

## SELECTION OF WINE

### SPUMANTI E CHAMPAGNE

Valdobbiadene Prosecco Selezione Fuoriporta, Extra Dry, s.a. 11.5% vol, Glera 100%	€ 4,00
Alto Adige Haderburg, Brut, s.a. 12,5% vol, Chardonnay 85%, Pinot Nero 15%	€ 8,00
Alsazia Crémant Bio Cave de Ribeauville, Brut, s.a., 12% vol, Pinot nero 80% Auxerrois 20%	€ 6,00
Champagne Roger-Costant Lemaire Rosé de Saignée, Brut, s.a., vol 12%, Pinot Meunier 50% Pinot n. 50%	€ 9,00

### WHITE STILL

Alto Adige Goldmuskateller Poppohof, 2017, 13,5% vol, Moscato giallo secco 100%	€ 7,00
Sicilia Grillo Baroni di Pianogrillo, 2017, 12,5% vol, Grillo 100%	€ 5,00
Liguria Pigato Feipu dei Massaretti, 2018, 12,5% vol, Pigato 100%	€ 6,00
Alsazia Riesling Grand Cru Osterberg Cave de Ribeauville, 2014, 13,5% vol, Riesling 100%	€ 8,00

### RED STILL

Toscana, Rosso di Montalcino Tornesi, 2016, 14% vol, Sangiovese 100%	€ 6,00
Piemonte Dolcetto di Diano d'Alba, 2016, 14,5% vol, Dolcetto 100%	€ 5,00
Alto Adige Pinot Nero Muri Gries, 2017, 13,5% vol, Pinot nero 100%	€ 7,00
Abruzzo Montepulciano Collina Biologica Cirelli, 2017, 13,5% vol, Montepulciano 100%	€ 5,00

## SUGGESTED COMBINATIONS

Tuna ham roses with tuna fish sauce and salted Salina's capers	€ 15,00
Sesame tuna's cartoccio with julienne vegetables and soy and ginger	€ 20,00
Octopus cooked at low temperature, cream of potatoes, capers paté and theirs flowers	€ 18,00
Colors and flavors on Palette: raw fish, sauces of fruit and vegetables	€ 18,00

Portrait of prawns: black venere rice with saffron sauce, Mazara's red raw prawns and pearls of yuzu **	€ 18,00
Sea oasis: Salad of fruits and vegetables and stracciatella with aromatic herbs and steamed fishes flavored with mandarin	€ 20,00
Gragnano's spaghetti with squid, pesto of pistachios and lime**	€ 16,00
Goose's liver escalope and shaded apples faded with Sauternes and his pearls *	€ 20,00

Saltimbocca of Fassona and foie gras with marinated egg, truffle cream and tagliolini	€ 18,00
Veal with tuna sauce made in the old Piedmont's way	€ 17,00
Hot and cold beef tartare with basil mayonnaise, fresh spinaches and roasted Bronte's pistachios	€ 20,00
Pappardelle made with egg of Pasta di Aldo factory with ragout of duck's breast	€ 16,00
Cheese trolley Fuoriporta's selection: tasting of different types of cheese with mustards	

A vegetarian version of some dishes is available

Cover Charge € 2,50

## DESSERTS

Tart with white Cluizel's chocolate,  
strawberries and cream of Normandy  
€ 8,00

O sole mio: shortbread buttons with Blueberry  
and pulp of mango  
€ 8,00

Fruit soup flavored with orange  
and rain of coconut  
€ 8,00

We did the cassata  
€ 8,00

Truffles tris with Borrillo's crunchy  
and dark Cluizel's chocolate ganache  
€ 8,00

Cup of vanilla ice cream  
with Cantiano sour cherries  
€ 6,00

## SWEET WINE

Piemonte Moscato Selezione Fuoriporta  
s.a. , 4% vol, Moscato 100%  
€ 4,00

Sicilia Passito Pantelleria Anemos Kazzen  
2014, 15,5% vol, Zibibbo 100%  
€ 5,00

Porto Real Companhia Velha  
Tawny, 19% vol  
€ 6,00

## IN THE MIDDLE OF THE TABLE

Recommended for two people

Spicy brioche bread, goose's foie gras cap and compote with cherries  
€ 16,00

Crostone caprese: artisan Puglia's burrata, cherry tomatoes,  
fillets of anchovies from the Cantabrian Sea aged for 10 months  
on spelled bread of the Tilde oven  
€ 12,00

Speck of smoked duck's breast, Loire's goat cheese, rocket,  
fresh raspberries, balsamic vinegar pearls and five-seeds croutons  
€ 18,00

Delfina ragout on bread from the Tilde oven  
€ 12,00

Culatello di Zibello, crisp veils with seeds  
and Parmigiano Reggiano cream  
€ 20,00

Small octopuses and Squid's stew flavored with parsley  
with rye bread from the Tilde oven  
€ 15,00

Crispy spelled waffles with crème fraîche,  
roses and caviar of cold-smoked Norwegian salmon  
€20,00

Green snails stewed with cous cous of spelled  
€ 15,00

White pizza with baked vegetables, smoked scamorza, Black Angus  
and dry tomatoes cream  
€ 16,00

## FOR OUR LITTLE GUESTS

Pasta with ragout  
€ 9,00

Five Mini burgher with mayonnaise and Ketchup  
€ 12,00

## ANALCOHOLIC DRINKS

Tomarchio fizzy drinks	€ 4.00
Pierre's natural juices	€ 4.00

## BEERS

Kratochwill Ale honey-hued : Slovenia, not pasteurized and unfiltered 4% vol. lt. 0.75	€ 16.00
Kratochwill Ale: Slovenia, not pasteurized and unfiltered 4% vol. lt. 0.75	€ 16.00
Kratochwill Porter: Slovenia, unpasteurized and unfiltered 7% vol. lt. 0.75	€ 16.00

## SPIRITS AND LIQUEURS

Whisky, Spacyside single malt 12 Y.O. Glen Moray, 43% vol	€ 9,00
Whisky, Dailuaine, single malt, 2008, The Ultimate, 40% vol	€ 8,00
Whisky, Highland, single malt, Peast's Beast, 46% vol	€ 8,00
Rhum, Agricole, HSE, V. O., 42% vol	€ 8,00
Ron, Diplomatico, Reserva Exclusiva, 40% vol	€ 7,00
Bas Armagnac, Baron Gaston Legrand, V.S., 40% vol	€ 8,00
Bas Armagnac, Labatut de Haut, Hors d'Age, 42% vol	€ 9,00
Cognac, Pierre Ferrand, Grand Cru de Champagne, 40% vol	€ 8,00
Cognac, Pierre Lecat, N°1 V.S., 40% vol	€ 7,00
Grappa di Muller Thurgau, Distilleria Santa Massenza, 42% vol	€ 6,00
Grappa affinata in botte, Montanaro, 40% vol	€ 7,00
Calvados, Château du Breuil, Fine Calvados, 40% vol	€ 6,00
Sambuca, Autentico Lazzaroni, 42% vol	€ 5,00
Liquore alla liquirizia, Lazzaroni, 25% vol	€ 4,00
Limoncello di Amalfi, Mansi 30% vol	€ 4,00
Porto LBV 2014, Ramos Pinto, 19% vol	€ 6,00
Amaro digestivo tonico alle erbe, Varnelli, 21% vol	€ 5,00
Nocino delle Streghe, Pregio 40% vol	€ 5,00

*Everything on the menu can be purchased in Enoteca Fuoriporta.*

*Is your bottle unfinished? Take it home!*

*Organize your events with Fuoriporta Delux Catering*

Seguici su:



"We would like to inform our customers that, by operating in a single local preparation, the possibility of cross-contamination by allergens is not excluded. According to the EU Reg. 1169/2011 "The ingredients notebook is available at the cash desk. For any information do not hesitate to ask, our staff will be able to fulfill your requests. The fish dishes given raw or semi-raw derive from the purchase of raw materials killed on board and followed by appropriate certification under the EC Reg. 853/2004. Fish given in the raw state derives from a defrosting process.

\* frozen products \*\* product knocked down to ensure greater durability and to preserve the organoleptic characteristics