

YES, IT'S ALL TRUE!

BIO'S KITCHEN IS A 100% ORGANIC RESTAURANT that focuses on serving healthy, delicious and eco-friendly food.

Our dishes are carefully and skilfully prepared by our chefs using top-quality ingredients, with the main aim of ensuring they **retain all their nutritional properties and great natural flavour**.

We favour and promote the use of wholefoods and vegetables, interpreting them in a modern and creative way. Alongside these, based on our desire for an inclusive approach, we also prepare a number of traditional dishes using ingredients of animal origin. **And obviously, everything is certified 100% organic.**

So, if you're here and reading this, then you're accompanying us **in a project that began over 25 years ago** whose mission is, by maintaining consistency and always making ethical choices, to take you on a **journey based on great flavour and awareness**.

WELCOME TO THE **FOOD REVOLUTION!**

COVER CHARGE: 1,5 €

BASKET OF BREAD AND BAKED SNACKS

We serve **bread, made using spelt and flour by Grani Antichi di Romagna and Senatore Cappelli**, produced by our bakery. The other baked snacks and breadsticks we serve, which are produced by our **workshop in Castiglione di Cervia**, vary every day.

FRESH RAW MATERIALS

follow the rule of "**when available and according to the season**".

We apologise therefore if, in order to offer you the very best and freshest goods, we sometimes replace a product or two.

A LITTLE MORE THOUGHT...

ALLERGENS AND INTOLERANCES

Next to each dish or pizza on our menu, you'll find an indication in red of the allergens it contains and another in green of certain ingredients some diners may be intolerant to, based on the key provided below.

For further information on the presence of substances or products that may cause allergies or intolerances, please ask our waiting staff.

Some foods served or sold may be made using or may contain traces of the following allergens and are indicated in compliance with EC regulation 1169/2011:

Ar	=	Peanuts	and derivatives
As	=	Sulphur dioxide	and sulphites, above 10mg x kg = so2
Ce	=	Cereals	contains gluten
Cr	=	Crustaceans	and derivatives
Fs	=	Nuts	contains nuts and derivatives
La	=	Milk	contains milk and derivatives, including lactose
Lu	=	Lupin	and derivatives
Mo	=	Molluscs	and derivatives
Pe	=	Fish	and derivatives
Se	=	Celery	including celeriac, turnip and derivatives
Ss	=	Sesame seeds	and derivatives
Sp	=	Mustard	and derivatives
So	=	Soybeans	Tamari, Shoyu, flakes and derivatives
Uo	=	Eggs	and derivatives

Some recipes may contain foods that some diners may be intolerant to; they are difficult to replace, but we have indicated them:

Ag	=	Garlic
Ci	=	Onion
Pr	=	Parsley

*In the absence of fresh produce, some of the ingredients we buy may be frozen; these include, French fries, sweet corn, Porcini mushrooms, raspberries and spinach.








EXTRACTED FRUIT AND VEGETABLE JUICES

WE RECOMMEND ENJOYING THEM A FEW MINUTES BEFORE YOUR MEAL TO FULLY ABSORB ALL THEIR NUTRITIONAL PROPERTIES

	Freshness NEW Pear • pineapple • mint	2,5 €	4,50 €
	Salute Vera #UNMISSABLE Beetroot • carrot • apple • lemon • ginger	2,5 €	4,50 €
	Basic Carrot • fennel • apple	2,5 €	4,50 €

TO START WITH...

DELICIOUS DISHES FOR A UNIQUE AND TASTY START TO ANY MEAL

	Chips away Super light sweet potatoes, small potatoes and seasonal crisp leaves chips Served with our foamy Bio's souce (So - Ss - As - Ci)		6,5 €
	Four tastings... #UNMISSABLE • Falafel and tzatziki • Vegetable tempura • Sardinian Guttiau Bread and roasted pumpkin and confit cherry tomatoes • Raw vegetables, extra virgin olive oil and salt (Ce - So - Se - Ci - Ag - Pr)		8,5 €
	Pinzimonio Vegetables that can eat raw, tzatziki extra virgin olive oil, Cervia salt and pepper (So - Se - Ci)		7 €
	Natural salad Mixed salad, grated carrot, baby plum tomatoes, grated cauliflower, toasted seeds (Ss)		6 €
	As green as possible Bowl of lettuce, parsley and basil leaves with apple cider vinegar, mustard and sesame oil dressing (Ss - Se - As - Pr)		6 €
	Sardinian Bruschetta NEW Baked guttiau bread, burrata, withered tomatoes, roasted pumpkin anchovy fillets and crispy rocket salad (Ce - La - So - Pe - Ag)		9 €

HANDMADE PASTA AND SOUPS



A SELECTION OF THE BEST ORGANIC FLOURS WITH GREAT FLAVOUR AND EXCELLENT NUTRITIONAL PROPERTIES



Nerone

#UNMISSABLE

10,5 €

Delicately fragranced Italian Nerone brown rice with corn flour gratin served with sautéed vegetables and curry and apple sauce

(So - As - Ci)



Strozzapreti with lentil ragù NEW

10 €

Homemade spelt pasta, lentil ragù with Sangiovese wine, vegetables and tomato

(Ce - Se - As - Ci)

Variation with Pecorino cheese 1 € (La)

Shepherd's ravioli NEW

11 €

A thin egg pasta with Grani Antichi di Romagna flour, stuffed with potatoes and ricotta, Cacio & Pepe sauce and porcini mushrooms * sautéed

(Ce - Uo - La - Ag - Pr)

Semi-whole spaghetti with local sardines

10 €

Semi-whole pasta, local sardines*, aromatic bread, wild fennel, cherry tomatoes lemon and a pinch of chili pepper

(Ce - Pe - Ag)

Tagliatelle using Grani Antichi di Romagna flour with meat sauce

10 €

Romagnola breed meat, fresh sausage and vegetables

(Ce - Se - Uo - As - Ci)

Autumn creamy soup NEW

9 €

Delica pumpkin cream, black cabbage and kale, hazelnut powder

(Fs - Ag)

KIDS MENU ...WE EAT FIRST



Vegan Kids

11 €

Strozzapreti pasta with tomato sauce • oven-baked cereal patties • mixed salad

(Ce - Fs - Se - Ci - Ag)

Organic Kids

12 €

Strozzapreti pasta with meat sauce • sautéed chicken • grilled vegetables

(Ce - Se - Uo - As - Ci - Ag)

VEGETABLE DISHES

WE'VE INTERPRETED NATURE AND INGREDIENTS ON A JOURNEY
TO UNIQUE AND DELICIOUS FLAVOURS:



WHOLE CEREALS, LEGUMES, VEGETABLES AND VEGETABLE PROTEINS

- Va - là - fél** **#UNMISSABLE** 10 €
Chickpea falafel, tzatziki and a spicy sauce
(So - Ss - Ci - Ag - Pr)
- Vegetable tempura** **#UNMISSABLE** 10 €
Vegetables fried in veggie batter with agave and apple cider vinegar sweet and sour
(Ci)
- Tajine** 10,5 €
rice, white and black quinoa sautéed in wok, spice mix, crumbs of coconut,
baked vegetables and toasted hemp
(So - Ci)
- Aubergine in meatballs** 10,5 €
Quinoa crispy patties, green beans, tomato,
vegetable quark perfumed with elder flowers and fresh shoots
(So - Se - Ci - Ag)
- Scrambled Tofu NEW** 10,5 €
Tofu marinated in red turnip and Tamari,
fennel seared with turmeric, Puffed buckwheat and soy yogurt
(So)
- Pancakes for dinner? NEW** 10,5 €
Soft salted rice and chickpea pancakes, roasted seasonal vegetables,
Umeboshi agro and slightly spicy Bio's sauce
(Ss - So - Fs - Ci)
- Seitan stripes NEW** 9 €
Slightly smoked seitan, withered bittersweet salad, roasted Jerusalem artichokes,
vegy mayonnaise with walnuts and apple slices
(As - So - Ce - Fs)
- Ham-free burger and fries** **#UNMISSABLE** 12 €
Grani Antichi di Romagna sesame seeds bun* with homemade veggie burger
tomato, lettuce, marinated cucumber tzatziki and fries*
(Ce - Ss - So - Sp - As - Ci)



FISH

ONLY CAUGHT, NEVER FARMED.

Local sardines, boned and breaded 13 €

Local sardines* coated in aromatic breadcrumbs and oven-baked
Served with marinated red onion served with piadina
(Pe - Ce - As - Ag - Pr - Ci)

Grilled calamari, potato rösti and baked cherry tomatoes 16,5 €

Grilled Calamari*, potato rösti, baked cherry tomatoes
and lemon creamy citronette
(Pe - As)

Polpito **NEW** 18 €

Octopus * browned, potato, carrots, leeks and lemon fricassee
avocado and raw tomato
(Mo - So - Ag - Pr)

Sicilian Prawns & Millet **NEW**

Shrimps* roasted in a Lionese pan, millet with vegetables, gremolada with
herbs and orange
(Cr - So - Se - Ci - Pr)

MEAT

ONLY 100% ORGANIC MEAT FROM SELECT SUPPLIERS






Romagnola breed beef tagliata **NEW** 19 €

Thinly-sliced grilled beef and mashed potatoes with extra virgin olive oil and parsley
(Pr)

Chicken in the vegetable garden **NEW** 14 €

Slow-cooked pan-roasted free-range chicken,
Served with: chicory cooked with beer and chopped tomatoes with olives and rosemary
(Sp - Ag)

ACCOMPANIMENTS

-  **Grilled seasonal vegetables** 6,5 €
-  **French fries*** 5,5 €
-  **Fornarina romagnola** 3,5 €
Plain pizza base, rosemary and natural Cervia salt (Ce)
-  **La Macchiata **NEW**** 4,5 €
Plain pizza base sprinkling of tomatoes, extra-virgin olive oil and oregano (Ce)
-  **Crackerona** 4 €
Plain pizza base, toasted oilseeds, rosemary and salt (Ce-Ss)

BIO'S PIZZA

DOUGH MADE USING SINGLE
100% ORGANIC FLOUR

GRANI ANTICHI DI ROMAGNA WHEAT:

history, tradition and great nutritional value

SPELT:

fragrant and full of flavour with added
linseed

KAMUT®:

soft and flavoursome

LIGHTNESS:

all the doughs are made highly digestible
thanks to the long fermentation of our sourdough

Supplement for 100% **Kamut®**
or **100% semi-whole spelt** base | 1€

Supplement for **variations and extra toppings**,
per ingredient 0.50 € / 4€

TAKEAWAY PIZZA

Every day you can come and pick up a pizza.

Pick-up time: 7:00 - 11:00 pm

We use Bagasse takeaway containers; Bagasse is a
100% natural material made by processing cane sugar and
is **free from harmful adhesives**. Containers can be reheated
in the oven up to 100°C.



FROM THE GARDEN ...TO THE OVEN

100% VEGETABLE PIZZAS ...SEASONALITY, COLOR AND FLAVOR...



Genovese **NEW**

9,5 €

Fior di vegan, fried eggplant, potato chips, baked cherry tomatoes, basil pesto

(Ce - So - Fs - Ag)



Autunnale **NEW**

10 €

Delica pumpkin cream, seitan stripes, fresh spinach, mushrooms and walnuts

(Ce - Fs - Ag - Ci)



Gialla&Nera **NEW**

10 €

Delicate saffron cream, fior di vegan, green beans, rustic tomato sauce and crumble of black olives

(Ce - So - Ag)



Pugliese **NEW**

9 €

Fior di vegan, chicory and escarole sautéed, stewed red onion, capers, olives and dried tomatoes

(Ce - So - Ag - Ci)



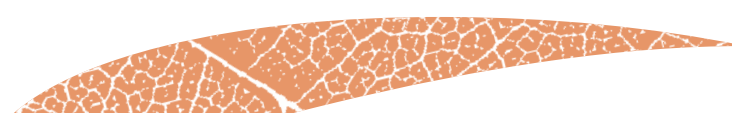
Bontà

8,5 €

Rustic tomato sauce... out of: fior di vegan and fresh basil (when it is available)

(Ce - So)

FIOR DI VEGAN: 100% vegetable, protein and soy based food ... excellent on the pizza as a substitute for mozzarella.



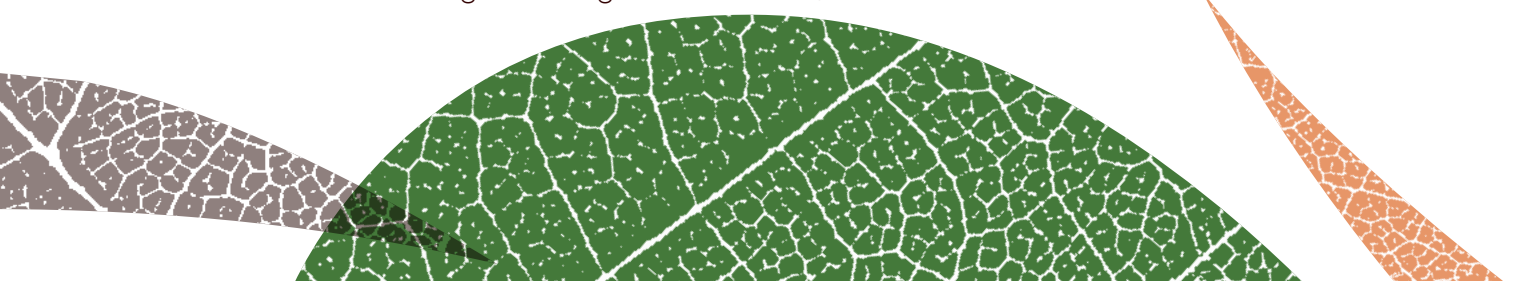
IDEAS STRAIGHT FROM THE OVEN

UNIQUE AND BALANCED PIZZAS "DESIGNED" BY US

Montanara NEW	11 €
Mozzarella, stewed cabbage, sausage, flakes of sweet pecorino cheese (Ce - La - Ci)	
Orto & Mare NEW	10,5 €
Rustic tomato sauce, mozzarella, red radish, braised onion, local sardines* coated in aromatic breadcrumbs (Ce - Pe - La - As - Pr - Ag)	
La Nico NEW	11,5 €
Mozzarella, speck, walnuts, gorgonzola cheese and honey (Ce - So - La)	
Ottobre NEW	11 €
Mozzarella, baked Delica pumpkin, cream of Parmigiano Reggiano 24 months, crispy ham, grated lemon on the finish (Ce - La - So)	
Rustichella NEW	9,5 €
Mozzarella, potato chips with rosemary, drops of crescenza cheese, anchovy fillets and rocket (Ce - La - Pe - Ci)	
L'Unica	12 €
Mozzarella and added after cooking: Buffalo-milk burrata, mortadella, roasted pistachios, black pepper and ground fennel seeds (Ce - La - Fs)	
Mr. Ago	12 €
Buffalo-milk burrata, added after cooking, sprinkling of tomatoes, Sambucano 24-month cured ham and black olives (Ce - La)	
Jack lo Squacquerone	11 €
Sambucano 24-month cured ham, mozzarella, soft Squacquerone cheese, cher-ry tomatoes and rocket (Ce - La)	
Red Hot Chilli Pepper	9,5 €
Spicy salami, tomato, mozzarella, braised onion, Tabasco and oregano (Ce - La - As - Ci)	
Sborona	11 €
Tomato, mozzarella, Gorgonzola cheese, red radicchio and sausage (Ce - La)	
Santarcangiolese	11 €
Mozzarella, Squacquerone cheese, braised onion, sausage and cave-matured Pecorino cheese (Ce - La - Ci)	
Tonnara	11 €
Marinara base with Italian tuna in organic extra-virgin olive oil, baby artichokes, capers, olives and oregano (Ce - Pe - Ag - Pr)	
Verace	9 €
Rustic tomato sauce, PDO buffalo-milk mozzarella and fresh basil (when in season...) added after cooking (Ce - La - Ag)	
Regina Margherita	9,5 €
Tomato, buffalo-milk mozzarella, cherry tomatoes and basil pesto (Ce - La - Fs)	

CLASSICS: QUALITY AND TRADITION

	Fornarina romagnola Plain pizza base, rosemary and natural Cervia salt (Ce)	3,5 €
	La Macchiata Plain pizza base sprinkling of tomatoes, extra-virgin olive oil and oregano (Ce)	4 €
	Crackerona Plain pizza base, toasted oilseeds, rosemary and salt (Ce - Ss)	4,5 €
	Marinara Tomatoes, garlic-flavoured extra-virgin olive oil and parsley (Ce - Ag - Pr)	5 €
	Margherita Tomato and mozzarella (Ce - La)	5,5 €
	Napoli Tomato, mozzarella, anchovies fillets, capers and oregano (Ce - La - Pe)	7,5 €
	Parmigiana Tomato, mozzarella, oven-baked aubergines, 24-month matured PDO Parmesan cheese, fresh basil and semi-dried tomatoes added after cooking (Ce - La - Ag)	9 €
	Sausage and mushroom Tomato, mozzarella, sausage and fresh mushrooms (Ce - La)	8,5 €
	Ham and mushroom Tomato, mozzarella, quality boiled ham and fresh mushrooms (Ce - La)	7,8 €
	Capricciosa Tomato, mozzarella, fresh mushrooms, baby artichokes, quality boiled ham and olives (Ce - La - Ag)	8,5 €
	Quattro stagioni Tomato, mozzarella, mushrooms, baby artichokes, quality boiled ham and olives (Ce - La)	8,5 €
	Tuna and onion Tomato, mozzarella, Italian tuna in organic extra-virgin olive oil and fresh onion (Ce - La - Pe - Ci)	9,5 €
	Four cheese Mozzarella, cave-matured Pecorino cheese, Gorgonzola cheese and 24-month matured PDO Parmesan cheese (Ce - La)	9 €
	Ortolana Mozzarella, tomato, aubergines, courgettes and cherry tomatoes (Ce - La)	9 €



OUR DESSERTS

BUT "ONLY" IF YOU DESERVE ONE...



Squacquerone parfait, caramelized figs & aromatic herbs

6 €

Cream, meringue and a delicate fresh cheese meet each other in a frozen parfait, caramelized figs with a light tip of balsamic vinegar and aromatic herbs (La - As - Uo - Fs)

Crispy fillo paste, fresh mascarpone and coffee drops

6 €

Fine and crunchy pasta sheets, mascarpone cream and eggs, drops of espresso coffee caramel (Ce - La - Uo - Ss)



Chocolate cake, cherries, vanilla cream and crunchy cocoa

6 €

A soft veg cake with cocoa, veg cream with vanilla, cherries and bitter chocolate nuggets (Fs - So - Ce)



Caramelized peach, pistachio ice cream and dried fruit biscuit

6 €

A semi-cooked baked peach lying on a crumbly dried fruit biscuit, peach coulis, pistachio ice cream quenelle and toasted seeds (Fs - Ce - Ss)

Cream Puffs with custard, chocolate icing, milk ice cream and caramel

6 €

Cream puffs with fresh eggs, vanilla custard, dark chocolate icing, variegated caramelized ice cream (Ce - Uo - La)

Apricot mousse and creamy white chocolate, crispy crumble

6,5 €

A contrast of flavors between the freshness of the apricot and the sweet chocolate creamy ... complete the whole a crispy grain with oat flakes (Ce - Uo - La)

Cream gratin with star anise and fresh fruit

6 €

A cream with eggs and fresh milk with Demerara sugar au gratin, brew of star anise, served with fresh fruit and mint (Ce - La - Uo)

Cherry cup

5,5 €

Milk ice cream, crumbs of puff pastry, and homemade syrup cherries (La - Fs - Ce)

Ice cream

5 €



- Dark chocolate or pistachio (Fs)
Made with rice vegetable drink



- Fruit taste based on seasonal variety (Fs)
- Fresh cream and vanilla ice cream (La)
Made with cow milk



Selection of four different biscuits and a glass of sweet wine

5 €

Bio's house biscuits served with a glass of Tre Monti sweet Albana wine (Fs - So - Ce - As)



Bio's house cake palm-oil free

4 €

Pear and chocolate shortcrust pastry tart
Fruit of the forest jam or apricot jam. tart (Fs - So)

OUR WINE SELECTION

Can't finish your bottle? Then, you can take it home...

Ask a member of staff and we'll pop it into a handy bag.

Ask about our daily specials, we always have something on offer that isn't on the list...

BY THE CARAFE

Tenuta Santa Lucia	Bianco	Lt. 0,50	6,00 €
La Cerreta	Rosso	Lt. 0,50	6,00 €

BY THE GLASS

Sparkling

Savian	Prosecco Valdobbiadene doc Conegliano	s.a.	4,00 €
Podere Vecciano	Spumante brut rosè Ramante	2016	4,00 €
Abrami Elisabetta	Franciacorta brut	s.a.	6,50 €

Whites

Tenuta Santa Lucia	Bianco Rubicone igt Citrullo (famoso, albana)	s.a.	3,50 €
Tre Monti	Pignoletto doc frizzante Doppio bianco	2017	3,50 €
La Cerreta	Virana Forlì bianco igt (malvasia, chardonnay, moscato)	2015	3,50 €

Reds



Podere Vecciano	Colli di Rimini doc Sangiovese sup. Montetauro	2016	3,50 €
SanGiovanni	Rosso Piceno doc Marche Geo	 2015	3,50 €
Pizzolato	Cabernet Venezia doc	 2016	3,50 €

Sweet

Tre Monti	Romagna Albana docg dolce Casa Lola	2015	4,00 €
-----------	-------------------------------------	------	--------

BY THE BOTTLE

Sparkling

Tre Monti	Pignoletto doc frizzante Doppio bianco	2017	13,00 €
Savian	Prosecco Valdobbiadene Conegliano docg	s.a.	14,50 €
Cantina Pizzolato	Prosecco doc brut vegan	2017	ss 16,00 €
Sangiovanni	Vino Spumante brut Marta (passerina)	 s.a.	16,00 €
Abrami Elisabetta	Franciacorta Brut docg	 s.a.	28,00 €
Abrami Elisabetta	Franciacorta docg Satèn	s.a.	31,00 €
Abrami Elisabetta	Franciacorta docg Rosé	s.a.	31,00 €
Abrami Elisabetta	Franciacorta docg Pas dosè millesimato	2013	34,00 €
Abrami Elisabetta	Franciacorta Blanc de noir millesimato (100%pinot nero)	2011	34,00 €
Podere Vecciano	Spumante brut rosè Ramante	2016	17,00 €
Tenuta Santa Lucia	Vino Spumante ancestrale Vensamé	s.a.	17,00 €
Tenuta Santa Lucia	Spumante brut Santa Lucia (famoso)	s.a.	22,00 €
Tenuta Santa Lucia	Biancoperla met. Charmat (famoso, sangiovese, albana)	s.a.	17,00 €
Pillot Père & Fils	Champagne Brut Millésimé	2007	51,00 €

BY THE BOTTLE

Whites



Emilia Romagna

Fiammetta	Chardonnay Rubicone igt Gelindo	2016	13,00 €
Podere Vecciano	Bianco Rubicone igt Borgofriano (chardonnay, famoso)	2016	13,00 €
Podere Vecciano	Pagadebit di Romagna doc Vignadellerose	2016	13,00 €
Podere Vecciano	Colli di Rimini doc Rebola Vignalaginestra	2014	18,50 €
La Cerreta	Virana Forli bianco igt (malvasia, chardonnay, moscato)	2015	15,00 €
San Valentino	Colli di Rimini doc Rebola Scabi bianco	2016	14,00 €
Tenuta Santa Lucia	Bianco Rubicone igt Citrullo (famoso, albana)	s.a.	13,00 €
Tenuta Santa Lucia	Famous Rubicone igt	2016	18,00 €
Luretta	Colli Piacentini doc Sauvignon I Nani e le Ballerine	2015	21,00 €

Alto Adige

Alois Lageder	A.A. doc Pinot grigio e Chardonnay Beta Delta	2016	bd 22,00 €
Manincor	A.A. doc Moscato giallo	2016	20,00 €
Tenutæ Lageder	A.A. doc Chardonnay Gaun	2016	bd 22,00 €
Tenutæ Lageder	A.A. doc Pinot grigio Porer	2016	bd 23,00 €
Tenutæ Lageder	A.A. doc Gewürztraminer Am Sand	2015	bd 28,50 €

Marche

Ten. Santi Giacomo	La Fogliola Marche bianco igt (biancame, trebbiano)	2016	16,00 €
Ten. Santi Giacomo	Bellantonio Marche bianco igt (incrocio bruni)	2015	18,00 €
Sangiovanni	Passerina igt Marche Geo	 2017	12,00 €
Sangiovanni	Pecorino Offida docg Kiara	 2015	13,50 €

Rosé

Alto Adige

Manincor	Le Rose de Manincor igt Vigneti delle Dolomiti Rosato	2013	21,00 €
----------	---	------	---------

Reds

Emilia Romagna

Fiammetta	Colli di Rimini doc Cabernet Sauvignon Frajateo	2016	14,00 €
Fiammetta	Colli di Rimini doc Rosso Nero Eron (sang., cabernet, montep.)	2016	18,00 €
Podere Vecciano	Colli di Rimini doc Sangiovese sup. Montetauro	2016	11,00 €
Podere Vecciano	Sangiovese di Romagna doc sup. Vignalmonte	2015	14,00 €
Podere Vecciano	Vignlavolta igp Rosso Rubicone (merlot, cabernet, syrah)	2015	15,00 €
San Valentino	Sangiovese Sup. doc Romagna Scabi	2016	14,00 €
Tenuta Santa Lucia	Sangiovese Sup. doc Romagna Baccareto	2016	13,00 €
Tenuta Santa Lucia	Sangiovese Sup. doc Romagna Taibo	2015	16,00 €
Tenuta Santa Lucia	Sangiovese Rubicone igp Taibo	2014	ss 17,00 €
Folicello	Lambrusco dell'Emilia igt frizzante secco	s.a.	ss 14,00 €
Luretta	Colli Piacentini doc pinot nero Achab	2013	32,50 €

Alto Adige

Alois Lageder	A.A. doc Lagrein Merlot Beta Delta	2016	bd 25,00 €
Alois Lageder	A.A. doc Pinot nero Riserva Mimuèt	2015	bd 26,00 €
Manincor	Riserva del Conte igt Vigneti delle Dolomiti rosso	2015	22,00 €

Marche

Sangiovanni	Rosso Piceno doc Marche Geo	🍷 2016	13,00 €
Ten. Santi Giacomo	La Fogliola Marche rosso igt (sangiovese)	2016	16,00 €
Ten. Santi Giacomo	Fortercole Marche rosso igt (sangiovese, merlot)	2015	20,00 €

Piemonte

Erbaluna	Erbaluna Rosso igt Piemonte	2015	ss 16,50 €
----------	-----------------------------	------	------------

Toscana

Poggio Trevalle	Morellino di Scansano Pàssera docg	2015	14,50 €
-----------------	------------------------------------	------	---------

Dessert wines

Emilia Romagna

Tre Monti	Romagna Albana docg dolce Casa Lola	2015	15,00 €
-----------	-------------------------------------	------	---------

Piemonte

Torelli	Moscato d'Asti docg San Gròd	2016	15,00 €
---------	------------------------------	------	---------

y.u. year unspecified
s.f. sulphite-free
b.d. biodynamic

Aperitifs

Spritz Bio's	Bio live / Prosecco	5,50 €
Spritz Sangio	Sangiovese / Prosecco / Soda water	5,50 €
Pro-Stratto	Fruit or vegetable juice / Prosecco	5,50 €
Gin La Vita è Bella	Lemon peel and essential oil / Monaco tonic	8,00 €
Gin The Duke	Rosemary and orange peel / Monaco tonic	8,00 €

Draught beers

Rother Brau Pils	200 ml	Pils / lager / Germany	3,50 €
Rother Brau Pils	400 ml	Pils / lager / Germany	5,00 €
Rother Brau Pils	1 lt	Pils / lager / Germany	10,00 €
Rother Brau Weizen	300 ml	Weizen / unfiltered / Germany	4,50 €
Rother Brau Weizen	500 ml	Weizen / unfiltered / Germany	6,00 €
Rother Brau Weizen	1 lt	Weizen / unfiltered / Germany	11,00 €

Bottled beers

Lammsbrau blond	330 ml	Pils / light lager / Germany	4,00 €
Riedemburger Emmer	500 ml	Amber / old grains / Germany	5,00 €
Okokrone Black	330 ml	Ale/ traditional bock / Germany	4,00 €
Rotherbrau ur-Pils	500 ml	Pilsner /lager/Germany	5,00 €
Riedemburger 5 Korn	330 ml	Amber / grain mix / Germany	4,00 €
Riedemburger Weisse	500 ml	Weizen / unfiltered/ Germany	5,00 €
Riedemburger Dinkel	330 ml	Amber / spelt / Germany	4,00 €
Lammsbrau Analcolica	330 ml	Lager/ alcohol-free / Germany	4,00 €

Liqueurs, bitters and grappa

Grappa di Moscato barrique	4,00 €
Grappa di Barbera Nativa Rovero	4,00 €
Grappa del Nonno Gino Riserva	4,00 €
Acquavite di Kirsch	4,00 €
Acquavite di Pere Williams	4,00 €
Grappa alla ruta Domenis	4,00 €
Grappa al miele Domenis	4,00 €
Sambuca Domenis	3,50 €
Amaro Barocho	3,50 €
Amaro del Nonno	3,50 €
Bio Fernet Asper	3,50 €
Liquore di Liquirizia di Calabria	3,50 €
Limoncello Sapori del Golfo	3,50 €
Cognac La Tour Vert	5,00 €
Rum Gold	4,00 €
Gin	4,00 €
Vodka	4,00 €

Water

Aqualiz microfiltered water still/sparkling 0.75 l	1.50 €
Plöse water still/sparkling 1l	2.00 €
Lauretana water still/sparkling 0.5 l	1.00 €
Glass of water	0.50 €

Soft drinks and juices

"Fraiscura" organic cola 350 ml glass	3.50 €
Organic cola 330 ml can	3.50 €
Galvanina sparkling drink 355 ml	3.50 €
Galvanina chinotto 355 ml	3.50 €
Galvanina cedrata 355 ml	3.50 €
Galvanina traditional lemonade 355 ml	3.50 €
Galvanina green tea 355 ml	3.50 €
Galvanina peach/lemon tea 355 ml	3.50 €
Achillea blueberry juice 220 ml	3.00 €
Achillea pear juice 220 ml	3.00 €
Achillea clear apple juice 220 ml	3.00 €

Teas and herbal teas

prepared by the **TerræSole** herbal shop

Bancha green tea <i>Leaf green tea with a low caffeine content</i>	2.00 €
Kukicha green tea <i>Small twig green tea with a low caffeine content</i>	2.00 €
After-dinner herbal tea <i>Fennel, liquorice, mint, birch and dandelion</i>	3.00 €
Relaxing herbal tea <i>Linden flower, lemon balm, mallow, fennel, lavender and camomile</i>	3.00 €
Balsamic herbal tea <i>Eucalyptus, aniseed, thyme, mallow and mint</i>	3.00 €
Good morning herbal tea <i>Horsetail, lemon balm, birch and rosehip</i>	3.00 €
Tonic herbal tea <i>Rosehip, bear berry, horsetail, hawthorn, mint, nettle, liquorice, aniseed and mallow</i>	3.00 €