

**We are open by reservation
also at noon for groups.**

Do you need to organize an event
but don't know where?

Want to organize a lunch
or dinner
but don't have the space?

Are you looking for a location
for a ceremony,
a meeting, a birthday
or an anniversary?

**Then you're in the right place!
Our staff is at your disposal
to provide you with information.**

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**APPETIZERS & COCKTAILS
OUR SELECTIONS - STARTERS**

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WINES

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CRAFT BEERS

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KITCHEN

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**SALADS,
SIDES &
KIDS' MENU**

6

ROMAN-STYLE PIZZA

7

DESSERTS

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**GRAPPAS & SPIRITS,
WATER & SOFT DRINKS,
BAR,
RUM**

9

THE OLD CITY BOUTIQUE



1

• **APPETIZERS & COCKTAILS** •

| | |
|----------------------------------|--------|
| Aperol spritz | € 3,50 |
| Campari spritz | € 3,50 |
| Select spritz | € 3,50 |
| Aperitivo della casa | € 3,50 |
| Gingerino, Crodino | € 3,00 |
| Prosecco extra dry e brut | € 3,50 |
| Negroni | € 7,50 |
| Mojito | € 7,50 |
| Rum & cola | € 7,50 |
| Gin & tonic | € 7,50 |
| Americano | € 7,50 |

• **OUR SELECTIONS – STARTERS** •

Vitello tonnato ^{4/9}

Slow-cooked veal (low-temperature sous vide) with vegetable mirepoix, premium tuna, anchovies, capers, and EVO oil.

€ 16,50



Old City Antipasto (for 2 people)

€ 16,50



Focaccia (Olive Oil & Rosemary)

€ 6,50



• **SIDES** •

| | |
|--------------------------------------|--------|
| French Fries * 1/3/6/7/9/10 | € 5,00 |
| Roasted Potatoes | € 5,00 |
| Grilled Vegetables | € 6,00 |
| Mixed Salad | € 5,00 |
| Beans with Onion | € 5,00 |
| Olive Ascolane * 1/3/6/7/9/10 | € 6,00 |



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• **DRAUGHT BEERS** •

OBERBRÄU HELL (Blonde Beer)¹

Small 0,20 L € 3,00

Medium 0,40 L € 6,00

OBERBRÄU ROSSA (Red Beer)¹

Small 0,20 L € 3,50

Medium 0,40 L € 6,50

APA DEL DOGE (Craft Beer) ☼

Small 0,20 L € 3,50

Medium 0,40 L € 6,50

PATER LINUS (Bier Blanche)¹

Small 0,20 L € 3,50

Medium 0,40 L € 6,50

• **BOTTLED BEERS** •

Non-Alcoholic Beers cl.33

€ 5,00

Weissbier (Jacob) cl.50 – 5,30% alc.

€ 7,00

Craft beers Follina brewery:

Follinetta (Belgian saison) cl.33 – 5% alc.

€ 7,00

Botanica (Golden Ale) cl.33 – 6% alc.

€ 7,00

Bramosa (Session Ipa) cl.33 – 4,5% alc.

€ 7,00

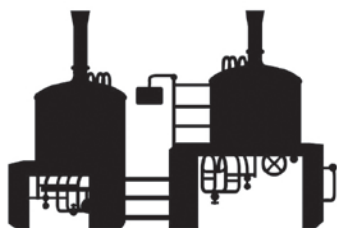
Giana (Belgian dark strong ale) cl.33 – 8% alc.

€ 7,00

Sanavalle (Belgian amber ale) cl.33 – 6% alc.

€ 7,00

BIRRA
FOLLINA®



• KITCHEN •

**Sea Bass Fillet with roasted potatoes
and grilled vegetables*****€ 19,00****Old City Mixed Grill**

Pork ribs with our special BBQ seasoning, sausage,
Valtellina-style chicken, grilled vegetables, French fries*,
beans with onion, and polenta

€ 22,50**Sliced Beef with arugula, champignon mushrooms,
and Parmigiano Reggiano DOP⁷****€ 22,50****Valtellina-Style Chicken* 100% Italian,
served with roasted potatoes⁷****€ 19,00****Pork Ribs* with our special BBQ seasoning
and roasted potatoes****€ 16,50****Sliced Chicken with grilled vegetables****€ 17,50****Old City Pork Chop with beans and onion****€ 19,50**

• **BIG SALADS** •

LA COSTA BLANCA ⁴

Mixed salad (baby greens, butterhead lettuce, radicchio), cherry tomatoes, zucchini, carrots, tuna, Taggiasca olives

€ 13,50

**LA CHICCHIRICHÌ** ⁷

Mixed salad (baby greens, butterhead lettuce, radicchio), carrots, grilled chicken, Piave Mezzano DOP cheese

€ 12,50

**LA DELICATA** ^{7/8}

Mixed salad (baby greens, butterhead lettuce, radicchio), Valtellina IGP bresaola, Parmigiano Reggiano DOP shavings, Lara walnuts, arugula, cherry tomatoes

€ 13,50

**LA CAPRESE** ⁷

Mixed salad (baby greens, butterhead lettuce, radicchio), buffalo mozzarella, cherry tomatoes, Taggiasca olives, Pantelleria oregano

€ 13,50



• **SIDES** •

French Fries* ^{1/3/6/7/9/10}

€ 5,00

Roasted Potatoes

€ 5,00

Grilled Vegetables

€ 6,00

Mixed Salad

€ 5,00

Beans with Onion

€ 5,00

Olive Ascolane* ^{1/3/6/7/9/10}

€ 6,00

• **KIDS' MENU** •

Würstel & French Fries*

€ 11,50



Hamburger & French Fries* ^{1/7}

€ 13,50







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• THE SECRET BEHIND OUR ROMAN-STYLE PALA •

- 72 HOURS OF FERMENTATION -

A PERFECT DOUGH
THE KEY TO A HIGHLY DIGESTIBLE PALA (PINSA)
WITH INTENSE AROMAS LIES
IN OUR DOUGH.

WE DEDICATE OVER 18 HOURS
OF MANUAL WORK TO EACH BATCH.

Its exceptional digestibility is achieved through:
The quality of **3** out of the **5** carefully selected flours

Several days of **enzymatic maturation**

Three **fermentation stages**

A **minimal amount of yeast**

A two-step **baking process**

NUTRITIONAL VALUES OF OUR PALA

Fiber-rich (3.1 g per 100 g)

Protein source (10.4 g per 100 g) = 15% of daily nutritional value

Low in saturated fats (0.6 g per 100 g)

Iron source (2.42 mg per portion) = 17% of daily nutritional value

Phosphorus source (294 mg per portion) = 42% of daily nutritional value



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OUR • ROMAN-STYLE PALA •

- 72 HOURS OF FERMENTATION -

Light and Digestible

X 1

SINGLE-SERVING
PALA

X 3

MAXI PALA FOR 3 PEOPLE
WITH 2 FLAVORS OF YOUR CHOICE

| | MONO | MAXI |
|--|---------|---------|
| LA SABINA ^{1/7/9} | € 13,50 | € 37,00 |
| Fior di latte mozzarella, sautéed leeks, bacon, Via dell'Oroia DOP pecorino | | |
| LA CARAVELLA ^{1/4/7} | € 13,50 | € 37,00 |
| Fior di latte mozzarella, three-milk ricotta, buffalo mozzarella, confit cherry tomatoes, toasted almond flakes, crispy guanciale, Pecorino Romano DOP | | |
| LA PORCHETTINA ^{1/7/9} | € 13,50 | € 37,00 |
| Fior di latte mozzarella, oven-roasted peppers, spiced porchetta | | |
| L'ORTOLANA ^{1/7/9} | € 13,50 | € 37,00 |
| 100% Italian peeled tomato, fior di latte mozzarella, mushroom-style aubergines, courgettes, oven-roasted peppers, Parmigiano Reggiano DOP | | |
| LA CAMPAGNOLA ^{1/7} | € 13,50 | € 37,00 |
| 100% Italian tomato, fior di latte mozzarella, local sausage, sautéed Tropea red onion, smoked ricotta | | |
| LA PARMIGIANA ^{1/7/9} | € 12,50 | € 34,00 |
| 100% Italian tomato, fior di latte mozzarella, aubergines with mushrooms, flakes of Parmigiano Reggiano DOP | | |
| LA VINCENZINA ^{1/7} | € 13,50 | € 37,00 |
| Raw seasoning on a focaccia pizza base: fior di latte stracciatella, confit tomato fillets, basil, Coratina extra virgin olive oil | | |
| LA PIACENTINA ^{1/7} | € 13,50 | € 37,00 |
| Mozzarella fior di latte, fresh champignon mushrooms, bacon coupled at the end of cooking, confit tomato fillets | | |
| L'OLD CITY ^{1/7/8} | € 15,00 | € 41,00 |
| Raw seasoning on a focaccia pizza base: fior di latte stracciatella, rocket, chopped pistachios, IGP Bologna mortadella, single-origin cocoa bean nibs | | |
| LA PANTELLERIA ^{1/4/7} | € 15,00 | € 41,00 |
| 100% Italian peeled tomato, fior di latte mozzarella, Taggiasca olives, Pantelleria capers, Cantabrian Sea anchovies Cantabrico | | |
| LA SIRENETTA ^{1/4/7} | € 16,00 | € 43,00 |
| Raw seasoning on a focaccia pizza base: fior di latte stracciatella, Cantabrian sea anchovies, basil, Coratina extra virgin olive oil | | |

New Gluten-free pizza base **+€ 2,00**

**L'ESTIVA ^{1/7}****€ 16,00 | € 43,00**

Raw seasoning on a focaccia pizza base: fior di latte mozzarella, Taggiasca olives, fresh datterini tomatoes, rocket, 22-month Parma ham, flakes of Parmigiano Reggiano DOP, Coratina extra virgin olive oil, balsamic vinegar glaze

LA PIAVE ^{1/7}**€ 13,50 | € 37,00**

Aubergines with mushrooms, local sausage, Taggiasca olives, flakes of Piave mezzano DOP

LA COLONICA ^{1/7}**€ 13,50 | € 37,00**

Mozzarella fior di latte, fresh mushrooms, at the end of cooking: sopressa Veneta, flakes of Piave mezzano DOP

L'AUTUNNALE ^{1/7}**€ 13,50 | € 37,00**

Mozzarella fior di latte, aubergines with mushrooms, spicy gorgonzola Dop, sopressa Veneta

LA MORTAZZINA ^{1/7}**€ 14,00 | € 38,00**

100% Italian peeled tomato, fior di latte mozzarella, oven-roasted peppers, spicy DOP gorgonzola, IGP Bologna mortadella

LA REGINA MARGHERITA ^{1/7}**€ 9,50 | € 26,00**

100% Italian peeled tomato, fior di latte mozzarella, basil, Coratina extra virgin olive oil

LA TONNO E CIPOLLA ^{1/4/7}**€ 13,00 | € 36,00**

100% Italian peeled tomato, fior di latte mozzarella, tuna fillet, sautéed Tropea red onion

LA PROSCIUTTO E FUNGHI FRESCHI ^{1/7}**€ 12,50 | € 34,00**

100% Italian peeled tomato, fior di latte mozzarella, fresh champignon mushrooms, delicate cooked ham at the end of cooking

LA VERDURE ^{1/7}**€ 12,50 | € 34,00**

100% Italian peeled tomato, fior di latte mozzarella, grilled vegetables

LA DIAVOLETTA ^{1/7}**€ 13,00 | € 36,00**

100% Italian peeled tomato, fior di latte mozzarella, Calabrese spianata, sautéed Tropea red onion

LA CAPRICCIOSETTA ^{1/7}**€ 13,50 | € 37,00**

100% Italian peeled tomato, fior di latte mozzarella, fresh champignon mushrooms, artichokes with herbs, Taggiasca olives, delicate cooked ham at the end of cooking

LA FRESCA ^{1/7}**€ 12,50 | € 34,00**

100% Italian peeled tomato, fior di latte mozzarella, brie, fresh datterino tomato at the end of cooking

L'AURORA ^{1/7}**€ 14,00 | € 38,00**

100% Italian peeled tomato, fior di latte mozzarella, at the end of cooking: Valtellina PGI bresaola, rocket with flakes of Parmigiano Reggiano PDO

LA BUFALINA ^{1/7/9}**€ 13,50 | € 37,00**

100% Italian peeled tomato, Taggiasca olives, at the end of cooking: DOP buffalo mozzarella from Campania, basil, Coratina extra virgin olive oil

LA CRUDO DI PARMA 22 MESI ^{1/7/9}**€ 13,50 | € 37,00**

100% Italian peeled tomato, fior di latte mozzarella, 22-month Parma ham, basil, Coratina extra virgin olive oil

New Gluten-free pizza base **+€ 2,00**





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OUR
• DESSERTS •

| | |
|--|--------|
| Soft ice cream fior di latte⁷ | € 6,00 |
| Toppings: berries*, variegated spreads, liqueur creams (chocolate heart, Zabaglione Rum and Honey) | |
| Soft ice cream fior di latte drowned in coffee⁷ | € 6,50 |
| Soft ice cream with rum-soaked fior di latte⁷ | € 7,00 |
| Homemade desserts and semifreddos^{1/3/7} | € 6,50 |
| The three chocolates | € 6,50 |
| Tiramisù^{1/3/7} | € 6,50 |
| Classic panna cotta^{*7} | € 6,50 |
| Non-alcoholic lemon sorbet | € 4,00 |
| Alcoholic Lemon Sorbet | € 4,00 |

In collaboration with Cioccolateria Veneziana we also make customizable cakes for your events, birthdays, anniversaries, celebrations and parties, also available for takeaway upon reservation.





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• **OUR**
ARTISAN GRAPPA AND LIQUEURS •
SINCE 1960

| | |
|--|---------------|
| Grappa Regina Barricata 18 months | € 4,00 |
| Grappa Regina | € 3,50 |
| Berries with grappa | € 3,00 |
| Pear with grappa | € 3,00 |
| Old Piave Digestive | € 3,00 |
| Limoncino | € 3,00 |
| Liquorice | € 3,00 |
| Liquor Creams⁷ | € 3,00 |

• **WATER AND DRINKS** •

| | |
|---|---------------|
| Microfiltered water in the bottle 0,75 L | € 2,50 |
| Coca Cola, Fanta, Peach Tea, Lemon tea on tap: | |
| Small 0,30 L | € 3,50 |
| Medium 0,50 L | € 5,50 |
| Canned drinks | € 3,50 |
| Fruit juices | € 3,50 |

• **BAR** •

| | |
|---------------------------------------|---------------|
| Coffee | € 1,50 |
| Espresso with liquor | € 2,00 |
| Barley coffee | € 1,50 |
| Decaffeinated | € 1,50 |
| Cappuccino | € 2,00 |
| Hot chocolate | € 3,00 |
| Hot tea, chamomile, herbal tea | € 3,00 |

• **RHUM** •

| | |
|---|---------------|
| Rum 12 years | € 6,00 |
| Tasting of single-origin artisanal chocolate and 12-year-old rum | € 8,50 |



9

La Bottega
DELL'OLD CITY

From today inside
our premises you will find
"La Bottega dell'Old City",
a corner dedicated
to a careful selection
of food and wine products
from the territory and
Ciocolateria Veneziana





USEFUL INFORMATION

Dear Customer, we inform you that the dishes may contain foods with ALLERGENS, we kindly ask you to specify when ordering **any allergies** or **food intolerances**

Feel free to ask our staff for information, we are prepared to advise you in the best way.

ALLERGENS LIST

1. Gluten
2. Crustaceans
3. Egg
4. Fish
5. Peanuts
6. Soy
7. Milk
8. Nuts
9. Celery
10. Mustard
11. Sesame seeds
12. Sulfur dioxide
13. Lupins
14. Molluscs.

* Ingredients or products marked with "*" may be frozen at the source or flash-frozen, or have been subjected to freezing in our kitchen, before use or finishing in relation to seasonality, market availability or production organization.

Additional ingredients: 1.00 € - 3.50 €

Table service 2.00 €