

MADONNA MOTHER'S DAY

MENU 55 €

VEGAN MENU 49 €

Pesce Crudo

Local whitefish with radish, capers,
tarragon oil and Amalfi lemon

OR

Burrata

Green asparagus, wild garlic pesto and
Piemonte hazelnuts

OR

Carpaccio

Paper-thinly sliced raw Finnish dry-aged beef,
rucola, parmesan mayo and 24-month parmigiano

Pane e Burro +3,5€

Focaccia with whipped wild garlic butter



Risotto Nero

Black risotto with squid ink, Carnaroli rice,
parmigiano, chervil and a scallop on top

OR

Gnocchi al Tartufo

Fried gnocchi, black truffle Alfredo, 24 month
parmigiano and black Summer truffle

OR

Osso Buco

12h braised beef shank with velvety
parmesan polenta and lemony gremolata



Tiramisù

Almond cake, mascarpone, espresso and Amaretto

OR

Panna Cotta

Panna cotta with thyme and Miele di Madonna,
our very own honey made by Italian
honeybees on our rooftop

Cocktails & Aperitivi

Madonna Bellini 13

Peach, raspberry, prosecco

Limoncello Spritz 14

Limoncello, prosecco, soda, lemon

Negroni 14

Campari, vermouth rosso, gin

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### **Crodino 8,5**

“Aperitivo non alcolico - dal 1965”

### **Gingerlini 9**

Peach, raspberry and ginger beer

## Spumanti

### **Riondo Falceri Prosecco Extra Dry 10,5/58**

When you're in need of some  
Italian fizz in your life.

### **Corvezzo Prosecco Rosé Extra Dry 61**

If the whole world is drinking Rosé Prosecco,  
maybe you should too.

### **Contratto Millesimato Pas Dosé 15/86**

Northern Italian refined and stylish  
metodo classico.

## Menu Bambini

29 €

(or 23 € for main course & dessert only)

Bruschetta al Pomodoro

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Gnocchi with tomato sauce

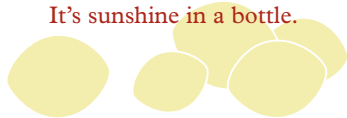
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Madonna Gelato

# MADONNA MOTHER'S DAY

## Limoncello 9€

Enjoy our very own Limoncello.  
It's sunshine in a bottle.



## Bianchi

**Villa degli Olmi Pinot Grigio** 10,5/58  
Fresh yet well-balanced northern Italian.

**Colle Stefano Verdicchio di Matelica** 13/73  
If you're a fan of crispy mineralic young Grüner Veltliners, try this Verdicchio.

**Castello della Sala San Giovanni Orvieto Classico** 15/85  
Lush Umbrian elegance, yet a contemporary representation of the famous Orvieto Classico.

## Rosato

**Tormaresca Calafuria** 12,5/70  
Elegant and balanced rosato from the heel of the boot by the Adriatic sea.

## Rossi

**Messer del Fauno Nero d'Avola** 10,5/58  
Medium-bodied dark red from under the hot Sicilian sun.

**Ercole Barbera del Monferrato DOC** 12/88  
Easy-drinking liter-sized Barbera. (1 lt bottle)  
best for sharing with besties.

**Ville di Antanè Valpolicella Ripasso** 14/79  
Warm-hearted and heart-warming. Just the perfect companion for dark and cold evenings.

**Fontanafredda Ebbio Langhe Nebbiolo** 16/91  
Delightfully food-friendly, elegant and modern Nebbiolo. Carpe diem, Nebbi-YOLO!

## Caffè

Madonna's own roast 100% arabica

Espresso 4  
Macchiato 4,5  
Cappuccino 5

ROBERT PAULIG  
ROASTERY

## Digestivi

Sambuca Vaccari 9  
Averna 9  
Grappa Sarpa Big Mama Poli 11  
Grappa Berta Bric del Gaian 19

## Bibite

San Pellegrino Limonata 6  
San Pellegrino Aranciata Rossa 6  
Coca-Cola 5  
Sparkling tap water 2

## Birre

Peroni Nastro Azzurro 4,6% Lager 10  
Kakola Brewing Riviera 5,5% IPA 11  
Peroni Libera 0,0% Lager 8,5