



CINZANO

CINZANO

CUVÉE RISERVA  
VINO SPUMANTE ITALIANO

...ello

*english*

# Le Pizze

Italia Il Ristorante's classic stone-oven baked pizza's

## Vegetariane

1	<b>Margherita</b> Pizza original	75:-
2	<b>Marinara</b> Capers, oregano, garlic, NO CHEESE	75:-
3	<b>Caprese di Stagione</b> Fresh tomatoes, basil	85:-
4	<b>Bianca</b> Mozzarella cheese, grana padano, NOTOMATO	87:-
5	<b>Ai Formaggi</b> Cheese, fresh tomatoes	89:-
6	<b>Genovese</b> Pesto sauce, ricotta cheese, rocket salad, fresh tomatoes	92:-
7	<b>Vegetale</b> Peppers, olives, artichokes, mushrooms, tomatoes, rocket salad, onion	89:-
	<b>Pesce, Crostacei</b>	
8	<b>Siciliana</b> Anchovies, capers, garlic, olives	88:-
9	<b>Nostromo</b> Tunafish, capers, onion, olives	92:-
10	<b>Mediterranea</b> Shrimps, clams, tunafish, anchovies, garlic	98:-

# Classiche

On all pizza's: house tomato sauce, mozzarella cheese and basil.

11	<b>Scandinava</b> Smoked salmon, ricotta cheese	97:-
12	<b>Livornese</b> Smoked salmon, shrimps  Carne	95:-
13	<b>Rustica</b> Salami, artichokes, mushrooms	92:-
14	<b>Capricciosa</b> Italian cooked ham, artichokes, mushrooms	92:-
15	<b>Contadina</b> Salami, bacon, mushrooms, onion, garlic, grana padano cheese	97:-
16	<b>Buon Gustai</b> Italian cooked ham, mushrooms, fresh tomatoes, gorgonzola	97:-
17	<b>Nordica</b> Speck (smoked, cured ham), gorgonzola	95:-
18	<b>Fantastica</b> Speck (smoked, cured ham), strong salami, garlic, mushrooms, pecorino cheese	105:-
19	<b>Ventricina</b> Salami ventricina, olives, pecorino cheese, garlic	95:-
20	<b>Parma</b> Italian cured ham, olives, fresh tomatoes, rocket salad	97:-

more pizza's > >

21	Generosa	105:-
	Salami, italian cured ham, rucola, olives, fresh tomatoes, grana padano cheese	
22	Italia	115:-
	Italian cooked ham, mushrooms, artichokes, salami, grana padano cheese, olives, rucola	
23	Portafoglio	95:-
	Italian cooked ham, gorgonzola, DOUBLE FOLDED	
24	Sapori Italiani	98:-
	Ricotta cheese, olives, pecorino cheese, speck (smoked, cured ham), salami	
25	Pollo	95:-
	Chicken, pesto sauce, fresh tomatoes	
26	Capricciosa con Olive	98:-
	Ham, mushrooms, olives, artichokes	
27	Bianca Parma	98:-
	Mozzarella, italian cured ham, rocket salad, NOTOMATO	
28	Cinque Stagioni	98:-
	Shrimps, clams, mushrooms, ham, salami, olives	
29	Del Pastore	97:-
	Ricotta cheese, strong salami, olives	

# Dessert

Formaggi 66:-  
Two sorts of cheese with fig-mustard marmalade, crostini and walnuts

Tiramisú 69:-  
Typical Italian dessert with coffee, liqueur, mascarpone and savoiardi biscuits

Torta di Limone e Cioccolato Bianco 65:-  
Italian lemon cake with white chocolate and limoncello cream

Gelato all'Italiana 58:-  
Italian ice-cream

Tartufo Italia 18:-/piece  
Home-made chocolate truffle

Affogato al Caffé 65:-  
Italian hazelnut ice-cream soaked in espresso and almond liqueur

Bavarese ai Lamponi 67:-  
Bavaroise of mascarpone and raspberries

# Vino

## Spumante

Veneto	Prosecco DOC Treviso <i>La Marca</i>	glass 65:-	260:-
	Fruity, dry, sparkling aperitif. Also good with food.		
Veneto	Pinot Chardonnay Brut <i>La Marca</i>		280:-
	Dry, elegant and fruity with notes of pear, elderflower and peach. The method used is the Charmat, tank fermentation of Pinot Bianco and Chardonnay grapes. Drink as an aperitif or with fish and shellfish.		
Trentino	Rotari Cuvee 28 " <i>Talento</i> " <i>Mezzacorona</i>		395:-
	90% Chardonnay and 10% Pinot Nero from the company's best situated vineyards. Made in the classical Champagne way, with a second bottle fermentation in Italian called Talento. Matured for 28 months in bottle – sur lie. Dry, round with nice acidity and lemon, yeast and mineral tones. Goes well with fish and shell-fish.		
Piemonte	Sparkling Rosé <i>Cinzano</i>		280:-
	Sparkling rosé wine from Durello, Garganega, Trebbiano och Pinot Nero grapes. Fresh, fruity aroma of red berries, blood orange and citrus, the taste is strawberries, cherry and lemon.		

## Bianco

	White house wine	½ 120:-	glass 60:-	235:-
Sicily	Chardonnay " <i>C</i> " <i>Feudo Montoni</i>	glass 65:-	260:-	
	100% Chardonnay wine from vineyards situated on northern slopes, 700 m. up, in central Sicily. Hand-picked and stored in small barrels and then in steel. Pale straw with greenish reflections. Fragrant with hints of exotic fruit, green apples with floral notes. Food pairings: fish, white meat, fresh cheeses, pleasing as an aperitif.			
Lazio	Frascati Superiore <i>Casale Marchese</i>		270:-	
	Fruity, mild and appealing Malvasia wine from the Castelli Romani district south of Rome. Suits fish, white meat and poultry.			
Veneto	Soave Classico " <i>I Cerceni</i> "			
	<i>Cambrago</i>	glass 70:-	280:-	
	Classy soave wine from the volcanic soils of Costeggiola. 100% Garganega grapes gives an elegant, fruity wine with mineral, white peach and almond note. Served as an aperitif or with fish and shellfish.			
Umbria	Grechetto dei Colli Martani			
	<i>Antonelli San Marco</i>	glass 75:-	295:-	
	From one of Umbria's top producer comes this wine made from the local Grechetto grape. The highly situated vineyards lies west of the medieval town of Todi in central Umbria. Pale yellow, fruity with hints of peach, almond and hawthorn. Serve with fish, shellfish, light meat, cheese or salami.			



# Vino rosso

	Red house wine	½ 120:-	glass 60:-	235:-
Veneto	Merlot del Piave <i>La Marca</i> 100% Merlot grapes gives a balanced, fruity wine with notes of raspberry, cherry and redcurrants. Round, soft and fruity taste. To drink with pasta, coldcuts and chicken.		glass 65:-	260:-
Veneto	Valpolicella Classico <i>Pietro Zardini</i> Light, fruity Valpolicella made of Corvina, Rondinella and Molinara. With a harmonic, elegant taste of cherry, almond, roses, raspberry and herbs. Further down the list You will also find Zardini's Ripasso wine. To drink with pasta, veal and cheese.		glass 70:-	270:-
Abruzzo	Montepulciano d'Abruzzo <i>Villa Medoro</i> A high-class montepulciano wine from a specified vineyard in the Colline Teramane district. Low yield gives a concentrated wine with taste of sloe, cherry, tobacco and wood. To drink with pasta and tasty meat dishes.		glass 75:-	285:-
Piemonte	Barbera d'Asti " Tra Neuit e Dí " <i>Tenuta Garetto</i> 100% Barbera grapes from the chalky slopes at Agliano Terme, outside Asti. Scarlet red, fruity and spicy. Taste of cherry and violet. Excellent with cold cuts and pasta with tomato based sauces.		glass 76:-	290:-
Toscana	Chianti Colli Fiorentini <i>Fattoria di Bagnolo</i> A nice Chianti wine from the castle vineyard Fattoria di Bagnolo, south of Florence. 85 % Sangiovese Grosso with some Colorino and Merlot. Stored in barriques for 6 months. Ruby colour and notes of cherry, raspberry, strawberry and wood. Nice with antipasti, pasta with chicken, veal and pizza.		glass 78:-	295:-
Umbria	Montefalco Rosso <i>Antonelli San Marco</i> Eco-wine. 65 % Sangiovese, 15 % Sagrantino, 10 % Cabernet Sauvignon and 10 % Merlot stored in Allier barrels for 9 months. A nice bouquet of wild berries, cherries and plum. Generous and warm with a well-balanced long after-taste.. Recommended with salami, tasty pasta dishes, truffle, veal and beef.		glass 80:-	310:-
Toscana	"Kepos" <i>Ampeleia</i> Ampeleia is a modern wine company in the Maremma district of southern Tuscany. The first Kepos wine was made as late as 2006. For this wine they use the foreign grapes: Carignan, Alicante, Mourvèdre and Grenache. Oak-barrel aged. A warm aroma of sweet fruit, blueberries, vanilla and spices. A spicy, warm taste with herbs, red cherries, raspberries and oak. Perfect with white meat and pasta with tomato sauce.			325:-
Toscana	Morellino di Scansano <i>Villa Patrizia</i> Ecological wine. 100% Sangiovese grapes from Maremma district in southern Tuscany. Barrel aged for 4 months. Big, fruity nose with well-balanced acidity and a soft and peppery taste. For tasty pasta and roast meat.			335:-
Sicilia	Nero d'Avola <i>Feudo Montoni</i> A high class Nero d'Avola wine from old vines, situated high up in the inland, in Contea di Sclafani. Stored for 4 months in barrique, 4 months in barrels and 4 months in glass. An elegant nose of red berries and herbs. Round, fruity taste with tannins. To be served with tasty pasta, veal, tagliata and antipasto.		glass 85:-	340:-

Veneto	Valpolicella Ripasso <i>"Austero" Pietro Zardini</i>	glass 90:- 360:-
	Full, classic ripasso wine with cherry fruit, red berries, almond, raisins, sweetness and good length. Goes well with antipasto, and hearty pasta and meat dishes.	
Calabria	Serra Barbara <i>Russo e Longo</i>	390:-
	Ecological wine. 90% Gaglioppo grapes with 10% Montepulciano. A modern variety of a traditional Calabrian wine. Stored 12 months in barrique. A nice scarlet colour together with a warm character, with spiciness and blackberry. Goes well with meat dishes, pasta with tomato and cheese.	
Emilia	Rosso del Poggio <i>Tenuta Bonzara</i>	400:-
	A nice, clean Merlot wine from the hills south of Bologna. A generous, warm and round wine with elegance. Drink with light meat and cheese.	
Toscana	Carmignano <i>Le Farnete</i>	430:-
	Barrell-aged 80% Sangiovese and 20% Cabernet Sauvignon wine from the classic Carmignano district. A complex wine with notes of wood, tobacco, and some earthiness. Rich with a long aftertaste. Recommended with pasta and all red meat.	
Piemonte	Langhe Nebbiolo <i>Paolo Scavino</i>	460:-
	This wine comes from one of Piemonte's best companies in La Morra. It's aged in barriques for 12 months. Long, elegant aroma and taste with hints of dark berries, cherry stone, violets and raspberry. For substantial meat dishes and cheese.	
Toscana	Il Nero di Casanova <i>La Spinetta</i>	490:-
	Sangiovese wine stored in small oak-barrels for 9 months. Sweet and fruity aroma and a nice well-balanced taste with roasted coffee, cherry and chocolate. For tasty meat dishes.	
Toscana	Vino Nobile di Montepulciano <i>Il Conventino</i>	540:-
	Ecological wine. Classic, rich and barrel-aged Tuscan wine of Sangiovese grapes with balance, clean acidity and spices. Long-lasting and rich taste with cherries and wood. Goes with rich pasta dishes and red meat.	
Campania	Taurasi Radici <i>Mastroberardino</i>	610:-
	Aglianico wine with rich, full nose of chocolate and new wood. Well-balanced with tones of sloe, morello cherries, chocolate and coffee. Starting to open up. To be served with meat and cheese.	
Puglia	Nero <i>Conti Zecca</i>	710:-
	Negroamaro wine with a backbone of 30% Cabernet Sauvignon and stored in small oak-barrels for 18 months. 3 glasses in Gambero Rosso. A full, rich wine with notes of vanilla and oak. Elegant, soft and harmonic. Excellent with antipasto, grilled meat and lamb.	
Veneto	Amarone della Valpolicella <i>Lorenzo Begali</i>	790:-
	Classic, rich Amarone with power, fruityness and balance. 3 glasses in Gambero Rosso. Nice with meat, cheese or in its own glory.	
Piemonte	Barolo "Vigna La Rosa" <i>Fontanafredda</i>	980:-
	High-ranked Nebbiolo wine from high-altitude vineyard "La Rosa" at Serralunga d'Alba. 3 glasses in Gambero Rosso. Aged in barrels for 24 months, large barrels for 12 months, barrique for 12 months and finally in bottles for one year before released for sale. Rich taste with well-balanced acidity, tannic with notes of dark berries, roses, mint, tobacco and wood.	
Toscana	Brunello di Montalcino <i>San Polino</i>	1400:-
	A wonderful Brunello with style, class and rounded maturity. 3 glasses in the Gambero Rosso wine guide. Rich with soft tannins and roundness. Excellent with rich pasta dishes, red meat or on its own.	
Piemonte	Barbaresco "Gallina" <i>La Spinetta</i>	1600:-
	100% Nebbiolo grapes from the perfectly situated, 5 Ha vineyard called Gallina in the Barbaresco district. Aged in new barriques for 22 months. A magnificent bottle from a top-ranked producer. Concentrated taste of raspberries, cherry and nougat. To be drunk together with meat, mushroom and cheese.	

# Bevande

## Birra – Beer

### Birra in bottiglia – Bottled beer

Falcon III 50 cl	60:-
Carlsberg Hof 33 cl	49:-
Menabrea (pale) 33 cl	51:-
Menabrea Ambrata 33 cl	58:-
Staropramen 33 cl	53:-
Pietra (chestnut beer from Corsica) 33 cl	65:-
Medium strength beer 33 cl	29:-
Low-strength beer 33 cl	25:-
Pear cider 33 cl	48:-

## Bibite – Soft drinks

Table water	10:-
Pepsi 33 cl	25:-
Pepsi Max 33 cl	25:-
Zingo 33 cl	25:-
Seven up 33 cl	25:-
Italian mineral water 50 cl	38:-
Italian mineral water 25 cl	25:-
Orange juice 25 cl	25:-
Italian juice - different flavours 25 cl	28:-

### Senza alcool – Alcohol-free

Glass of wine	45:-
Bottle of wine	150:-
Drink	39:-

# Vino Dolce

Cantuccini con Vin Santo 65:-/4 cl  
Sweet Tuscan wine with almond biscuits.

Marsala *Vecchioflorio* 58:-/4 cl  
Sweet Sicilian wine.

Recioto di Soave *Cambrago* 72:-/4 cl  
A fruity golden dessert wine made of passito dried Garganega grapes.

Recioto della Valpolicella *Pietro Zardini* 72:-/4 cl  
A semi-sweet red dessert wine made of passito dried Corvina grapes from our Valpolicella supplier.

Û Pasa *Tenuta Bonzara* 76:-/4 cl  
A golden dessert wine from Emilia made of late harvested Sauvignon Blanc grapes.

# Alcolici

## Aperitif

Martini Bianco		36:-
Martini Rosso		36:-
Martini Extra Dry		36:-
Martini Rosé		36:-
Cinzano		36:-
Aperol		10:-/cl
Campari		10:-/cl
Campari Soda	58:-/4 cl	78:-/6 cl
Campari Juice	58:-/4 cl	78:-/6 cl
Aperol on the Rocks		8:-/cl
Aperol Spritzer		68:-
Bellini		68:-
Negroni		68:-
Dry Martini	76:-/4 cl	98:-/6 cl
Dry Italia	76:-/4 cl	98:-/6 cl

## Whisky

Ileach		28:-/cl
Glenmorangie		26:-/cl
Jameson		20:-/cl
Tullamore Dew		21:-/cl
Famous Grouse		19:-/cl

## Cognac

De Luze XO		49:-/cl
De Luze VSOP		28:-/cl
Monopole		22:-/cl

## Calvados

Boulard		19:-/cl
---------	--	---------

## Liqueur

Amaretto		18:-/cl
Sambuca		18:-/cl
Frangelico		18:-/cl
Strega		18:-/cl
Galliano		18:-/cl
Drambuie		20:-/cl
Cointreau		20:-/cl
Baileys		18:-/cl
Kahlua		18:-/cl
Borghetti		20:-/cl
Limoncello		18:-/cl
Fernet		20:-/cl
Ramazotti		18:-/cl
Averna		18:-/cl
Tequila		20:-/cl
Bacardi		18:-/cl
Gilbeys Gin		18:-/cl
Vodka		18:-/cl

## Grappa

A choice of Italy's best brands  
– ask us from 24:-/cl

# Caffè

Espresso		20:-
Espresso doppio		28:-
Cappuccino		28:-
Caffelatte		28:-
Tea		28:-
Coffee Drink	98:-/4 cl	118:-/6 cl

