

CURED MEATS

TAGLIERE CRUDO & PINSA €13
 → **MINI TAGLIERE** €7
 "Piazza Peppino" 24-month Parma ham PDO with "Pinsa" focaccia

TAGLIERE "PROIBITA" & PINSA €12
 → **MINI TAGLIERE** €6
 La Proibita "Capitelli" cooked shoulder with "Pinsa" focaccia

TAGLIERE VEGETARIANO €14
 Savoury pie with courgette, spinach and ricotta filling served with "Cora" pistachio crusted goat cheese, pea hummus and oven roasted seasonal vegetables

TAGLIERE DI FORMAGGI €8,9
 24-month Parmigiano Reggiano, "Latterie Vicentine" Asiago di Vacca Bruna PDO, "Cora" pistachio crusted goat cheese, "Gran Riserva Leonardi" sweet gorgonzola PDO and plum and Chianti DOCG jam

GNOCCO FRITTO → **CON CRUDO & STRACCIATELLA** €13
 "Piazza Peppino" 24-month Parma ham PDO, Apulian stracciatella cheese, gnocco fritto bread and cherry tomatoes

→ **CON CULATELLO DI ZIBELLO** €16
 Culatello di Zibello PDO with gnocco fritto bread

→ **CON MORTADELLA "FAVOLA"** €12
 "Palmieri" Favola Gran Riserva mortadella with gnocco fritto bread

→ **GNOCCO FRITTO BREAD** €4,9
 → **"PINSA" FOCACCIA** €4,9

TO SHARE

FRITTO SIGNORVINO (8 pcs) €6,9
 → **MAXI (16 pcs)** €9,9
 Courgette flowers, Ascolana olives, Sicilian arancini filled with ragout, and bread, olive and capsicum fritters

PATATINE FRITTE €5,9
 Fried potatoes with Gewürztraminer mayo and ketchup with 100% Italian tomatoes

POLPETTE DI MANZO (5 pcs) €7,9
 → **MAXI (8 pcs)** €10,9
 Beef meatballs in a tomato sauce served with focaccia

ARROSTICINI (6 pcs) €7,9
 → **MAXI (10 pcs)** €10,9
 Meat skewers traditional to Abruzzo (Allergen-free)

FOCACCIA DI "TOSSINI RECCO" €6,9
 Ligurian focaccia with a fresh stracchino cheese filling

TORTA VEGETARIANA €7,9
 Savoury pie with courgette, spinach and ricotta filling



SIGNORVINO CLUB

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SIGNORVINO



Tagliere SIGNORVINO

• 24-month Parma ham PDO • Favola Gran Riserva mortadella
 • Country-style salami • Apulian stracciatella cheese • "Pinsa" focaccia • Mini cornflour breadsticks
 → **ADD A CHEESE BOARD + €6,9**

1 board
29€



Tagliere MAGNUM

• 24-month Parma ham PDO • Favola Gran Riserva mortadella
 • Country-style salami • Coppa piacentina PDO • La Proibita cooked shoulder
 • Apulian stracciatella cheese • "Pinsa" focaccia • Mini cornflour breadsticks
 → **ADD A CHEESE BOARD + €6,9**

2 boards
35€



Tagliere IMPERIALE

• 24-month Parma ham PDO • Favola Gran Riserva mortadella
 • Country-style salami • Coppa piacentina PDO • Culatello di Zibello PDO cured ham
 • La Proibita cooked shoulder • Apulian stracciatella cheese
 • "Pinsa" focaccia • Gnocco fritto bread • Mini cornflour breadsticks
 → **ADD A CHEESE BOARD + €6,9**

3 boards
40€

ITALIAN SPECIALITIES

SPAGHETTI CACIO E PEPE CON SCAGLIE DI TARTUFO NERO €17
 "Il Cappelli" spaghetti with cacio cheese and black pepper sauce with flakes of black truffle

SPAGHETTI AGLIO, OLIO E PEPERONCINO CON TARTARE DI GAMBERO ROSSO €16
 "Il Cappelli" spaghetti with garlic, olive oil and chilli sauce with red prawn tartare and lemon zest

RISOTTO ALL'AMARONE €16
 Carnaroli rice with Amarone della Valpolicella served with Parmigiano Reggiano cheese sauce

MEZZE MANICHE ALLA CARBONARA €13
 "Il Cappelli" mezze maniche pasta with crispy pork jowl marinated in black pepper, eggs and Pecorino Romano PDO cheese

ORECCHIETTE ALLE CIME DI RAPA €12
 Orecchiette with turnip tops, anchovies, chilli and crumbled taralli

LASAGNA ALLA BOLOGNESE €12
 Handmade fresh egg lasagna with bolognese meat sauce

SPAGHETTI POMODORO E STRACCIATELLA €12
 "Il Cappelli" spaghetti with tomato sauce and Parmigiano Reggiano cheese with apulian stracciatella cheese and fresh basil

→ **OVEN ROASTED POTATOES** €5
 → **FRIED POTATOES** €5
 → **OVEN ROASTED SEASONAL VEGETABLES** €5

TAGLIATA DI FASSONA PIEMONTESE €19
 Sliced Fassona beef served with oven roasted seasonal vegetables

COTOLETTA RUSTICA €15
 Pork cutlet breaded with crushed breadsticks and lemon zest served with oven roasted potatoes and Gewürztraminer mayo

TARTARE DI MANZO €16
 Beef tartare, crunchy Parmigiano Reggiano cheese wafers, sweet-and-sour red onion, taggiasca olives, flakes of 24-month Parmigiano Reggiano PDO cheese and honey mustard

SIGNOR BURGER €16
 Lambrusco-flavoured bread, 100% beef burger with Asiago PDO cheese, honey mustard and sweet-and-sour red onion served with oven roasted potatoes

L'ORTO DI SIGNORVINO €12
 Pea hummus, oven roasted seasonal vegetables, crunchy pumpkin seeds and Parmigiano Reggiano cheese sauce

ROAST BEEF DI MANZO €15
 Roast beef with rocket and flakes of 24-month Parmigiano Reggiano PDO cheese

TAGLIATA DI POLLO €14
 Sliced chicken breast with grilled zucchini and eggplant, served with Gewürztraminer mayo

→ **MIXED SALAD** €5
 → **PAN-FRIED ARTICHOKE** €5
 → **GRILLED ZUCCHINI AND EGGPLANT** €5

OUR FOCACCIAS

FOCACCIA & TARTUFO €14,9
 White focaccia with Asiago PDO cheese, melted buffalo mozzarella petals and flakes of black truffle

FOCACCIA CRUDO & BUFALA €9,9
 White focaccia with "Piazza Peppino" 24-month Parma ham PDO and melted buffalo mozzarella petals

FOCACCIA MORTADELLA & STRACCIATELLA €9,9
 White focaccia with "Palmieri" Favola Gran Riserva mortadella, Apulian stracciatella cheese and chopped pistachios

PIZZETTA POMODORO & BUFALA €7,9
 Red focaccia with tomato, melted buffalo mozzarella petals and fresh basil

SALADS

LA SIGNOR POLPO €14
 Octopus, squid, mixed-leaf salad, cherry tomatoes, sweet-and-sour red onion and Taggiasca olives (Lactose-free - Naturally gluten-free)

INSALATA DI TONNO €14
 Tuna in oil, mixed-leaf salad, pan-fried artichokes, fennel and Taggiasca olives

INSALATA DI POLLO €12
 Tender chicken breast, mixed-leaf salad, carrots, cherry tomatoes, flakes of 24-month Parmigiano Reggiano PDO cheese, taggiasca olives, crunchy Parmigiano Reggiano cheese wafers and honey mustard

INSALATA VEGETARIANA €11
 Black rice, pea hummus, cherry tomatoes, "Cora" pistachio crusted goat cheese, sweet-and-sour red onion, carrots, corn and crunchy pumpkin seeds

DESSERTS

TIRAMISÙ* €6
 → **HALF PORZIONE** €3,5
 * Also available in gluten-free version

SBRISOLONA & MASCARPONE CREAM €6
 → **HALF PORZIONE** €3,5

MINI SICILIAN CANNOLIS €6
 → **HALF PORZIONE** €4

BON GIO ICE CREAM €1,5
 → **COMBO (5 pcs)** €5

CHOCOLATE LAVA CAKE & MASCARPONE CREAM €6

CHEESECAKE WITH WILD BERRY SAUCE €6

SORBETTO PROSECCO & LIMONE €5

TAGLIERE DI DOLCI €12
 Mini Sicilian cannolis, Sbrisolona with mascarpone cream, Tiramisù and "Bon Gio" ice cream

IL SIGNOR CAFFÈ €3
 "Illy" espresso coffee accompanied by soft "Bon Gio" milk cream ice cream covered in dark chocolate

SERVICE AND COVER CHARGE €2,5

Pursuant to Reg. Reg. 1169/11 visit our website www.signorvino.com to view allergens contained in our dishes, under "Menu Allergens". The following products may be conserved at a temperature of -18°C: breads and focaccias, courgette flowers, ascolana olives, sicilian arancini, bread olive and capsicum fritters, vegetarian savoury pie, arrosticini, fried potatoes, carbonara sauce, cacio e pepe sauce, garlic oil and chilli sauce, turnip tops sauce, rice, lasagne alla bolognese, amarone sauce, beef fillet, rustic cutlet, chicken, burger, beef tartare, red prawn tartare, pea hummus, octopus and squid, parmigiano reggiano cheese sauce, cheesecake, mascarpone cream, tiramisù, chocolate lava cake, ricotta cream, bon gio ice cream.