

BRILLO

WINE & MORE

OUR BRUSCHETTAS

(4/5 BRUSCHETTAS FOR DISH)

- 1. AL DATTERINO** €. 7,00
Datterino tomatoes, basil, EVO oil, salt
- 2. AL LARDO**..... €. 8,00
Lard flavored with black pepper, Tuscan pecorino flakes, wildflower honey, chopped walnuts
- 3. AL PISTACCHIO** €. 8,00
Pistachio pesto, semi-dry cherry tomato, almond flakes
- 4. AL SALMONE** €. 10,00
Smoked salmon sashimi (Scottish), stracciatella, rocket, ground pink pepper, salmon roe
- 5. BURRO E ACCIUGA** €. 9,00
Beppino Ocelli butter, anchovies from the Cantabrian Sea, lemon zest

OUR SELECTIONS AND UNIQUE DISHES

- 1. SELEZIONE DI SALUMI E FORMAGGI** (per person)..... €. 15,00
Tray with at least 7 cured meats, cooked and raw, and 7 cheeses, fresh and matured, accompanied by Sicilian black bee honey (Slowfood presidium) and jams, served with different types of bread
- 2. SELEZIONE DI SALUMI** (per person) €. 14,00
Tray of at least 10 cooked and raw cured meats served with different types of bread
- 3. SELEZIONE DI FORMAGGI** (per person) €. 14,00
Tray of at least 10 cheeses, fresh and matured, accompanied by Sicilian black bee honey (Slowfood presidium) anchovies of the Cantabrian Sea jams, served with different types of bread
- 4. SELEZIONE DI AFFUMICATI E SPECIALITA' DI MARE** (per person)..... €. 17,00
Tray with salmon, tuna and smoked swordfish, crouton with tuna bottarga and anchovies
- 5. LA CAPRESE** €. 12,00
Datterino tomatoes, morsels of mozzarella from the San Nicola dairy, fresh basil, EVO oil
- 6. IL CARPACCIO DI BLACK ANGUS**..... €. 14,00
Marinated Black Angus carpaccio, cow Verzin, rocket, walnuts, EVO oil

7. IL BUE AFFUMICATO €. 14,00
Carpaccio of smoked beef rump, rocket, cherry tomato, flakes of parmigiano reggiano aged 24 months, EVO oil

OUR FOCACES

(with white focaccia or wholemeal focaccia with seeds)

1. LA PORCHETTOSA..... €. 9,00
Porchetta Morselli, fior di latte mozzarella San Nicola, Tuscan pecorino seasoned with truffle “cacio di Venere”, semi-dry tomato, EVO oil

2. LA SALMONE €.12,00
Smoked salmon (Scottish), San Nicola stracciatella, lemon zest, pink pepper

3. LA MORTADELLA €. 9,00
Lemon and pistachio Mortadella Morselli, San Nicola burrata, pistachio pesto

4. LA COTTO DI BUFALA..... €.10,00
“Il Chiaramontano” cooked buffalo ham, truffle cream, fiordilatte mozzarella San Nicola, flakes of Parmigiano Reggiano aged 24 months

5. LA CRUDO DI PARMA..... €.10,00
18-month Parma raw ham, San Nicola stracciatella, rocket, wildflower honey

6. LA SCAPICOLLATA €.10,00
Scapicollata from Nepi, Caterina's cheese “Il fioreno”, late mandarin jam from Ciaculli

7. LA CAPOCOLLO €.10,00
Capocollo di Nepi, Castelmagno Peppino Ocelli, honey, rocket, chili pepper filaments

8. LA FINOCCHIONA €. 9,00
Morselli finocchiona salami, Tuscan pecorino with truffle “cacio di Venere”, truffle cream

9. LA TACCHINOSA €. 9,00
Roast turkey with herbs, avocado and lemon cream, 24 month old parmesan flakes, rocket

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OUR DELIGHTS



- 1. CHOCOLATE AND HAZELNUT MOUSSE*** €. 6.50
Hazelnut and chocolate mousse, chocolate and hazelnut covering, gluten-free biscuit
- 2. PISTACHIO MOUSSE*** €. 6.50
Pistachio mousse with dark chocolate heart, pistachio icing, gluten-free bisque
- 3. CHEESE CAKE WITH BERRIES**..... €. 6.50
Cheese mousse, almond crumble, jellied berries
- 4. CONTEMPORARY CASSATINA*** €. 6.50
Fresh ricotta mousse, almond bisque, soft royal pasta and candied fruit decoration
- *GLUTEN FREE**

DRINKS

- Coca Cola Classic (bottiglia da 33cl)**€. 3,00
- Coca Cola Zero (bottiglia da 33cl)**.....€. 3,00
- Aranciata Artigianale Tomarchio**.....€. 3,00
- Limonata Artigianale Tomarchio**€. 3,00
- Fever Tree – Tonic Water Premium**€. 3,50
- Fever Tree – Ginger Beer - Zenzero**€. 3,50
- Fever Tree – Fever Tree Mediterranean – Rosmarino e Timo Limone**€. 3,50
- Schwepps Classic**€. 2,50
- Schwepps Lemon**€. 2,50
- San Bitter Bianco**€. 3,00
- San Bitter Rosso**€. 3,00
- Succo Skipper Zuegg (Ananas/Pera/Ace/Pesca)**€. 2,50
- Caffè**€. 1,50
- Caffè al Pistacchio** €. 2,00
- Cappuccino** €. 2,00

Beer

Chinaschi ipa white 33 cl	€. 6,00
Chinaschi iga sicilian grape ale 33 cl	€. 6,00
Chinaschi small ipa sicilian small India pale ale 75 cl	€.12,50

Cocktail and strongdrink

Aperol Spritz	€. 7,00
Negroni	€. 8,00
Campari Liscio	€. 7,00
Campari Spritz	€. 8,00

Gin Tonic (serviti con tonica Fever Tree)

Tanqueray	€. 9,00
Piazza Bologni	€.10,00
Ionico	€.10,00
Nordes	€.12,00
Roku	€.12,00
Etna Gin	€.11,00
Favignana Gin	€.13,00
Portofino	€.12,00

Strongdrink

Amaro Unico	€. 5,00
Amaro Jefferson	€. 5,00
Amaro Amara	€. 5,00
Amaro Unicum	€. 5,00
Amaro alle erbe madonite	€. 5,00
Liquore OroMoro	€. 5,00
Limoncello Millelumie	€. 5,00
Rum Diplomatico	€. 8,00
Grappa Mille e Una Notte - Donnafugata	€. 8,00
Grappa Ben Ryé - Donnafugata	€. 8,00
Grappa Marzadro bianca affinata in giara di terracotta	€. 8,00
Grappa Marzadro bariccata in botte di whisky Laphroaig	€. 8,00
Whisky Laphroaig 10 y	€. 8,00
Whisky Johnnie Walker Green Label 15 y	€. 8,00

Passiti and Malvasia

Passito Ben Ryé - Donnafugata	€.10,00
Malvasia Capofaro Tasca d'Almerita	€. 8,00
Passito Feudi del Pisciotto	€. 8,00
Passito Su'Luci Su'Entu	€. 8,00
Passito Assuli	€. 8,00
Passito Florio	€. 6,00