

# Barino

## CAFFÈ E TÈ – COFFEE & TEA

Espresso	single 2.20	double 2.50
Americano		2.50
Cappuccino/Flat white/Latte		3.00
Mocha		3.00
Matcha latte		3.00
Hot chocolate		3.00
Babyccino		on us
Tea		2.50
<i>English breakfast, Earl Grey, green, jasmine, fresh mint, fruit infusions</i>		

## BEVANDE ANALCOLICHE – SOFT DRINKS

Freshly squeezed juice		3.90
<i>orange/grapefruit</i>		
Water	50cl 1.50	75cl 2.00
<i>Panna/San Pellegrino</i>		
Fever Tree lemonade/tonic/ginger beer		2.50
Coke/diet coke	20cl	2.00
Aranciata San Pellegrino	33cl	2.80
Cranberry/pineapple juice		2.20

## BIRRE ARTIGIANALI – CRAFT BEER

For our weekly selection of draught and canned beer  
– SEE BOARD –

## APERITIVI E LIQUORI

Gin & tonic	7.00	Aperol Spritz	7.00
Vodka & tonic	7.00	Negroni	9.00
Rum & coke	7.00	Americano	7.00
			25ml
Grappa/Sambuca/ Limoncello/Gin/Rum			5.00
Bourbon (10 years)			6.50
Single malt whisky			7.00

## VINO BIANCO/ROSÉ

	glass	bottle
Pinot Grigio Pianure	6.00	28.80
<i>100% Pinot Grigio; fresh green fruits and citrus notes; excellent with smoked salmon</i>		
Scaia Chardonnay	6.00	28.80
<i>55% Garganega, 45% Chardonnay; acacia, jasmine notes; ideal with delicate food</i>		
Cerasuolo d'Abruzzo Rosé	6.80	30.80
<i>100% Montepulicano; aromas of cherry, strawberry and wild herbs; ideal with smoked salmon</i>		
Ribolla Gialla Stocco		32.00
<i>100% Ribolla Gialla; fruity and floral notes; perfect with Med flavours</i>		
Valle d'Isarco Kerner		38.00
<i>100% Kerner; muscat notes, peach and apricot scents; excellent for appetizers and cold cuts</i>		
Pecorino Manchesi		39.00
<i>100% Pecorino; fresh fruit, yellow flowers; perfect with smoked salmon or cheeses</i>		

## VINO ROSSO

Felline Negramaro	6.00	28.00
<i>100% Negramaro; red berries, Med herbs; brilliant with all dishes</i>		
Valpolicella Superiore	7.00	32.00
<i>70% Corvina, 30% Rondinella; red fruits scent; ideal with cold cuts and pasta dishes</i>		
Chianti Classico 2016	7.50	35.00
<i>90% Sangiovese; dark red berries, chocolate, tobacco; perfect with charcuterie</i>		
Pinot Nero Stocco		38.00
<i>100% Pinot Nero; berries and violet notes; excellent with cheese and delicate meat</i>		
Barolo Sordo 2013		62.00
<i>100% Nebbiolo; full bodied, cherries, raspberry, clove; perfect with meatballs and matured cheese</i>		
Amarone Castagnedi 2015		65.00
<i>70% Corvina, 20% Rondinella; full bodied; mature red fruits notes, spices and liquorice; ideal with mature cheese and red meat</i>		

## VINO FRIZZANTE

Prosecco Pianure	7.00	32.00
<i>100% Glera; floral and fruity notes; perfect with aperitifs and light food</i>		
Prosecco Malibrán		38.00
<i>100% Glera; freshly cut flowers, apple, pear, acacia notes; prepared in the traditional method</i>		
Franciacorta 1701		48.00
<i>85% Chardonnay, 15% Pinot Nero; great balance and acidity; perfect at any point in a meal</i>		