

MADONNA

Food & Drink

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FOOD

COCKTAIL & APERITIVI

Cocchi Vermouth di Torino 10

5 cl vermouth on ice

Madonna Bellini 13

Peach, raspberry, prosecco

Campari Seltz 10

Campari, soda, orange

Con Limone Gin & Tonic 15

Malfy Gin Con Limone,
Muteman Tonic, limone

Amaretto Sour 16

Disaronno Amaretto, vodka, orange

Limoncello Spritz 14

Limoncello, prosecco, soda, lemon

Sicilian Mule 15

Malfy Gin Con Arancia, Strega, blood orange,
Muteman Ginger Beer

Negroni 14

Campari, vermouth rosso, gin

Negroni Sbagliato 14

Campari, vermouth rosso, prosecco



Crodino 8,5

“Aperitivo non alcolico - dal 1965”

No-groni 9

Lyre's non-alcoholic Italian Spritz,
Italian orange, Helsinki Nolla

Gingerlini 9

Peach, raspberry and ginger beer

Bella Notte

Menu for two 47 € /person

Bruschetta al Pomodoro

Burrata

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Risotto Nero

Pizza Quattro Formaggi

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Sorbetto

Tiramisù

Antipasti

Antipasto del Giorno

Daily speciale, daily price

Bruschetta al Pomodoro 13

Tomatoes, garlic and basil on grilled sourdough *(vegan)*

Burrata 14

Green asparagus, wild garlic pesto and Piemonte hazelnuts

Tuna Tonnato 16

Seared tuna, tonnato sauce, radicchio, caper berries and balsamico bianco

Cacio e Pepe Pasta Ball 15

Crispy fried Roman suppli with bucatini pasta, pecorino romano and roasted black pepper

Olives 6,5

Leccino and Verdi Dolci olives

Alici Marinate 6

White anchovies, lemon, peperoncino and parsley

Pane e Burro 3,5

Focaccia with whipped butter

Our tomatoes

We only use local, flavourful and sweet vine-ripened Roterno & Piccolo tomatoes.



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Limoncello 9€

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



Pasta & Risotto

(Limited) Lasagna con Tartufo e Porcini 26

10-layer lasagna with porcini mushrooms, truffle bechamel, taleggio and fresh black truffle
(Attenzione! We prepare a limited amount of the lasagna for each service, so we might run out!)

Pasta al Limone e Gamberi 26

Hand-peeled shrimps, lovage gremolata and lemon beurre blanc

Ragù di Coniglio 25

12h-braised rabbit ragù with fresh tagliatelle pasta, blood orange zest, tarragon and crispy bread crumbs

Gnocchi alla Sorrentina 23

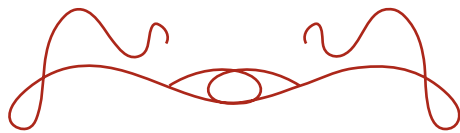
Fried gnocchi, burnt tomato sauce, semi-dried Piccolo tomato, basil oil, tomato powder and burrata *(vegan option available)*

Risotto Nero 26

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

Risotto del Giorno 24

Seasonally changing heavenly creamy risotto with Carnaroli rice, parmigiano and Italian butter



Senza glutine?

Our pizza dough and our pastas can both be replaced with gluten free options.

However, since we cook & bake everything in the same kitchen, we can not guarantee 100% gluten freedom.

For gluten free pizza base we add +2€ to the pizza price.



Pizze

'Nduja 23

Spicy 'nduja sausage, tomato, mozzarella, spinach and scamorza cheese

Tricolore 20

The holy trinity of fresh burrata, tomato sauce and basil

+ Add Prosciutto di San Daniele 5€

Quattro Formaggi 22

Gorgonzola piccante, taleggio DOP, pecorino romano, mozzarella and blood orange zest

Tartufo 26

Truffle salami, grilled artichoke, truffle ricotta and fresh black truffle

Shrimpy 23

Hand-peeled shrimps, mozzarella, spicy arrabbiata sauce, Piccolo tomato, rucola and anchovy

Fantasia (del Pizza Chef)

Free (hands for) the Pizza Chef!

Ask for the daily creation and daily price.

Dolci

Tiramisù 12

Almond cake, mascarpone, espresso and Amaretto

Panna Cotta 10

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

Cono Gelato 8

Madonna-made gelato on a waffle cone

Sorbetto 6

Ask for today's flavour *(vegan)*

Affogato 9

Scoop of milk gelato, Caffè di Madonna, toasted almond

Sgroppino 13

Lemon sorbet float drowned in Prosecco *(vegan)*

Espresso Martini 15

Kahlua, orange-infused vodka, Caffè di Madonna espresso

MADONNA

WINES & BEVERAGES

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 86
Northern Italian refined and stylish metodo classico.

Montbra Champagne Brut 94
Nonchalantly unpretentious and effortlessly chic.

Bianchi

Cantine Romagnoli Emilia IGT Bianco 55
Easy-peasy light-weight white, combination of Chardonnay & Sauvignon B.

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

Ville di Antanè Soave 57
Light-bodied white from the world-famous wine region around Verona, the city of Romeo & Juliet.

Tormaresca Chardonnay 12/67
Vibrant, crisp Puglian. Chardonnay is cool again.

Ercole Monferrato Bianco DOC 12/88
A big happy bottle full of uncomplicated and enjoyable Piemontese. (1 lt bottle)

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

Matteo Correggia Roero Arneis 80
Arneis means "little rascal", as it's said to be a damn hard grape to grow. But we're sure it'll behave with some seafood.

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

La Spinetta Toscana Vermentino 86
Such. Nice. Wine.
From one of our favourite Italian producers.

Tenuta delle Terre Nere Etna Bianco 93
Non-mainstream local grapes grown on the volcanic land of Etna. Win-win wine.

Borgogno Langhe Riesling Era Ora 96
After 250 years in winemaking, this is the first white that Borgogno, the eminent master of Barolo, has produced.

Panizzi Vernaccia di San Gimignano Riserva 2021 117
The flagship wine from the benchmark producer for Vernaccia di San Gimignano. Impressive.

Rosato

Tormaresca Calafuria 70
Elegant and balanced rosato from the heel of the boot by the Adriatic sea.

Rossi

Cantine Romagnoli Emilia IGT Pinot Nero 55
Light ruby-red in colour, perfect fit for pasta. Or pizza.

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

Castellani Chianti DOCG Fiasco 11,5/64
The chubby fiasco bottle wrapped in a figure-hugging straw basket. And a great Chianti in it.

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

Vignalcis Ejus Morellino di Scansano 69
Beautiful Sangiovese with a little Merlot from seaside Tuscany.

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Chianti Riserva Renzo Masi 75

Deep ruby red colour. Think of plums, cherries, ripe figs.

Ville di Antanè Valpolicella Ripasso 14/79

Warm-hearted and heart-warming. Just the perfect companion for dark and cold evenings.

Giacomo Borgogno & Figli Barbera d'Alba 89

Stylish epitome of the famous white truffle region's classico.

Trediberri Langhe Nebbiolo 16/91

Delightfully food-friendly, elegant and modern Nebbiolo. Carpe diem, Nebbi-YOLO!

Tenuta delle Terre Nere Etna Rosso 93

"It's an aristocratically liberal wine: enjoy it with whatever food, as long as its properly cooked."

Scarpa Verduno Pelaverga 95

Lighter red of the rare and unique Pelaverga grape by the historic Scarpa winery. Delightful alternative to the more famous Piedmontese wines.

Pegasus Amarone della Valpolicella 2017 99

If you hear a sound when drinking this Amarone, it's probably just you smacking your lips with pleasure.

Scrimaglio Barolo 2018 109

Beautifully structured classy Barolo with fine yet firm tannins. Italy's finest.

Boffa Barbaresco 2020 117

If Barolo is the King of wine, Barbaresco is the Queen.

Sukula Meriame Barolo 2016 164

Give your Ferrari keys to the staff. You might end up ordering another bottle.

Dolci

Vajra Moscato d'Asti 12

Delicately sparkling dessert delight from the Asti hills.

Maculan Dindarello 14

Perfect pair with the Panna Cotta, but also a perfect dessert on its own.

Caffè

Madonna's own roast 100% arabica

Espresso	4
Americano	4
Macchiato	4,5
Cappuccino	5
Caffè corretto	9

ROBERT PAULIG
ROASTERY

Digestivi

Sambuca Vaccari	9
Averna	9
Montenegro	10
Cynar	9
Fernet Branca	8
Grappa Sarpa Big Mama Poli	11
Grappa Berta Bric del Gaian	19

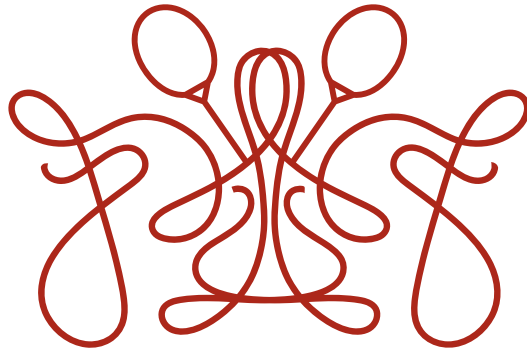
Bibite

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

Birre

Birra Moretti (draft)	4,6% Lager	6,5/10,5
Peroni Nastro Azzurro	4,6% Lager	10
Kakola Brewing Riviera	6,5% IPA	11
Peroni Libera	0,0% Lager	8,5

Ask for specials!



Spaghetti, no regretti.

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madonnarestaurant.fi