

# Appetizers

Culatta Villani and salame muletta "Marco D'Oggiono"

ALLERGENS -

€ 14.00

## CHEESE

Premium cheeses selection with honey and jam

ALLERGENS 7

€ 14.00

## MIXED SEAFOOD ENTRÉE

\*Selection of cooked and marinated sea varieties

ALLERGENS 1, 2, 3, 4, 5, 6, 7, 9, 10, 11, 12, 13, 14

€ 19.00

## SEA BASS

\*Marinated sea bass carpaccio, Amalfi lemon gel, radishes, crispy ginger hair and green apple and cucumber concentrate

ALLERGENS 4,9

€ 17.50

## EGG

Like a vegetable fricassee... soft and crunchy egg, baked eggplant, red and yellow tomato panzanella and basil mayo

ALLERGENS 1,3,5,8,12

€ 13.00

### Allergens



Customers are pleased to point out any possible intolerance before placing the order

# First course

## SPAGHETTO

\*Fresh home-made spaghetti with stewed seafood mix

ALLERGENS 1, 2, 4, 5, 6, 7, 9, 10, 14

€ 17.00

## RICE

\*Carnaroli risotto "Riserva San Massimo" with asparagus, scampi, black garlic, buffalo burrata and chicken roe

ALLERGENS 3,4,7,11

€ 18.50

## IL RIGATONE

\*Bronze-drawn rigatoni with lamb ragout, mint aubergines, Padano cheese fondue and beer reduction

ALLERGENS 1,3,7,9,12

€ 16.00

## GNOCCO

\*Potato dumplings with red mullet sauce, tuna marinated in ponzu sauce and guacamole mousse

ALLERGENS 1,3,7,9,12

€ 16.50

## FETTUCCINA

Fresh pasta fettuccine with cheese and 5 peppers with a hint of embers, black truffle, crusco pepper and lemonade sage powder

ALLERGENS 1,3,7,8,9

€ 17.50

**The pasta offered in the menu, is produced directly in our kitchen with organic flour bronze drawn. After the preparation we blast-freeze the final product to maintain its freshness and organoleptic qualities.**

### Allergens



Customers are pleased to point out any possible intolerance before placing the order

## Main course

### \*MIXED GRILLED SEAFOOD

ALLERGENS 2,4,5,14

€ 22.50

### AMBERJACK

\*Slice of amberjack with crazy water, mini frisella and potato salad and sea lettuce

ALLERGENS 1,4,7,8,9,12

€ 22.00

### TAGLIATA

Sliced beef sirloin "tagliata" with baked potatoes and BBQ sauce

ALLERGENS 7,8,10,12

€ 18.50

### RABBIT

\*Bacon rabbit loin, peas and guanciale sauce

ALLERGENS 7,8,9,12

€ 17.50

### THE FILLET

Argentinian beef with white asparagus and beef jus

ALLERGENS 8,9,12

€ 25.00

### FONTANILI SPECIAL BURGER

\* Beef with crispy smoked bacon, bbq sauce and special sauce, tomatoes, salad and baked potatoes

ALLERGENS 1,3,7,11,12

€ 17.00

## Side dishes

Baked potatoes

ALLERGENS -

€ 6.00

Grilled vegetables

ALLERGENS 7

€ 6.00

Mixed salad

ALLERGENS

€ 5.00

**Service €2.50**

**\*Some ingredients in the dish marked with the star may be subjected to a blast-freeze process in order to maintain flavor and freshness or due to the shortage of the fresh product it may be frozen at the beginning.**

# WAGYU

*The dishes we propose in this menu are based on Wagyu meat, a breed of the highest quality with the particularity of presenting marbling of fat within the muscles that gives the meat, in addition to great flavor, fragrance and softness.*

*The meat is provided to us directly by the farm "La Cigolina" of Castelnuovo Bocca D'Adda, one of the very few farms that, at the national level, breeds this variety following a food protocol, scientifically studied, respecting the environment and animals well-being.*

\*Wagyu tartare with emulsion of anchovies and parsley,  
mustard seed, sweet and sour gherkin

ALLERGENS 3,4,5,8,10,12

€ 23.00

\*Wagyu carpaccio with Garda olive oil, rocket pesto, lemon and chips crispy

ALLERGENS 1,5,7,8,9

€ 21.00

\* Tagliatella with Wagyu ragout with Padano fondue with saffron and lemon pepper

ALLERGENS 1,3,7,9,12

€21.00

\*Wagyu smash burger with lettuce, bacon, scamorza cheese, caramelized onion, secret mayo, accompanied by baked potatoes

ALLERGENS 1,3,4,7,8,10,11,12

€24.00

Wagyu ribeye (approx. 600g)

ALLERGENS 5

€60.00



Wagyu mixed grill

ALLERGENS 5,8,10,12

€27.50 per person – minimum two people

# MAIALE TRANQUILLO

*The meats "Salumi" that we propose from the farm Bettella that raises pigs without forcing, feeding them with their cereals produced in the 189 hectares of property, without the use of OMG.*

*The pig's life cycle is at least two years, necessary for them to be aligned and develop the right degree of fat, reaching a weight of about 350kg. The pig does not live in asphyxiated stables and fetid but he's free to go out and roam in the open air. This meat differ from all others on the market , for the quality of the meat, long aging process and "balanced and extremely" delicate taste.*

## Selection of Bettella salumi

*("gran culazza XXL" ham, "coppa" ham XXL, salami, smoked "pancetta" bacon, raw ham XXL, speck)*

ALLERGENS 4,10,14

€ 23.00

## Salumi and cheese

*(smoked "pancetta" bacon, "coppa" ham XXL, speck  
With three tastings of cheeses and jams)*

ALLERGENS 3

€19.00

## Selection of raw ham "Maiale Tranquillo"

*(raw ham XXL resarve, "gran culazza XXL" ham)*

ALLERGENS -

€ 21.00

# CHIANINA MEAT

*The Chianina meat that we offer comes from the San Giobbe farm, in Valdichiana, where the cattle are fed only with "km 0" ingredients grown within the company itself and free of GMOs and where animal welfare is protected, favoring their adaptation and reducing any source of stress.*

*No chemically synthesized products, but only natural food, high standards of space and hygiene of the stables, absence of preventive pharmacological treatments: these are the elements that guarantee a lean but tasty meat, excellent from a nutritional point of view thanks to the low fat content and the high iron content, characterized by a thin grain that ensures extreme tenderness.*



Chianina beef tartare, rhubarb compote, almond sauce and mullet roe

ALLERGENS 4,6,7,8,10

€ 18,00

Chianina carpaccio with black truffle and saffron chips

ALLERGENS 5,8,9

€ 17,50

Chianina ribeye matured for 30 days (about 1.1kg)

ALLERGENS -

€ 78,00

Grilled Chianina steak with white asparagus

ALLERGENS 5,8,12

€ 24,00

# Recommended pizzas

## **Zucchini flowers**

Mozzarella, zucchini, zucchini flowers, cherry tomatoes, Parmesan cheese

*Recomenden beer Privat Special Bavarian*

€13.00

## **Stracciatella**

Tomato, Mozzarella, raw ham and Stracciatella cheese

*Recommended beer Privat special Bavarian lager*

€ 14.50

## **Pantesca**

Tomato, buffalo's mozzarella, cherry tomato, anchovies, black olives  
caper flower from Pantelleria, oregano

*Recommended beer O'hara's irish red*

€ 13.50

## **Friarielli**

Mozzarella, broccoli rabe, grilled sausage

*Recommended beer Privat special Bavarian lager*

€ 13.00

## **Rustica**

Mozzarella, tomato, eggplant, bacon, Parmesan cheese

*Recommended beer Privat special Bavarian lager*

€ 10.50

## **Fior di Capperò (caper flower)**

Tomato, mozzarella, tuna, artichokes, caper flower from Pantelleria

*Recommended beer O'hara's irish red*

€ 13.00

## **Fonduta (fondue)**

Tomato, mozzarella, mushrooms, speck, cheese fondue

*Recommended beer Weizen*

€ 13.00

## **Mediterranea**

Tomato, buffalo's mozzarella, dried tomatoes, pine nut, basil

*Recommended beer Weizen*

€ 12.50

## **Montanara**

Tomato, mozzarella, speck, red chicory, Stracchino soft cheese

*Recommended beer Privat special Bavarian lager*

€ 11.50

## **Bronte**

Buffalo's mozzarella, champignon mushrooms, pistachios, Parmesan cheese

*Recommended beer Kellerbier amber, unfiltered*

€ 11.50

## **Tronchetto Fontanili (pizza roll)**

Buffalo's mozzarella, Gorgonzola, cherry tomato, Parma's ham, olives, rocket salad,  
artichoke

*Recommended beer Weizen*

€ 14.00

## **Frutti di mare (seafood)**

Tomato, seafood mix

*Recommended beer O'hara's irish stout*

€ 14.00

**Flour used to prepare pizza dough is biologically certified.  
Any added ingredient cost €1,00/€2,00 each**

## Focaccias

<b>Focaccia with olive oil and oregano</b>	€ 5.50
<i>Recommended beer Kellerbier amber, unfiltered</i>	
<b>Focaccia with cherry tomatoes, olive oil and oregano</b>	€ 6.00
<i>Recommended beer Kellerbier amber, unfiltered</i>	
<b>Focaccia with rosemary and Parmesan cheese</b>	€ 6.00
<i>Recommended beer Kellerbier amber, unfiltered</i>	

## Pizzas

<b>Marinara</b>	€ 6,50
tomato, garlic, olive oil	
<i>Recommended beer Privat special Bavarian lager</i>	
<b>Margherita</b>	€ 8.50
tomato, mozzarella, oregano	
<i>Recommended beer Privat special Bavarian lager</i>	
<b>Napoli</b>	€ 10.00
tomato, mozzarella, anchovies	
<i>Recommended beer O'hara's irish stout</i>	
<b>Romana</b>	€ 11.00
tomato, mozzarella, anchovies, capers	
<i>Recommended beer O'hara's irish stout</i>	
<b>Champignon</b>	€ 9,00
tomato, mozzarella, Champignon mushroom	
<i>Recommended beer Weizen</i>	
<b>Diavola (Devil)</b>	€ 10.00
tomato, mozzarella, red hot salami	
<i>Recommended beer Kellerbier amber, unfiltered</i>	
<b>Ham</b>	€ 10.00
tomato, mozzarella, cooked ham	
<i>Recommended beer Privat special Bavarian lager</i>	
<b>Ham and Mushrooms</b>	€ 10.50
Tomato, mozzarella, cooked ham, mushrooms	
<i>Recommended beer Privat special Bavarian lager</i>	
<b>Wurstel</b>	€ 9,00
tomato, mozzarella, wurstel	
<i>Recommended beer Privat special Bavarian lager</i>	
<b>4 Stagioni</b>	€ 11,00
tomato, mozzarella, mushrooms, artichoke, ham, black olives	
<i>Recommended beer O'hara's irish stout</i>	
<b>Alba</b>	€ 13,00
tomato, buffalo's mozzarella, truffle olive oil, cooked ham and rocket salad	
<i>Recommended beer Kellerbier amber, unfiltered</i>	
<b>Pugliese (Apulian)</b>	€ 9.00
tomato, mozzarella, onion	
<i>Recommended beer O'hara's irish red</i>	

<b>Primavera (Springtime)</b>	€ 10.00
tomato, mozzarella, tuna, onion <i>Recommended beer Weizen</i>	
<b>Gamberi</b>	€ 13.50
tomato, cherry tomatoes, buffalo's mozzarella, shrimp and rocket salad <i>Recommended beer Kellerbier amber, unfiltered</i>	
<b>Polipo</b>	€ 14.50
tomato, octopus, mozzarella, potatoes, celery and olive oil <i>Recommended beer Kellerbier amber, unfiltered</i>	
<b>Parmigiana</b>	€ 10.00
tomato, mozzarella, eggplant, cherry tomato, Parmesan cheese <i>Recommended beer Privat special Bavarian lager</i>	
<b>Radicchio</b>	€ 9.50
tomato, mozzarella, red chicory, bacon <i>Recommended beer O'hara's irish stout</i>	
<b>Vegetarian</b>	€ 10.00
tomato, mozzarella, egg-plant, peppers, zucchini, asparagus <i>Recommended beer Kellerbier amber, unfiltered</i>	
<b>4 Formaggi</b>	€ 11.50
tomato, mozzarella, mixed cheese <i>Recommended beer O'hara's irish red</i>	
<b>Gorgonzola</b>	€ 11,00
tomato, Gorgonzola, speck <i>Recommended beer O'hara's irish stout</i>	
<b>Sausage</b>	€ 11,00
tomato, mozzarella, ricotta, grilled sausages <i>Recommended beer O'hara's irish stout</i>	
<b>Valtellina</b>	€ 13.50
tomato, mozzarella, bresaola, Parmesan cheese, rocket salad <i>Recommended beer Weizen</i>	
<b>Sea &amp; Mount</b>	€ 14,50
tomato, mozzarella, mushrooms, octopus, shrimps <i>Recommended beer O'hara's irish stout</i>	
<b>Cold Pizza</b>	€ 11.50
tomato, buffalo's mozzarella, cherry tomatoes, rocket salad, Parmesan cheese <i>Recommended beer Weizen</i>	
<b>Provola</b>	€ 11.00
tomato, mozzarella, smoked Provola cheese, speck <i>Recommended beer O'hara's irish stout</i>	
<b>Summery</b>	€ 11.50
tomato, Parmesan cheese, rocket salad, cherry tomatoes, Parma's ham <i>Recommended beer O'hara's irish red</i>	
<b>Brie</b>	€ 10.50
tomato, mozzarella, cooked ham, brie cheese <i>Recommended beer O'hara's irish red</i>	



<b>Zucchine</b>	€10.00
tomato, mozzarella, zucchini, Parmesan cheese <i>Recommended beer O'hara's irish red</i>	
<b>Tronchetto (Pizza roll)</b>	€ 14.00
buffalo's mozzarella, cherry tomatoes, gorgonzola, Parma's ham <i>Recommended beer Privat special Bavarian lager</i>	
<b>St. Lucia</b>	€ 13.50
tomato, mozzarella, mushrooms, speck, Parmesan cheese <i>Recommended beer O'hara's irish stout</i>	
<b>Parmella</b>	€ 13,50
tomato, mozzarella, grilled sausage, gorgonzola cheese, Parma's ham <i>Recommended beer Privat special Bavarian lager</i>	
<b>Capricciosa</b>	€ 13,50
tomato, mozzarella, mushrooms, artichokes, cooked ham, anchovies <i>Recommended beer O'hara's irish stout</i>	
<b>Regina</b>	€ 13.50
tomato, buffalo's mozzarella, Parma's ham, cherry tomato <i>Recommended beer Privat special Bavarian lager</i>	
<b>Italia</b>	€ 11,00
tomato, buffalo's mozzarella, cherry tomato, basil <i>Recommended beer O'hara's irish red</i>	
<b>Italia invernale</b>	€ 13.50
tomato, Buffalo's mozzarella, grilled sausage, mushrooms <i>Recommended beer O'hara's irish stout</i>	
<b>Italia Primavera</b>	€ 12.00
tomato, buffalo's mozzarella, cherry tomato, basil, zucchini, eggplant <i>Recommended beer Kellerbier amber, unfiltered</i>	

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## **White pizzas (without tomato sauce)**

<b>Stracchino (soft cheese)</b>	€ 13.00
Mozzarella, Stracchino soft cheese, rocket salad, bresaola, Parmesan cheese <i>Recommended beer O'hara's irish red</i>	
<b>Potatoes</b>	€ 10.50
mozzarella, boiled potatoes, smoked bacon, rosemary <i>Recommended beer O'hara's irish stout</i>	
<b>Truffle</b>	€ 14.50
mozzarella, mushrooms, olive oil, Parmesan cheese, truffle cream <i>Recommended beer Privat special Bavarian lager</i>	
<b>Walnut</b>	€ 13.00
mozzarella, soft cheese Stracchino, gorgonzola, walnut, Parmesan cheese <i>Recommended beer O'hara's irish red</i>	

<b>Apple</b>	€ 10.00
mozzarella, Gorgonzola cheese, apple	
<i>Recommended beer O'hara's irish red</i>	
<b>Buffalo</b>	€ 11,50
buffalo's mozzarella, Parma's ham	
<i>Recommended beer Privat special Bavarian lager</i>	

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## **Gluten-free pizzas DSFOOD**

<b>Margherita</b>	€ 11.00
tomato, mozzarella, oregano	
<b>Cooked Ham</b>	€ 12.50
tomato, mozzarella, cooked ham	
<b>Ham and mushrooms</b>	€ 13.00
tomato, mozzarella, ham, Champignon mushrooms	
<b>Italia</b>	€ 14.00
tomato, buffalo's mozzarella, cherry tomatoes, basil	
<b>Champignon</b>	€ 12.00
tomato, mozzarella, Champignon mushrooms	
<b>Vegetariana</b>	€ 12.50
tomato, mozzarella, eggplant, peppers, zucchini	
<b>Parma</b>	€ 13,50
tomato, mozzarella, Parma's ham	

**For any variation with ingredients not included in the gluten free pizzas menu  
"I Fontanili "decline every responsibility in case of any food intolerance.**

## **Gluten-free beer**

Estrella Damm cl.33 € 6,00

# Spumanti (Sparkling) and champagne

Champagne Philipponnat Brut Royale	reserve Maison Philipponnat	€ 75.00
Champagne Brut Reserve Grand cru	RM Paul Bara	€ 65.00
Champagne Blanc de Blancs Grand cru	Bonnaire	€ 65.00
Champagne Pommery	Brut Royal	€ 65.00
Franciacorta Docg Brut collezione alla scala	Bellavista	€ 58.00
Franciacorta Cuvée di prestige	Ca de bosco	€ 50.00
Prosecco Extra dry millesimato DOC	Valdo	€ 28.00
Spumante Brut Rosè Donna lissetta	Leone de Castris	€ 32.00
Franciacorta Brut	Contadi Castaldi	€38.00

## White wine- Little bottles

<b>Ribolla Gialla</b>	0,375l	Friuli Collio	Az. La Tunella	€ 15.00
<b>Falanghina del Sannio</b>	0,375l	Campania	Cantina del Taburno	€ 12.50

## Red wine- Little bottles

<b>Nebbiolo "Marne brune"</b>	0,50l	Piemonte	Fontanafredda	€ 24.00
<b>Dolcetto D'Alba "La Lepre"</b>	0,50l	Piemonte	Fontanafredda	€ 23.00
<b>Gattinara Docg</b>	0,50l	Piemonte	Travaglini Giancarlo	€ 28.00
<b>Valpolicella Classico Superiore Doc</b>	0,375l	Veneto	Zenato	€ 15.00
<b>Chianti classico DOCG "Superiore"</b>	0,375l	Toscana	Az. Banfi	€ 14.00
<b>Negramaro del Salento "Maru"</b>	0,375l	Puglia	Castello Monaci	€ 12.00

# White wines

## Lombardia

<b>Ortrugo Doc</b>	Perini J Perini	€ 23.00
<b>Lugana Pieve Croce Doc</b>	Costaripa	€ 24.00
<b>Curtefranca Alma Terra Chardonnay</b>	Bellavista	€ 34.00

## Piemonte

<b>Blangè Langhe Arneis D.o.c vino BIO</b>	Cantina Ceretto	€ 32.00
<b>Derthona</b>	Timorasso colli tortonesi	€ 28.00

## Liguria

<b>Pigato DOC – Riviera Ligure di Ponente Ca da Rena</b>	Cantina Punta Crena	€ 28.00
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## Trentino Alto Adige

<b>Müller Thurgau</b>	Mori Colli Zunia	€ 24.00
<b>A.A Moscato Giallo</b>	Burggrafler	€ 23.00
<b>Gewurztraminer</b>	Cantina ST Michael-Eppan	€ 30.00

## Friuli

<b>Sauvignon del Collio “Caligo”</b>	Conti Formentini	€ 24.00
<b>Ribolla Gialla Doc</b> Collio	La Tunella	€ 28.00
<b>No- Name Friulano</b>	Le vigne di Zamò	€ 28.00
<b>Pinot Grigio</b> ramato	Le vigne di Zamò	€ 25.00

## Veneto

<b>Soave</b> Classico Superiore “Le Tufale”	Bolla	€ 25.00
<b>Lugana Doc</b> Massoni “Santa Cristina”	Zenato	€ 28.00

## Marche

<b>Verdicchio dei Castelli di Jesi D’oro verde</b>	Fulvia Tombolini	€ 26.00
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## Abruzzo

<b>Pecorino I.G.P</b> Colline pescaresi	Marchesi Migliorati	€ 25.00
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## Campania

<b>Greco di tufo Docg</b>	Macchialupa	€ 28.00
<b>Falanghina I.c.p</b>	Macchialupa	€ 28.00

## Sicilia

<b>Alcamo</b> Classico “Casali” catarrato	Tenuta Rapitalà	€ 25.00
<b>Terre siciliane</b> Grillo-Sauvignon-viognier	Tenuta Rapitalà	€ 25.00

## Sardegna

<b>Vermentino di Sardegna DOC - BioIntegrale</b>	Olianas (Sardinia)	€ 30.00
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# Red Wines

## Lombardia

<b>Sfursat 5 stelle</b>	Nino Negri	€ 68.00
<b>Inferno Valtellina Superiore "Carlo Negri"</b>	Nino Negri	€ 33.00
<b>Sassella Valtellina "Le tense"</b>	Nino Negri	€ 31.00

## Piemonte

<b>BAROLO DOCG</b>	Borgogno	€ 60.00
<b>Barolo DOCG Serralunga d'Alba Bio</b>	Fontanafredda	€52.00
<b>Nebbiolo D'Alba "Marne Brune"</b>	Fontanafredda	€ 32.00
<b>Nebbiolo delle Langhe</b>	Cascina Chicco	€ 26.00
<b>Barbera D'Alba</b>	Borgogno	€ 30.00
<b>Dolcetto D'Alba La Lepre Diano Dalba</b>	Fontanafredda	€ 29.00
<b>GIA' – Barbera dolcetto Nebbiolo</b>	Fontanafredda	€25.00
<b>Dolcetto d'Alba – Bricco Dell'Oriolo</b>	Azelia	€ 25.00
<b>Gattinara DOCG</b>	Travaglini Giancarlo	€ 39.00
<b>Gattinara "Trevigne" DOCG</b>	Travaglini Giancarlo	€ 49.00

## Trentino Alto Adige

<b>Lagrein scuro</b>	St.Michael Eppan	€ 25.00
<b>TEROLDEGO Trentino Conti D'Arco</b>	Trentino Conti D'Arco	€ 21.00
<b>Pinot Nero "Blauburgunder"</b>	St. Michael Eppan	€ 26.00

## Friuli

<b>RE Fosco dal Peduncolo Rosso</b>	La Tunella	€ 26.00
<b>Cabernet Franc del Collio</b>	Conti Formentini	€ 24.00
<b>Schioppettino</b>	Le Vigne di Zamò	€ 38.00

## Veneto

<b>AMARONE Valpolicella DOCG</b>	Proemio Santi	€ 66.00
<b>AMARONE Valpolicella DOCG</b>	Zenato	€ 60.00
<b>Valpolicella Ripasso DOC Superiore "Ripassa"</b>	Zenato	€ 34.00
<b>Valpolicella Classico Superiore DOC</b>	Zenato	€ 28.00

## Emilia Romagna

<b>LAMBRUSCO di Sorbara secco "Vigna del Cristo"</b>	Cavicchioli	€ 22.00
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## Toscana

<b>"ALDONE" (Merlot in purezza - Riserva)</b>	Terre del Marchesato- Bolgheri	€ 60.00
<b>IL TARABUSO" (Cabernet Sauvignon - Riserva)</b>	Terre del Marchesato – Bolgheri	€ 38.00
<b>INEDITO" (Merlot - Syrah)</b>	Terre del Marchesato- Bolgheri	€ 24.00
<b>BRUNELLO di Montalcino "La Gerla"</b>	Azienda Agricola La Gerla	€ 48.00
<b>BRUNELLO RISERVA "Gli Angeli"</b>	Azienda Agricola La Gerla	€ 70.00
<b>BIRBA Rosso di Montalcino affinato in barriques</b>	Azienda Agricola La Gerla	€ 32.00
<b>ROSSO di Montalcino "Donatella Cinelli Colombini"</b>	Casato Prime Donne	€ 30.00
<b>CHIANTI Classico "Contessa di Radda" DOCG</b>	Geografico	€ 26.00
<b>ROSSO di Montepulciano Biologico Doc</b>	La Casella	€ 28.00
<b>SASYR (Sangiovese - Syrah)</b>	Rocca delle Macie	€ 23.00
<b>MORELLINO di Scansano Campo Vernino</b>	Geografico	€ 24.00
<b>SAN GIOVESE "Alido"</b>	Renzo Masi	€ 23.00
<b>HEBO IGT (Cabernet Sauvignon-Merlot-Sangiovese)</b>	Azienda Agricola Petra	€ 24.00

## Basilicata

<b>AGLIANICO Del Vulture</b>	Cantine Re Manfredi	€ 33.00
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## Puglia

<b>PRIMITIVO "Artas"</b>	Castello Monaci	€ 33.00
<b>SALICE Salentino Riserva "Aiace"</b>	Castello Monaci	€ 27.00
<b>NEGROAMARO "Maru"</b>	Castello Monaci	€ 23.00
<b>PRIMITIVI "Livruni"</b>	Vetrère	€ 23.00

## Sardegna

<b>CANNONAU DI SARDEGNA DOC – BioIntegrale</b>	Olianas	€ 28.00
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## Sicilia

<b>NERO D'AVOLA / PINOT NERO "Nuhar"</b>	Tenuta Rapitalà	€ 27.00
<b>NERO D'AVOLA "Terre di Giumara"</b>	Caruso Minini	€ 25.00

## Rosè Wines

<b>ROSAMARA (Grapes: Gropello-Marzemino-S.Giovese-Barbera)</b>	Costaripa	Lombardia	€25.00
<b>PINOT NERO ROSE' St. Michael</b>	South tyrolr	St.Michael Eppan	€25.00
<b>CHIARETTO</b>	Veneto	L'infinito Santi	€22.00
<b>TARANTA I.g.p. (Negroamaro - Malvasia)</b>	Puglia	Vetrère	€23.00
<b>Solerose</b>	Langhe	Fontanafredda	€24.00

## Hause Wines

<b>Cabernet Sauvignon - Montelvini</b>	½l € 4,50	1l € 9.00
<b>Verduzzo bianco</b>	½ l € 4.50	1l € 9.00

## Dessert wines

<b>Valdo Moscato</b>	Valdo – spumante dolce	€25.00
<b>Barolo Chinato 0,375l</b>	Cantina ceretto	€ 48.00
<b>Recioto di Gabbellara Classico</b>	“Riva dei Perari” Del Maso	€44.00
<b>Zibibbo Terre Siciliane</b>	Martinez	€30.00

## Draft beers

**Riegele Privat** - special Bavarian lager beer 5,2% **1 Pint € 7,00 - ½ Pint € 4.00**  
Crystal clear medium golden yellow color with refreshing clean aroma, hints a little fruity, but gives excellent doughy mix and even a touch of toast. Great balance of bready malt and light-moderate earthy hop notes with good strength.

**O'hara's irish red** - Ireland 4,3% **1 Pint € 8,00 - ½ Pint € 4,50**  
The malt body is as impressive as a bock in a uniquely Irish way. Thick cream with an incredibly smooth finish. Ruby-coloured beer with fruity aromas, balanced between the sweetness of the caramel and bitterness.

**Krombacher Weizen** - Germany weissbier 5,3% **1 Pint € 7,00 - ½ Pint € 4.00**  
Solid Hefeweizen with a nicely balanced flavour profile, sweet refreshing taste with no bitterness or even aggressive acidity. Taste is a good balance of fruits, clove, grain and a hint of citrus.

**Riegele Kellerbier**- amber unfiltered Bavarian beer 4,8% **1 Pint € 7,00 - ½ Pint € 4.00**  
Hazy and cloudy with a deep orange-amber color. Creamy white head. Bready malt aroma with a distinct fruitiness to it. It's got some lemon citrus aspects, with green apple and spices as well. Creamy and smooth in the finish.

**O'hara's irish stout** - Ireland 4,3% **1 Pint € 8,00 - ½ Pint € 4,50**  
Black irish stout. Robust roast flavour with a full-bodied and smooth mouth feel. The generous addition of Fuggle hops lends a tart bitterness to the dry espresso-like finish. Complex coffee aroma mingled with light liquorice notes.

**Panachè** – Beer with Sprite **1 pint € 6,50 -1/2 pint € 3,50**

**Beer “Estrella” Damm Inedit** – bottle 0,75 alc.4,8% **€ 15.00**  
Clean and dry, a floral coriander type herbaceousness that leads nicely into the hoppy finish and keeps it light and refreshing. Lightly spicy, lemon peel and cardamom. Complex aroma, golden yellow finish with soft perlage

## Draft soft drink

Coca cola – Coca cola light – Coca zero  
Chinotto – Fanta – Sprite

**€ 4.00**

Water bottle still or sparkling - Cl . 750

**€ 2,50**

## **Cafeteria**

Coffee (espresso) or Decaffeinated coffee	€ 2.00
Barley coffee - Ginseng coffee - Laced coffee (with alcohol)	€ 2,50
Cappuccino, tea and infusions	€ 3.00

## **Spirits**

Bitter, herbs, Liquorice liquor and myrtle	€ 5.00
Grappe (schnapps) : Diciotto lune, Moscato, Teroldego	€ 6.00
Grappa Marzadro "Amarone"	€ 7.00
Cognac	€ 7.00
Aged Whisky	€ 8.00

## **Raisins wines**

Zibibbo Passito Martinez (Sicily)	€ 30,00
Recioto di Gambellara Riva dei Perari (Veneto)	€ 44,00



# Our dessert selection

THE PEACH  
Peach pavlova, thyme cream and ice cream  
ALLERGENS 3,7,8  
€ 8.50



★ ICE CREAM DROWNED IN GINSENG  
Giandjua namelaka, cocoa crumble, crispy beads, ice cream, chocolate  
dome  
ALLERGENS 1,3,5,7,8  
€ 10.00

THE STRAWBERRY  
Strawberry, chocolate and hibiscus namelaka tart  
ALLERGENS 1,3,7,8  
€ 8.50

★ THE HAZELNUT  
Creamy hazelnut, hazelnut crumble, caramelized hazelnut  
and coffee namelaka  
ALLERGENS 1,3,7,8  
€ 8.50

## Our dessert wines suggestion to enjoy our pastry:

Zibibbo passito (raisins, Sicily, south Italy) € 5,50  
Barolo chinato (red, Langhe region north Italy) € 7,00  
Recioto di Gambellara (raisins, Veneto, north Italy) € 7,00

MILLEFOGLIE  
Sliced crispy “millefoglie” with white chocolate ganache  
and caramel  
ALLERGENS 1,5,7,8  
€ 7.50

★ I FONTANILI DESSERTS  
Tasting of our desserts  
ALLERGENS 1,3,5,7  
€8.00

THE TIRAMISU  
Classic tiramisù with “amaretto”  
ALLERGENS 1,3,5,7,8  
€ 7.00

THE SORBET  
Citrus sorbet  
ALLERGENS -  
€ 6.00



THE PINEAPPLE  
Thin slice of fresh pineapple  
ALLERGENS -  
€ 6.00



**All our dessert and ice-cream are made by our self-production**

★ *Desserts marked with this symbol are not celiac-friendly, but if you communicate to the waiter your intolerance or allergy, they can become so.*



*Desserts marked with this symbol are gluten-free.*

**ALLERGENS LIST**

1 gluten, 3 eggs, 5 peanuts, 7 dairy products, 8 nuts