

## CURED MEATS

**HAM & PINSA FOCACCIA BOARD** ..... € 12,00

**SMALL HAM & PINSA FOCACCIA BOARD** € 7,00

Choose between "Piazza Peppino" 24-month Parma ham PDO or "Capitelli" San Giovanni ham (best cooked ham in Italy\*) with "Pinsa" sourdough focaccia

**PARMA HAM, BUFFALO MOZZARELLA & GNOCCO FRITTO** ..... € 13,00

"Piazza Peppino" 24-month Parma ham PDO, buffalo mozzarella petals, gnocco fritto bread and fresh cherry tomatoes

**CULATELLO & GNOCCO FRITTO** ..... € 16,00

Culatello di Zibello PDO cured ham served with gnocco fritto bread

**MORTADELLA & GNOCCO FRITTO** ..... € 10,00

"Palmieri" Favola Gran Riserva mortadella (best mortadella in Italy\*) served with gnocco fritto bread

**VEGETARIAN BOARD** ..... € 12,00

Savoury pie with a courgette, spinach and ricotta filling served with 20-month Grana Padano Riserva cheese and grilled vegetables

**SMALL CHEESE BOARD** ..... € 6,90

"Ambrosi" 20-month Grana Padano Riserva cheese, Traditional Branzi Cheese, "Olioli" mature Gorgonzola PDO, and Plum and Chianti DOCG preserve

**ADD TO YOUR DISH**

• Genoese focaccia

€ 2,90

• "Pinsa" focaccia

€ 3,90

• Gnocco fritto bread

€ 3,90

## SALADS

FRESH AND CRISPY, FOR A LIGHT AND TASTY MEAL

**CHICKEN SALAD** ..... € 12,00

Tender chicken breast, mixed salad leaves, carrots, fresh cherry tomatoes, flakes of 20-month Grana Padano Riserva cheese, croutons and a honey and mustard dressing

**WARM OCTOPUS SALAD** ..... € 14,00

Octopus, mixed salad leaves, oven-roasted potatoes, fresh cherry tomatoes, sweet-and-sour red onion and Taggiasca olives (Lactose-free - Naturally gluten-free)

**BLUEFIN TUNA SALAD** ..... € 14,00

Mediterranean bluefin tuna, mixed salad leaves, fresh cherry tomatoes, capers, Taggiasca olives, sweet-and-sour red onion and crunchy pumpkin seeds (Lactose-free - Naturally gluten-free)

**VEGETARIAN SALAD** ..... € 10,00

Mixed salad leaves, buffalo mozzarella petals, grilled courgettes and aubergines, carrots, Taggiasca olives, sweetcorn and crunchy pumpkin seeds (Naturally gluten-free)

**SERVICE AND COVER CHARGE € 2,50**

\*According to the L'Espresso "Salumi d'Italia" guide

In accordance with Reg. (EU) 1169/11, you can visit our website [www.signorvino.com](http://www.signorvino.com) to view allergens contained in our dishes, under "Menu Allergens". The following products may be stored at a temperature of -18°C: breads and focaccias, courgette flowers, Ascolana olives, Sicilian arancini, fried bread with olive and capsicu, vegetarian savoury pie, arrosticini, carbonara sauce, rice, amaranone sauce, red prawn tartare, ragout, beef tagliata, rustic cutlet, chicken, burgers, beef tartare, puff pastry, Chantilly cream, tiramisù pudding, ricotta cream and vanilla cream cheese.



## HELP US IMPROVE

TELL US ABOUT YOUR EXPERIENCE AT OUR RESTAURANT. **FILL IN THE QUESTIONNAIRE AND RECEIVE A GIFT!**



# SIGNORVINO



## SIGNORVINO Board

28€

• "Piazza Peppino" 24-month Parma ham PDO • "Palmieri" Favola Gran Riserva mortadella • "Peveri" country-style salami • Buffalo mozzarella petals • Genoese focaccia • Mini cornflour breadsticks

→ ADD A CHEESE BOARD + € 4,90

## MAGNUM Board

35€

• "Piazza Peppino" 24-month Parma ham PDO • "Palmieri" Favola Gran Riserva mortadella • "Peveri" country-style salami • "Grossetti" Coppa Piacentina PDO cold cured cut • Buffalo mozzarella petals • Genoese focaccia • "Pinsa" Focaccia • Mini cornflour breadsticks

→ ADD A CHEESE BOARD + € 4,90

## IMPERIALE Board

40€

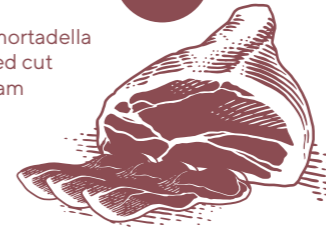
• "Piazza Peppino" 24-month Parma ham PDO • "Palmieri" Favola Gran Riserva mortadella • "Peveri" country-style salami • "Grossetti" Coppa Piacentina PDO cold cured cut

• Culatello di Zibello PDO cured ham • "Capitelli" San Giovanni cooked ham

• Buffalo mozzarella petals • Genoese focaccia • "Pinsa" Focaccia

• Gnocco fritto bread • Mini cornflour breadsticks

→ ADD A CHEESE BOARD + € 4,90



# ITALIAN SPECIALITIES

IT'S SO LOVELY TO GRAB A BITE TO EAT IN A WINERY. DISHES YOU CAN ENJOY WITH A GOOD GLASS OF WINE.

**MEZZE MANICHE ALLA CARBONARA** ..... € 12,00

"Il Cappelli" Mongrano Felicetti durum wheat mezza maniche pasta with crispy bacon marinated in black pepper, eggs and Pecorino Romano PDO sheep's cheese

! PAIR WITH LAZIO CESANESE "TERA DE LEONE" + € 4,50

**TOMATO AND STRACCIATELLA SPAGHETTI** € 11,00

"Il Cappelli" Monograno Felicetti durum wheat spaghetti with tomato and Grana Padano cheese sauce, Apulian Stracciatella cheese and fresh basil

! PAIR WITH ROSATO "ARDEA" + € 4,00

**GARLIC, OLIVE OIL AND CHILLI SPAGHETTI WITH RED PRAWN TARTARE** ..... € 15,00

Garlic, olive oil and chilli "Il Cappelli" Monograno Felicetti durum wheat spaghetti with red prawn tartare and lemon zest

! PAIR WITH CHAMPAGNE BRUT BLANC DE NOIRS + € 9,90

**TAGLIATELLE WITH BOLOGNESE SAUCE** ..... € 12,00

"Pietro Massi" egg tagliatelle pasta with ragout and Grana Padano cheese

! PAIR WITH VALPOLICELLA SUP. RIPASSO "SFOJÀ" + € 5,00

**BEEF TARTARE** ..... € 16,00

Beef tartare, crunchy Parmigiano Reggiano cheese wafers, sweet-and-sour red onion, Taggiasca olives, capers, flakes of 20-month Grana Padano Riserva cheese and a honey and mustard dressing

! PAIR WITH PRIMITIVO DI MANDURIA "ZESTO" + € 5,00

**BEEF TAGLIATA** ..... € 19,00

Sliced Scottona beef steak served with oven-roasted seasonal vegetables

! PAIR WITH NEBBIOLO "VENTO DI TERRA" + € 5,00

**RUSTIC CUTLET** ..... € 15,00

Pork cutlet breaded with crushed breadsticks and lemon zest served with oven-roasted potatoes and Gewürztraminer mayo

! PAIR WITH FRANCIACORTA SATÈN "RICCIOLINA" + € 7,50

**CHICKEN TAGLIATA** ..... € 14,00

Sliced chicken breast with mixed salad leaves, carrots, fresh cherry tomatoes and Gewürztraminer mayo

! PAIR WITH VALDOBBIADENE PROSECCO DI CARTIZZE + € 5,90

## Most popular

**TORTELLI AL BASILICO** ..... € 12,00

Handmade fresh egg pasta tortelli stuffed with basil and pine nuts, served with butter and Grana Padano cheese

! PAIR WITH VERMENTINO DI GALLURA "KINTARI" + € 5,00

**RISOTTO ALL'AMARONE** ..... € 14,00

Creamy Carnaroli rice with Amarone della Valpolicella with butter and Grana Padano cheese

! PAIR WITH AMARONE "MASEGNE" + € 7,90

**SIGNOR BURGER** ..... € 16,00

Lambrusco-flavoured bread, 100% beef burger with Fontina PDO cheese, honey-mustard and sweet-and-sour red onion served with oven-roasted potatoes

! PAIR WITH PINOT NERO "STEIL" + € 5,50

**ROAST BEEF** ..... € 14,00

Roast beef with rocket and flakes of Grana Padano Riserva cheese

! PAIR WITH NEBBIOLO "VENTO DI TERRA" + € 5,00

## OUR SIDES

• OVEN-ROASTED POTATOES  
• MIXED SALAD

• ROASTED SEASONAL VEGETABLES  
• GRILLED VEGETABLES

5€

## TO SHARE

**SIGNORVINO FRIED SELECTION** ..... € 6,90

**MAXI SIGNORVINO FRIED SELECTION** € 9,90

Courgette flowers in a durum wheat crust, original stuffed Ascolana olives, Sicilian arancini filled with ragout, and fried bread with olive and capsicu

**MEATBALLS** ..... € 6,90

Beef meatballs in a tomato sauce served with Genoese focaccia

**ARROSTICINI** ..... € 6,90

Meat skewers traditional to Abruzzo (Allergen-free)

**"TOSSINI RECCO" FOCACCIA** ..... € 5,90

Ligurian focaccia with a fresh stracchino cheese filling

**VEGETARIAN SAVOURY PIE** ..... € 5,90

Savoury pie with a courgette, spinach and ricotta filling



## HOMEMADE FOCACCIAS

**SAN MARZANO & BUFALA PIZZETTA** .... € 7,90

Red focaccia with San Marzano tomatoes, melted buffalo mozzarella petals and fresh basil

**MORTADELLA & STRACCIATELLA FOCACCIA** € 8,90

White focaccia with Favola Gran Riserva mortadella, Apulian stracciatella cheese and chopped pistachios

**CRUDO & BUFALA FOCACCIA** ..... € 9,90

White focaccia with 24-month Parma ham PDO and melted buffalo mozzarella petals

## DESSERTS

SAY WHAT YOU WANT. I'M GETTING DESSERT.

**TIRAMISÙ** ..... € 6,00 € 3,00

Tiramisù pudding with sponge fingers, coffee and cocoa

**CHEESECAKE** ..... € 6,00 € 3,00

Vanilla cream cheese on a crunchy base with wild berry sauce

**CHANTILLY MILLEFOGLIE** ..... € 6,00

Caramelised puff pastry circles with Chantilly cream

**SBRISOLONA CAKE** ..... € 6,00

Traditional dessert of Mantua made with corn flour, almonds and mascarpone cream

**CHOCOLATE SALAMI** ..... € 5,00

With PGI Piedmont hazelnuts

**MINI SICILIAN CANNOLI** ..... € 6,00

Three mini Sicilian cannoli with ricotta cheese, garnished with chopped pistachios and chocolate shavings

**LEMON SORBET SERVED IN A GLASS** .... € 5,00

With lemon, prosecco and rosemary (Allergen-free)

**TASTING TRIO** ..... € 9,00

Tiramisù, cheesecake and sbrisolona



## SIGNORVINO CLUB

SIGN UP AND RECEIVE A 10% DISCOUNT TO BE USED ON OUR WEBSITE AND AT ALL SIGNORVINO STORES