

# SIGNORVINO

100% VINI ITALIANI

## SPARKLING

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

## WHITES

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

## REDS

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

## Wine Tasting

15€

### 3 GLASSES FOR TASTING

- 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



EVERY DAY A SIGNORVINO:

ASK OUR WINE SPECIALIST

4€

## FROM THE COUNTER

Selected fresh and light products from our cuisine

### SELECTION OF OUR DELICACIES € 12

100% Italian "Gran Cotto", Alto Adige Speck, Apulian burrata and oven-baked courgettes served on a platter (*Naturally gluten free*)

### BUFALA, CRUDO E POMODORINI CONFIT € 12

Buffalo Mozzarella DOP from Campania, Parma ham DOP 24 months and cherry tomato confit (*Naturally gluten free*)

### VEAL IN TUNA SAUCE € 12

Tender veal with tuna sauce and songino (mâche) leaves

### ROAST BEEF, ROCKET AND PARMESAN CHEESE € 13

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

### ★ BEEF TARTARE € 13

Beef tartare, flatbread, Parmigiano Reggiano DOP 24 months, sun-dried cherry tomatoes

## FROM THE KITCHEN

The great Signorvino classics

### CARROT AND POTATO SOUP € 8

Served with toasted bread (choice of extra Apulian burrata € 9)

### SPELT WITH PESTO AND VEGETABLES € 10

Spelt salad with pesto, courgettes, carrots, taggiasche olives and sun-dried cherry tomatoes

### ★ SPAGHETTI C'A PUMMAROLA € 10

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

### ★ FRESH MALTAGLIATI WITH RABBIT RAGU € 11

Maltagliati pasta with Carmagnola grey rabbit white ragout (Slow Food Presidia)

### GUINEA FOWL € 14

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

*Today's Special*

OUR EXCLUSIVE SUGGESTION FOR YOU

Please ask our staff for more information

11€

POTATOES € 5

SEASONAL VEGETABLES € 5

SALAD € 5

★ SIGNORVINO DISHES

SERVICE & COVER € 1

OUR CURED MEATS DO NOT CONTAIN LACTOSE, GLUTEN OR ANY ADDED POLYPHOSPHATES

Do you have any allergies or food intolerances? Signorvino has also thought of this! Ask our staff for the list of usually non-harmful substances included in our dishes that may agitate your allergies or intolerances (pursuant to EU Regulation 1169/2011). Our staff are at your service should you need any clarification.



## Signorvino Tasting Platter

"Devodier" Parma ham DOP 18 months

"Leoncini" Mortadella Optima

"Siebenförcher" 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, GrisVino bread sticks

25€



## SALADS

### CHICKEN SALAD € 9

Oven-baked chicken, salad, red cabbage, cherry tomatoes, Parmigiano Reggiano DOP 24 months, toasted bread and honey mustard sauce (*Lactose free*)

### ★ SIGNOR TONNO € 16

Oil-preserved "Callipo" tuna belly, lettuce, rocket, Taggiasca olives, sweet & sour red onion, radicchio, capers and sunflower seeds (*Lactose free, Naturally gluten free*)

### L'EQUILIBRATA € 10

Lettuce, asparagus, carrots, organic eggs, radish, Parmigiano Reggiano DOP 24 months and crunchy pumpkin seeds (*Lactose free, Naturally gluten free*)

## DESSERTS

TIRAMISÙ

€ 6

half portion

€ 3

CHEESECAKE

€ 6

€ 3

SBRISOLONA

€ 4

€ 2