

SPARKLING

	Glass 0,10 l.	Double Glass 0,20 l.	Bottle 0,75 l.
VALDOBBIADENE PROSECCO SUP. "DECÀ" Canel - Veneto	€ 4,5	€ 7,9	€ 15,9
VALDOBBIADENE PROSECCO SUP. DI CARTIZZE Bortolomiol - Veneto	€ 5,9	€ 9,9	€ 18,9
RIBOLLA GIALLA EXTRA BRUT Tenimenti Civa - Friuli Venezia Giulia	€ 4,5	€ 7,9	€ 16,9
FRANCIACORTA BRUT Contadi Castaldi - Lombardia	€ 6,9	€ 10,9	€ 22,9
FRANCIACORTA SATÈN Corte Aura - Lombardia	€ 7,5	€ 11,9	€ 26,9

WHITES

	Glass 0,10 l.	Double Glass 0,20 l.	Bottle 0,75 l.
LUGANA Olivini - Lombardia	€ 4	€ 6,9	€ 14,9
SICILIA GRILLO "TIMEO" Baglio di Pianetto - Sicilia	€ 4,5	€ 7,9	€ 15,9
ALTO ADIGE PINOT GRIGIO Elena Walch - Trentino Alto Adige	€ 5	€ 7,9	€ 16,9
ALTO ADIGE GEWÜRZTRAMINER "JUSTINA" St. Pauls - Trentino Alto Adige	€ 5,5	€ 8,9	€ 17,9
SOAVE CLASSICO "CALVARINO" Pieropan - Veneto	€ 6	€ 9,9	€ 19,9
BLIND TASTING Guess the wine and get a surprise	€ 5		

REDS

	Glass 0,10 l.	Double Glass 0,20 l.	Bottle 0,75 l.
VALPOLICELLA SUP. RIPASSO "SFOJÀ" Bennati - Veneto	€ 5	€ 7,9	€ 15,9
AMARONE DELLA VALPOLICELLA CLASSICO Villa Spinosa - Veneto	€ 7,9	€ 12,9	€ 29,9
PRIMITIVO DI MANDURIA "PASSO CARDINALE" Paolo Leo - Puglia	€ 5	€ 7,9	€ 15,9
ALTO ADIGE PINOT NERO Kettmeir - Trentino Alto Adige	€ 5,5	€ 8,9	€ 17,9
TOSCANA PINOT NERO "FORTUNI" Podere Fortuna - Toscana	€ 7	€ 10,9	€ 27,9
NEBBIOLO D'ALBA Deltetto - Piemonte	€ 6	€ 9,9	€ 18,9
BAROLO SERRALUNGA Pira - Piemonte	€ 7,9	€ 12,9	€ 29,9
BLIND TASTING Guess the wine and get a surprise	€ 5,5		

Wine Tasting

15€

3 TASTINGS BY THE GLASS

- Franciacorta Satèn - Corte Aura
- Alto Adige Gewürztraminer "Justina" - St. Pauls
- Valpolicella Sup. Ripasso "Sfojà" - Bennati

ROSE WINE

LAMBRUSCO DI SORBARA "SANT'AGATA"

Paltrinieri - Emilia Romagna
Glass € 4 | Double Glass € 6,9 | Bottle € 14,9

SWEET WINE

MOSCATO D'ASTI

Bricco del Sole - Piemonte
Glass € 4 | Double Glass € 6,9 | Bottle € 14,9

BEERS

LA BIRRA ARTIGIANALE SIGNORVINO

Bionda / Rossa - Veneto
Bottle 0,33 € 4,9 | Bottle 0,75 € 9,9

Legends in a glass

SELECTION OF CORAVIN FINE WINES

AMARONE DELLA VALPOLICELLA CL. 2010

Bertani - Veneto
Glass € 14,9 | Bottle € 79,9

BAROLO "BRUNATE" 2011

Oddero - Piemonte
Glass € 19,9 | Bottle € 95,9

BRUNELLO DI MONTALCINO 2013

Biondi Santi - Toscana
Glass € 24,9 | Bottle € 139

WINE BY THE GLASS

PLATTERS

Cold cuts and cheese selections from the best Italian producers

SELECTED PROSCIUTTO TASTING TOUR € 17

Parma ham DOP 18 months, San Daniele ham DOP 18 months, Parma ham DOP 24 months

EMILIA ROMAGNA PLATTER € 16

Parma ham DOP 24 months, Mortadella "Optima", Parmigiano Reggiano DOP 24 months and pickled vegetables

TAGLIERE NOSTRANO € 15

Tuscan salami with fennel, Gran Cotto, Alto Adige Speck, Apulian burratina, cherry tomatoes and oven-roasted courgettes

THE CHEESE CLOCK € 16

Apulian Burrata, "Il Plin" cheese, Caciocavallo Silano DOP, Parmigiano Reggiano, Gorgonzola DOP, Mustard and Dried Fruits

Signorvino Tasting Platter

"Devodier" Parma ham DOP 18 months, "Leoncini" Mortadella Optima, "Siebenföcher" Alto Adige Speck, "Patrone" Tuscan salami with fennel, "Gennari" Parmigiano Reggiano 24 months, "Petruzzi" Caciocavallo Silano DOP, "Baruffaldi" Gorgonzola DOP, Oil-preserved vegetables, Dried Fruits Focaccia, "Panificio Zorzi" GrisVino bread sticks

25€

QUICK BITES

Gastronomic delights, perfect for sharing

BURRATINA & CHERRY TOMATOES € 6

Apulian burratina, cherry tomato confit and crunchy flatbread

BUFALA & ROTONDA EGGPLANT € 9

Buffalo Mozzarella DOP from Campania, Rotonda Red Eggplant, cherry tomatoes and sweet & sour onion (*Naturally gluten free*)

• LA ZIZZONA DI BATTIPAGLIA •

1kg, € 5 per 100g (serves 8)

The Queen of buffalo mozzarella (subject to availability)

BUTTER & ANCHOVIES € 10

Toasted bread with butter and anchovies from Cetara

SALTED COD & BELL PEPPERS € 7

Creamed salted cod, oil-preserved peppers and crunchy flatbread

ROAST BEEF, ROCKET AND PARMESAN CHEESE € 7

Roast beef with rocket, Parmigiano Reggiano DOP 24 months and Balsamic Vinegar IGP from Modena (*Lactose free, Naturally gluten free*)

VEAL IN TUNA SAUCE € 9

Tender veal with tuna sauce and songino (mâche) leaves

FOCACCIA € 2,9 | PICKLED VEGETABLES € 2,9

OIL-PRESERVED VEGETABLES € 3,9

OUR DISHES

DUCK TORTELLI € 12

Tortelli with duck filling served with melted butter and Parmigiano Reggiano

🍷 Lambrusco di Sorbara "Sant'Agata" - Paltrinieri

★ SPAGHETTI C'A PUMMAROLA € 10

Fresh spaghetti with tomato sauce, Parmigiano Reggiano and Buffalo Mozzarella DOP from Campania

🍷 Sicilia Grillo "Timeo" - Baglio di Pianetto

GARGANELLI, ASPARAGUS, CACIO AND COURGETTES € 12

Egg garganelli with asparagus, Caciocavallo Silano DOP and courgettes

🍷 Valdobbiadene Prosecco Sup. di Cartize - Bortolomiol

★ MALTAGLIATI WITH RABBIT RAGU € 11

Fresh maltagliati pasta with Carmagnola grey rabbit white ragout (approved by the Slow Food Presidia)

🍷 Alto Adige Pinot Grigio - Elena Walch

BEEF CHEEK € 22

Braised beef cheek with cream of potatoes (*Lactose free, Naturally gluten free*)

🍷 Amarone della Valpolicella Classico - Villa Spinosa

GUINEA FOWL € 14

Guinea fowl with chicory sprouts, radish, walnuts and vinaigrette dressing (*Lactose free, Naturally gluten free*)

🍷 Alto Adige Pinot Nero - Kettmeir

★ BEEF TARTARE € 16

Beef tartare, flatbread, Parmigiano Reggiano DOP 24 months, sweet & sour onion, sun-dried cherry tomatoes, capers and honey mustard sauce

🍷 Primitivo di Manduria "Passo Cardinale" - Paolo Leo

HEIFER BEEF € 19

Grilled heifer beef with pan-sautéed vegetables (*Allergen free*)

🍷 Valpolicella Sup. Ripasso "Sfojà" - Bennati

POTATOES € 5

SEASONAL VEGETABLES € 5

SALAD € 5

★ SIGNORVINO DISHES

🍷 SUGGESTED WINE

SERVICE & COVER € 1

OUR CURED MEATS DO NOT CONTAIN LACTOSE, GLUTEN, GLUTAMATE OR ANY ADDED POLYPHOSPHATES
FOR A COMPLETE LIST OF ALLERGENS, PLEASE SEE THE NEXT PAGE

KITCHEN

ALLERGENS

In accordance with EU Regulation 1169/11, the allergens found in our dishes are listed below, organised by menu item.

WE USE THE FOLLOWING ALLERGENS IN OUR KITCHEN: grains containing gluten, milk and lactose, eggs, fish, shellfish, molluscs, soy, sesame, mustard, tree nuts (pistachios, almonds, walnuts, hazelnuts), peanuts, celery, sulphur dioxide, and sulphates. FOR THIS REASON, WE CANNOT GUARANTEE THE COMPLETE ABSENCE OF TRACES OF THESE INGREDIENTS IN ALL OF OUR DISHES. FOR ANY QUESTIONS, PLEASE ASK A STAFF MEMBER.

THE PRODUCTS LISTED BELOW MAY BE FROZEN AT -18°C: BREAD, CHICKEN, PUFF PASTRY, FOCACCIA, BERRIES, SORBETS, RICOTTA

PLATTERS

PROSCIUTTO DI PARMA DOP 18 MESI: No allergens
PROSCIUTTO SAN DANIELE DOP 18 MESI: No allergens
PROSCIUTTO DI PARMA DOP 24 MESI: No allergens
SPECK ALTO ADIGE: No allergens
GRAN COTTO 100% ITALIANO: Contains SULPHITES
MORTADELLA "OPTIMA": May contain traces of PISTACHIOS
SALAME TOSCANO AL FINOCCHIO: No allergens

CHEESES

PARMIGIANO REGGIANO DOP: Contains MILK (lactose free)
BURRATINA PUGLIESE: Contains MILK
FORMAGGIO "IL PLIN": Contains MILK
GORGONZOLA DOP: Contains MILK
CACIOCAVALLO SILANO DOP: Contains MILK

PLATTER

For cold meats and cheese allergens, see their respective lists

PICKLED AND OIL-PRESERVED VEGETABLES: No allergens
ZUCCHINI: No allergens
CHERRY TOMATOES: No allergens
CLEMENTINE SAUCE: Contains SULPHITES, SULPHUR DIOXIDE, MUSTARD
WALNUTS: (may contain traces of PEANUTS or other TREE NUTS)
PLUMS: No allergens
OIL-PRESERVED VEGETABLES: ARTICHOKEs: Contains SULPHITES
SUN-DRIED TOMATOES: No allergens
PEPPERS: No allergens
GRISSINI "GRISVINO": Contain GLUTEN; (may contain traces of SESAME and SOY)
WARM FOCACCIA: Contains GLUTEN (may contain traces of SOY and MILK)

QUICK BITES

BUFALA & ROTONDA EGGPLANT: Contains: MILK and SULPHITES
BURRATINA & CHERRY TOMATOES: Contains: MILK and GLUTEN (may contain traces SOY, SESAME and NUTS)
SALTED COD & BELL PEPPERS: Contains: GLUTEN, EGG, FISH, MILK; (may contain traces of SHELLFISH, SOY, CELERY, MOLLUSCS AND NUTS)
ROAST BEEF, ROCKET AND PARMESAN CHEESE: Contains: MILK (lactose free) and SULPHITES
VEAL IN TUNA SAUCE: Contains: EGG, FISH, sulfur dioxide; (may contain traces of GLUTEN, SHELLFISH, SOY, MILK, CELERY, MOLLUSCS)
BUTTER & ANCHOVIES: Contains: GLUTEN, MILK, FISH; (may contain traces of CELERY)
LA ZIZZONA DI BATTIPAGLIA: Contains: MILK

OUR DISHES

DUCK TORTELLI: Contains GLUTEN, EGG, MILK, SEDANO; (may contain traces of SHELLFISH, NUTS, ALMONDS, SOY)
MALTAGLIATI WITH RABBIT RAGU: Contains GLUTEN and EGG; (may contain traces of: SOY, MILK, CELERY, SHELLFISH, FISH, MOLLUSCS, and ALMONDS)
SPAGHETTI C'A PUMMAROLA: Contains GLUTEN, CELERY and MILK, (may contain traces of: EGG, SHELLFISH, MOLLUSCS, SOY, NUTS and ALMONDS)
GARGANELLI, ASPARAGUS, CACIO AND COURGETTES: Contains GLUTEN, EGG and MILK; (may contain traces of: MOLLUSCS, SOY, CELERY, SHELLFISH, NUTS and ALMONDS)
BEEF CHEEK: Contains SULPHITES
GUINEA FOWL: Contains NUTS e ULPHITES
BEEF TARTARE: Contains GLUTEN, MUSTARD, SULPHUR DIOXIDE AND SULPHITES, MILK (may contain traces of SOY, NUTS, SESAME)
HEIFER BEEF: No allergens

SIDES

POTATOES OR SEASONAL VEGETABLES: No allergens

BREAD AND BREAD STICKS

CORN BREADSTICKS: Contain GLUTEN (may contain traces of SESAME and SOY)
GRISSINI INTEGRALI: Contain GLUTEN (may contain traces of SESAME and SOY)
GRISSINI ALL'ACQUA: Contain GLUTEN (may contain traces of SESAME and SOY)
MORATINO AL MALTO E LOSANGA: Contain GLUTEN (may contain traces of SESAME, SOY, MILK, NUTS)
PANE AI CEREALI E LOSANGA AI CEREALI: Contain GLUTEN, SOY, SESAME (may contain traces of MILK, NUTS)
PIUMINI: Contain GLUTEN, MILK (lactose free) (may contain traces of SESAME, SOY, NUTS)

BEER, WINE AND SPIRITS ALL CONTAIN SULPHITES