

IL PORTICCIOLO *Menu*

Caffetteria ☞ coffee

Caffè espresso <i>Espresso coffee</i>	1,00 €
Caffè d'orzo tazza <i>Barley coffee</i>	piccola grande	1,20 € 1,50 €
Caffè ginseng tazza <i>Ginseng coffee</i>	piccola grande	1,20 € 1,50 €
Caffè decaffeinato <i>Decaffeinated coffee</i>	1,20 €
Caffè con panna fresca <i>Coffee with fresh cream</i>	2,00 €
Caffè corretto <i>Coffee with a dash of liqueur</i>	1,50 €
Caffè shakerato <i>Iced coffee</i>	2,50 €
Irish coffee	4,50 €
Marocchino <i>Shot of espresso, cocoa powder and milk</i> nutella	1,30 € 1,50 €
Cappuccino <i>Cappuccino</i>	1,40 €
Latte caldo <i>Hot milk</i>	1,00 €
Latte macchiato <i>Milk coffee</i>	1,50 €
Cioccolata calda <i>Hot chocolate</i>	2,50 €
Cioccolata con panna fresca <i>Hot chocolate with fresh cream</i>	3,00 €
The, Infusi alla frutta e alle erbe <i>Tea fruit and herbal tea</i>	2,00 €
Punch (rum / mandarino) <i>Rum / mandarin punch</i>	2,50 €
Croissants	1,20 €
Fetta di torta <i>Slice of cake</i>	3,00 €

Distillati ☞ *distilled spirits*

Grappa (bianca o gialla)	2,50 €
Grappe aromatiche (gratacul, liquirizia mirtillo)	3,00 €
Brandy	3,00 €
Cognac	4,00 €
Vodka (bianca, menta, pesca)	2,50 €
Tequila	2,50 €
Whisky	4,00 €

Bibite ☞ soft drinks

Coca Cola lattina o bottiglia <i>Coke</i>	2,50 €
Aranciata lattina <i>Orangeade</i>	2,50 €
Tonica lattina <i>Tonic water</i>	2,50 €
Chinotto bottiglia <i>Chinotto</i>	3,00 €
Gazzosa bottiglia <i>Lemonade</i>	3,00 €
Lemonsoda	2,00 €
The freddo Limone / Pesca <i>Iced lemon or peach tea</i>	2,50 €
Red Bull	3,00 €
Succo di mela senza zucchero <i>Apple juice - sugar free</i>	3,00 €
Succhi di frutta <i>Fruit juices</i>	2,50 €
Acqua minerale 0,5 litro.....	1,00 €	
Acqua minerale 1,5 litro.....	2,00 €	
Spremuta di arancia <i>Orange juice</i>	2,50 €
Spremuta di pompelmo <i>Grapefruit juice</i>	2,50 €
Frullati di frutta <i>Smoothie</i>	3,50 €

Vini ☞ wine

Rossi <i>red</i>	3,50 / 5,00 €
Bianchi <i>white</i>	3,50 / 4,50 €
Liquorosi <i>fortified</i>	3,50 €

Liquori ☞ liqueurs

Amaretto di Saronno, Sambuca Crema al Whisky, Mirto, Limoncello	3,00 €
Cointreau, Gran Marnier	3,50 €

Amarici ☞ *bitter herbal liqueurs*

San Simone, Fernet Branca Menta, Cynar, Montenegro, Jagermeister	3,00 €
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Aperitivi ☞ aperitifs

Martini Bianco / Rosso, Bitter Campari, Aperol, Pastis	3,00 €
Crodino, San Bitter, Aperol Soda, Campari Soda	2,50 €
Americano	4,50 €
Negroni	5,00 €
Spritz	4,50 €
Mimosa	5,00 €
Kir	5,00 €
Rossini	5,00 €
Campari Sunrise	5,00 €
Drink della nonna	4,00 €

Cocktail Drinks

Gin Tonic	4,50 €
Gin Lemon	4,50 €
Coca & Rum	4,50 €
Caipirinha	5,00 €
Caipiroska	5,00 €
Piña Colada	5,00 €
Mojito	5,00 €
Shirley Temple	4,50 €

Birra ☞ beer

In bottiglia ☞ bottled

Beck's 5% Premium Pilsner	3,00 €
Ceres Bionda 7,7% Strong Ale	4,50 €
Corona 4,5% Lager	4,00 €
Lefte Rossa 8,2% Red Vieille Cuvee	4,00 €

Artigianali ☞ craft

Belgoo Magus 6,6% Blond 4 grains beer	5,50 €
Duvel 8,5% Golden Ale	5,50 €
Kasteel Tribble 9% Top fermented beer	6,00 €
Gulden Draak 10,5% Dark red strong	6,00 €

Alla spina ☞ draught (Gösser Marzen 5,2% lager)


Piccola small	3,00 €
Media large	4,50 €


Gelati ice cream

Coppa Mista Piccola 3,50 €
Various flavours, small bowl

Coppa Mista Grande 4,50 €
Various flavours, large bowl

Aggiunta panna fresca 0,50 €
Add a fresh cream topping

Coppa Fragolosa 4,50 €
(fragole e panna  strawberry, fresh cream topping)

Macedonia Ice 5,50 €
(fiordilatte, macedonia, panna  flower of milk, fruit salad, fresh cream)

Affogati ice cream with a topping

Cioccolato 4,50 €
Chocolate

Caffè 4,50 €
Coffee


Amarena 4,50 €
Black cherry


Amaretto/Gran Marnier 5,00 €
Macaroon/Gran Marnier

Aggiunta panna fresca 0,50 €
Add a fresh cream topping

Frappe di gelato 3,50 €
Ice cream milkshake


Piadina italian flatbread sandwiches


Ravenna 4,00 €
(crudo e mozzarella  cured ham and mozzarella cheese)


Riccione 4,00 €
(prosciutto cotto e mozzarella  cooked ham and mozzarella cheese)


Rimini 4,00 €
(tonno, robiola, timo  tuna fish, soft robiola cheese, thyme)


Panini sandwiches


(anche pane multicereali  white or multigrain bread)


Turin 4,00 €
(arrosto, robiola, maionese, salsa bernese, peperoncino  roasted meat, soft robiola cheese, mayonnaise, bernaise sauce, chili)

Viverone Lake 4,00 €
(prosciutto crudo, mozzarella, insalata, maionese, curry  cured ham, mozzarella cheese, lettuce, mayonnaise, curry)

Nice 4,00 €
(caprino, pomodoro, insalata, patè di olive  goat cheese, tomato, lettuce, olive paste)


Meran 4,00 €
(speck, brie  cured pork meat, brie cheese)


Zena 3,50 €
(tonno, mozzarella, insalata, pomodoro  tuna fish, mozzarella cheese, lettuce, tomato)


Milan 4,00 €
(bresaola, robiola, limone, pepe  air-dried salted beef, soft robiola cheese, lemon, pepper)

Hot Dog 3,50 €

Panini a scelta con salumi 3,50 €
Sandwiches with a choice of cured meats

Toast 2,50 €
(prosciutto cotto, formaggio  cooked ham, cheese)

Toast farcito 3,50 €
Stuffed toast
(prosciutto cotto, fontina, pomodoro  cooked ham, fontina cheese, tomato)


Focaccia genovese farcita 3,50 €
Stuffed genovese focaccia bread
(prosciutto cotto, mozzarella  cooked ham, mozzarella cheese)

Piatti other dishes


Bresaola condita pepe, olio, limone 6,50 €
Air-dried salted beef seasoned with pepper, olive oil, lemon


Patatine fritte * 3,00 €
French fries *

Caprese pomodoro, mozzarella 6,00 €
Mozzarella and tomato salad

* Surgelati  Frozen

Taglieri * chopping boards

Tagliere con i salumi 7,00 €
A mix of Italian cured meats served on a chopping board
(mocetta, coppa, salame bovino e suino  traditional air-dried salted beef, coppa, salami)

Tagliere con i formaggi 7,00 €
A mix of regional cheeses served on a chopping board
(tometta, toma alle erbe, toma erborinata, fontina valdostana  varieties of typical italian semi-hard cheeses)


Tagliere Misto 7,00 €
A mix of Italian cured meats and cheeses served on a chopping board


* I prodotti provengono dall'azienda agricola "Bagnod" di Piverone, che produce salumi e formaggi con metodi tradizionali.


All products are sourced from "Bagnod Farm" of Piverone, that produces cured meats and cheese using traditional methods.





Insalate salads


Mista 6,00 €
Mixed
(tonno, pomodoro, insalata, mozzarella, mais, carote, cipolle  tuna, tomato, lettuce, mozzarella, corn, carrots, onions)

Caprina 6,00 €
Goat
(caprino, pomodoro, insalata, noci  goat cheese, tomato, lettuce, walnuts)

Vegana 5,50 €
Vegan
(peperoni, finocchi, carote, insalata pomodoro  peppers, fennel, carrots, lettuce, tomato)

Tonno e legumi 6,00 €
Tuna & vegetables
(tonno, lenticchie, ceci, piselli, peperoni, pomodoro  tuna fish, lentils, chickpeas, peas, peppers, tomato)

Rossa 6,00 €
Red
(tonno, insalata rossa, ceci  tuna fish, red lettuce, chickpeas)

Leggera 5,50 €
Light
(mozzarella, insalata, pomodoro  mozzarella cheese, lettuce, tomato)