

## SELECTION OF WINE

### SPUMANTI E CHAMPAGNE

Valdobbiadene Prosecco Selezione Fuoriporta, Extra Dry, s.a. 11.5% vol, Glera 100%	€ 4,00
Franciacorta Rizzini, Millesimato 2012, 13% vol, Chardonnay 100%	€ 8,00
Alsazia Crémant Bio Cave de Ribeauville, Brut, s.a., 12% vol, Pinot nero 80% Auxerrois 20%	€ 6,00
Champagne Roger-Costant Lemaire Cuvée Trianon, Brut, s.a., vol 12%, Chardonnay 40% Pinot nero 60%	€ 9,00

### WHITE STILL

Alto Adige Goldmuskateller Poppohof, 2017, 13,5% vol, Moscato giallo secco 100%	€ 7,00
Abruzzo Pecorino Ausonia, 2017, 14,5% vol, Pecorino 100%	€ 6,00
Campania Falanghina Campi Flegrei La Sibilla, 2018, 12% vol, Falanghina 100%	€ 6,00
Sicilia Grillo Baroni di Pianogrillo, 2018, 12,5% vol, Grillo 100%	€ 5,00

### RED STILL

Toscana Rosso di Montalcino Tornesi, 2017, 14% vol, Sangiovese 100%	€ 7,00
Alto Adige Pinot Nero Kettmeir, 2016, 14% vol, Pinot nero 100%	€ 7,00
Veneto Valpolicella Brigaldara, 2018, 13% vol, Corvina 55%, Corvinone 25%, Rondinella 20%	€ 5,00
Trentino Teroldego Vindimian Rudi, 2015, 13,5% vol, Teroldego 100%	€ 6,00
Piemonte Barbaresco Mondino Piero Busso, 2016, 14,5% vol, Nebbiolo 100%	€ 8,00

## SUGGESTED COMBINATIONS

Gragnano Spaghetti with Delfina ragù and Parmigiano Reggiano	€ 15,00
Pan-fried octopus, cream of potatoes, leeks and saffron with Pantelleria's capers powder	€ 20,00
Tris of tartare: tuna and lime, amberjack and ginger, scallops and red currant	€ 20,00
Artisan's Puglia burrata cream nuanced with champagne, golden scallops and citrus bubbles	€ 18,00

Portrait of prawns: black venere rice with saffron sauce, Mazara's red raw prawns and pearls of yuzu ***	€ 18,00
Ravioli filled with sheep ricotta and pistachios from Sicily with vegetable drops	€ 16,00
Campofilone egg's tagliatelle with basil pesto, marinated and seared prawns, goat's ricotta cream and courgette sheets	€ 18,00
Sea oasis: Salad of fruits and vegetables and stracciatella with aromatic herbs and steamed fishes flavored with aneto	€ 20,00

Tagliolini with Truffle and potato cream, marinated egg and Arnad's lard sprinkle	€ 16,00
Barberie duck breast and goose foie gras escalope with fresh mango	€ 20,00
Baked quail with honey, stewed blackberries, quail eggs and sprouts	€ 18,00
Saltimbocca of Fassona with pumpkin sauce and porcini mushrooms on salad	€ 17,00
Beef tartare with Blu cheese cream of Bufala aged in beer and walnut pesto	€ 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

Mini apples strudel with and cinnamon ice-cream  
€ 8,00

Lustful pavlova with berries  
€ 8,00

Apricot jam biscuits with Bronte pistachio cream  
€ 8,00

Composition of cooked and raw fruits flavored  
with orange and bubbles of sauternes  
€ 8,00

Beignet with chocolate cream and red currant coulis  
€ 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 spelt 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

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

Tuna ham roses with tuna fish sauce  
and salted Salina's capers  
€ 15,00

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

## FOR OUR LITTLE GUESTS

Pasta with tomatoes  
€ 8,00

Five Mini burgher with mayonnaise and Ketchup  
€ 12,00

## ANALCOHOLIC DRINKS

Tomarchio's Siliy natural fizzy drinks € 4,00

## BEERS

Ipa del Trentino, Selvatica, Birreria Maso Alto, 5,5% vol, lt. 0,75 € 15,00  
Golden Ale del Trentino, Intrepida, Birreria Maso Alto, 5% vol, lt. 0,75 € 15,00

## SPIRITS AND LIQUEURS

Whisky, Speyside single malt 12 Y.O. Glen Moray, 43% vol € 9,00  
Whisky, Dailuaine, single malt, 2008, The Ultimate, 40% vol € 8,00  
Rhum vieux, Agricole, Clement, V. S.O.P., 40% vol € 8,00  
Ron, Diplomatico, Reserva Exclusiva, 40% vol € 7,00  
Bas Armagnac, 32 Lannepax, Baron Gaston Legrand, V.S.O.P., 40% 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 chiara, Distilleria Santa Massenza, 40% vol € 6,00  
Grappa di Muller Thurgau, Distilleria Santa Massenza, 42% vol € 6,00  
Grappa riserva, Furuta 36, Domenis, 40% vol € 7,00  
Calvados, Le Compte, age 5 ans, Pay's D'Auge 40% vol € 7,00  
Sambuca, Autentico Lazzaroni, 42% vol € 5,00  
Liquore alla liquirizia, Lazzaroni, 25% vol € 4,00  
Limoncello di Amalfi, Mansi 30% vol € 4,00  
Porto Tawny reserva, Quinta das Carvalhas, 20% vol € 6,00  
Nocino delle Streghe, Pregio 40% vol € 5,00  
Liquore all'Achiellea, Palènt, 28% vol € 6,00  
Anice secco speciale, Varnelli, 46% vol € 4,00  
Elisir di china, Vergano, 32% 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*

## DISCOVER FUORIPORTA'S WORLD



*Deluxe  
catering*



"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