

BIRRA ARTIGIANALE - CRAFT BEER



CURMI (0,75 CL. - 5,8%)

€ 10,00

Birra bianca e rinfrescante - Spiced top-fermented beer

AUDACE (0,75 CL. - 8,4%)

€ 10,00

Birra Chiara e forte - Strong, spiced, top-fermented beer

OPPALE (0,75 CL. - 5,5%)

€ 10,00

Birra chiara - Highly hopped top-fermented beer

TRE+DUE (0,75 CL. - 3,2%)

€ 10,00

Birra leggera e dissetante - Highly hopped, spiced, light, top-fermented beer

MENABREA PILS (0,75 CL. - 5,2%)

€ 10,00

Equilibrata con aromi floreali - High with floral aromas

MENABREA ROSSA/DARK RED (0,75 CL. - 7,5%)

€ 10,00

Intensa e speziata - Intense malty & spicy

MENABREA LIGHT (0,75 CL. - 3,5%)

€ 10,00

Birra leggera e maltata - Light with aroma of malt

WEISSENHOE BIO (0,50 CL. - 5,0%)

€ 7,50

Birra biologica a fermentazione naturale - Bio top-fermented beer



LA VIGNA
RISTORANTE

PAN DEL MONACO



Menu



PAN DEL MONACO

AN ORGANIC PIZZA REVISED IN FORM AND FLAVOURS, PREPARED WITH QUALITY PRODUCTS AND SERVED ON A *GUÉRIDON* ON A SLATE CUTTING BOARD. CUT IN SQUARES TO BE ENJOYED BY THE COMPANY, IT WILL TEASE THE GOURMET COMPARISON AMONG THE TABLE COMPANION.

Pan del Monaco is born from the passion for quality products that our land offers us every day and is the result of the work of skilled hands that over the years has led to the choice of accurate and selected raw materials.

The grinding of the whole grain of wheat makes the flour rich in fiber, protein and minerals. Our mixture composed of five first-class flour contributes to the achievement of a perfect nutritional balance.

Flour, water, yeast, salt and olive oil are mixed together in the correct proportion, treated with the appropriate technique in order to allow a natural fermentation of 72 hours.

A proper leavening, which makes the dough fragrant, crumbly and low-calorie, depends also its high digestibility.

Always looking for quality products, our careful and thorough selection offers a combination of strong flavours from the South and light and delicate flavours from the North.

Food is culture and a gourmet can recognize and appreciate the quality and variety of Italian raw materials.

OUR SELECTION

● PAN - VIOLA

Fior di latte mozzarella, San Marzano DOP tomatoes, brie De Meaux, smoked goose breast and Sicilian orange peel

● PAN - AZZURRO

Fior di latte mozzarella, San Marzano DOP tomatoes, Cantabrian Sea anchovies, black olives, Pantelleria capers and oregano

● PAN - ARANCIO

Fior di latte mozzarella, San Marzano DOP tomatoes, 'nduja sausage and IGP lard of Colonnata

● PAN - FUXIA

Fior di latte mozzarella, San Marzano DOP tomatoes, oven-baked ham, Roman-style artichokes and smoked ricotta

● PAN - BLU

Buffalo mozzarella from Campania, San Marzano DOP tomatoes, rocket, Sorrento IGP nuts, crunchy bacon, Reggiano cheese and IGP Modena balsamic vinegar

● PAN - ROSSO

Fior di latte mozzarella, San Marzano DOP tomatoes, Bonfatti mortadella, Bronte pistachios and lemon peel

● PAN - VERDE

San Marzano DOP tomatoes, San Daniele ham, grilled Radicchio Rosso of Treviso

● PAN - GIALLO

San Marzano DOP tomatoes, mozzarella from Molise, Casatella soft cheese, smoked salmon, truffle and parsley

Pan del Monaco € 15,00 Service and cover charge € 3,50

We kindly ask you to inform us of any food allergies or intolerances
- The list of allergenic substances is available on request