

## BEERS

Slow / Blanche - 33 cl	6.5
Yes Sir / English Golden Ale - 33 cl	6.5
Cut.it.out / American Pale Ale - 33 cl	6.5
Gustav / Vienna Lager - 33 cl	6.5
Slapback / American Brown Ale - 33cl	6.5

## DRINKS

Acqua / San Pellegrino - Panna 50 cl	1.5
Coca-Cola / Bottle - 33 cl	4
Coca-Cola Zero / Bottle - 33 cl	4
Fanta / Bottle - 33 cl	4
Sprite / Bottle - 33 cl	4
Caffè / Espresso, Decaffeinated, Barley	1.2
Macchiato	1.2
Cappuccino	1.8
American coffee	1.8
Coffee with alcohol	1.8

## FRUIT JUICE

Orange / Bottle - 20 cl	4
Ace / Bottle - 20 cl	4
Pineapple / Bottle - 20 cl	4
Grapefruit / Bottle - 20 cl	4
Peach / Bottle - 20 cl	4
Apricot / Bottle - 20 cl	4
Blueberry / Bottle - 20 cl	4

Andrea Marconi's focacce **leaven for 90 hours** and **tigelle** are made with organic **flour of ancient grains** of Valmarecchia. The fillings consist of natural **cured meats from Tenuta Saiano**, cheese from the Pascoli Dairy and seasonal vegetables. To conclude, let yourself be inspired from one of our spirits, paired with a dessert from our pastry chef.

# VIA SAFFI 32

## SANTARCANGELO

focacceria e bottega de *La Sangiovesa*

Thank you  
for choosing us!



VIA SAFFI 32  
SANTARCANGELO

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## FOCACCE a type of square bread

**CROST'IN'PIZZA** 22

Focaccia with 6 toppings (for 2 people)

**VIA SAFFI** 12

Artisan mortadella, stracciatella, pistachio pesto

**PORTA CERVESE** 12

Marinated sardines, chicory, slow-roasted cherry tomatoes, fresh spring onion

**PIAZZA BALACCHI** 12

Parma ham 24 months reserve, squacquerone cheese, caramelized figs, rocket

**VIA MASSANI** 12

Cooked ham, fresh tomato, buffalo mozzarella DOP, basil pesto

**VIA FAINI** 12

Homemade porchetta, confit cherry tomatoes, green sauce, sautéed leek

**TAMBURELLO** 10

Grilled vegetables, squacquerone cheese

**EMPTY FOCACCIA** 4

## TIGELLE a type of flat round bread

**PIAZZETTA DELLE MONACHE** 18

**4 TIGELLE TASTING**

- Grilled vegetables, stracciatella
- Salami from Tenuta Saiano, stridoli, flakes of Parmigiano Reggiano  
Vacche Rosse aged 24 months
- Cooked ham, marinated fresh artichokes
- Fresh tomato, buffalo mozzarella DOP, basil pesto

## TAGLIERI served with warm focaccia

**SALUMI FROM TENUTA SAIANO** 18

served with our giardiniera

**CHEESE SELECTION** 18

served with jam and honey from Tenuta Saiano

**CRUDO & BUFALA** 18

Parma ham 24 months reserve and buffalo mozzarella

**MISTO SALUMI E FORMAGGI** 28

served with our giardiniera, jam and honey from Tenuta Saiano (for 2 people)

## DESSERTS by our pastry chef Andrea Marconi

**BIGNÈ DI SANTARCANGELO** 3.5

filled with cream

**BOMBETTA** 6.5

filled with ricotta cream and pistachios

**PIECE OF CAKE** on the day 6

**MIXED BISCUITS** 5.5

## WINES

**Rosanita** / Spumante Brut Rosè / La Sangiovesa 6 25

**Valdobbiadene** / Prosecco Superiore Extra Dry / Mongarda 6 24

**Franciacorta** / Pas Dosé / Mosnel 45

**Brezza** / Grechetto Gentile / La Sangiovesa 6 25

**Aimè Gewürztraminer** / Alto Adige / Giran 6 24

**Think yellow** / Ribolla gialla / Primosic 7 28

**Libera** / Rebola DOC / I Muretti 6 22

**Gianciotto** / Sangiovese Superiore / La Sangiovesa 5 23

**Saiano** / Blend / La Sangiovesa 6 24

**Montebello** / Sangiovese Superiore Riserva / La Sangiovesa 7 26

**Cellar of the day** (ask our staff)

## VERMOUTH from Tenuta Saiano

**Demos** / Red Vermouth 6

**Clementino** / Dry White Vermouth 6

**Arrangiato** / Aromatized Wine 6

**Olivia Bitter** / Wine-based Bitter 6

## SPIRITS from Tenuta Saiano

**Nocino** / Walnut liqueur 5

**Caffettone** / Coffee liqueur 5

**Yersinia** / Anise 5

**Alkermes Ambrato** / Liqueur 5

**Spinoso** / Artichoke liqueur 5

\*From cooked and blast-chilled product

Beers and drinks →