



BEER

ALLA SPINA

- NASTRO AZZURRO, SMALL € 3,5
- NASTRO AZZURRO, LARGE € 5,5

ARTIGIANALI ITALIANE

- CORINA, PILS, TRESCA 4,5%, 50 cl. € 7,5
- LA BIONDA, GLUTEN FREE, TRESCA, 5,2%, 50 cl. € 7,5
- LA ROSSA, TRESCA, 6,2%, 33 cl. € 6,5
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- TARCISIO, IPA, BIRRIFICIO LEGNANO, 4%, 33 cl. € 6,5
- PALMITA, WEISS, TRESCA, 5,4%, 50 cl. € 7,5

ANALCOLICA

- NASTRO AZZURRO ZERO, 0%, 33 cl. € 4,5



GIN TONIC

with Abbondio tonic water

- DEL PROFESSORE, MONSIEUR €8,5
- DEL PROFESSORE, A' LA MADAME €8,5
- DEL PROFESSORE, CROCODILE €8,5
- MALFY, POMPELMO ROSA €9
- MALFY, ARANCIA €9
- GIN MARE €10
- TANQUERAY €7,5
- BULLDOG €8
- BROCKMANS €8
- HENDRICK'S €10



AMARI

€ 4,00

DRINK



- WATER 0,5, SPARKLING or STEEL € 2
- COFFEE €2
- APPLE JUICES € 5
- JUICE € 4
- COCA COLA € 4
- COCA COLA "ZERO" € 4
- ABBONDIO TONIC WATER € 4
- SPRITE € 4
- FANTA € 4
- LEMON ICED THE € 5
- PEACH ICED THE € 5



CLASSIC APERITIFS

- CRODINO € 4
- CAMPARI SODA € 4
- POMODORO CONDITO € 5
- ANALCOLICO DELLA CASA € 6
- SPRITZ € 7
- CAMPARI SHAKERATO € 6
- AMERICANO € 7
- NEGRONI € 7
- NEGRONI SBAGLIATO € 7
- BLOODY MARY € 7
- MOSCOW MULE € 7
- MOJITO €7
- MARGARITA € 7
- OTHER COCKTAIL € 7/10

SANCARLINO

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MENU

COLD CUT BOARD
PIZZA PAN
JAR



SANCARLINO

PANTRY AND WINE CELLAR



COLD CUTS AND CHEESES
TO SHARE



SELECTION OF COLD CUTS	€ 20
Cold cuts and marinated or smoked meats served with Russian salad and Piedmontese vegetable	
SELECTION OF GUFFANTI CHEESES	€ 18
cows, goats, sheep cheeses with jam, dried fruit	
SELECTION OF COLD CUTS AND CHEESES	€ 22
Our selection with their accompaniments	
PROSCIUTTO SAN DANIELE DOP RESERVE	€ 15
with Russian salad	
MARINATED BEEF WITH PORCINI MUSHROOMS	€ 16
with sautéed porcini mushrooms	
OCADELLA (GOOSE AND PORK SAUSAGE)	€ 14
with robiola cheese and balsamic vinegar	
BRANCHI DOP HAM	€ 12
with sweet and sour gardener	
SMOKED PORK CARPACCIO	€ 14
with sweet and sour stewed onions	
BUFFALO MOZZARELLA	€ 12
with vegetable	
BETTELMATT CHEESE	€ 14
raw milk mountain cheese (Val Formazza) with dried fruit and composte	

MAXI DISH "SINOIRA" (two person) € 32

GREAT APPETIZER
OF THE PIEDMONTESE TRADITION
with cold cuts, their accompaniments, veal tonnato, beef tongue with green prissy souce , Russian salad, Piedmontese pickled vegetables, anchovies and tuna stuffed peppers

FROM THE KITCHEN



PLANT BASED
PREPARAZIONI VEGETARIANE

ONION RINGS	€ 8
with sourdough bread croutons	
LEGUMES BALLS	€ 10
with yogurt sauce	
ZUCCHINI FLOWERS	€ 10



OUR JARS
FOOD COOKED IN A GLASS JAR

RABBIT IN THE JAR	€ 13
boneless rabbit cooked in vegetable broth with its flavors	
COUS COUS	€ 12
Look on the black board	
EGGPLANT PARMIGIANA	€ 12
mozzarella and tomato	



DELICACIES
FROM THE KITCHEN

CRESPELLE	
Salty crepes with Branchi ham and toma cheese	
LASAGNA	€ 14
look on the black board	
"BOUCHE DE CHEVRES" WITH POTATO	€ 13
grilled cheese on a slice of bread with potatoes	
ARICCIA PORCHETTA	€ 14
Roasted pork with potatoes	

SERVICE, SELECTED BREADSTICKS
AND ARTISAN BREAD (per person) € 2,0

PIEDMONT RECIPES
TRADITIONAL DISHES

VEAL WITH TUNA SAUCE	€ 14
cooked at low temperature, served with caper fruits	
BEEF NERVE SALAD	€ 12
with sweet and sour vegetables	
BEEF TONGUE IN ITS SAUCE	€ 14
with toasted hazelnuts	
RAVIOLI DEL PLIN (Tree roast meet)	€ 15
whit meat source	



POLENTA
CORN FLOUR

BRAISED BEEF	€ 18
with red wine	
PORCINI MASHROOM	€ 15
sautéed	
SWEET GORGONZOLA CHEESE	€ 12
by Guffanti	
BETTELMATT	€ 14
cheese from mountain	

NOTES TO THE MENU
ALLERGENS - Information about the presence of substances or products that cause allergies is available, addressing service personnel.

Some products could have been blast chilled, in the menu you find its in *Italic style*.

For a better conservation of the products we use blast chiller and vacuum.



PIZZA IN THE PAN
24 HOURS OF PROOFING,
tomato sauce and mozzarella
TAPPED WITH

BUFFALO MOZZARELLA	€ 11
oregano and fresh basil	
ANCHOVY FILLETS WITH GREEN SAUCE	€ 12
olives and capers	
SAN DANIELE DOP PROSCIUTTO	€ 14
and burrata cheese	
GOOSE AND PORK SAUSAGE	€ 12
goat cheese and balsamic vinegar	
BETTELMATT	€ 14
cheese from mountain	
GORGONZOLA CHEESE	€ 12
walnuts and honey	
MARINATED BEEF	€ 16
and sautéed porcini mushrooms	
BRANCHI DOP HAM	€ 12
and caramelized onions	
SMOKED PORK CARPACCIO	€ 13
and goat cheese	

DESSERT
HOMEMADE



SORBET ORANGE AND CAMPARI	€ 6
VANILLA ICECREAM with COFFEE	€ 6
PANNA COTTA WITH HOMEMADE SOUCE	€ 6
TIRAMISU'	€ 6