

SPRING SUMMER 23

INFORMATION REGARDING THE PRESENCE OF SUBSTANCES CONSIDERED ALLERGENS IN THE ADMINISTERED FOODS

We warn You that the dishes prepared and administered in this restaurant and the beverages may contain ingredients or adjuvants considered allergens. These might be:

1. cereals containing gluten; 2. shellfish; 3. eggs; 4. fish; 5. peanuts; 6. soy; 7. milk and lactose; 8. nuts; 9. celery; 10. mustard; 11. sesame seeds; 12. sulfur dioxide and sulfites; 13. lupins; 14. mollusk.

For a correct and clear information about the ingredients of the chosen dishes, we invite You to ask one of our waiters; they have been specifically trained to give you the necessary answers.

TO BEGIN...



TASTING PATHS

To avoid making you lose your time choosing the starters, we suggest...

SEA FLAVORS*

Swordfish carpaccio with croutons, Moscardini's soup*, Octopus* salad,
Shrimp cocktail*, Marinated salmon
€ . 16

PIEDMONT TASTES

a trip through the flavors of our territory with tastes of:
tuna veal, green and red tominos, beaten Fassona meat,
Russian salad and a selection of typical cheeses and sausages
€ . 15

THE VEGETARIAN

Aubergine's roulade, Spinach and cheese Quiche,
Cous Cous, marinated zucchini,
selection of Piedmont's Cheeses
€ . 13



PIEDMONT
CHEESE

Piedmont boasts the presence of more than 30 principal cheese varieties, most protected by the DOP mark. Region in which milk processing has ancient roots, of more than 7000 years.

In our region, Italian dairy art has its maximum creative tip with a diversified production of goat's and cow's cheese. The Kings of cow's cheese are: **Gorgonzola** (more than 45% of the production of this cheese is concentrated in the province of Novara) and **Castelmagno** of Val Grana, which seasoning follows ancient and slow paths that seem to remind you of the arduous passages used by the animals to rest on the alpine pastures of the valley.



OTHER STARTERS



SEA FLAVORS



THE VEGETARIAN



PIEDMONT TASTES



OCTOPUS* SALAD IN THREE COLORS

€ . 15

TRIO OF SMOKED CARPACCIOS

Swordfish, Salmon, Tuna fish
€ . 18

MOSCARDINI'S* SOUP WITH CROUTONS

€ . 14

PIEDMONT FASSONA RAW MEAT

€ . 14

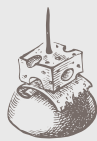
VEAL WITH TUNA SAUCE AND PANTELLERIA'S CAPERS

€ . 10



* this product may have been frozen to ensure its integrity

APPETIZER FOR 2 PERSONS



PALERMO PANELLE*
€ 5

SICILIAN'S ARANCINE*
(5 pieces)
€ 6

**CHIACCIERE WITH
SEASONED PROSCIUTTO CRUDO**
€ 10

MIXED APPETIZERS*
(Pannelle, arancine, meatballs)
€ 9



MIXED APPETIZERS



**PALERMO
PANELLE**

"Pannelle" are one of the most ancient example of Italian street food; it was the Arabian people, more than a thousand years ago (also like Tabisco), who invented pannelle, during the domination of Sicily. Pannella is a mashed pancake of golden color, only made with chickpea flour, scented with fresh parsley and often eaten with soft bread and sesame seeds.

Its consumption in Palermo takes place at the "panellaro", a typical itinerant fry containing the tools of the trade: a stove, a big pot containing frying oil, a shelf showing ready pannelle and a tin container for salt.

There's no street in the city that doesn't give the possibility to taste these delicious pancakes served with a salt dusting and a few drops of lemon.

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MUSSELS



The mussels we serve in summer are always of Italian origin (Sardinia, Liguria)

MARINARA MUSSELS € 12

SPICY MUSSELS € 12

PEPPERY MUSSELS € 12

MARACAIBO SOUP € 18
(mussels, clams, scampi, prawns, squid)

HAMBURGER GOURMET

Our hamburger are served with homemade bread, piedmontese meat, mixed salad and homemade french fries (not frozen).



THE CLASSICAL HAMBURGER

Fassona meat 150 gr., ketchup, mayonnaise, iceberg salade, tomato, homemade bread
€ 12

THE CHEESBURGER

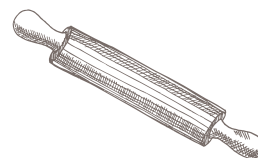
Fassona meat 150 gr., ketchup, mayonnaise, iceberg salade, tomato, homemade bread, cheddar cheese
€ 13

THE GRINTOBURGER

Fassona meat 150 gr., ketchup, mayonnaise, iceberg salade, tomato, homemade bread, bacon, cheddar cheese, cooked egg
€ 15

HAMBURGER BBQ

Fassona meat 150 gr., iceberg salad, cheddar cheese, bacon, caramelized onion, bbq sauce
€ 15



OUR HOMEMADE PASTA



**THE FLOURS WE USE
TO MAKE OUR PASTA**



◀:◀:◀:◀:◀:◀:◀:◀:◀:◀:◀:◀

SPAGHETTI CHITARRA WITH MEATBALLS, TOMATO AND PECORINO CHEESE

€ 13



TAGLIOLINI WITH BOAR'S MEAT SAUCE

€ 16

◀:◀:◀:◀:◀:◀:◀:◀:◀:◀:◀:◀



!x!x!x!x!x!x!x!x!x!x!

PACCHERI WITH PACHINO TOMATOES, STRACCIATELLA CHEESE AND BASIL

€ 13

PIEDMONT AGNOLOTTI WITH WHITE RAGU

€ 14



PASTA IN LITERATURE

«...Our more than one people is a collection. But when it comes to lunch, sitting in front of a dish of spaghetti, the inhabitants of the Peninsula recognize themselves as Italians... Neither military service, nor universal suffrage (we do not talk about tax duty) exert equally unifying power. The unity of Italy, dreamed by the fathers of the Risorgimento, is now called pasta»

(C. Marchi, *Quando siamo a tavola* (when we are at the table),
Rizzoli, 1990)

«...the district is called Bengodi, and there they bind the vines with sausages, and a denier will buy a goose and a gosling into the bargain; and on a mountain, all of grated Parmesan cheese, dwell folk that do nought else but make macaroni and ravioli, and boil them in capon's broth, and then throw them down to be scrambled for...»

(G.Boccaccio Decameron VIII 3)



TAGLIOLINI WITH BOAR'S MEAT SAUCE

* this product may have been frozen to ensure its integrity

Cover charge 2 €

OUR HOMEMADE PASTAS AND **RISOTTOS**

WITH FISH



**TAGLIOLINI
WITH SQUID INK
AND BABY OCTOPUS**
€ 17

**SPAGHETTI CHITARRA
WITH CLAMS**
€ 17

**PACCHERI WITH BRONTE
PISTACH^{DOP} AND SHRIMPS***
€ 18

**CRUSTED SPAGHETTI WITH
SEAFOOD***
€ 21



PACCHERI WITH BRONTE PISTACH



CRUSTED CHITARRA WITH SEAFOOD

TO TRY

Taste and lightness

NEW

**THE CALAMARATA
WITH SQUID,
PACHINO TOMATOES AND
SALTY RICOTTA**
€ 16



THE CALAMARATA

**BUSIATE
WITH SWORDFISH,
AUBERGINES AND MINT**
€ 17



BUSIATE PASTA WITH SWORDFISH

**TAGLIOLINI WITH
LOBSTER**
€ 20

THE RISOTTOS



**RISOTTO
WITH CASTELMAGNO
CHEESE^{DOP}, NUTS, HONEY
IN A PARMESAN WAFER**
€ 17

**CURRY RISOTTO WITH
SHRIMPS AND SEASONAL
VEGETABLES**
€ 15



RISOTTO WITH CASTELMAGNO^{DOP} CHEESE



RICE

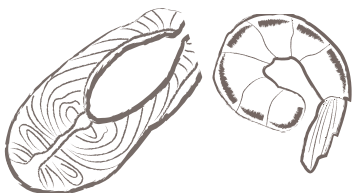
It's the most ancient cereal known by man. **Rice is a very useful food for the organism** thanks to its countless properties, first of all the high digestibility and its ability to regulate intestinal flora. Italy has not become famous for the production of rice. When someone thinks to our Bel Paese he imagines a hilly landscape with grapevine, citrus or olive cultivation. But It's good to know that our Nation is the biggest European producer of rice: Piedmont has the primacy. Rice capital is Vercelli: from the paddy fields surrounding the city comes more than 1/3 of the national production.

Sowing, cultivating and harvesting rice was once all practiced by hand and it was a very hard job mostly made by women. They were called "mondine" and they became popular figures in the Fifties, when they were also showed by the cinema. In the summer months, when the work was more intense, thousands of them worked in the paddy fields for 10 hours a day, haunted by mosquitoes and sultriness.

* this product may have been frozen to ensure its integrity



FISH MAIN COURSES



FRIED SQUID*

with lulienne of fennels and raisins
€ 15

NEW GREAT FRIED FISH: WITH SCAMPI* AND PRAWNS*

with lulienne of fennels and raisins
€ 20

AMBERJACK FILLET IN POTATOES CRUST*

€ 17

SALMON AND CURRY SAUCE WITH BASMATI RICE AND VEGETABLES

€ 17



GRILLED



NEW

GRILLED GORADE

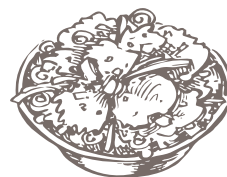
and grilled vegetables
€ 18

GRILLED SEARED SQUID*

with rocket, tomatoes and balsamic glaze
€ 16

GREAT GRILLED FISH: SWORDFISH*, SQUID*, KING PRAWN*, PRAWN*, SEABASS, SALMON

with grilled vegetables
€ 25



SALADS



FOOD EXPERIENCE SALAD

breaded chicken, carrots, green beans,
parmesan flakes and yogurt sauce
€ 11

INSALATA GRINTO

green salad, apple, nuts, Grana Padano
and spek
€ 11

NICOISE SALAD

tuna, eggs, anchovies, black olives**, green
salad, tomatoes, boiled potatoes, haricots
€ 12

FAMOUS SALAD

rocket, celery, walnuts, pears
and parmesan flakes
€ 10

HARLEQUIN SALAD

carrots, fennel, corn, tomato,
boiled potatoes, mozzarella and pepper
€ 11



THE FISH CHOICE

Here's **five interesting curiosities** to help you buying fish:

The label is the fish identity document. Before buying fish it is useful to know how to read its label, which must tell the breed name, the geographic provenance, the production method (bred, caught in fresh waters or in the sea). Furthermore, it must be clearly told if it is unfrozen. Remember that frozen does not mean less fresh.

The color. A live-colored fish is index of freshness, also evidenced by the protruding and transparent eye. The presence of excoriations on the body or "gel" near the eyes is index of non-fresh fish. A firm and shiny body confirms the freshness of the fish.

Fish is seasonal. Just like fruit and vegetables. Fishes have their life cycle too and there are seasons in which availability is higher for some breeds. Choosing a seasonal fish means respecting the nature, but also having a fresher fish.

Fat or thin fish? Even if it's considered a low calorie food, fish contains Omega 3 fats, that give nothing but benefits to human body.

Blue fish, anchovies, salmon, trout, sea bass, mussels are only some of the species with higher Omega 3 content.

Do we know the **conservation times**? Fish is an easily perishable food and it's good to buy it just before coming home, keeping it in a cooler. If you're not sure you'll eat it within 24 hours, you have to wash it, clean it and keep it in a freezer.

* this product may have been frozen to ensure its integrity

** the olives may contain the stone

KIDS MENU



CHOOSE BETWEEN



PASTA AL POMODORO



BABY PIZZA



HAMBURGER
AND FRIES



ICE CREAM

+
FUN
BOX



=

10 €

MENU FOR KIDS
UNTIL 12 YO



TABISCHERIA

WHAT IS TABISCA

Tabisca is a typical Sicilian pizza of elongated shape, made with whole wheat flour and covered in olive oil and salt.

The name Tabisca brings all the magic and the suggestion of the meeting between the cultures of the island.

In fact "Tabisc" is the Arabian term used to indicate a type of bread that is still being cooked in some countries of Mediterranean Africa.

At Grinto, Tabisca is served, in accordance with tradition, on wooden cutting boards and combined with many different ingredients. The famous receipt is "saccense", that has the name of the inhabitants of Sciacca, in province of Agrigento, where for the "schiticchio" - eating pizza in company – it is eaten as local farmers and fishers once did: it is garnished with tomatoes, Primo Sale cheese, onions, olives, anchovies and Pecorino cheese.

Thanks to the use of whole wheat flours, Tabisca is easier to digest.

ENJOY YOUR TABISCA!





CLASSIC



MARGHERITA

tomato, mozzarella, basil

€ 6,50

MARINARA

tomato, garlic, oregano, basil

€ 6

NAPOLI

tomato, mozzarella, anchovies and olives**

€ 8

HAM

tomato, mozzarella, ham, oregano

€ 8

FOUR SEASONS

tomato, mozzarella, olives**, artichokes, ham, mushrooms, oregano

€ 1

VEGETARIAN

tomato, mozzarella, aubergines, courgettes, peppers, rocket salad

€ 10

ITALIA

mozzarella, cherry tomatoes, buffalo cheese, salad

€ 11

CAPRICCIOSA

tomato, mozzarella, olives**, artichokes, ham, mushrooms, spicy salami, wurstel, oregano

€ 12

4 CHEESES

mozzarella, Fontina^{dop}, Parmesan and Gorgonzola

€ 10

NEW

GUSTOSA

buffalo mozzarella^{dop}, salami, mushrooms, onions

€ 11

NEW

SALSICCIA E PATATE

buffalo mozzarella^{dop}, potatoes, salami, onions

€ 11



DELICIOUS



NEW

CRISPY

buffalo mozzarella^{dop}, crispy speck ham, sweet peppers, basil

€ 14

BUFALA

tomatoes, buffalo mozzarella^{dop}, basil, Evo oil

€ 10

CARLA

tomato, mozzarella, seasoned ham, rocket salad and Grana Padano slices

€ 12

LA PICCANTE

tomato, mozzarella, 'nduja, spicy salami, oregano

€ 10

LA CONTADINA

tomato, mozzarella, sausage, gorgonzola, leeks

€ 11

CASA GRINTO

tomatoes, burrata cheese, sausage and basilico

€ 12

FUME'

tomato, mozzarella, smoked scamorza, spicy salami

€ 11

BONITA

buffalo mozzarella^{dop}, smoked scamorza cheese, sausage and friarielli vegetables

€ 12



ONLY HERE



NEW

AL NORD

mozzarella cheese, radicchio cream, Gorgonzola^{dop} cheese and Speck

€ 12

NEW

AL SUD

mozzarella, friarielli vegetables, 'nduja sausage and anchovies

€ 12

PRAGA

buffalo mozzarella^{dop}, Gorgonzola, Fontina^{dop}, milk cream, Prague ham, Grana Padano slices

€ 13

GAMBERETTA 2.0

buffalo mozzarella^{dop}, dried tomatoes, gamberetti, basil and yellow peppers

€ 13

STRACCIATELLA

julienne roast ham, parmesan cheese, buffalo cheese stracciatella, cherry tomatoes after baking

€ 12

BBQ

dop buffalo mozzarella, sausage, caramelized onions, bbq sauce, parsley

€ 11,50



guaranteed by
Stefano Concilio



THE DOUGH

We wanted to make light dough, with little yeast, without too much refined flours and that could find all the flavors of the old "saccense" kitchen. The result of our Tabisca is its particular digestibility, obtained thanks to dough with minimum leavening of 24 hours, without 00 or 0 flours, with prevalence of bran and type 1 flours.

For the flour furniture we tied up to **MOLINO ENRICI of Azeglio (TO)** that has been producing for more than 120 years in search of quality, in selecting products and in respect of alimentary security.

As far as the tastes are concerned, we leave the judgement to you: we only say we do our best to give you the best and freshest raw materials.

We're proud of the result, obtained by our head pizza chef Stefano Concilio: we hope you are as well.



ONLY HERE

We tried to give freedom to the fantasy by creating some new pizza



MARGHERITA SBAGLIATA

mozzarella, tomato cream, basil pesto

€ 8

ONION AND TUNA

mozzarella, caramelized onion, tuna and dried tomatoes

€ 10

VEGETARIANA SBAGLIATA

mozzarella, fried aubergines, cream of zucchini, caramelized peppers

€ 11

WASTED YOUTH

mozzarella, Bra veal sausage, arugula salad, tomato, seasoned cheese

€ 12



THE SACCENSE



FOR CHILDREN



TOM & JERRY

tomato, mozzarella, wurstel, french fries

€ 7

GRECA**

tomato, mozzarella, olives

€ 6

GERMANY

tomato, mozzarella, wurstel

€ 7

* this product may have been frozen to ensure its integrity



THE SICILIANS



THE SACCENSE

Saccense Tabisca just how it was originally made with

tomato, primo sale cheese, anchovies, red Tropea onions, olives**, pecorino cheese

€ 12

FAVIGNANA

tomato, mozzarella, tuna, Tropea onions

€ 9

NORMA

tomato, mozzarella, fried aubergines, basil, salted ricotta

€ 10

PISTACCHIA

mozzarella, Bronte pistachio cream^{dop}, mortadella, pistach grains

€ 13



additions



wholemeal dough€ 0,50



ham, speck, burrata cheese, bufala mozzarella€ 3,00



others€ 1,50

THE TABISCATA

(recommended for 4 persons) € 39



TABISCATA AND
1/2 METER

In Sciacca (Sicily) the traditions want Tabisca to be served on a long wooden cutting board from which the diners take it. This habit is still called "schiticchio".

At Grinto we let you try this tradition serving you, on demand, 1/2 meter or 1.5 meters portions (the last is called Tabiscata). Ask your waiter how to do it, choosing from the menu the tastes you would like. The 1/2 meter portion is recommended for at least two people, while Tabiscata is for at least four.

To get the 1/2 meter price, add the prices of the single Tabiscas.

** the olives may contain the stone



ONLY HERE



NEW

MEDITERRANEA

buffalo mozzarella^{dop}, capers from Pantelleria, anchovies from Sciacca, basil cream and yellow datterini tomatoes

€ 13

IL GUARDATORE DI STELLE

buffalo mozzarella^{dop}, Prague ham, truffle cream, Grana Padano slices

€ 13

DON'T WORRY

buffalo mozzarella^{dop}, caramelized Tropea red onion, Gorgonzola^{dop}, Bra sausage

€ 13

BE HAPPY

mozzarella, caramelized Tropea onion, nduja, smoked stracciatella cheese

€ 12

CASTELMAGNA

buffalo mozzarella^{dop}, Castelmagno^{dop} cheese cream, walnuts, honey

€ 13



DON'T WORRY

Cover charge 2 €



FOCACCIAS AND STRUDELS



FOCACCIAS



ROSEMARY FLAT BREAD

€ 4

FLAT BREAD WITH LARD - HAM - LARD

€ 9

FOCACCIA BUFALA

with bufala mozzarella^{DOP}, tomatoes and rocket salad

€ 9

FOCACCIA BURRATA

with dop bufala mozzarella, dried tomato, basil pesto

€ 10

FOCACCIA LA BOLOGNESE

cwith mortadella, stracciatella and pistachio grains

€ 12

NEW

FOOD EXPERIENCE FOCACCIA

with ham, stracciatella cheese, basil cream and drip sweet chili

€ 13



FOOD EXPERIENCE FOCACCIA

THE STRUDELS

Innovation at Grinto.
From the fantasy of our pizza chef,
we invented the pizza strudels:



STRUDEL VALDOSTANO

tomato, mozzarella, fontina cheese, ham

€ 12

NEW

NEAPOLITAN STRUDEL

mozzarella, sausage, friarielli vegetables

€ 11

WINTER STRUDEL

dop bufala mozzarella, seasoned ham, rocket salad and caciocavallo cream

€ 12

TYROL STRUDEL

mozzarella, Speck, mushrooms, Brie cheese

€ 13

PISTACH STRUDEL

with mozzarella cheese, pistach cream mortadella, primo sale cheese and pistach grains

€ 13

PIEDMONTAISE STRUDEL

with caramelized pepper, Bra sausage, Castelmagno^{dop} cheese cream

€ 13

STRUDEL for 2 pax

THE STRUDELLACCIO

Rollod Focaccia like a Strudel with smoked Provola cheese, Prague ham, tomatoes, Parmesan and basil

€ 24

THE STRUDELLONE

Rollod Focaccia like a Strudel with Trevisana salad, Fontina^{dop}, salami and Burrata cheese

€ 24

GLUTEN FREE* TABISCA



To prepare our gluten-free pizza we use a process of freezing the dough in a pristine and sanitized area. We conserve them in the closed single-used containers. We can assure you that we use sanitized tools during the whole process of preparation. W've informed our waiters how to control and manage the dishes gluten-free.

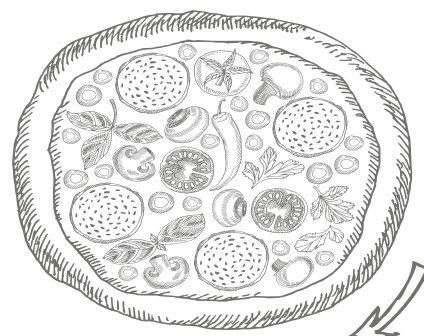
Condiments:

BUFALA CHEESE € 14

HAM € 12

VEGETARIAN € 12,50

Ingredients of the dough: Water, Rice flour, Cornstarch, Soi flour, egg and buckwheat.



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** the olives may contain the stone



THE DESSERTS



CATALAN CREAM

€ . 5

RED FRUIT CHEESECAKE

€ . 6

TIRAMISÙ

€ . 6

LEMON PIE WITH BLUEBERRY JAM

€ . 6

PROFITEROLES*

€ . 5

TARTE TATIN AND ICE-CREAM

€ . 6,50

SEASONAL FRUITS

€ . 5

SEASONAL FRUITS WITH ICE-CREAM

€ . 7

ICE-CREAM CUP

€ . 5



SICILIAN DESSERTS



SICILIAN CANNOLO

€ . 5,50

THE CASSATA*

€ . 6,50

BRONTE'S PISTACH^{DOP} CAKE*

€ . 6,50



PIEDMONT DESSERTS



PANNA COTTA

€ . 5

ANCIENT LANGHE BUNET

€ . 5



OUR POKER DESSERT

GLUTEN FREE DESSERTS



STRAWBERRY AND RASPBERRY MOUSSE*

€ . 7

COFFEE BROWNIES WITH CHOCOLATE

€ . 7

CATALAN CREAM

€ . 5,50



THE CASSATA

It's the queen of Sicilian celebrations and Sundays. We're talking about Sicilian Cassata, a dessert of ancient origins made of ricotta cheese, sponge cake and almond paste. As for many and famous Sicilian dishes, for the creation of this dessert we have to thank two Arabian cooks who, during the Muslim domination on the island, made it as a benefit for the Palermo emir of the time.

During the Norman period, the nuns of the monastery of Martorana in Palermo invented the royal paste, a dough made of almond flour and sugar that slowly took the place of short crust pastry giving birth to cold cassata (in the previous decades, cassata was cooked in the oven). In the seventieth century candied fruit and then sugar glaze casting were added.



The berr of the Bavarian tradition. Fresh and delicately spicy taste

alc. 5,2%

25 CL. € 3,50

40 CL. € .5

1 LITER € . 12



The berr of the Bavarian tradition. Fresh and delicately spicy taste

alc. 5,2%

33 CL. € 6

1 LITER € . 17



Belgian abbey beer with an intense and refined taste, it softens in a soft aftertaste of caramel, hops and banana notes

alc. 7,5

33 CL. € 6

1 LITER € 17



Franziskaner
WEISSBIER

Belgian abbey beer with an intense and refined taste, it softens in a soft aftertaste of caramel, hops and banana notes

alc. 7,5

30 CL. € 4,50

50 CL. € 7

1 LITER € . 13

The panaché is an alcoholic cocktail from France realized with blonde beer and lemon soda.

25 CL. € 3,50

50 CL. € .5

1 LITER € 12

The famous Scottish beer today also Gluten Free



alc. 5%

BOTTLE 33 CL. € 6



BECK'S
NON ALCOHOLIC
€ 4,50

BECK'S
€ 4,50

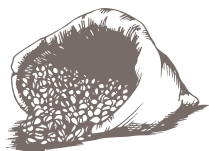
CORONA
€ 4,50

CERES
€ 5

TENNENT'S
€ 5,50

**NUOVA ICHNUSA
NON FILTRATA**
€ 5





CAFETERIA AND BAR



Grinto chose for you a particular and unique mixture of arabiche created as an exclusive by the renomated "Caffè Mulassano" in Piazza Castello.

ESPRESSO COFFEE "MULASSANO SELECTION"

€ . 2

DECAFFEINATED COFFEE

€ . 2

BARLEY COFFEE

€ . 2

COFFEE WITH ALCOHOL

€ . 3,50

COFFEE WITH CREAM

€ . 3

SHAKEN COFFEE

€ . 3,50

CAPPUCCINO

€ . 3

MAROCCHINO

(CAPPUCCINO WITH CHOCOLATE)

€ . 3

HOT TEA

€ . 3

HERB TEAS

€ . 3

HOT CHOCOLATE

€ . 4

HOT CHOCOLATE WITH CREAM

€ . 5



WHISKY



JACK DANIEL'S

€ . 7

TALISKER SKY

€ . 8

JAMESON

€ . 8

LAPHROAIG

€ . 9

OBAN

€ . 9

LAGAVULIN

€ . 10

BITTERS AND LIQUORS

€ . 4

COGNAC

GRAND CRU DE CHAMPAGNE

NAPOLEON € . 10

CAMUS XO € . 10

RUM

BELIZE PANAMA € . 7

PAMPERO € . 7

MATUSALEM € . 7

ZACAPA 23 € . 9



GRAPPAS



Mazzetti grappas have been, since 1846, an expression of Piedmont ability in distillation, made easier by the availability of great grape marcs from Monferrato and Langhe vineyards.

ARNEIS GRAPPA

€ . 5

MOSCATO GRAPPA

€ . 5

BARBARESCO GRAPPA

€ . 6

BAROLO GRAPPA

€ . 5

GRAPPA INTESA

€ . 6

GRAPPA INCONTRO

€ . 6



distillerie
FRANCOLI

Francoli grappas come from the love for the natural origins of, perfect expression of a tradition of care and knowledge of Piedmont territory.

CHARDONNAY GRAPPA

€ . 5

MOSCATO GRAPPA

white grape marc

€ . 5

NEBBIOLO GRAPPA

red grape marc

€ . 4,50

MOSCATO GRAPPA

amber

€ . 5