

SIGNORVINO

100% VINI ITALIANI

SPARKLING

	Glass 0,10 l.	Double Glass 0,20 l.	Bottle 0,75 l.
VALDOBBIADENE PROSECCO SUP. "DECÀ" Canel - Veneto	€ 4	€ 6,9	€ 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
ROSSO VERONA "SECCO VINTAGE" Bertani - Veneto	€ 6	€ 9,9	€ 18,9
BLIND TASTING 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

*Doubtful about
what to drink?*

CHOOSE FROM OUR SHELVES
A VARIETY OF 1500 LABELS IS
AVAILABLE FOR YOU

THERE IS NO EXTRA CHARGE FOR
SERVICE AT THE TABLE!





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