

# COCKTAILS

<b>BELLINI</b> home made peach purée, spumante	95:-	<b>ITALIAN MARTINI</b> Poli gin, Martini Bianco, lemon	125:-
<b>IL VIOLIN DALL'ITALIA</b> violet liqueur, grappa, egg white, lemon, rosemary, sugar	130:-	<b>CONDITA CON BIRRA</b> Averna, rum, ginger sugar, lime, Birra Poretti	130:-
<b>SORBETTO, FRAGOLA E FINOCCHIO</b> strawberry liqueur, Poli gin, lemon, sugar, lemon sorbet, roasted fennel, club soda	135:-	<b>PASSIONE ITALIANA</b> vodka, passion fruit liqueur, Aperol, lemon, sugar, chili flakes	135:-

# ANTIPASTI

<b>SALUMI</b>	
Prosciutto di Parma (50 g)	75:-
Truffle salami (50 g)	75:-
Coppa (50g) served with tomato frito	65:-
Cold cut platter served with tomato frito, mozzarella, truffle mayonnaise and marinated tomatoes	225:-

<b>BURRATA 75 g</b> cream filled buffalo mozzarella, grilled tomatoes, basil, balsamico and garlic croutons	145:-	<b>CALAMARI FRITTI</b> deep fried squid, aioli verde, capers, lemon and parmesan	125:-
<b>BRUSCHETTA</b> garlic grilled farm bread, air dried ham, grilled pepper, parmesan, pesto and rocket salad	129:-	<b>CARNE CRUDA</b> beef tartar, parmesan, truffle emulsion, toasted almonds and pickled white onion <i>full size is served with green salad and parmesan fries</i>	139:-/199:-
<b>GAMBERI E MELONE</b> garlic and chili fried shrimp, melon, avocado, basil dressing- and puffed avorio rice	135:-	<b>RISOTTO AI FRUTTI DI MARE</b> risotto with saffron, skewer with scallops, shrimp, tuna and salmon, tomato sauce on San Marzano tomatoes and parmesan	175:-/-
<b>VITELLO CON TONNO CRUDO</b> diced raw tuna, grilled veal roast beef, tonnato sauce, parmesan, hazelnuts and pickled radicchio	139:-	<b>RAVIOLI PORCINI</b> ravioli filled with Penny Bun mushrooms and lemon, goat cheese sauce with grilled lemon, white asparagus, green asparagus, deep fried	135:-
<b>PIZZETTE</b> truffle salami, rocket salad, parmesan mozzarella and tomato sauce			125:-
		avocado, Fior di latte, olive oil, pine nuts and tomatoes	125:-
		grilled prawns, chili, garlic, pepper, mascarpone and tomato sauce	125:-

**PIATTO SUPERIORE** a selection of Aaltos' starters (minimum of 2 persons) 170:-/person

# P R I M I

## PASTA / RISOTTO

**"ROCCHETTI"** 145:-/225:-  
lightly grilled fillet of beef, tomato, mushrooms,  
parmesan cream and deep fried jerusalem artichokes

**PAPPADELLE** 135:-/189:-  
veal meatballs, San Marzano tomatoes,  
basil and parmesan

**MACCHERONI** 135:-/189:-  
garlic and chili fried shrimp, grilled lobster sauce,  
grilled bell pepper and pistachio

**POLLO ALLA CARBONARA** 135:-/189:-  
bucatini, grilled chicken, baked egg,  
panchetta con pangratto and parmesan

**RAVIOLI PORCINI** 135:-/189:-  
ravioli filled with Penny Bun mushrooms and lemon,  
goat cheese sauce with grilled lemon, white asparagus,  
green asparagus, deep fried  
"angel hair" and spinach

**RISOTTO AI FRUTTI DI MARE** 175:-/255:-  
risotto with saffron, skewer with scallops, shrimp,  
tuna and salmon, tomato sauce on San Marzano  
tomatoes and parmesan

# S E C O N D I

**ROCK SEDANO OSSO BUCO** 220:-  
grilled and braised celeriac, tomato sauce, crispy celeriac,  
gremolata and saffron risotto

**INSALATA CON GAMBERETTI** 189:-  
lemon prawns, parmesan dressing, romaine lettuce, pickled  
radicchio, focaccia croutons and parmesan

**SALMONE ALLA GRIGLIA** 225:-  
lemon grilled salmon, butter sauce with saffron, saffron  
pearls, grilled green asparagus, lemon pickled zucchini and  
deep fried risotto croquettes

**TONNO** 285:-  
pesto grilled tuna, artichoke crème, garlic roasted  
artichoke, grilled tomato vinaigrette with shrimp  
and olive fried gnocchi

**POLLO ALLA PARMIGIANA** 215:-  
grilled chicken in parmesan and foccacia crumbs,  
tomato sauce, fried capers, gremolata and risotto milanese

**GRIGLIATA MISTA** 295:- / person  
grilled venison, veal rump, salsiccia and chicken,  
mayonnaise with Italian truffle, aioli verde,  
tomato fritto, caprese salad, grilled artichoke  
and parmesan fries  
*served to a minimum of two.*

**ENTRECÔTE CAPRESE** 295:-  
grilled entrecôte, tomato frito,  
buffalo mozzarella, grilled tomatoes,  
aioli verde, basil and parmesan fries

**CERVO** 295:-  
balsamico glazed grilled venison, emulsion with Italian  
truffle, white asparagus, broad beans, grilled onion and  
potato gratin with pecorino

# D O L C I

**TORTA NOUGATINE** 110:-  
sticky chocolate cake with nougatine,  
pistachio ice cream, raspberries and white balsamico

**TIRAMISÙ** 99:-

**PANNACOTTA** 90:-  
pickled strawberries and basil

**GELATO** vanilla, chocolate, pistachio, 45:-/scoop  
stracciatella, saffron, caramelized almond,  
lemon sorbet, blood orange sorbet, strawberry sorbet

**CIOCCOLATINO** 35:-

KINDLY ADVISE US IF YOU HAVE ANY ALLERGIES OR ARE IN NEED OF SPECIAL DIETARY

# CHAMPAGNE & SPUMANTE

CHAMPAGNE	Bottle	Glass	SPUMANTE		
<b>POL ROGER BRUT RÉSERVE</b> Nv, Champagne, France	725:-	125:-	<b>VALENTO SPUMANTE</b> Veneto, Italy	420:-	85:-
<b>LOUIS ROEDERER BRUT PREMIER</b> Nv, Champagne, France	875:-		<b>CA'MONTINI PROSECCO</b> EKO Veneto, Italy	440:-	
<b>PIERRE PETERS ROSÉ FOR ALBANE</b> Nv, Champagne, France	895:-				
<b>PERRIER JOÛET GRAND BRUT</b> Nv, Champagne, France	895:-				
<b>POL ROGER BRUT VINTAGE 2009</b> Champagne, France	1050:-				
<b>POL ROGER SIR WINSTON CHURCHILL 2004</b> Champagne, France	2250:-				
<b>LOUIS ROEDERER CRISTAL BRUT 2008</b> Champagne, France	2750:-				

# VINO BIANCO

ITALIA	Bottle	Glass			
<b>VENTITERRE</b> <b>Insolia/Chardonnay</b> Zonin, Sicily	340:-	85:-	<b>PLANETA ETNA</b> <b>Carricante</b> Planeta, Sicily	675:-	:-
<b>MASI POSSESSIONI BIANCO</b> <b>Garganega/Sauvignon Blanc</b> Masi, Veneto	395:-	99:-	<b>LA ROCCA SOAVE CLASSICO 2014</b> EKO <b>Garganega</b> Pieropan, Veneto	695:-	
<b>BOSSI FEDRIGOTTI PINOT GRIGIO</b> Masi, Trento	450:-	113:-			
<b>SOAVE CLASSICO</b> EKO <b>Garganega/Trebbiano</b> Pieropan, Veneto	495:-		<b>IL RESTO DEL MONDO</b>		
<b>TORRICELLA</b> <b>Chardonnay/Sauvignon Blanc</b> Barone Ricasoli, Tuscany	495:-		<b>TRIMBACH</b> <b>Riesling</b> F.E Trimbach, Alsace, France	420:-	105:-
<b>SOLOSOLE</b> <b>Vermentino</b> Poggio al Tesoro, Bolgheri	495:-		<b>CHABLIS</b> <b>Chardonnay</b> Louis Robin, Chablis, France	435:-	108:-
<b>VILLATA ROERO ARNEIS</b> <b>Arneis</b> Vite Colte, Piedmont	495:-		<b>HUNTERS CHARDONNAY OAKED</b> Hunter's wines, Marlborough, New Zealand	495:-	
<b>I SISTRI</b> <b>Chardonnay</b> Fattoria di Felsina, Tuscany	540:-	135:-	<b>SANCERRE LES BARONNES</b> <b>Sauvignon Blanc</b> Henri Bourgeois, Loire, France	550:-	
<b>BLANGÉ LANGHE</b> EKO <b>Arneis</b> Ceretto, Piedmont	650:-		<b>CHÂTEAUNEUF-DU-PAPE BLANC 2016</b> <b>Grenache Blanc/Clairette</b> <b>/Bourboulenc/Roussanne</b> Château Mont-Redon, Rhône, France	695:-	

# VINO ROSSO

ITALIA	Bottle	Glass		
<b>RICASOLI CHIANTI Sangiovese</b> Barone Ricasoli, Tuscany	340:-	85:-	<b>RUBERPAN VALPOLICELLA EKO</b> Corvina Veronese/Rondinella Pieropan, Veneto	650:-
<b>BORGOGNO LANGHE ROSSO Barbera/Merlot/Freisa/Dolcetto</b> Giacomo Borgogno, Langhe	420:-	105:-	<b>MASI COSTASERA AMARONE 2012</b> Corvina/Rondinella/Molinara Masi, Veneto	750:-
<b>BROLIO CHIANTI CLASSICO Sangiovese/Merlot/Cabernet Sauvignon</b> Barone Ricasoli, Tuscany	440:-		<b>PROMIS 2015</b> Merlot/Syrah/Sangiovese Angelo Gaja, Tuscany	775:-
<b>ZISOLA Nero d'Avola</b> Marchesi Mazzei, Sicily	495:-	:-	<b>COLLEDILÀ 2013</b> Sangiovese Barone Ricasoli, Tuscany	825:-
<b>FONTERUTOLI CHIANTI CLASSICO Sangiovese/Malvasia Nera/Colorino/Merlot</b> Marchesi Mazzei, Tuscany	495:-	125:-	<b>BRANCAIA CHIANTI CLASSICO RISERVA 2012</b> Sangiovese/Merlot Casa Brancaia, Tuscany	825:-
<b>PALAZZO DELLA TORRE PALAZZO DELLA TORRE 1,5l</b> Corvina/Rondinella/Sangiovese Allegrini, Veneto	495:- 895:-	125:-	<b>SITO MORESCO 2016</b> <b>SITO MORESCO 2017</b> Nebbiolo/Merlot/Cabernet Sauvignon Angelo Gaja, Piedmont	850:- 850:-
<b>MASI BROLO CAMPOFIORIN ORO</b> Corvina/Rondinella/Oselata Masi, Veneto	495:-	125:-	<b>MAGARI 2016</b> Cabernet Sauvignon/Merlot/Cabernet Franc Angelo Gaja, Tuscany	850:-
<b>SHERAZADE Nero d'Avola</b> Donnafugata, Sicily	495:-	125:-	<b>BRUNELLO DI MONTALCINO 2012</b> Sangiovese Grosso San Polo, Tuscany	925:-
<b>LA GROLA LA GROLA 2010 1,5l</b> Corvina/Syrah Allegrini, Veneto	550:- 1060:-	138:-	<b>BRUNELLO DI MONTALCINO</b> <b>PIEVE SANTA RESITUTA 2013</b> Angelo Gaja, Tuscany	995:-
<b>BERARDENGA CHIANTI CLASSICO Sangiovese</b> Fattoria di Fèlsina, Tuscany	550:-		<b>AMARONE DELLA VALPOLICELLA 2014</b> <b>AMARONE DELLA VALPOLICELLA 2015</b> Corvina/Corvinone/Rondinella Pieropan, Veneto	995:- 995:-
<b>IL BACIALÉ</b> Barbera/Pinot Noir/Cabernet Sauvignon Braida di Bologna Giacomo, Piedmont	560:-		<b>AMARONE DELLA VALPOLICELLA CLASSICO 2009</b> Corvina/Rondinella/Oseleta Allegrini, Veneto	1025:-
<b>BELL'ASSAI Frappato</b> Donnafugata, Sicily	595:-		<b>LA POJA 2010</b> Corvina Veronese Allegrini, Veneto	1595:-
<b>NEBBIOLO D'ALBA BERNARDINA EKO</b> Nebbiolo Ceretto, Piedmont	595:-			

<b>PINOT NERO 2011</b>	1025:-
<b>Pinot Noir</b>	
Terrazze Dell'Etna, Sicily	
<b>TIGNANELLO 2016</b>	1295:-
<b>Sangiovese, Cabernet Sauvignon, Cabernet Franc</b>	
Marchesi Antinori, Tuscany	
<b>CA'MARCANDA 2013</b>	1490:-
<b>CA'MARCANDA 2012</b>	1795:-
<b>CA'MARCANDA 2000</b>	3700:-
<b>Cabernet Sauvignon/Merlot/Cabernet Franc</b>	
Angelo Gaja, Tuscany	
<b>BAROLO BRUNATE 2013</b>	1550:-
<b>Nebbiolo</b>	
Caretto, Piedmont	
<b>BRUNELLO DI MONTALCINO RISERVA 2010</b>	1725:-
<b>Sangiovese</b>	
San Polo, Tuscany	
<b>SOLAIA 2013</b>	2995:-
<b>SOLAIA 2015</b>	3900:-
<b>Cabernet Sauvignon, Sangiovese, Cabernet Franc</b>	
Marchesi Antinori, Tuscany	
<b>GAJA SPERSS 2011</b>	2550:-
<b>Barbera/Nebbiolo</b>	
Angelo Gaja, Langhe	

## IL RESTO DEL MONDO

<b>CÔTES-DU-RHÔNE "SAINT ESPRIT"</b>	380:-
<b>Syrah/Grenache</b>	
Delas Frères, Rhône, France	
<b>CROZES-HERMITAGE "LES LAUNES"</b>	460:-
<b>Syrah</b>	
Delas Frères, Rhône, France	
<b>HUNTERS</b>	495:-
<b>Pinot Noir</b>	
Hunter's wines, Marlborough, New Zealand	
<b>CHÂTEAUNEUF-DU-PAPE 2011</b>	695:-
<b>CHÂTEAUNEUF-DU-PAPE 2014</b>	695:-
<b>Grenache/Syrah/Mourvèdre</b>	
Château Mont-Redon, Rhône, France	
<b>L'HOSPITALET DE GAZIN 2012</b>	895:-
<b>Merlot/Cabernet Sauvignon/ Cabernet Franc</b>	
Château Gazin, Pomerol, Bordeaux, France	
<b>NAPANOOK 2012</b>	1195:-
<b>NAPANOOK 2011</b>	1295:-
<b>Cabernet Sauvignon/Petit Verdot</b>	
Dominus Estate, Napa Valley, California, USA	
<b>AALTO 2015 1,5l</b>	1550:-
<b>Tempranillo</b>	
Bodegas Aalto, Ribera del Duero, Spain	

## VINO ROSATO

	Bottle	Glass	
<b>ROSA DEI MASI</b>	350:-	88	
<b>Refosco</b>			
Veneto, Italy			
<b>M DE MINUTY ROSÉ</b>			380:- 95:-
<b>M DE MINUTY ROSÉ 1,5l</b>			
<b>Grenache/Cinsault/Tibouren</b>			
Château Minuty, Provence, France			
			720:-

WITH RESERVATION FOR VARIETY IN VINTAGES AND ASSORTMENT

# BIRRA & SIDRO

## BOTTIGLIA 33 CL

<b>CARLSBERG HOF</b> Denmark EKO	58:-
<b>MENABREA AMBER ALE</b> Italy	66:-
<b>MENABREA BLOND</b> Italy	66:-
<b>PERONI NASTRO AZZURO</b> Italy	64:-
<b>CARNEGIE J.A.C.K IPA</b> Sweden	69:-
<b>PERONI GRAN RISERVA DOPPIO MALTO</b> 50 cl, Italy	95:-

## ALLA SPINA 40 CL

<b>CARLSBERG EXPORT</b> Denmark	62:-
<b>BIRRA PORETTI</b> Italy	69:-
<b>SIDRO 33 CL</b>	
<b>SOMERSBY PEAR</b> Sweden	62:-
<b>LA CIDRAIE</b> France	65:-

# NON ALCOL

	Bottle	Glass		
<b>WHITE / RED</b>	195:-	49:-	<b>SAN PELLEGRINO LIMONATA</b>	35:-
<b>SPARKLING</b>	249:-	52:-	<b>SAN PELLEGRINO ARANCIATA ROSSA</b>	35:-
<b>CARLSBERG NON ALCOHOLIC</b> 33cl	40:-		<b>RAMLÖSA</b> 33 cl natural/lemon	35:-
<b>GOSLING GINGER BEER</b> 33cl	45:-		<b>RAMLÖSA</b> 80 cl	58:-
<b>BACKYARD BREW APPLE CART</b> 33cl	45:-		<b>SAN PELLEGRINO</b> 75 cl	58:-
<b>PERONI LIBERA</b> 33cl	49:-			

# VINO DOLCE

	Glass 5 cl		
<b>MARSALA SUPERIORE</b> Grillo/Catarratto Vecchioflorio, Sicily	50:-	<b>CASTELLO DI BROLIO VIN SANTO</b> Malvasia/Sangiovese Barone Ricasoli, Tuscany	100:-
<b>GRANELLO</b> Sauvignon Blanc Barone Ricasoli, Tuscany	80:-	<b>BEN RYÉ PASSITO DI PANTELLERIA</b> Zibbibo Donnafugata, Sicily	100:-