

SIGNORVINO

100% VINI ITALIANI



WINES BY THE GLASS

<u>SPARKLING WINES</u>	<u>CELLAR - REGION</u>	BOTTLE	GLASS
Garganega Brut "L'Alternativa Bio"	Lungavite - Veneto	10.90	3.50
Prosecco Doc "Belstar"	Bisol - Veneto	11.90	4.00
Prosecco Valdobbiadene Superiore Cartizze	Bortolomiol - Veneto	16.90	6.00
Franciacorta Brut	Ricci Curbastro - Lombardia	18.90	6.50
Franciacorta Satèn	C. Bonomi - Lombardia	24.90	7.00
<u>WHITE WINES</u>	<u>CELLAR - REGION</u>		
Lugana	Olivini - Lombardia	11.90	4.00
Gewürztraminer	E. Walch - Trentino A. Adige	13.90	5.00
Grillo "Shamaris"	Cusumano - Sicilia	14.90	5.00
Ribolla Gialla	I Clivi - Friuli Venezia Giulia	15.90	6.00
Soave Classico "Calvarino"	Pieropan - Veneto	18.90	6.50
<u>ROSÉ WINES</u>	<u>CELLAR - REGION</u>		
Rosé Sicilia Doc	Planeta - Sicilia	11.90	4.00
Pinot Grigio Rosé Spumante Brut	La Jara - Veneto	14.90	5.00
<u>RED WINES</u>	<u>CELLAR - REGION</u>		
Nebbiolo Colline Novaresi	Rovellotti - Piemonte	11.90	4.00
Valpolicella Ripasso	Brigaldara - Veneto	14.90	5.00
Primitivo "Gioia del Colle"	Polvanera - Puglia	15.90	6.00
Bolgheri "Sondraia"	Poggio al Tesoro - Toscana	26.90	7.50
Amarone Classico	F.lli Farina - Veneto	28.90	8.50
<u>SWEET WINES</u>	<u>CELLAR - REGION</u>		
Moscato d'Asti	Mustela - Piemonte	10.90	4.50
<u>CRAFT BEER</u>	<u>REGION</u>	75 cl.	33 cl.
"La Birra Signorvino" Bionda o Rossa	Veneto	9.90	4.90

QUICK TASTERS

each for: **5,00 €**

- Cold cut plate (one of your choice from our selection)
- Cheese plate (one of your choice from our selection)
- "Cacciatorino" salami served with bread
- Crispy fried provola cheese medallions (2 pcs)
- Trentina salad of boiled potatoes, dressed with mayonnaise, celery and red onion
- Fried squash blossoms with a handmade flower crust (8 pcs)
- Grilled courgette roulade with low-fat cheese and lemon zest
 - Mini aubergine Parmesan
- Warm toast from Apulia with sun dried tomato pate, sweet and sour courgette and Cetara anchovies
- Warm toast from Apulia with creamed codfish
 - Grilled lamb skewers (5 pcs)
Allergen free
 - Olives stuffed with meat (6 pcs)
- Aubergine and smoked provola cheese croquettes (5 pz)
- Potato wedges with herb mayonnaise and ketchup
- Fresh burratina cheese from Apulia with fresh tomatoes and basil
 - Mini fried chicken Milanese

Combo

QUICK TASTERS

- Mini fried chicken Milanese
- Warm toast from Apulia with sun dried tomato pate, sweet and sour courgette and Cetara anchovies
- "Cacciatorino" salami served with bread

3 x 10,00 €

COLD CUTS AND CHEESE

Our selection of cold cuts does not contain lactose, gluten or added polyphosphates.

All of our cold cuts and cheeses are served with warm focaccia and vegetables preserved in oil.

SALUMI & FORMAGGI "JÉROBOAM": 25.00 €

Recommended for 2 people

- "Salame della Zia" with delicate flavour
 - Prosciutto di Parma DOP
 - Mortadella IGP Bologna
 - Speck IGP from Alto Adige
- Robiola cheese from Lessinia
- Parmigiano Reggiano DOP, aged 24 months
 - Gorgonzola DOP

SELEZIONE DI FORMAGGI: 15.00 €

Recommended for 2 people. Served with dried fruit and sauces

- "Re Divino" cheese matured in Amarone wine grape marc
 - Robiola cheese from Lessinia
 - Pecorino Canestrato d'Aspromonte cheese
 - Parmigiano Reggiano DOP, aged 24 months
 - Gorgonzola DOP

SALUMI "MAGNUM": 19.00 €

Recommended for 2 people

- "Salame della Zia" with delicate flavour
 - Prosciutto di Parma DOP
 - Mortadella IGP Bologna
 - Speck IGP from Alto Adige
 - Cooked ham

FIRST COURSES

PAPPARDELLE SIGNORVINO: 10.00 €

Flour, water and red wine pappardelle with a tasty duck ragù and toasted hazelnuts

Suggested wine: Valpolicella Ripasso - Brigaldara

SPAGHETTI C'A PUMMAROLA: 10.00 €

Senatore Cappelli brand spaghetti with Agromonte cherry tomato sauce, DOP buffalo mozzarella bites and Grana Padano cheese

Suggested wine: Lugana - Olivini

SCIALATIELLI & PESCE SPADA: 12.00 €

Durum wheat scialatielli pasta with swordfish, courgettes, tomato confit and mint

Lactose free

Suggested wine: Grillo "Shamaris" - Cusumano

LA CARBONARA: 10.00 €

Mezze maniche pasta carbonara with guanciale marinated in black pepper

Suggested wine: Nebbiolo - Rovellotti

LA NORMA AL "PESTO ROSSO": 10.00 €

Durum wheat paccheri pasta with Sicilian tomato pesto, fried aubergine and ricotta salata

Suggested wine: Pinot Grigio Rosé - La Jara

**CHOOSE YOUR BOTTLE FROM THE SHELF
AT HOME OR AT THE TABLE
THE PRICE IS THE SAME**

SALADS

INSALATA DI POLLO: 9.00 €

Tender baked chicken, gentile lettuce, shaved Grana cheese, croutons, tomatoes and mustard dressing

Suggested wine: Prosecco Cartizze - Bortolomiol

SIGNOR TONNO: 16.00 €

Prized "Drago" Mediterranean bluefin tuna fillets, hand-packed in oil, served with crisp green lettuce, rocket, cherry tomatoes, sweet and sour red onion, "Anfosso" Taggiasca olives and thin carasau flatbread

Lactose free

Suggested wine: Franciacorta Brut - Ricci Curbastro

INSALATA DI POLPO: 12.00 €

Octopus served with crisp apple, celery, "Anfosso" Taggiasca olives, sweet and sour red onion and raspberry balsamic vinegar dressing

Lactose free

Suggested wine: Franciacorta Satèn - Castello Bonomi

**MORE THAN 1.500 WINES
ALL 100% ITALIAN**

**YOUR FAVOURITE LABELS
AT WINE CELLAR PRICES**

SECOND COURSES

"LA REGINA DEL MONTELLO": 16.00 €

180 gr.

"The queen of Montello" beef carpaccio served with fresh salad, shaved Grana cheese and toasted pine nuts

Suggested wine: Nebbiolo - Rovellotti

TARTARE: 15.00 €

200 gr.

Beef tartare with sweet and sour red onion and shaved Grana Padano cheese

Suggested wine: Primitivo - Polvanera

TAGLIATA DI MANZO: 19.00 €

Grilled then sliced beef from a young cow, served with grilled vegetables and jacket potatoes

Allergen free

Suggested wine: Amarone Classico - F.lli Farina

AGNELLO ALLO "SCOTTADITO": 16.00 €

Grilled lamb chops with jacket potatoes, sweet and sour onions and a red wine sauce

Lactose free

Suggested wine: Bolgheri "Sondraia" - Poggio al Tesoro

"BRANZINO DEL PESCATORE": 18.00 €

"Orizzonti del Pescatore" sea bass marinated in olive oil with creamy smashed potatoes, tomato confit and lightly fried aubergine

Lactose free

Suggested wine: Soave "Calvarino" - Pieropan

SIDES: 5.00 €

Mixed salad - oven roasted potatoes - grilled vegetables

ITALIAN CHEESES

LA STRACCIATELLA: 7.00 €

Warm toast with cherry tomatoes, organic extra virgin olive oil, fresh stracciatella cheese and basil

Suggested wine: Pinot Grigio Rosé - La Jara

LA BURRATA: 15.00 €

Burrata with Cooked ham, tomato and carasau flatbread

Suggested wine: Ribolla Gialla - I Clivi

LA BUFALA: 16.00 €

Buffalo mozzarella from the Loffredo dairy in Campania, Apulian frisella bread, tomatoes and Prosciutto di Parma DOP

Suggested wine: Nebbiolo - Rovellotti

QUICK BITES

SIGNOR TOAST: 9.00 €

A double layer of white bread with ham and melted cheese accompanied by potato wedges and tartar sauce on the side

Suggested wine: Garganega Brut Bio - Lungavite

SIGNOR BURGER: 15.00 €

A grilled beef patty served on whole wheat bread with melted cheese and a fried egg, accompanied by potato wedges on the side

Suggested wine: Valpolicella Ripasso - Brigaldara

Cover charge 1,00 €

Some products are stored at a temperature of -18°C. Do you have a food allergy or intolerance? Signorvino has got it covered! Ask our staff for the list of ingredients in our dishes that are usually harmless but may create allergies/intolerances in some people (pursuant to Reg. (UE) N° 1169/2011). Our staff is at your disposal for any further information.

signorvino.com

