

INSALATA



■ **Insalata di foglie locali, vegetali arrostiti, aglio brustolito** 525
Organic Local herb leaves, garden vegetables, roasted garlic



■ **Carpaccio di barbabietole biologiche, salsa di peperoni, formaggio feta di capra, insalatina** 525
Organic beetroot, goat feta, sweet peppers, herb leaves

■ **Insalata alla Cesare, tuorlo d'uovo fermentato, scaglie di speck** 575
Caesar salad, fermented egg yolk, garlic croutons, speck chips

■ **Burrata, insalata di pomodori biologici, caviale al balsamico** 775
Burrata, organic tomato and basil salad, balsamico caviar

ANTIPASTI

■ **Bruschetta, pomodoro biologico, mozzarella, basilico, olio EVO** 475
Bruschetta, organic tomato, mozzarella cheese, basil, EVO oil

■ **Canederli di spinaci e formaggio, Parmigiano, burro fuso alla salvia** 650
Spinach and cheese dumplings, parmesan, sage butter

■ **Asparagi verdi, mousse di asparagi, salsa di mandorle e tartufo** 675
Green asparagus, asparagus mousse, almond and truffle sauce

■ **Paté di fegato di pollo, mostarda di frutta, brioche** 675
Chicken liver pâté, fruit mustard, brioche breads



Alto Vino Signature



These items have been selected to meet the diverse dietary needs of our guests. Your server will be happy to answer any question you may have

Government taxes extra as applicable. We levy no service charge.

■ Vegetarian

■ Non vegetarian

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■ **Bruschetta di pollo e peperoni arrostiti, formaggio fontal** 525
Bruschetta, chicken, roasted bell peppers, fontal cheese


■ **Pollo al limone, marmellata di cipolle e barbabietole, scaglie di aglio** 750
Lemon chicken, onion and beetroot marmalade, garlic chips

■ **Fritto misto di mare, salsa di zafferano** 785
Mixed fried seafood, saffron aioli

■ **Prosciutto di Parma, melone marinato** 800
Parma ham, marinated muskmelon

ZUPPE

  **Crema di pomodoro biologico, crostino di aglio e basilico con mozzarella** 450
Cream of organic tomato, garlic and basil cheese bruschetta

 ■ **Minestra di verdure biologiche, grissino integrale** 450
Organic Minestrone, whole grain crisp

■ **Consommé di pollo, infusione di porcini** 450
Clear chicken soup, porcini infusion

■ **Vellutata di gamberi, fave verdi, olio al limone** 475
Prawn thick soup, broad beans, lemon oil



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PASTA

■ **Risotto con crema di asparagi verdi e Prosecco** 600

Risotto, green asparagus, prosecco

■ **Ravioli di segale con ricotta e spinaci, burro alla salvia, scaglie di grana** 650

Rye ravioli, ricotta, spinach, sage butter sauce, grana cheese flakes

 ■ **Ravioli di zucca biologica, semi di zucca, schiumetta di Parmigiano** 650

Organic pumpkin ravioli, pumpkin seeds, parmesan foam

■ **Penne alla Vodka** 650

Penne pasta with creamy tomato-vodka sauce

■ **Lasagna di verdure alla griglia, salsa al pomodoro ciliegino, pesto al basilico** 650

Grilled vegetable lasagna, basil pesto, cherry tomato sauce

 ■ **Risotto ai funghi di bosco e tartufo nero** 700

Risotto with wild mushrooms and truffle

■ **Strozzapreti alla crema di funghi di bosco** 700

Homemade strozzapreti, creamy mixed forest mushrooms

■ **Spaghetti all'Amatrice con pollo affumicato e pecorino** 675

Chicken Amatriciana, light tomato, pecorino cheese, fried onions

■ **Rigatoni al ragù d'agnello** 675

Rigatoni, red wine braised lamb bolognese



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PASTA

■ **Risotto ai frutti di mare di stagione con pesto di rucola biologica** 725
Seasonal seafood risotto with organic baby rucola pesto


 ■ **Spaghetti alla chitarra al nero di seppia con salsa di limone, gamberi e aglio** 750
Homemade squid ink guitar string spaghetti with prawns, garlic and lemon

■ **Tortelli di aragosta, crema di crostacei, porro fritto, cubetti di pomodoro biologico** 1050
Lobster ravioli, lobster butter sauce, organic tomato cubes, fried leek

PIZZA

■ **Margherita** 625
Tomato, mozzarella chesse, basil

■ **Vegetariana** 700
Tomato, mozzarella chesse, grilled vegetables

 ■ **Porcini** 700
Tomato, porcini mushroom, roasted garlic, feta

■ **Ricotta spinachi** 700
Tomato, mozzarella, spinach, ricotta, roasted garlic

■ **Quattro formaggi** 750
Tomato, mozzarella, provolone, gorgonzola parmesan, fontina

■ **Toscana** 650
Tomato, mozzarella, chicken, onion, bell pepper, rosemary



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PIZZA

-  ■ **Carettiera crudo** **850**
Tomato, buffalo mozzarella,
cherry tomato, parma ham, rucola
- **Frutti di mare** **850**
Tomato, mozzarella, seafood,
cherry tomatoes, oregano
- **Prosciutto funghi** **850**
Tomato, mozzarella, ham,
mushroom, oregano
- **Calzone** **850**
Mozzarella, ham, mushroom,
oregano, tomato sauce
- **Salame piccante** **875**
Tomato, mozzarella,
peperoni salami, chilli

SECONDI

-  ■ **Arrosto di pollo, peperoncino
e semi di coriandolo, patate al forno,
mostarda calda di pomodoro, salsa al Porto** **950**
Roasted chicken, peperoncino and
coriander seed dust, potatoes,
tomato chutney, port wine sauce
- **Petto di pollo sous vide, caponata di olive,
patate fondant, profumo di arancia,
emulsione di timo** **950**
Sous vide stuffed chicken breast,
olive caponata , potato fondant,
orange scent, thyme emulsion
- **Cacciucco di scoglio,
salsa di vino bianco e pomodoro** **1150**
Seafood Cacciucco,
white wine tomato sauce



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SECONDI

■ **Pancetta di maiale, peperonata dolce, patatine fritte al timo fatte in casa** **1150**
Pork belly, roasted sweet peppers, homemade thyme wedges

■ **Filetto di bufala, verdure alla griglia, fegatino di pollo, salsa al rosmarino** **1250**
Tenderloin, grilled vegetables, chicken liver parcel, rosemary jus

■ **Agnello brasato, fregola Sarda, carotine al forno, funghi, salsa al vino rosso** **1250**
Tender braised Australian lamb, fregola Sarda, roasted baby carrots, mushroom, red wine jus

 ■ **Pesce San Pietro, composta di pomodoro e cipolla, croccante di quinoa** **1250**
Poached John Dory fish, onion and tomato compote, quinoa crisps

 ■ **Salmone, vegetali verdi, salsa di limone e chardonnay** **1550**
Salmon, vegetable greens, lemon and chardonnay bisque

 ■ **Costolette di agnello gratinate alla romana, carciofi, cipolla borettana alla salvia, patate al forno** **2500**
Grilled New Zealand lamb chops roman style, artichokes, confit sage onions, roasted potatoes



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DOLCI

Pere in camicia al vino rosso 400
Red wine poached pears

**Tortino caldo di ricotta e cioccolato ,
ganache al cacao** 400
Warm chocolate and ricotta tart,
whipped chocolate ganache

 **Mousse al cioccolato amaro e gorgonzola,
crema di limone** 500
Bitter chocolate and gorgonzola mousse
with lemon cremeaux

Tortino al limone 500
Key lime pie

 **Tiramisù** 595
ALTO VINO signature Tiramisù

**Selezione di formaggi di prestigio
con chutneys e mandorle** 750
Chefs selection of cheeses,
chutneys and honey almonds

CAFÉ

Espresso 220
Freshly ground coffee

Cappuccino 220
Espresso, hot milk, milk froth

Caffe latte 220
Espresso with hot steamed milk

CAFÉ

Caffe mocha 220
Espresso, hot milk and milk froth with
a twist of chocolate

Caffe Americano 220
Espresso with hot water

DOPPO CAFÉ

Espresso Martini 530
Double espresso, vodka, kahlua

Jamaican Cafe 530
Double espresso, dark rum, cream

Irish Cafe 530
Double espresso, Irish whiskey, cream

Sugar Dreams 530
Double espresso, dark rum, vanilla

TEA

Assam 220
A highly aromatic, broken tea with
malty flavour

Darjeeling 220
A summer plucking from the Himalayas

Green tea 220
A typical light, healthy option with a flurry
of freshness

Italian almond tea 220
A medium strength Ceylon tea,
mildly fragrant, with a slightly
sweet almond finish

GRAPPA

**Grappa nonino,
Vendemmia milesimato** 770

**Nonino, grappa monovitigno,
LO chardonnay in barriques** 690

**Nonino, grappa monovitigno,
IL merlot** 690

LIQUEURS

Jagermeister 220

Grand Marnier 590

Cointreau 530

Baileys Irish cream 450

Kahlua 390

Southern comfort 390

Passione nera 390

Malibu 340

Amaretta 340

Blue curacao 340

Creme de cassis 340

Triple sec 340