

Poderi dal Nespoli 1929

DAL NESPOLI FARM **“ FABIO RAVAIOLI ”**
HAS BOTTLED FOR OSTERIA DEGLI USIGNOLI'S
20TH ANNIVERSRY
AN EXCLUSIVE SANGIOVESE SUPERIORE D.O.C

“ IL 20° CANTO ”

****

Cà Rugate

THE WINE CELLAR CA' RUGATE **“ MICHELE TESSARI ”**
HAS EXCLUSIVELY BOTTLED
A CLASSIC METHOD BOLLICINA BRUT AND ROSE'
TO CELEBRATE THE 25TH ANNIVERSARY
OF OSTERIA DEGLI USIGNOLI

“ IL VINCANTO ”

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Poderi dal Nespoli 1929

“ FABIO RAVAIOLI ” OF PODERE DAL NESPOLI
HAS EXCLUSIVELY SELECTED FOR HIS FRIENDS
OF OSTERIA DEGLI USIGNOLI,
THIS SANGIOVESE SUPERIORE RISERVA D.O.C.
TO CELEBRATE 30 YEARS OF ACTIVITY

“ IL 30 E LODE ”

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“ EXECUTIVE CHEF RICCARDO CUCCHI ”
“ Chef de partie Gisella Vernocchi ”

“ EXECUTIVE RESTAURANT ALESSANDRA GRANCI ”
“ A.D. CREATIVE BICIO ”

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COVER CHARGE.....
LOUNGE ..... * ROMANTIC CELLAR .....**
PIADINA.....

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L'OSTERIA degli USIGNOLI, is built upon the ruins of Mulino di Cento, an old mill dated back to XIV th century
... Good old traditions from1992

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WI-FI: Usignoli USB - SOCKETS - Available for phone/tablet charging
www.osteriadegliusignoli.com

QR CODE || Menu Carta Vini

QR CODE
menù/carta vini

dal 1992
OSTERIA degli USIGNOLI RISTORANTE
CESENA

Allergeni
Allergen - Allergène



“Caro ospite/cliente, se hai delle allergie e/o intolleranze alimentari chiedi pure informazioni sul nostro cibo e sulle nostre bevande. Siamo preparati per consigliarti nel migliore dei modi.”



“Dear customer, our staff will be happy to help you choose the best dish related to any specific food allergy or intolerance issue. Our staff is well trained and we hope we will find the best way to satisfy our customers and also meet your specific needs.”



“Lieber Besucher/Kunden, wenn Sie Allergien und oder Unverträglichkeiten haben, bitte fragen Sie nach unseren Lebensmitteln und unsere Getränke. Wir sind bereit, Sie in der besten Weise zu beraten.”



“Cher visiteur/client, si vous avez des allergies et/ou d’intolérances, ne hésitez pas à nous poser toute question sur notre nourriture et nos boissons. Nous sommes prêts à vous conseiller de la meilleure façon”.

LA CARTA DELLE " ACQUE DI LUSSO "

Non tutte le acque hanno lo stesso sapore!!

L'ACQUA "FILETTE" dal 1894 " – Provenienza **LAZIO** ..... 0,75 LT .....
Classificazione: **naturale / minerale decisamente frizzante**
Descrizione: **acqua "FILETTE sposa TECHNOGYM" Connubio Benessere / Lusso**, e' un oligo-minerale di alta qualita', sgorga a 900 mt. slm nell' Appennino Laziale di Guarcino (FR), eleganza e purezza, leggera, fra le migliori d'Italia elementi che contraddistinguono quest'acqua.
La bottiglia, "LA BORDOLESE" ispirata alla forma delle piu' pregiate bottiglie di vino.
Residuo fisso: a 180° C 224 mg / lt. - PH 7.2 – 8.15 naturale – PH 7.75 – 8.15 frizzante

L'ACQUA "ARMANI" – Provenienza **PIEMONTE** ..... 0,75 LT .....
Classificazione: **naturale / minerale frizzante**
Descrizione: l'acqua **Armani** nasce dalla collaborazione tra **Giorgio Armani con Lauretana**. Design eleganza e purezza, un'acqua fra le migliori d'Italia, elementi che contraddistinguono quest'acqua minerale, imbottigliata alla sorgente dal ghiacciaio del Monte Rosa.
Residuo fisso: a 180° C 14.0 mg / lt. - PH 6.0 naturale – PH 6.0 frizzante

L'ACQUA "VOSS" – Provenienza **Regno di NORVEGIA** ..... 0,80 LT .....
Classificazione: **naturale artesiana, o delicatamente frizzante** ..... 0,375 LT .....
Descrizione: il nome significa **"cascata"** nasce dalla sorgente Iveland fra le rocce e i ghiacciai del Sud della Norvegia, la Bottiglia cilindrica, e' stata disegnata da un **ex Direttore Creativo di Calvin Klein e Ralph Lauren**, Voss e' una delle acque piu' pure e cristalline al mondo.
Residuo fisso: a 180° C 44 mg / lt. - PH 6.0 naturale – PH 5 – 5.2 delicatamente frizzante

L'ACQUA "VELLAMO" – Provenienza **FINLANDIA** ..... 0,75 LT .....
Classificazione: **naturale, o minerale frizzante** ..... 0,75 LT .....
Descrizione: L'acqua Vellamo, proviene dallo scioglimento dei ghiacciai di oltre 1.500 anni, **La bottiglia ha un design elegante e lussuoso, sembra riflettere il colore blu dei ghiacciai.**
Residuo fisso: a 180° C 519.0 mg / lt - PH 8.3 naturale – PH 8.3 minerale frizzante

L'ACQUA "FROMIN" – BOEMIA – REPUBBLICA CECA ..... 0,75 LT .....
Classificazione: **minerale naturale** ..... 0,50 LT .....
Descrizione: l'acqua dell'era glaciale di circa 15.000 anni fa, la fonte si trova a Bohemian Leipa nel nord della Rep.Ceca, a circa 300 mt di profondita', preziosissima, pura e leggera, **si presenta con un packaging unico, a forma di cubo di ghiaccio**
Residuo fisso: a 180° C 190.0 mg / lt - PH 7.71

L'ACQUA "BADOIT ROUGE 1938 " – LOIRA - FRANCIA ..... 0,75 LT .....
Classificazione: **intensamente frizzante o finemente effervescente**
Descrizione: l'acqua minerale Badoit, nasce a Saint-Galmier nel cuore della Loira, inizia ad essere **imbottigliata nel 1938 dal giovane Auguste Badoit**.
Residuo fisso: a 180° C 1100.0 mg / lt - PH 6.0 intensamente frizzante PH 6.0 finemente frizzante

L'ACQUA "PERRIER" – Provenienza **Vergeze - FRANCIA** ..... 0,75 LT ....
Classificazione: **oligominerale intensa effervescente naturale** ..... 0,20 LT .....
Descrizione: **lo Champagne delle acque minerali frizzanti piu bevute al mondo**, bolla abbastanza persistente, leggermente acidula e sapida.
Residuo fisso: a 180° C 475.0 mg /lt. - PH 5.46 oligominerale intensa effervescente frizzante

L'ACQUA "VICHY CATALAN TERMALE 1889" – Provenienza **SPAGNA**.....100 CL .....
Classificazione: **effervescente naturale**
Descrizione: sorgente Termale di Caldes de Malavella Spagna, **gusto intenso e sapido**, molto apprezzata nella ristorazione di alto livello, **eccezionale con prodotti spagnoli, Pata Negra, salumi, carni e formaggi.**
Residuo fisso: a 180° C 2900 mg / lt - PH 8 effervescente naturale

L'ACQUA "HEALSI" – Provenienza **PORTOGALLO**.....0,85 LT .....
Classificazione: **oligominerale, o frizzante**
Descrizione: l'acqua minerale Healsi, scorre a diversi metri di profondita', in una sorgente pura e incontaminata. **presentata in una soffisticata bottiglia a forma di diamante, e' un'acqua Premium con ph neutro.**
Residuo fisso: 180° C 183 mg / lt - PH 7.0 oligominerale PH 7.0 frizzante

L'ACQUA "AVATON" – Provenienza **Monte Athos - GRECIA**.....0,75 LT .....
Classificazione: **naturale, o minerale frizzante** .....0,75 LT .....
Descrizione: dalle sorgenti artesiane **del MONASTERO DEL MONTE ATHOS**, un sito patrimonio **dell'UNESCU**, nasce dalle nuvole, poi cade in una foresta vergine tramite neve e pioggia. L'acqua viaggia attraverso rocce fessurate e viene naturalmente filtrata e arricchita di minerali. **L'acqua AVATON Design Minimalista ed Essenziale**, unica come quanto il luogo dove nasce.
Residuo fisso: a 180° C 90,0 mg / lt - PH 7.1 naturale - PH 7.1 minerale frizzante

LA CARTA DELLE " ACQUE TRADIZIONALI "

Non tutte le acque hanno lo stesso sapore!!

L'ACQUA "S. PELLEGRINO" – Provenienza **LOMBARDIA**.....0,75 LT ....
Classificazione: **effervescente naturale**..... 0,25 LT ....
Descrizione: **nasce sulle Alpi in Val Brembana, provincia di Bergamo**, sgorga da piu' di 30 anni all'interno delle falde acquifere in mezzo alle rocce sotterranee, calcica, solfatica, magnesiaca, addizionata, bolla media abbastanza persistente
Residuo fisso: a 180° C 845 mg / lt - PH 7.70 effervescente naturale

L'ACQUA "LURISIA" STILLE – Provenienza **PIEMONTE**.....0,75 LT ....
Classificazione: **oligominerale naturale**
Descrizione: **liscia come il velluto, pura e leggera**, proviene dalla Fonte Santa Barbara presso il Monte Pigna a 1460 mt. Slm nella provincia di Cuneo, gusto perfettamente equilibrato e neutro per la quantita' minima di **minerali presenti,** e' l'eleganza della semplicita'. "**SPONSOR OLIMPIADI INVERNALI MILANO-CORTINA"**
Residuo fisso: a 180° C 30,5 mg / lt - PH 7.0

L'ACQUA "FERRARELLE" – Provenienza **CAMPANIA**.....0,75 LT ....
Classificazione: **minerale leggermente effervescente**
Descrizione: la sua bollicina e' naturale, **le falde acquifere derivano dal percorso vulcanico spento di Roccamonfina Caserta** e viene imbottigliata pura come sgorga dalla sorgente, calcica, florurata, bicarbonata, bolla fine abbastanza persistente, leggermente acidula, sapida con una lieve tendenza all'amarognolo, definita, decisa con gusto
Residuo fisso: a 180° C 1290 mg / lt - PH 6.2 minerale leggermente effervescente

"VI RICORDIAMO UN DATO SCIENTIFICO IMPORTANTISSIMO ”

Non esiste una etichetta uguale in tutto il mondo, proprio come il nostro DNA , infatti, ogni etichetta al mondo, è UNICA

Classificazioni Acque Minerali :

1. **Minimamente mineralizzate : da 01 mg/l a 50 mg/l**
2. **Oligo minerali mineralizzate : da 51 mg/l a 500 mg/l**
3. **Mediamente mineralizzate : da 501 mg/l a 1500 mg/l**
4. **Fortemente mineralizzate : da 1501 mg/l a 3000 mg/l**
5. **Sulfuree : da 3001 mg/l in su**

PH alla sorgente:

Il PH è un parametro, una misura che viene utilizzata per classificare il valore acido o basico di una soluzione acquosa. Per quanto riguarda l’acqua in bottiglia, questo valore è indicato nell’etichetta, che indica perciò l’acidità o alcalinità dell’acqua alla sorgente. Esso offre cioè un’indicazione delle proprietà di ogni soluzione (quindi anche dell’acqua).

1. **Acidula : da un PH 6.5 a un PH 6.9**
2. **Neutra : da PH 7 a PH 7,5**
3. **Basica / Alcalina : da un PH 7.6 a un PH 9,5**
4. **2/3 Minimamente mineralizzate (con diversi Ph)**
5. **2 Oligo minerali (con diversi Ph)**
6. **2 Mediamente minerali (con diversi Ph)**
7. **2/3 Effervescenti naturali (con diversi Ph)**

“ OIL ” MENÙ

TERRA DI BRISIGHELLA®

Producers of Brisighella extra virgin olive oil since 1992.
First in Italy to receive the D.O.P.

IL BIOLOGICO (the Respectful)
E.V.O. BIO oil, made from the local cultivar colline di Brisighella, gentle on the palate with notes recalling fine green artichoke and freshly cut grass.
Pairing: perfect for salads vegetarian and vegan dishes.

IL BRISIGHELLO (the main character) RECOGNISED AMONG THE BEST 10 OILS IN ITALY
It comes from the native local cultivar of Brisighella E.V.O. and D.O.P. Its herbaceous scent is powerful, reaching up to balsanic sensation, with thick density and much elegance.
Pairing: excellent with raw meat and fish, grilled meat and game.

IL NOBIL DRUPA (the Decisive) recognised as the best oil in Italy.
It is the E.V.O. cold extracted from the ghiacciolina cultivar, an exlusive one from the Brisighella area, an oil with marked characteristics. Its aroma is very intense, with notes of mint and tomato leaf.
Pairing: Love match with artichokes and traditional grilled salted cod, with exceptional sea bream and sea bass, or with pecorino and broad beans.

Colli del Trasimeno - UMBRIA
“ Slow Food **Presidio GAMBERO ROSSO**”

CENTUMBRIE

THE NEW EVO ITALIAN EXTRA VIRGIN OIL , extracted from just turned dark green olives to allow a visible green color from the transparent bottle, fresh, full-bodied and lovely.
Pairing: bruschette, structured salads, legume soups, grilled fish, white meat.

THE D.O.P. EVO CENTUMBRIE OIL (1st prize for italian's best D.O.P.) a very organoleptic and nutraceutical high quality oil, very manifold and elegant with bitter and spicy hints mixed with almond, artichoke and grass weak taste.
Pairing: bruschette, structured pasta dishes, red meat, game, legume soups, grilled and stuffed vetetables.

MONOCULTIVAR EVO CRUSHER BIO OIL, bewitching hints of almonds and just-mowed grass conquer our senses, elegant organic oil, lite with sweet ending hints.
Pairing: bruschette, saladas, pasta, risotto, boiled vegetables, vegetable soup, raw fish, steamed fish, white meat, pork fillet, lamb.

E.V.O. MONOCULTIVAR DOLCE AGOGIA OIL Hints of pine nut with balsamic notes of resin and sweet almond, wild thistle and wild herbs, bitter and silky, envelops the palate in a varied flavor dynamic.
Pairing: bruschette, feathered game, grilled white meat, fish first courses, shellfish, grilled fish, boiled beef.

PRODUCTS CAN BE SOLD BY REQUEST

“ OFF-MENU SPECIALITIES ”

EL ““JAMÓN PATA NEGRA IBÉRICO 100% BELLOTA EL ELEGIDO, MONTELLANO – SALAMANCA (ESPAÑA) 45 / 50 MESES DE MADURACIÓN – CALIDAD NEGRA, LA MEJOR SELECCIÓN, LA EXCELENCIA”
Hand-sliced and served with toasted sourdough pan blanco with tomato, salted fried almonds, and galletas Romagna piadina with Centumbrie extra-virgin olive oil ...

LA “GRAN SELECCIÓN ESPAÑOLA” – A Tasting Board of Traditional Spanish Specialties
Salchichón, Chorizo Ibérico Bellota, and Lonza Ibérica Bellota Montellano;
Queso Manchego D.O.P., aged sheep’s milk cheese (10–15 months) from Castilla-La Mancha; hand-cut and served with toasted bread, salsa allioli, preserves,
toasted bread with manteca de Pata Negra, Spanish olives,.....

“IBERIAN PATA NEGRA HAM CROQUETTES”
cheese croquettes with small pieces of Pata Negra ham, breaded and deep-fried until crispy, served with aioli and tomato sauce
MINIMUM 3 PIECES .....

“CECINA WAGYU AND BLACK ANGUS (15-18 Months Agigng)”
Served prosciutto-style with toasted bread or savory panettone (seasonal), aged Manchego D.O.P. sheep’s milk cheese, and orange preserve .....

“ CULATELLO DI ZIBELLO” PDO (Parma) – (18–20 months aged) ”
served with 36–40 month aged Parmigiano Reggiano PDO and Romagna-style piadina bread .....

EL “PAN TOSTADO CON MANTECA DE PATANEGRA ESPANOLA”
sourdough Bread Crostini with Pata Negra Lard .....

LA “PLUMA IBERICA DE PATA NEGRA 100% ”
is a premium, tender cut (located between the loin and the shoulder), characterized by a high level of fine marbling, served with roasted potatoes and a sweet-and-sour shallot brunoise..... €

“GRILLED IRISH BEEF FILLET WITH PORCINI MUSHROOMS”
served with grilled vegetables (no onion, no peppers) and roasted potatoes .....

“RUBIA GALLEGA SUPREME GOLD – DRY AGING”
prime Galician beef rib steak (minimum 10 years old), dry-aged .....

“SLICED IRISH BEEF STEAK WITH PORCINI MUSHROOMS”

“FIORENTINA WAGYU IBÉRICO – SPANISH SELECTION (DRY AGING)”
served with oven-roasted zucchini in teriyaki sauce .....

“FIORENTINA WAGYU – AUSTRALIAN SELECTION””
served with oven-roasted zucchini in teriyaki sauce .....

*** Originally frozen products**

“APPETIZERS from the LAND”

“BATTILARDA DEGLI USIGNOLI…” Best choice for 30 years
an intriguing combination of flavors: sourdough bread aroma used to create assorted crostini, mixed of cured meats and cheeses, Romagna-style piadina and crescioni .....

“CROSTINI FROM GISELLA’S OSTERIA” – a bestseller for over 30 years”
a bestseller for over 30 years
sourdough bread aroma used to create delicious assorted crostini .....

***“CRISPY CANNOLI WITH PORCINI MUSHROOMS AND SPINACH”**
served with rosemary pumpkin cream, pecorino cheese and cocoa.....

“BRUSCHETTE BICIO STYLE”
a classic of the Osteria: fresh sourdough bread slices, toasted with garlic and chili, topped with ham, mushrooms and fresh tomato seasoned with basil and arugula.....

“PIEDMONTESE FASSONA TARTARE”
with pears and marjoram, Sarawak pepper honey, goat cheese mousse, redcurrants and walnut cream .....

“ALE’S BRUCIATINI”
field salad, mix of thinly sliced cured meats, lightly toasted in red wine vinegar.....

“ from the SEA ”

“CANTABRIAN SEA ANCHOVIES”
with Puglian burrata, toasted bread, oven-roasted cherry tomatoes and sweet butter .....

“TUNA ROAST BEEF”
with poppy seeds over an aromatic salad, sweet-and-sour Tropea onions, caper flowers and balsamic vinegar.....

***“RED PRAWN CARPACCIO FROM PORTO SANTO SPIRITO”**
with pink peppercorns, chestnut cream, orange chutney and almonds .....

***“GRATINATED COD FILLET”**
with Mediterranean-style chickpeas cream and smoked paprika .....

“ the VEGETARIAN ”

“POACHED EGG”
with thyme-roasted potatoes, Piedmontese Toma cheese fondue and black truffle ....

“CRISPY CANNOLI WITH PORCINI MUSHROOMS AND SPINACH”
served with rosemary pumpkin cream, pecorino cheese and cocoa.....

ALL DISHES IN OUR KITCHEN ARE FRESHLY PREPARED TO ORDER
QUALITY TAKES TIME… AND SKILLED HANDS!!!
*** Frozen Products from the source**

FIRST COURSES " from the LAND "

"ROUGH TAGLIATELLE" rolled with the rolling pin, served with traditional Ragù sauce.....

***"ROUGH TAGLIATELLE WITH PORCINI"** rolled with the rolling pin, served with Porcini mushrooms.....

"HOMEMADE PAPPARDELLE WITH WILD BOAR RAGÙ"
with red berries and crispy herbs.....

"TRADITIONAL CAPPELLETTI WITH BROTH"
closed by handmade, filled with cheese and beef.....

"DRY PASSATELLI WITH PORCINI MUSHROOMS"
with cheese fondue, chives and Bianchetto truffle in oil .....

"TRADITIONAL CAPPELLETTI WITH PORCINI MUSHROOMS"
handmade, filled with selected cheese.....

"GRATINATED CAPPELLACCI WITH ALMONDS"
served on Taleggio cheese fondue with spinach, champignon mushrooms and black truffle .....

"PUMPKIN RISOTTO WITH SMOKED RICOTTA"
pumpkin risotto with smoked ricotta.....

" from THE SEA "

"HANDMADE TAGLIOLINI WITH ROSEMARY-SCENTED PRAWNS"
served with confit cherry tomatoes, chestnuts and crispy guanciale.....

"TRADITIONAL SPAGHETTI WITH POVERACCE (CLAMS)"
freshly caught from our local sea.....

" the VEGETARIAN "

"DRY PASSATELLI WITH PORCINI MUSHROOMS"
with cheese fondue, chives and Bianchetto truffle in oil .....

"GRATINATED CAPPELLACCI WITH ALMONDS"
served on Taleggio cheese fondue with spinach, champignon mushrooms and black truffle .....

"PUMPKIN RISOTTO WITH SMOKED RICOTTA"
with mandarin foam, toasted hazelnuts and rosemary .....

*** Frozen products from the source**
THESE OFFERINGS CAN CHANGE WITH THE SEASONALITY OF THE INGREDIENTS

MAIN COURSES
“ from the LAND ”

“JAPANESE WAGYU KOBE BEEF FILLET
with soy-glazed zucchini, wasabi mayonnaise, pickled ginger, fresh vegetable crudités and katsuobushi sauce .....

“JAPANESE WAGYU KOBE BEEF TAGLIATA”
with soy-glazed zucchini, wasabi mayonnaise, pickled ginger and katsuobushi sauce .....

“PIEMONTESE FASSONA BEEF TARTARE” (gr 220)
with pears and marjoram, Sarawak pepper honey, goat cheese mousse, redcurrants and walnut cream .....

“ARGENTINIAN PICANHA TAGLIATA”
flavored with rosemary and Cervia coarse salt, served with roasted potatoes .....

“ARGENTINIAN PICANHA TAGLIATA WITH SAUTÉED PORCINI MUSHROOMS”
served with roasted potatoes .....

“IRISH GRILLED BEEF FILLET”
with grilled vegetables and roasted potatoes (Irish beef) .....

“IRISH BEEF FILLET WITH GREEN PEPPER”
served with creamy sauce .....

”OSTERIA’S IRISH BEEF TAGLIATA”
with arugula and balsamic vinegar.....

”IRISH BEEF TAGLIATA WITH FOUR FLAVORS”
with tomato and rosemary, fresh pink peppercorns, radicchio and white truffle in oil, arugula and balsamic vinegar, served with roasted potatoes.....

“IRISH BEEF FIORENTINA, SERVED ON THE BOARD”
sliced, served with grilled vegetables and roasted potatoes .....

“COUNTRY-STYLE BAKED COCKEREL”
slow-cooked, served with fries and its cooking oil .....

“PORK TENDERLOIN BRAISED IN RED ALE BEER”
with shallots seasoned with Cervia sweet salt, spinach, black truffle and apple purée with liquorice.....

“BEEF MORSELS WITH SOFT POLENTA”
Served with pomegranate seeds and Stilton blue cheese cream .....

***Originally frozen products**

MAIN COURSES
“from THE SEA”

“BAKED SEA BASS”
with basil-marinated datterini tomatoes, taggiasche olives and celery leaves.....

***“GRILLED OCTOPUS WITH CRUSHED POTATOES”**
with datterini tomatoes, chimichurri sauce, and crispy leek threads .....

“TUNA TAGLIATA WITH BRONTE PISTACHIOS”
served with honey-glazed baby carrots, green sauce, mustard and caramelised lime

“ the VEGETARIAN ”

“GRILLED TOMINO CHEESE”
with slices of white truffle in oil, on toasted bread.....

“JERUSALEM ARTICHOKE AND ARTICHOKE FLAN”
with saffron fondue, liquorice foam and leek chiffonade.....

Frozen products from the source

Some of these offerings can change with the seasonality of the products.

THE MENU FOR THE LITTLE NIGHTINGALES

PASTA, PENNETTE WITH MEAT SAUCE

*BREADED CUTLET WITH FRENCH FRIES OR ROASTED POTATOES

“ SIDE DISHES ”

“MIXED SALAD”
with mustard vinaigrette .....

“GRILLED VEGETABLES”
with eggplant, zucchini, Belgian endive, mushrooms and tomatoes
(no onion, no peppers .....

“ROASTED POTATOES”
with a hint of rosemary .....

***“FRENCH FRIES”**
stick-shaped, or dippers (skin-on potatoes, fried).....

***“FARMER’S SPINACH IN OLIVE OIL”**
(on request with garlic, olive oil and chili).....

“BELGIAN ENDIVE”
braised with pork cheek.....

***Originally frozen products**

the " SWEETS "

"THE NUTELLA FROM FORMENTERA (OUR OWN VERSION), WITH HOMEMADE NUTELLA AND QUESO FRESCO"
ancient wafer from the island served with homemade Nutella, fresh cheese with hazelnuts and icing sugar .....

"PEAR POACHED IN PASSITO WINE FROM PANTELLERIA"
with raspberry swirl, crunchy caramel and white chocolate .....

"CHOCOLATE BUNDT CAKE"
the Osteria's classic dessert for over 30 years, served with mascarpone cream and dark chocolate shavings .....

"BRONTË PISTACHIO SEMIFREDDO"
with custard cream and Fabbri sour cherries in syrup .....

"GRANDMA'S CREAM"
the Osteria's classic dessert for over 30 years custard cream with toasted almonds.....

LA "VENERE NERA"
chocolate and hazelnut dessert with vanilla crème anglaise.....

"OSTERIA'S DESSERT SELECTION" .....

"TUSCAN CANTUCCI"
with a glass of Zibibbo dessert wine from Sicily – Martinez Winery. .....
with a glass of Tuscan Vin Santo D.O.C.G., Occhio di Pernice – Artimino Winery .....

"HOMEMADE COOKIES".....

"CHERRIES, OR WILD STRAWBERRIES IN LIQUEUR" .....

*** "ARTISANAL ICE CREAM WITH BERRIES"**.....

*** "CREAMY SORBETS WITH ARTISANAL ICE CREAM"** flavors: *COFFEE, *LEMON, *MANGO, *MINT, *STRAWBERRY .....

SERVICE FEE FOR PORTIONING EXTERNAL CAKES, PER PERSON.....

*** Originally frozen products**

…our dessert are freshly prepared to enhance the flavors and frechness

“ COFFEE ”

A SPECIAL BLEND OF PRECIOUS COFFEE,

ARABICA AND ROBUST SELECTED SINCE 1950

BY “ MOKA RICA ” TO OBTAIN

AN ITALIAN ESPRESSO OF EXCELLENT QUALITY

Distribuzione

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“ COFFEE ”.....

“ BARLEY COFFEE ”.....

“DECAFFEINATED COFFEE ” .....

“GINSENG COFFEE ” .....

“COFFEE WITZ ALCOHOL”.....

“FANO’S MORETTA” .....

(historical fisher’s hotdrink, basicly made of coffee, sugar, lemon peel, brandy, anisette and rhum)

WINES FOR CHALICE

" SPARKLING "

" VINCANTO " Brut Classic Method Extra Brut " Usignoli "
Fulvio Beo Wine Cellar CA' RUGATE.....

" VINCANTO " Rosè Classic Method Extra Brut " Usignoli "

Fulvio Beo Wine Cellar CA' RUGATE.....

" PASSERINA " Bubbly wine Brut met. Charmat d.o.c. Wine Cellar **VON BLUMEN**..

" WHITES "

" GEWURZTRAMINER " d.o.c. Sud Tirol – Wine Cellar **TRAMIN**.....

" MULLER THURGAU " d.o.c. Trentino Alto Adige – Wine Cellar **KOSSLER**.....

" LUGANA " d.o.c. Veneto – Wine Cellar **TENUTA ROVEGLIA**.....

" PASSERINA " i.g.t Marche – Wine Cellar **VELENOSI** .....

" PECORINO VILLA ANGELA " d.o.c. Romagna – Wine Cellar **VELENOSI**.....

" PAGADEBIT " d.o.c. Romagna – Wine Cellar **PODERI dal NESPOLI** .....

" REDS "

SANG. SUP. " USIGNOLI " d.o.c. Wine Cellar PODERI dal NESPOLI

SANG. SUP. RIS. "USIGNOLI" d.o.c. Taglio BORDOLESE - Cab. Sauv.- Merlot -barricato 18 mesi in botti di rovere - Wine Cellar **PODERI dal NESPOLI**

" MORELLINO DI SCANSANO " Toscana - Wine Cellar **TERENZI** .....

" CHIANTI CLASSICO " d.o.c.g. Toscana - Wine Cellar **LILLIANO** .....

" MONTEPULCIANO D'ABRUZZO CENTOVIE " d.o.c. **ORGANIC** - Wine Cellar - **UMANI RONCHI**...

" NERO D'AVOLA 100%" i.g.p. – Wine Cellar **DONNA FUGATA**.....

“ BEERS ”

“ CHAMPENOISE METHOD BEER ” Belgio

BEER H (AI) ” BELGIAN LAGER BEER,
CHAMPENOISE METHOD alc. 11%.....

ITALIAN CRAFT BEER “ BALADIN ” Piedmont

“ NORA ” 0,75 cl Clear double malt Organic alc. 6,8 %.....
“ ISAC ” 0,75 cl Blanche Beer alc. 5,0 %.....
“ WAYAN ” 0,75 cl Saison Beer alc. 5,8 %.....

DRAFT BEER “ **MESSINA** LAGER” alc. 4,7

SMALL ..... 0,20 cl –
MEDIUM..... 0,40 cl –
CARAFE..... 100 cl –

“ SOFT DRINKS ”

“ COCA COLA glass bottle 330 ml ”– LA “ FANTA glass bottle 330 ml ”
“ CRAFT TONIC WATER GOLD BERG glass bottle 200 ml ” .....
“ COCA COLA glass bottle - 1 lt ” .....

“ WINES IN CARAFE ”

“ BIANCO ” Sparkling d.o.c. Conegliano – Wine Cellar **SERENA**..... 100 cl –
0,50 cl –

“ BIANCO ” Trebbiano Romagna NESPOLINO i.g.p. Wine Cellar **PODERI dal NESPOLI**
100 cl –
0,50 cl –

“ ROSSO ” Sangiovese d.o.c. Romagna Wine Cellar **PODERI dal NESPOLI**
100 cl –
0,50 cl –

“ COCKTAILS BY REQUEST ”

“ BUBBLES ”

… They blow up in your mouth
and disappear in your throat !

“ VINCANTO ” Extra Brut Classic Method “ Usignoli ”- Fulvio Beo - CA’ RUGATE .....
“ VINCANTO ” Extra Brut Rosè Classic Method “ Usignoli ”- Fulvio Beo - CA’ RUGATE.....
“ PASSERINA ” Bubbly wine Brut Met. Charmat d.o.c – Wine cellar **VELENOSI** .....
“ ROENO TRENTODOC ” Extra Brut Millesimato – Wine cellar **ROENO**.....
“ CRUASÈ ” Rosè black Pinot Oltrepò Pavese d.o.c.g - Wine cellar **BERTÈ & CORDINI**..

“ FROM FERRARI WINE CELLAR LUNELLI BROTHERS TRENTO”

“ FERRARI PERLE’ ” Classic Method Trento d.o.c.....
“ FERRARI PERLE’ ROSE’ ” Classic Method Trento d.o.c.....
“ FERRARI PERLE’ BIANCO ” Trento Reserve d.o.c.....
“ FERRARI PERLE’ NERO ” Trento Reserve d.o.c. .....
“ FERRARI PERLE’ ZERO ” Multivintage a Zero Dosage Trento d.o.c.....
“ GIULIO FERRARI ” Founder Reserve Trento d.o.c.....

“ FRANCIACORTA BUBBLES ”

“ CA` DEL BOSCO FRANCIACORTA**”** Cuvée Prestige Brut d.o.c.g. - Wine Cellar **Cà del Bosco** ..
“ VILLA FRANCIACORTA **”** Mon Satèn Brut Millesimato d.o.c.g. - Wine Cellar **VILLA** ..
“ VILLA FRANCIACORTA **”** Bokè **ROSÈ** Brut d.o.c.g. - Wine Cellar **VILLA** .....
“ BOSIO FRANCIACORTA **”** Extra Brut - Millesimato - Wine Cellar **BOSIO** .....
“ BOSIO FRANCIACORTA **”** **ROSÈ** d.o.c.g. Millesimato - Wine Cellar **BOSIO** .....
” BOSIO FRANCIACORTA **”** (**NATURE d.o.c.g.**) Millesimato - Wine Cellar **BOSIO**.....

“ MAGNUM BUBBLES”

MAGNUM “ VINCANTO ” Extra Brut Classic Method “ Usignoli ” Wine Cellar CA’ RUGATE

MAGNUM “ VINCANTO ” Extra Brut Rosè Classic Method “ Usignoli ” Wine Cellar CA’ RUGATE...

MAGNUM “ FERRARI ” Perlé - Classic Method Trento - d.o.c. – Wine Cellar **FERRARI**.....

MAGNUM “CA DEL BOSCO” FRANCIACORTA Cuvée Prestige Brut – d.o.c.g. – Wine Cellar **CA’ DEL BOSCO**

“ JEROBOAM ” (3 lt) **“ VINCANTO ”** Extra Brut Classic Met. **“Usignoli”** – Wine Cellar **CA’ RUGATE** ..

IL “MATHUSALEM” (6 lt) **“ VINCANTO ”** Classic Extra Brut **“Usignoli”** – Wine Cellar **CA’ RUGATE**

IL “MATHUSALEM” (6 lt) **“ VINCANTO ”** Classic Extra Brut Rosè **“Usignoli”** – Wine Cellar **CA’ RUGATE** ...

“ FOREIGN WINES ”

“FROM FRANCE” - LE CHAMPAGNE -

“CREMANT de BOURGOGNE” Brut - Blanc de Blanes A.O.P - Cave **MAISON PEGUET** .....

“CREMANT de BOURGOGNE” Rosè Pinot Nero Chardonnay - Gamy - Cave **MAISON PEGUET** .....

“CHAMPAGNE DRAPPIER" Carte d'Or Brut - Chardonnay - Pinot Nero - Pinot Meunier .....

“CHAMPAGNE” Blanc de Blancs Prestige Brut a.o.c - Cave - **DIEBOLT VALLOIS** .....

“CHAMPAGNE Brut LA CUVÉE LAURENT PERRIER” - Chardonnay - Pinot Noire - Pinot Meunier a.o.c .....

“DOM PÉRIGNON” Vintage Champagne Brut a.o.c – Cave **DOM PÉRIGNON** .....

“FROM FRANCE” - RED -

“BORDEAUX CHÂTEAU LE CROCK” - Cab. Sauv.-Cab.Franc-Petit-V.-Merlot.....

“BOURGOGNE ROUGE” - a.o.c - Pinot Noir - Cave - **BENJAMIN LE ROUX** .....

“FROM SOUTH AFRICA” - RED -

“The FLORENCE RED” Pinotage - Cabernet Sauvignon Merlot - Syrah - Wine Celler **AALDERING** .

“FROM SPAIN” - RED -

“MASSALUCA TERRA” d.o.” Vinos Garnatxa - Sansò Bodegas **- LAFOU CELLER** .....

“FROM ARGENTINA” - RED -

“OSADO RED BLAND” d.o.” Vinos 100% Malbec - **Bodegas SALENTEIN** .....

“ EMILIA ROMAGNA – WHITES ”

“ TREBBIANO BIO” i.g.t. **- PODERI dal NESPOLI** .....
“ CAMPODORA ” Romagna Albana Secco d.o.c. g. – PODERI dal NESPOLI .....
“ PAGADEBIT ” Romagna d.o.c. – PODERI dal NESPOLI .....
“ PIGNOLETTO ” Sparkling from Bolognese Hills d.o.c.g – Wine Cellar **F. CINTI** .....
“ ALBANA BELLADAMA ” d.o.c.g. - Wine cellar **POGGIO DELLA DOGANA** .....

“ EMILIA ROMAGNA – ROSSI ”



SANG. SUPERIORE “ USIGNOLI ” d.o.c. – PODERI dal NESPOLI .



SANG. SUP. RIS. "USIGNOLI" d.o.c. Taglio BORDOLESE - Cab. Sauv.- Merlot -aged 18 months in oak barrels - Cantina **PODERI dal NESPOLI**.....

“ MAGNUM ” 20° CANTO “ USIGNOLI ” d.o.c. Wine Cellar PODERI dal NESPOLI ...
“ MAGNUM ” IL NESPOLI - Sangiovese Ris. d.o.c. – Wine Cellar **PODERI dal NESPOLI** ..
“ MAGNUM ” BORGO DEI GUIDI Sang. Cab. Sauv. Merlot i.g.t – **PODERI dal NESPOLI .....**
“ LAMBRUSCO SECCO” d.o.c. – Wine Cellar **CHIARLI SASSOMORO** .....
“ NESPOLI ” Sangiovese Reserve d.o.c. – **PODERI dal NESPOLI** .....
“ BORGO DEI GUIDI ” Sang. Cab. Sauv. Merlot i.g.t – **PODERI dal NESPOLI**.....
“ NOTTURNO ” Sangiovese i.g.t. – Wine Cellar **DREI DONA’** .....
“ PRUNO ” Sangiovese Superiore Reserve d.o.c. – Wine Cellar **DREI DONA’** .....
“ MAGNIFICAT ” Cabernet Sauvignon i.g.t. – Wine Cellar **DREI DONA’** .....
“ MICHELANGIOLO ” Sangiovese Superiore Reserve d.o.c. – Wine Cellar **CALONGA**
“ TORRE DI CEPARANO ” Sangiovese Superiore Reserve d.o.c. – Wine Cellar **ZERBINA** .....
“ MARZIENO ” Sang. Cab. Sauv. Merlot Syrah i.g.t. – Wine Cellar **ZERBINA** .....
“ PIETRAMORA ” Sangiovese Reserve d.o.c. – Wine Cellar **ZERBINA** .....
“ FERMAVENTO ” Sangiovese Superiore d.o.c. – Wine Cellar **GIOVANNA MADONIA** ..
“ OMBROSO ” Sangiovese Reserve d.o.c. – Wine Cellar **GIOVANNA MADONIA** .....
“ CENTURIONE ” Sangiovese Superiore d.o.c. – Wine Cellar **FERRUCCI** .....
“ DOMVS CAIA ” Sangiovese Superiore Reserve d.o.c. – Wine Cellar **FERRUCCI** .....
“ CAESENA ” Sangiovese Cesena d.o.c. CRU ESCLUSIVE – Wine Cellar **PODERE PALAZZO**.
“ GRAF NOIRE ” The Great Family Reserve d.o.c. - Sangiovese Cabernet Franc - Uva Longanesi – Wine Cellar **DREI DONÀ**.....

“ FRIULI VENEZIA GIULIA – WHITES ”

“ SAUVIGNON ” Collio d.o.c. – Wine Cellar **RONCO DEI TASSI** .....
“ FRIULANO ” Collio d.o.c. – Wine Cellar **RONCO DEI TASSI** .....
“ RIBOLLA GIALLA ” d.o.c. – Wine Cellar **RONCO DEI TASSI** .....
“ MALVASIA” Collio d.o.c. – Wine Cellar **RONCO DEI TASSI** .....
“ RIBOLLA GIALLA VINNAE” i.g.t. – Wine Cellar **JERMANN** .....

“ TRENTINO ALTO ADIGE – WHITES ”

“ GEWURZTRAMINER ” SudTirol d.o.c. – Wine Cellar **VON BLUMEN** .....
“ GEWURZTRAMINER JOSEF ” SudTirol d.o.c. – Wine Cellar **J. HOFSTATTER** .
“ PINOT GRIGIO ” Unterebner d.o.c. – Wine Cellar **TRAMIN** .....
“ GEWURZTRAMINER ” Noussbaumer d.o.c. – Wine Cellar **TRAMIN** .....
“ MULLER THURGAU ” Trentino Alto Adige d.o.c. – Wine Cellar **KOSSLER** .....
“ CHARDONNAY ” Trentino Alto Adige d.o.c. – Wine Cellar **KOSSLER** .....
“PINOT BIANCO” Trentino Alto Adige d.o.c. – Wine Cellar **KOSSLER** .....

“ TRENTINO ALTO ADIGE – REDS ”

“ LAGREIN ” SudTirol d.o.c. – Wine Cellar **TRAMIN** .....
“ LAGREIN ” SudTirol d.o.c. – Wine Cellar **VON BLUMEN** .....
“ PINOT NERO ” Sud Tirol d.o.c. – Wine Cellar **TRAMIN** .....
“ PINOT NERO ” Sud Tirol d.o.c. – Wine Cellar **VON BLUMEN** .....
“ RUNGG ” Merlot Cabernet d.o.c. – Wine Cellar **TRAMIN** .....
“ MAGLEN ” Pinot Nero Reserve d.o.c. – Wine Cellar **TRAMIN** .....
“ URBAN ” Lagrein Reserve d.o.c. – Wine Cellar **TRAMIN** .....
“ TEROLDEGO ” Rotaliano d.o.c. Sup. Reserve Diedro – Wine Cellar **DORIGATI** ..

“ PIEDMONT – WHITES ”

“ BLANGE’ ” Langhe Arnais d.o.c. – Wine Cellar **CERETTO** .....

“ RIESLING PRAECIPUUS ” i.g.t – Farm **ROENO** .....

“ PIEDMONT – REDS ”

“ DOLCETTO D’ALBA ” Dabbene d.o.c. – Wine Cellar **BOVIO** .....

“ BARBERA D’ASTI ” d.o.c. – Wine Cellar **DAMILANO** .....

“ NEBBIOLO ” Langhe d.o.c. – Wine Cellar **DAVIDE FREGONESE** .....

“ BARBARESCO GIACOSA ” d.o.c.g. – Wine Cellar **GANGHIJA**.....

“ BAROLO ” Prapò d.o.c.g. – Wine Cellar **DAVIDE FREGONESE**.....

“ LOMBARDIA – WHITES ”

“LUGANA” d.o.c. – Wine Cellar **TENUTA ROVEGLIA** .....

“ VENETO – REDS ”

Ca'Rugate

“ RIO ALBO ” Valpolicella Superiore d.o.c. – **Wine Cellar CA’ RUGATE** .....

“ RIPASSO ” Valpolicella d.o.c. – **Wine Cellar CA’ RUGATE** .....

“ CAMPO LAVEI ” Valpolicella Superiore d.o.c. – **Wine Cellar CA’ RUGATE** .....

“ AMARONE ” Valpolicella Punta 470 d.o.c.g. – **Wine Cellar CA’ RUGATE** .....

“ AMARONE ” Valpolicella d.o.c.g. Reserve Monte Danieli – **Wine Cellar CORTE RUGOLIN** .

“ TUSCANY – REDS ”

“ CHIANTI CLASSICO ” d.o.c.g. – Wine Cellar **LILLIANO** .....
“ CHIANTI CLASSICO ” Great Riserva Selection d.o.c.g. – Wine Cellar **LILLIANO**
“ MORELLINO di SCANSANO ” d.o.c.g. – Wine Cellar **TERENZI** .....
“ ROSSO TOSCANA ” i.g.t. – Petit.V - M. Pulciano - Cab.Sauv. - Wine Cellar **PIANI ROSSI** ....
“ LEGIT ” i.g.t. Toscana Rosso Cabernet Sauvignon – Wine Cellar **TOLAINI** .....
“ BRUCIATO ” di Bolgheri d.o.c. - Cab. Sauv. Merl.Syrah – Antinori- Estate **GUALDO AL TASSO**.....
“ FONTALLORO ” 100% Sangiovese – Toscana i.g.t – Wine Cellar **FÈLSINA**.....
“ MAESTRO RARO ” Cabernet Sauvignon i.g.t – Wine Cellar **FÈLSINA** .....
“ ROSSO DI MONTALCINO ” d.o.c. – Wine Cellar **IL VENTOLAIO** .....
“ BRUNELLO DI MONTALCINO ” Riserva d.o.c.g. – Wine Cellar **IL VENTOLAIO** ...
“ BRUNELLO DI MONTALCINO ” d.o.c.g. – Wine Cellar **LE POTAZZINE**.....
“ OPERA OMNIA” di BOLGHERI d.o.c. Cab. Sauv.-Cab.Franc - Merlot – Wine Cellar **LA MADONNINA**.....
“ TIGNANELLO ” di Toscana i.g.t. Sang. Cab. Sauv. Cab. Franc. – Wine Cellar **MARCHESI ANTINORI**.....
“ ORNELLAIA ” di Bolgheri d.o.c. Cab. Sauv. Merl. Cab. Franc. Petit Verdot. – Wine Cellar **BOLGHERI**.....
“ SASSICAIA ” di Bolgheri d.o.c. Cab. Sauv. Cab. Franc. – Wine Cellar **BOLGHERI** .....

“ MARCHE – WHITES”

“ PASSERINA ” Villa Angela i.g.t. – Wine Cellar **VELENOSI** .....
“ PECORINO ” Villa Angela d.o.c. – Wine Cellar **VELENOSI** .....
“ PLENIO ” Castelli di Jesi Verdicchio Riserva d.o.c.g. – Wine Cellar **UMANI RONCHI**..

“ MARCHE – REDS ”

“ LACRIMA ” di Morro d’Alba QuerciAntica d.o.c. – Wine Cellar **VELENOSI** .....
“ LACRIMA ” di Morro d’Alba Sup. Ris. QuerciAntica d.o.c. – Wine Cellar **VELENOSI** ....
“ SOLESTÀ ” Rosso Piceno d.o.c. Montepul. Sang. – Wine Cellar **VELENOSI** .....
“ NINFA ” Marche i.g.t. - Montep. Cab. Sauvig. Sang. Merlot - Syrah – Wine Cellar **VELENOSI**
“ ROGGIO DEL FILARE ” Sup. Montep. Sang. d.o.c. – Wine Cellar **VELENOSI**.....
“ LUDI ” Cabernet Sauv. - Montep. - Merlot d.o.c. – Wine Cellar **VELENOSI**.....
“ VERSO SERA ” Montepulciano d.o.c.g. – Wine Cellar **VELENOSI** .....

“ UMBRIA - REDS ”

“ ROSSO DI MONTEFALCO ” Sang. Sagrentino Merlot d.o.c. - wine cellar **CAPRAI** ...

“ SAGRANTINO DI MONTEFALCO ” Colle Piano d.o.c.g.- wine cellar **CAPRAI**.

“ 25 YEARS SAGRANTINO DI MONTEFALCO ” d.o.c.g. - wine cellar **CAPRAI**...

“ LAZIO – REDS ”

“ PETIT VERDOT” Lazio i.g.t. Petit Verdot 100% - Wine Cellar **CASALE DEL GIGLIO** .

“ ABRUZZO – REDS ”

“ MONTEPULCIANO d'ABRUZZO ” Centovie d.o.c. **ORGANIC**

Wine Cellar **UMANI RONCHI** .....

“ APULIA – REDS ”

“ PRIMITIVO ” d.o.c. Casaboli Riserva – Wine Cellar **BARSENTO** .....

“ NEGROAMARO ” i.g.p. Ladislao – Wine Cellar **BARSENTO** .....

“ SICILY – WHITES ”

“ETNA BIANCO” d.o.c. sul Vulcano - Vitigno Carricante – Wine Cellar **DONNAFUGATA** .....

“ SICILY – ROSÈ ”

“LUMARA ROSATO” Rosè d.o.c.. – Wine Cellar **DONNAFUGATA**.....

“ SICILY – REDS ”

“ NERO D’AVOLA 100% ” d.o.c.g Sherazade – Wine Cellar **DONNAFUGATA** .....

“ ANGHELI ” Merlot - Cabernet Sauvignon i.g.t. – Wine Cellar **DONNAFUGATA** ....

“ TANCREDI ” Cabernet Sauvignon - Nero d’Avola i.g.p. – Wine Cellar **DONNAFUGATA** .....

“ SYRAH MAROCCOLI” i.g.t. Syrah 100% – Wine Cellar **PLANETA** .....

“ MILLE UNA NOTTE ” Nero d’Avola - Petit Verdot - Syrah i.g.t. Wine Cellar **DONNAFUGATA** .....

“ SARDINIA – WHITES ”

“ VERMENTINO ” GALLURA d.o.c. Saraina – Wine Cellar **MANCINI** .....

“ SARDINIA – REDS ”

“ CANNONAO ” di Sardegna d.o.c. – Wine Cellar **AUDARYA** .....

" WINES FOR DESSERT AND MEDITATION "

Chalice Bottle

" MOSCATO D'ASTI " (Sparkling) d.o.c.g. – **VIGNAIOLI di S. STEFANO** .....

" MOSCATO D'ASTI " (Sparkling) d.o.c.g. – Wine Cellar **GIANNI DOGLIA** .....
" ZIBIBBO TERRE SICILIANE " i.g.p. – Wine Cellar **MARTINEZ**.....
" VISCIOLE " flavored with cherry and wine – Wine Cellar **VELENOSI** .....
" PASSITO DI PANTELLERIA " " BEN RYE " d.o.c – Wine Cellar **DONNA FUGATA**...
" BAROLO CHINATO " FLAVORED WINE d.o.c – Wine Cellar **DA MILANO** .....
" EREMITA " Recioto della Valpolicella d.o.c.g.– Wine Cellar **CÀ RUGATE** .....
" PERLARA " Recioto di Soave della Valpolicella d.o.c.g. – Wine Cellar **CÀ RUGATE** ...
"ALBANA PASSITO DI ROMAGNA ARROCCO" d.o.c.g.
(Botrytis Cinerea-Muffa nobile) – Farm **ZERBINA** .....
"LO SCACCO MATTO" Albana passiti di Romagna d.o.c.g.
(Botrytis Cinerea-Muffa nobile) – Farm **ZERBINA** .....
"MAXIMO" i.g.t. Sauvignon Blanc - (Botrytis Cinerea-Muffa nobile) - Wine Cellar **UMANI RONCHI** ....
"VINSANTO DEL CHIANTI" Toscana d.o.c. - Wine Cellar **ROCCA DELLE MACIE**.....

" USIGNOLI'S SPIRITS "

" LIMONCELLO " – " ARANCINO " – " BANANINO " – " LIQUERIZIA " .....
LAS " HIERBAS " – " NOCINO " – " LIMONE E ZENZERO " (COIMA handcraft) .....
" ARTISANAL CHERRIES ROSOL" – (COIMA handcraft) .....

" BITTERS "

" Amaro MONTENEGRO "– " Amaro JAGERMEISTER " – " Amaro AVERNA " .....
" Amaro RAMAZZOTTI "– " Amaro LUCANO " - "Amaro PETRUS "- " UNICUM " ....
" Amaro FERNET BRANCA e FERNET BRANCA MENTA "– " Amaro BRAULIO " .....
" Amaro Anice VERNELLI "– " Amaro SAMBUCA MOLINARI ".....
" Amaro CYNAR "– " KINA MARTINI "– " Amaretto di SARONNO ".....
" VECCHIO AMARO DEL CAPO" ..... Traditional € 5 - Chili pepper flavored
" Amaro CALABRESE JEFFERSON "– Az. Vecchio Magazz. Doganale.....

" WHISKY "

"JACK DANIEL'S " Tennessee Whiskey 7 years.....
" GLENGRANT " Single Malt Scotch Whisky 5 years.....
" THE GLENLIVET " Scotch Whisky Pure Single Malt returned 12 years.....
" MACALLAN " peaty Scotch Whisky 12 years .....
" WOOD FORD RESERVE "Kentucky Straigt Borbon Whiskey 10 years.....
" LAPHROAIG " Single Islay Malt Scoth peaty Whisky 10 years .....
" TALISKER "Scotch Whisky Single peaty Malt 10 years .....
" OBAN " Single Malt Scotch Whisky 14 years .....
" LAGAVULIN " Islay Single peaty Malt Scotch Whisky 16 years .....
" CAOL ILA " Islay Single peaty Malt Scotch Whisky 12 years.....
" CAOL ILA " Islay Single peaty Malt Scotch Whisky 18 years.....
" NIKKA DAYS " Blended **Japanese** Whisky 5 years .....
" SUNTORY WHISKY TOKY " Blended **Japanese** Whisky 7 years .....
" NIKKA WHISKY " From the Barrel- Barrique **Japanese** 10 years.....

“ I RUM ”

“ DON PAPA BAROKO ” Dark amber colored rum from the Philippines 07 years .....

“ DON PAPA SHERRY CASKS ” Aged Rum - 4 years in Bourbon barrels and 2 years in Sherry barrels – from Philippines .....

“DON PAPA MASSKARA” - Aged Filippine Rum - orange flavor calomondino filippina - aged 7 years .....

“ DON PAPA BLACK ”- aged for 10 years in carbonized oak barrels - from the Philippines .

“ DON PAPA PORT CASKS ” Aged Rum Philippines Limited Edition - 7 years - 5 years in Port Wine barrels and 2 years in Bourbon and Whiskey barrels .....

“ DON PAPA RYE AGED ” Limited Edition Rum from the Philippines - 05 years old in Whiskey Barrels

“ DON PAPA GAYUMA ” ages for 3 years in El Burbon american barrels, 3 years in Ex Rioja and 3 years in ex scottish whisky oak barrels. .....

“ BARCELO ” Imperial Onyx - 10 years – Domenican Rum .....

“ KRAKEN ” Spicied Rum Escuro de Caraibi de Trinidad and Tobago .....

“ DIPLOMATICO MANTUANO ” Rom Escuro de Venezuela .....

“ DIPLOMATICO ” Reserve - Rom Escuro de Venezuela .....

“ GOLD ” of Mauritius Dark Rum Spicied .....

“ GOLD ” of Mauritius Dark Rum 05 Solera.....

“ ZACAPA ” Rom Escuro 23 Solera Gran Reserva de Guatemala.....

“ ZACAPA ” XO Centenario Rum Gran Reserva Especial de Guatemala .....

“ AGRI-RUMS”

“ BALLY PIRAMIDE ” 7 years Martinique.....

“ BALLY PIRAMIDE ” 12 years Martinique.....

“ CLEMENT ” V.S.O.P. 6 years Martinique.....

“ COGNAC ”

“ FRANCOIS PEYROT ” Liqueurau Poire Williams & Cognac.....

“ MERLET VS ”.....

“ REMY MARTIN VSOP ”.....

“ BRANDY ”

“ VECCHIA ROMAGNA ” Black Label Aged in Oak Barrels.....

“ CARDINAL MENDOZA ” de Jerez Solara Gran Riserva.....

“ GRAPPAS ”

“ Grappa TORBA ROSSA ” (Grappa Riserva Aged in Barrique 3 yars) Distill. Castagner..
“ Grappa NERA ” (Grappa Riserva Aged in Barrique) Distill. Castagner.....
“ Grappa di PROSECCO ” (Aromatic, Fragrant and Dry Bouquet) Distill. Castagner. ...
“ Grappa di MOSCATO ” (Floral and Aromatic Bouquet) Distill. Castagner. .....
“ Grappa MORBIDA MORBIDA ” (Only 27% Alc. Is a triumph of fruity perfumes) Distill. Castagner.
“ Grappa ORO ” (aged in Barrique, White and Red Vinaccie Grapes) Distill. Castagner.....
“ Grappa di AMARONE ” Acquavite Scura of Valpolic. (Limited Edition) Distill. Castagner.....
“ Grappa di BAROLO ” Nebbiolo da Barolo - aged 9 years in oak barrels - Amber colour - Distillery Azienda Marolo .....
“ Grappa di BRUNELLO di MONTALCINO ” (Vinacce di Brunello) - Dist. Az. Marolo .....
“ Grappa SARPA DI POLI ” (Aromatic bouquet from Merlot and Cabernet grapes) distilled by Jacopo Poli.....
“ Grappa di BOLGHERI SASSICAIA ” Distilled by Jacopo Poli.....

“ MASCHIO BONAVENTURAS ”

“ Grappa 903 ” Tipical (White from Grapes of Marc).....
“ Grappa 903 ” Barrique (Dark from Grapes of Marc).....
“ PRIME UVE ” (Distillate of White Grapes).....
“ PRIME UVE ” NERE (Distillate of Black Grapes) .....

“ I GIN ”

“ GIN FALTERONA ” 1654 - the gyn from Tosco Romagnolo appennines .....
“ BOMBAY SAPPHIRE’ ” Distelled London Dry Gin .....
“ TANQUERAY ” Distelled London Dry Gin .....
“ GIN PRIMO ” Gin with Sweet Romagna Salt from Cervia.....
“ GIN PRIMO AFRICA ” A journey through 10 aromatic and medicinal herbs, flavors, aromas for a unique cocktail.....
“ GIN MARE ” Mediterranean Gin Coleccion de Autor.....
“ HENDRICK’S ” Distilled and Bottled in Scotland.....
“ MONKEY 47 ” Schwarzwald Dry Gyn Germany .....
“ JAPANESE GIN - ETSU DOUBLE JOUZU ”
(citrus fragrance and balsamic freshness).....
“ JAPANESE GIN - NIKKA ”
(distilled with cereals, coffey scottish still, a freshy explosion of citrus fruits).€ 10
“ JAPANESE GIN – ROKU ”
(Roku means “6” like the medicinal herbs in the recipe, smoked flavour of citrus, sharp freshy taste). ..€ 12