

Barino

CAFFÈ E TÈ – COFFEE & TEA

Espresso	single 2.2	double 2.5
Americano		2.5
Cappuccino/Flat white/Latte		3
Mocha		3
Matcha latte		3
Hot chocolate		3
Babyccino		on us
Tea		2.5
<i>English breakfast, Earl Grey, green, jasmine, fresh mint, fruit infusions</i>		

BEVANDE ANALCOLICHE – SOFT DRINKS

Freshly squeezed juice		3.9
<i>orange/grapefruit/apple</i>		
Barino pink fresh juice		4.8
<i>apple, orange, celery, beetroot</i>		
Energy boost juice		4.8
<i>apple, orange, carrot,</i>		
Water	50cl 1.5	75cl 2
<i>Panna/San Pellegrino</i>		
Fever Tree lemonade/tonic/ginger beer		2.5
Coke/Aranciata San Pellegrino		33cl 2.8
Cranberry/pineapple juice		2.2

BIRRE ARTIGIANALI – CRAFT BEER

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

LIQUORI/COCKTAILS – SPIRITS

Gin/Vodka & tonic		7
Aperol/Campari Spritz		7
Bellini/Mimosa/Americano		8
Negroni/Mojito/Daiquiri/Dirty Martini		9
	25ml	
Vodka/Grappa/Sambuca/Limoncello/Gin/Rum		5
Bourbon (10 years)		7
Single malt whisky/Rum Diplomatico/Tequila		8

VINO BIANCO/ROSÉ - WHITE

	glass	bottle
Inzolia Le Rovole	5.8	26.8
<i>100% Inzolia; floral and fruity notes; perfect with smoked salmon</i>		
Pinot Grigio Pianure	6	28.8
<i>100% Pinot Grigio; fresh green fruits and citrus notes; excellent with smoked salmon</i>		
Scaia Chardonnay	6	28.8
<i>55% Garganega, 45% Chardonnay; acacia, jasmine notes; ideal with delicate food</i>		
Cerasuolo d'Abruzzo Rosé	6.8	30.8
<i>100% Montepulciano; aromas of cherry, strawberry and wild herbs; ideal with smoked salmon</i>		
Valle d'Isarco Kerner		38
<i>100% Kerner; muscat notes, peach and apricot scents; excellent for appetizers and cold cuts</i>		
Pecorino Manchesi		39
<i>100% Pecorino; fresh fruit, yellow flowers; perfect with smoked salmon or cheeses</i>		

VINO ROSSO - RED

Montepulciano d'Abruzzo	6	28
<i>100% Montepulciano; aromas of black cherries, strawberries and herbs; brilliant with meatballs, charcuterie and matured cheeses</i>		
Valpolicella Superiore	7	32
<i>70% Corvina, 30% Rondinella; red fruits scent; ideal with cold cuts and pasta dishes</i>		
Chianti Classico 2016	7.5	35
<i>90% Sangiovese; dark red berries, chocolate, tobacco; perfect with charcuterie</i>		
Pinot Nero Stocco	8	38
<i>100% Pinot Nero; berries and violet notes; excellent with cheese and delicate meat</i>		
Barolo Sordo 2013	11	62
<i>100% Nebbiolo; full bodied, cherries, raspberry, clove; perfect with meatballs and matured cheese</i>		
Amarone Castagnedi 2015		65
<i>70% Corvina, 20% Rondinella; full bodied; mature red fruits notes, spices and liquorice; ideal with mature cheese and red meat</i>		

VINO FRIZZANTE - SPARKLING

Prosecco Pianure	7	32
<i>100% Glera; floral and fruity notes; perfect with aperitifs and light food</i>		
Berlucchi '61	11	48
<i>90% Chardonnay, 10% Pinot Nero; aromas and flavors of lemon, wild strawberry, cranberry; ideal with charcuterie and matured cheeses</i>		
Prosecco Malibrano		38
<i>100% Glera; freshly cut flowers, apple, pear, acacia notes; prepared in the traditional method</i>		
Franciacorta 1701		48
<i>85% Chardonnay, 15% Pinot Nero; great balance and acidity; perfect at any point in a meal</i>		