

SIGNORVINO

100% VINI ITALIANI



Your wine shop with over 1,500 labels, all Italian

Signorvino is a store that specializes in Italian wines,
where you can buy, taste, drink a glass or a bottle at the same price as takeaway.

Our stores also have a catering service offering simple Italian dishes.

There is a selection of over 1,500 labels of 100% Italian wine: hard-to-find,
high quality wines sold at cellar prices in our stores located in all the main Italian cities.
Our highly specialized young sales staff can recommend the perfect wine for every occasion and need.

WINES BY THE GLASS

SPARKLING WINES

Garganega Brut "L'Alternativa Bio"

Aromatic and elegant, similar to a prosecco but more structured

Prosecco Doc "Belstar"

Fresh, immediate and easy. Versatile for a cocktail and with simple dishes

Prosecco Valdobbiadene Superiore Cartizze

Intense and fragrant, surprisingly aromatic with enjoyable sweetness

Franciacorta Brut

Brut of great quality and class. Intense and anything but ordinary

Franciacorta Satèn

Intense Satèn, fresh and pleasant

WHITE WINES

Lugana

Pleasant varietal, easy to drink

Gewürztraminer

Fragrant, elegant and traditional. Ideal as an aperitif

Grillo "Shamaris"

Rustic varietal, warm and fragrant

Ribolla Gialla

Typical expression of the grape, faithful to its area, with wonderful freshness and aromatic impact. A guarantee

Soave Classico "Calvarino"

Mineral, intense and fragrant. One of the classic whites of Italian enology

ROSÉ WINES

Rosé Sicilia Doc

A rosé that combines the character of Nero d'Avola with the richness of Syrah

Pinot Grigio Frizzante Rosé

Alluring, feminine, pleasant and fragrant

RED WINES

Nebbiolo Colline Novaresi

Territorial and easy to drink. The structure of Nebbiolo and the suppleness of Bonarda

Valpolicella Ripasso

This Ripasso is a superb example of technique and territorial excellence

Primitivo

A typical Primitivo, easy and approachable. Never ordinary, however, but persistent and fresh

Bolgheri "Sondraia"

A Red renowned for its fine structure and intense flavor, with hints of exotic spices

Amarone

Easy and scholarly. Classical, with marked notes of cherry and ripe fruits

BIRRA ARTIGIANALE

light or dark

CELLAR - REGION

Lungavite - Veneto

BOTTLE

10.90

GLASS

3.50

Bisol - Veneto

11.90

4.00

Bortolomiol - Veneto

16.90

6.00

Ricci Curbastro - Lombardia

18.90

6.50

Castello Bonomi - Lombardia

24.90

7.00

CELLAR - REGION

Olivini - Lombardia

11.90

4.00

E. Walch - Trentino A. Adige

13.90

5.00

Cusumano - Sicilia

14.90

5.00

I Clivi - Friuli

15.90

6.00

Pieropan - Veneto

18.90

6.50

CELLAR - REGION

Planeta - Sicilia

11.90

4.00

La Jara - Veneto

14.90

5.00

CELLAR - REGION

Rovellotti - Piemonte

11.90

4.00

Brigaldara - Veneto

14.90

5.00

Polvanera - Puglia

15.90

6.00

Poggio al Tesoro - Toscana

26.90

7.50

F.lli Farina - Veneto

28.90

8.50

REGION

Veneto

75 cl.

9.90

33 cl.

4.90

OVER 1,500 WINES
100% ITALIAN
YOUR FAVORITE WINE AT
CELLAR PRICES

SELECT THE BOTTLE
FROM THE SHELF
AT HOME OR AT THE TABLE
THE PRICE IS THE SAME

COLD CUTS & 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 "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 "Gran Cotto"

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

COLD CUTS & CHEESE: 5.00 € each

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

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

QUICK TASTERS

each for: 5,00 €

- "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

- Trentina salad of boiled potatoes, dressed with mayonnaise, celery and red onion
- Grilled courgette roulade with low-fat cheese and lemon zest
 - "Cacciatorino" salami served with bread

3 x 10,00 €

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

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

