75



€ 27,50

Bolgheri Superiore DOC Atis

Guado al Melo

CL 75

€ 60,00

UMBRIA

Montefalco Sagrantino DOCG Etnico

Di Filippo

CL 75



€ 40,00



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ACQUA E FARINA

Wine list



RED WINE



ABRUZZO	Montepulciano d'Abruzzo DOC	Cingilia	CL 75	€ 26,00
CAMPANIA	Taurasi Riserva DOCG AD Ultimum 2009	Villa Diamante	CL 75	€ 65,00
	Aglanico Irpinia DOP	Vigne Irpine	CL 75	€ 28,00
PUGLIA	Primitivo di Manduria DOC Li Janni	Erminio Campa	CL 75	€ 29,00
CALABRIA	Cirò Rosso DOC Classico Superiore	Tenuta del Conte	CL 75	€ 27,00
SICILIA	Il Frappato Terre Siciliane IGT	Arianna Occhipinti	CL 75	€ 42,00
	Etna Rosso DOC A Rina	Girolamo Russo	CL 75	€ 45,00
	Guancianera Nero D'Avola	Ferracane	CL 75	€ 28,00
SARDEGNA	Cannonau di Sardegna DOC "Torricla"	Francesco Fiori	CL 75	€ 27,00



SWEET WINE



PIEMONTE	Moscato d'Asti DOCG	Bera Canelli	CL 75	€ 26,00
VENETO	Recioto Classico della Valpolicella DOCG	Le Bignele	CL 37,5	€ 35,00
FRIULI VENEZIA GIULIA	Verduzzo Friulano DOC Colli Orientali del Friuli	La Magnolia	CL 75	€ 25,00



HALF BOTTLE - WHITE



TRENTINO ALTO ADIGE	Gewürztraminer DOC	Elena Walch	CL 37,5	€ 15,00
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HALF BOTTLE - RED



TOSCANA	Chianti Classico DOCG	Castello d'Albola	CL 37,5	€ 15,00
	Brunello di Montalcino DOCG	Camigliano	CL 37,5	€ 28,00



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To know more about allergens, see each label



ACQUA E FARINA

Wine by the glass



SPARKLING WINE







LOMBARDIA	Franciacorta DOCG Primus Cuvée Brut	Franca Contea	CL 15	€ 12,00
VENETO	Prosecco Treviso DOC	BellCuore	CL 15	€ 6,00



WHITE WINE



LOMBARDIA	 Villano Bianco Provincia di Pavia IGP	Tenuta Fortunago	CL 15	 € 5,50
TOSCANA	FFF Toscana bianco IGT	Arizzi Wine	CL 15	 € 6,00
MARCHE	Passerina '102' Marche IGT	Castrum Morisci	CL 15	 € 6,50



ITALIAN "ROSÈ" WINE



TOSCANA	Toscana Rosato IGT Gioia	Arizzi Wine	CL 15	 € 6,00
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RED WINE



LOMBARDIA	 Villano Rosso Provincia di Pavia IGP	Tenuta Fortunago	CL 15	 € 5,50
	Terrazze Retiche di Sondrio IGT Cormelò	Rivetti&Lauro	CL 15	€ 8,00
VENETO	Valpolicella Classico Superiore DOC	Le Bignele	CL 15	€ 7,50
TOSCANA	 Chianti Colli Senesi Riserva DOCG	Tenuta Murlo	CL 15	€ 6,50
ABRUZZO	Montepulciano d'Abruzzo DOC	Cingilia	CL 15	€ 7,50
SICILIA	Guancianera Nero D'Avola	Ferracane	CL 15	 € 7,00



SWEET WINE



FRIULI VENEZIA GIULIA	Verduzzo Friulano DOC Colli Orientali del Friuli	La Magnolia	CL 15	€ 6,50
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Organic wine or produced by certified organic farm
The vine leaf indicates the selection on natural wine, produced with reduced treatments in the vineyard and winery, while respecting the nature and their fruits with limited use of chemical additives.

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To know more about allergens, see each label



ACQUA E FARINA

Gluten free



FIRST COURSES

RISOTTO CARNAROLI AI PORCINI

Porcini mushrooms Carnaroli risotto
with Grana cheese crusts and stracchino cheese light creaming
3 - 7 - 9 - 12

€ 16,00

CAULIFLOWER RICE ALLA CURCUMA

Pan fried cauliflower grains with vegetables, turmeric and crispy leek
9



€ 15,00

SPAGHETTI PASTA WITH BUTTER AND SAGE # 7 - 9



€ 10,00

SPAGHETTI PASTA WITH TOMATO SAUCE # 9



€ 10,00

Penne pasta format also available

The dishes of our **Steak House** are also available gluten free.
If you want to order them, remember to report to our staff your gluten
intolerance or allergy

PIZZAS

CAMPANIA* Pizza with tomato sauce and mozzarella cheese # 5 - 6 - 7 - 8 - 13



€ 12,00

PARMENSE* Pizza with tomato sauce, mozzarella cheese and ham # 5 - 6 - 7 - 8 - 13

€ 14,00

TAGGIASCA* Pizza with tomato sauce, mozzarella cheese and blackolives # 5 - 6 - 7 - 8 - 13



€ 13,00

VERZURA* Pizza with tomato sauce, mozzarella cheese and grilled vegetables # 5 - 6 - 7 - 8 - 13



€ 14,00

DESSERT

TIRAMISÙ* with "Mascarpone" cheese cream and coffee # 3 - 7 - 8

€ 8,50

WHIPPED CREAM MOUSSE with berries sauce* # 3 - 6 - 7

€ 8,50

DRINK

MELANIA

Brut - from the Lombard agricultural supply chain

Fermented apple cider # 12

Small CL 20 € 4,50 Pint CL 40 € 6,00 Bottle CL 50 € 6,00

Kids Menü

Rice with Parmesan cheese # 3 - 7 - 9	€ 8,00
Saffron risotto # 3 - 7 - 9	€ 8,00
Pasta/gnocchi with tomato sauce # 1 - 6 - 9 - 10	€ 7,00
Pasta/gnocchi with basil pesto # 1 - 5 - 6 - 7 - 8 - 10	€ 7,00
Pasta/gnocchi with Bolognese meat sauce # 1 - 6 - 9 - 10	€ 7,00
Plain pasta/gnocchi # 1 - 6 - 9 - 10	€ 7,00
Pasta/gnocchi with butter # 1 - 6 - 7 - 9 - 10	€ 7,00
Pasta/gnocchi with olive oil # 1 - 6 - 9 - 10	€ 7,00
Pasta/gnocchi with clams with parsley* # 1 - 6 - 9 - 10 - 12 - 14	€ 9,00
Breaded chicken cutlet (breast) with side # 1 - 3 - 5 - 6 - 7 - 10	€ 10,50
Chicken steak (breast) with side # NO ALLERGENS	€ 10,50
Beef steak with side # NO ALLERGENS	€ 10,50
Baby New York hamburger with side # NO ALLERGENS	€ 9,50
Baby chicken würstel with side # 3 - 7 - 10	€ 9,00
Omelette with vegetables and Lodi cheese with side # 3 - 7 - 9	€ 8,50
French fries* # 1	€ 5,00
Grilled vegetables # NO ALLERGENS	€ 5,00
Organic assorted vegetables "caponatina style" # 9	€ 5,00
Ham baby # NO ALLERGENS	€ 8,00
Raw ham baby # NO ALLERGENS	€ 9,00
Bresaola ham # NO ALLERGENS	€ 9,00
Salami # NO ALLERGENS	€ 8,00
Fresh fruit and vegetables juices # NO ALLERGENS	€ 5,00
Seasonal fruit # NO ALLERGENS	€ 3,50
Tiramisù baby (without alcool) # 1 - 3 - 6 - 7 - 8 - 10	€ 5,00
Ice cream # 3 - 6 - 7 - 8	
1 flavour	€ 2,50
2 flavour	€ 4,00

GIFT

Graduality, Individuality, Flexibility, Tone

DietaGIFT

is not only a diet, but a **lifestyle** to join **gradually**, remembering the importance of physical **movement** to improve a healthy way of living. Eating **GIFT** means tasting dishes made with natural ingredients without renouncing to the taste.

The rule for a balanced meal is easy:

Fruit and Vegetable

a wide part of food rich in fibers

Carbohydrates

a base of complex carbohydrates (bread, pasta, rice, potatoes: not more than a third of the total)

Proteins

a source of proteins (meat, fish, eggs, cheese, cured meats, walnuts: not more than a third of the total)

Moreover, it is recommended to avoid all the "junk food" and the refined ingredients, while you can consume wholewheat cereals and natural sweeteners without restrictions.

And remember, the caloric intake during the day has to be allocated as follows:

EAT BREAKFAST LIKE A KING, LUNCH LIKE A PRINCE, AND DINNER LIKE A PAUPER

FOLLOW THE FEATHER

to spot the GIFTdiet dishes inserted in our menu, chosen for the quality of the ingredients, the simplicity of cooking process and garnish and the correct balance among the raw ingredients used.



Allergens

The substances or products that cause allergies or intolerances

- 1** Cereals containing gluten, i.e: wheat, rye, barley, oats, spelt, kamut and products thereof.
- 2** Crustaceans and products thereof.
- 3** Eggs and products thereof.
- 4** Fish and products thereof.
- 5** Peanuts and products thereof.
- 6** Soybeans and products thereof, except:
 - a) Oil and raffinated soy fat (I);
 - b) Mixed natural tocopherols (E306), D-alpha tocopherol, natural acetate D-alpha tocopherol, natural succinate D-alpha soya tocopherol;
 - c) Vegetable oil derivated from phytosterols and ester soya phytosterols;
 - d) Vegetable stanol ester made from vegetable soya sterols.
- 7** Milk and products thereof (including lactose).
- 8** Nuts/treenuts, i.e almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashews (*Anacardium occidentale*), pecan nuts [*Carya illinoiesis* (Wangenh.) K. Koch], Brazil nuts (*Bertholletia excelsa*), pistachio nuts (*Pistacia vera*), macadamia or Queensland nuts (*Macadamia ternifolia*) and products thereof.
- 9** Celery and products thereof.
- 10** Mustard and products thereof.
- 11** Sesame seeds and products thereof.
- 12** Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as total SO₂, calculated for the products as offered ready for consumption or recreated according to the manufacturer's instructions.
- 13** Lupin and products thereof.
- 14** Molluscs and products thereof.

ACQUA E FARINA

Allergens extracost

Almond	ALLERGENS: 8	Eggs	ALLERGENS: 3	Pepperoni	ALLERGENS: NO
Anchovies	ALLERGENS: 4	Frankfurter	ALLERGENS: 3 - 7 - 10	Pesto	ALLERGENS: 1-2-4-6-7-9-12-14
Artichokes	ALLERGENS: NO	French fries	ALLERGENS: 1 - 6	Pistachio	ALLERGENS: 6-7-8
Asparagus	ALLERGENS: NO	Fresh tomato	ALLERGENS: NO	Porcini	ALLERGENS: NO
Auricchio cheese	ALLERGENS: 7	Friarielli	ALLERGENS: NO	Pumpkin cream	ALLERGENS: 7
Bacon	ALLERGENS: NO	Garlic	ALLERGENS: NO	Raw ham	ALLERGENS: NO
Basil	ALLERGENS: NO	Goat Ricotta cheese	ALLERGENS: 7	Red chicory	ALLERGENS: NO
Black olives	ALLERGENS: NO	Gorgonzola	ALLERGENS: 7	Ricotta cheese	ALLERGENS: 7
Boiled potatoes	ALLERGENS: NO	Grana cheese flakes	ALLERGENS: 3-7	Rocket salad	ALLERGENS: 7
Bresaola	ALLERGENS: NO	Grana cheese grated	ALLERGENS: 3-7	Salami	ALLERGENS: NO
Brie	ALLERGENS: 7	Ham	ALLERGENS: NO	Sausage	ALLERGENS: NO
Bufalo Stracciatella cheese	ALLERGENS: 7	Hemp seeds	ALLERGENS: NO	Scamorza cheese	ALLERGENS: 7
Capers	ALLERGENS: NO	Lard	ALLERGENS: NO	Seafood	ALLERGENS: 2-4-12-14
Casera cheese	ALLERGENS: 7	Mozzarella cheese	ALLERGENS: 7	Shrimps	ALLERGENS: 2-12
Champignon mashrooms	ALLERGENS: NO	Mozzarella cheese with buffalo milk	ALLERGENS: 7	Smoked salmon	ALLERGENS: 4
Cherry tomatoes	ALLERGENS: NO	Mozzarella vegan	ALLERGENS: 7	Speck	ALLERGENS: NO
Chili pepper	ALLERGENS: NO	Mozzarella without lactose	ALLERGENS: 7	Spicy salami	ALLERGENS: NO
Cicory	ALLERGENS: NO	Nduja	ALLERGENS: NO	Spinach	ALLERGENS: NO
Cooking cream	ALLERGENS: 7	Octopus	ALLERGENS: 14	Taleggio cheese	ALLERGENS: 7
Parma salami	ALLERGENS: NO	Onions	ALLERGENS: NO	Tattler	ALLERGENS: 14
Corn	ALLERGENS: NO	Origan	ALLERGENS: NO	Tomato sauce	ALLERGENS: NO
Crayfish	ALLERGENS: 2-4-14	Pears	ALLERGENS: NO	Tuna	ALLERGENS: 4
Dry tomatoes	ALLERGENS: 12	Pecorino cheese	ALLERGENS: 7	Walnuts	ALLERGENS: 8
Eggplant	ALLERGENS: NO	Pecorino zafferano	ALLERGENS: 7	Zucchini	ALLERGENS: NO

Allergens list on last page. Some ingredients can be fresh or frozen subject to market availability. The fish intended to be eaten raw has undergone a preventive treatment in compliance with the requirements of EC Reg. 853/2004. The dishes production takes place in a single environment, for contamination they may contain nickel and other allergens traces.