

CURED MEATS

TAGLIERE CRUDO & PINSA €13
→ **MINI TAGLIERE** €7

“Piazza Peppino” 24-month Parma ham PDO with “Pinsa” focaccia

TAGLIERE "PROIBITA" & PINSA €12
→ **MINI TAGLIERE** €6

La Proibita “Capitelli” cooked shoulder with “Pinsa” focaccia

TAGLIERE VEGETARIANO €14

Savoury pie with courgette, spinach and ricotta filling served with “Cora” pistachio crusted goat cheese, pea hummus and oven roasted seasonal vegetables

TAGLIERE DI FORMAGGI €8,9

“Gennari” 24-month Parmigiano Reggiano, “Latterie Vicentine” Asiago di Vacca Bruna PDO, “Cora” pistachio crusted goat cheese, “Gran Riserva Leonardi” sweet gorgonzola PDO and plum and Chianti DOCG jam

→ CON CRUDO & BUFALA €13

“Piazza Peppino” 24-month Parma ham PDO, buffalo mozzarella petals, gnocco fritto bread and cherry tomatoes

→ CON CULATELLO DI ZIBELLO €16

Culatello di Zibello PDO with gnocco fritto bread

→ CON MORTADELLA "FAVOLA" €12

“Palmieri” Favola Gran Riserva mortadella with gnocco fritto bread

→ **GNOCO FRITTO BREAD** €4,9

→ **"PINSA" FOCACCIA** €4,9

TAGLIERE SIGNORVINO €29

- 24-month Parma ham PDO
- Favola Gran Riserva mortadella
 - Country-style salami
- Apulian stracciatella cheese
- “Pinsa” focaccia • “Zorzi” Mini cornflour breadsticks

→ **ADD A CHEESE BOARD + €6,9**

TAGLIERE MAGNUM €35

- 24-month Parma ham PDO
- Favola Gran Riserva mortadella
 - Country-style salami
- Coppa piacentina PDO
- La Proibita cooked shoulder
- Apulian stracciatella cheese
- “Pinsa” focaccia • “Zorzi” Mini cornflour breadsticks

→ **ADD A CHEESE BOARD + €6,9**

TAGLIERE IMPERIALE €40

- 24-month Parma ham PDO
- Favola Gran Riserva mortadella
 - Country-style salami
- Coppa piacentina PDO
- Culatello di Zibello PDO cured ham
 - La Proibita cooked shoulder
- Apulian stracciatella cheese • “Pinsa” focaccia
- Gnocco fritto • “Zorzi” Mini cornflour breadsticks

→ **ADD A CHEESE BOARD + €6,9**

SIGNORVINO

ITALIAN SPECIALITIES

SPAGHETTI POMODORO E STRACCIATELLA €12

Spaghetti with tomato sauce and Parmigiano Reggiano PDO cheese with apulian stracciatella cheese and fresh basil

TAGLIATELLE AL RAGÙ BOLOGNESE €13

“Pietro Massi” egg tagliatelle pasta with ragout sauce and Parmigiano Reggiano PDO cheese

MEZZE MANICHE ALLA CARBONARA €13

Mezze maniche pasta with crispy pork jowl marinated in black pepper, eggs and Pecorino Romano cheese

PARMIGIANA DI MELANZANE €14

Baked eggplant with tomato, basil and mozzarella sauce

SPAGHETTI AGLIO, OLIO E PEPERONCINO €12

→ **CON TARTARE DI GAMBERO ROSSO** + €4

Spaghetti with garlic, olive oil and chilli sauce, in addition with red prawn tartare from Mazara del Vallo and lemon zest

SPAGHETTI CACIO E PEPE €13

→ **CON SCAGLIE DI TARTUFO NERO** + €4

Spaghetti with cacio cheese and black pepper sauce, in addition with flakes of black truffle

RISOTTO CON AMARONE €16

Carnaroli rice with Amarone della Valpolicella served with Parmigiano Reggiano cheese sauce

TARTARE PIEMONTESE AL COLTELLO €16

Beef tartare, crunchy Parmigiano Reggiano cheese wafers, sweet-and-sour red onion, taggiasca olives, flakes of “Gennari” 24-month Parmigiano Reggiano PDO cheese and honey mustard

TAGLIATA DI POLLO €14

Sliced chicken breast with grilled zucchini and eggplant, served with Traminer mayo

ROAST BEEF €15

Roast beef with rocket and flakes of “Gennari” 24-month Parmigiano Reggiano PDO cheese

COTOLETTA RUSTICA €15

Pork cutlet breaded with “Zorzi” crushed breadsticks and lemon zest served with oven roasted potatoes and Traminer mayo

L'ORTO DI SIGNORVINO €12

Pea hummus, eggplant, zucchini, carrots, green beans, sweet-and-sour red onion, crunchy pumpkin seeds and Parmigiano Reggiano cheese sauce

SIGNOR BURGER €16

Lambrusco-flavoured bread, 100% beef burger with Asiago PDO cheese, honey mustard and sweet-and-sour red onion served with oven roasted potatoes

TAGLIATA DI FILETTO €24

Grilled beef tenderloin with oven roasted seasonal vegetables

ADD OUR SPECIAL SIDE DISHES:

→ **OVEN ROASTED POTATOES** €5

→ **OVEN ROASTED SEASONAL VEGETABLES** €5

→ **MIXED SALAD** €5

→ **GRILLED ZUCCHINI AND EGGPLANT** €5

SALADS

LA SIGNOR POLPO €15

Octopus, squid, mixed-leaf salad, cherry tomatoes, sweet-and-sour red onion and Taggiasca olives (Lactose-free - Naturally gluten-free)

INSALATA DI TONNO €14

Tuna in oil, mixed-leaf salad, green beans, corn and Taggiasca olives

INSALATA DI POLLO €12

Tender chicken breast, mixed-leaf salad, carrots, cherry tomatoes, flakes of “Gennari” 24-month Parmigiano Reggiano PDO cheese, taggiasca olives, crunchy Parmigiano Reggiano cheese wafers and honey mustard

INSALATA VEGETARIANA €11

Black rice, pea hummus, cherry tomatoes, pistachio crusted goat cheese, sweet-and-sour red onion, carrots, corn and crunchy pumpkin seeds

OUR FOCACCIAS

PIZZETTA POMODORO & BUFALA €7,9

Red focaccia with tomato, melted buffalo mozzarella petals and fresh basil

FOCACCIA CRUDO & BUFALA €9,9

White focaccia with “Piazza Peppino” 24-month Parma ham PDO and melted buffalo mozzarella petals

FOCACCIA & TARTUFO €14,9

White focaccia with Asiago PDO cheese, melted buffalo mozzarella petals and flakes of black truffle

FOCACCIA MORTADELLA & STRACCIATELLA €9,9

White focaccia with “Palmieri” Favola Gran Riserva mortadella, Apulian stracciatella cheese and chopped pistachios

TO SHARE

FRITTO SIGNORVINO €6,9
→ **MAXI** €9,9

Courgette flowers, Ascolana olives, Sicilian arancini filled with ragout and crispy fried sage leaves

PATATINE FRITTE €5,9

Fried potatoes with Traminer mayo and ketchup with 100% Italian tomatoes

POLPETTE DI MANZO €7,9

→ **MAXI** €10,9

Beef meatballs in a tomato sauce served with focaccia

ARROSTICINI €7,9

→ **MAXI** €10,9

Meat skewers traditional to Abruzzo (Allergen-free)

FOCACCIA LIGURE AL FORMAGGIO €6,9

Ligurian focaccia with a fresh Crescenza cheese filling

TORTA VEGETARIANA €7,9

Savoury pie with courgette, spinach and ricotta filling

DESSERTS

TIRAMISÙ* €6

→ **HALF PORTION** €3,5

* Also available in gluten-free version

CHEESECAKE WITH WILD BERRY SAUCE €6

→ **HALF PORTION** €3,5

ARTISAN PROFITEROLES €7

→ **HALF PORTION** €5

SBRISOLONA & MASCARPONE CREAM €6

→ **HALF PORTION** €3,5

MINI SICILIAN CANNOLIS €6

→ **HALF PORTION** €4

BON GIO ICE CREAM €2

→ **COMBO (5 pcs)** €5

SORBETTO PROSECCO & LIMONE €5

TAGLIERE DI DOLCI €13

Tiramisù, cheesecake with wild berry sauce, artisan profiteroles and mini sicilian cannolis

IL SIGNOR CAFFÈ €3

“Illy” espresso coffee accompanied by soft “Bon Gio” milk cream ice cream covered in dark chocolate



HELP US IMPROVE

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SIGNORVINO CLUB

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SERVICE AND COVER CHARGE €2,5
Pursuant to Reg. Reg. 1169/11 visit our website www.signorvino.com to view allergens contained in our dishes, under “Menu Allergens”. The following products may be conserved at a temperature of -18°C: breads and focaccias, courgette flowers, ascolana olives, sicilian arancini, fried sage leaves, vegetarian savoury pie, arrosticini, fried potatoes, carbonara sauce, cacio e pepe sauce, garlic oil and chilli sauce, rice, eggplant parmigiana, amarone sauce, grilled beef tenderloin, rustic cutlet, chicken, burger, beef tartare, pea hummus, octopus and squid, parmigiano reggiano cheese sauce, cheesecake, tiramisù, bignè, chocolate sauce, mascarpone cream, chantilly cream, ricotta cream, bon gio ice cream.