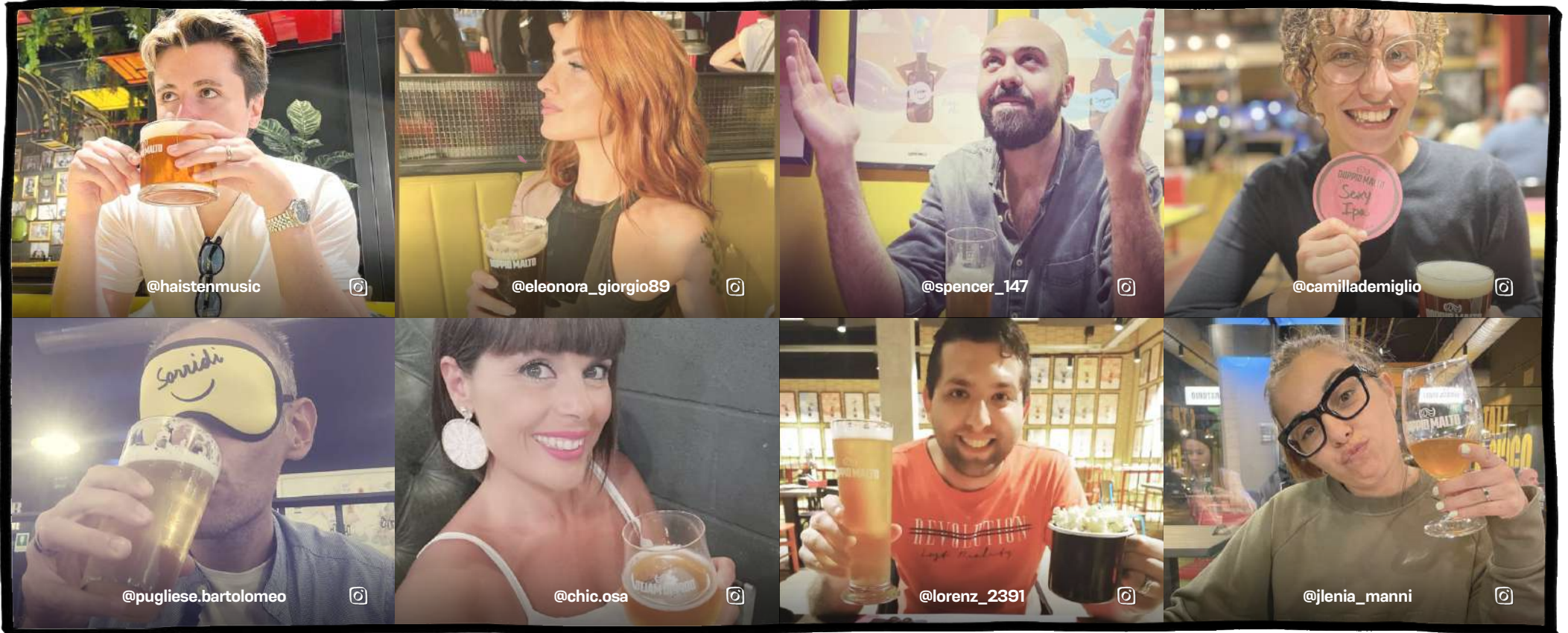




*Facciamo birra, facciamo cucina, vi facciamo felici*

## OUR CUSTOMERS MAKE THE COVER

Post your photo with **@doppiomalto\_people** tag and we will slam you on the front page!



## OUR BEER IS MADE WITH YOU IN MIND

|   |   |   |   |       |       |     |        |       |     |        |        |    |                |        |    |
|---|---|---|---|-------|-------|-----|--------|-------|-----|--------|--------|----|----------------|--------|----|
| <p><i>Do you want it eaten free?</i><br/>BOTTLE 3€<br/>33cl</p> <p><b>Super Chiaro</b><br/>PURE AND BITING<br/>17 lbu   4,6% vol.</p> | <p><b>Lager style. Low fermentation.</b><br/>No doubt, this is the ideal beer for an afternoon in a blooming alpine meadow. Its high altitude will give you meditation and wisdom.</p>  | <p><b>Zingi Ale</b><br/>SOFT AND SPICY<br/>30 lbu   7% vol.</p> <p><b>Spiced, Ginger Ale. High fermentation.</b><br/>Have you ever dreamed of wandering the bustling streets of Bangkok, whilst breathing in those sweet and spicy aromas? Well, you can now make that happen with just a sip of beer.</p>        | <p><b>Extra Bitter</b><br/>SMART AND PERSUASIVE<br/>60 lbu   5,6% vol.</p> <p><b>Special Bitter style. With 5 Americans hops.</b><br/>When the mad rush is over, sit down, play a bit of Springsteen. Two's company and who says three's a crowd?! When you taste, you will see it is bitter to the very end.</p> |       |       |     |        |       |     |        |        |    |                |        |    |
| <p><b>Bella Rossa</b><br/>COMPLEX AND CHARMING<br/>32 lbu   6,5% vol.</p>   | <p><b>Strong, English Ale Style. High fermentation.</b><br/>A perfect body is nothing without inner strength, that's the secret. Drinking it is an important date.</p>  | <p><b>Summer Ipa</b><br/>LAZY AND CITRUSY<br/>38 lbu   3,5% vol.</p> <p><b>IPA session. Low alcohol content.</b><br/>It's Tuesday, it's raining, are you expected for a family dinner? Put on your swimsuit and lounge in the height of summer. Simply crack open a bottle.</p>                                   | <p><b>Black Stout</b><br/>CHEEKY AND STOUT<br/>33 lbu   6,3% vol.</p> <p><b>Chocolate Stout style. High fermentation.</b><br/>Recommended for blind dates. Your breath will be sweet, soft and warm. Your self-esteem very high and you will forget you are incurably shy.</p>                                    |       |       |     |        |       |     |        |        |    |                |        |    |
| <p><b>Pini che Rosso</b><br/>RICH AND ECCENTRIC<br/>23 lbu   5,6% vol.</p>  | <p><b>Fruity, English Ale Style. High fermentation.</b><br/>Do you like golf? Sailing? Diamonds? Tailor made suits? This beer is so luxurious you'll forget such frivolities.</p>   | <p><b>Honey Ipa</b><br/>FRAGRANT AND ROMANTIC<br/>37 lbu   7,5% vol.</p> <p><b>Triple Honey IPA. High fermentation.</b><br/>Under no circumstances to be consumed with cynicism, presumption, indifference or arrogance. This beer is not afraid of tears, smiles and passions. It is a fairytale experience.</p> | <p><b>Cocoa Ipa</b><br/>HARD AND MEDITERANNEAN<br/>49 lbu   7% vol.</p> <p><b>American IPA style. High fermentation.</b><br/>If you want the special edition of every flavor. Here you are the chocolate, the one to make hops lose their head.</p>   |       |       |     |        |       |     |        |        |    |                |        |    |
| <p><b>O sole mio</b><br/>BALANCED AND BREATHTAKING<br/>24 lbu   4,9 % vol.</p>  | <p><b>American Wheat style. Low fermentation.</b><br/>Think of a Mediterranean landscape, flooded with light and nostalgia, where space is perfume and time is color. Don't think, try.</p>   | <p><b>Ultra Pils</b><br/>STUBBORN AND GENEROUS<br/>35 lbu   4,8% vol.</p> <p><b>Classic, Pils style. Low fermentation.</b><br/>It is a beer that should be treated gently. Insistence is futile and it is always right.</p>   | <p><b>Imperial</b><br/>FULL-BODIED AND GENTLE<br/>80 lbu   9% vol.</p> <p><b>Black Imperial IPA style. High fermentation.</b><br/>If you had your Daniel Craig or Jennifer Lawrence moment (and it's gone), you'll understand. Drink it while listening <i>A caress in a fist</i> by Adriano Celentano.</p>       |       |       |     |        |       |     |        |        |    |                |        |    |
| <p><b>Sexy Ipa</b><br/>SEDUCTIVE AND EXOTIC<br/>54 lbu   6% vol.</p>  | <p><b>Colonial, IPA style. High fermentation.</b><br/>The first sip and you are transported to the other side of the world, in front of a perfect sea: there is a light breeze, the air is full of scents and you appreciate your qualities. Another sip...</p> | <p><b>Iper Weiss</b><br/>NATURALISTIC AND NOSTALGIC<br/>9 lbu   5% vol.</p> <p><b>Yeasty, Weiss style. High fermentation.</b><br/>When you think you have reached the bottom of the barrel, this beer will surprise you. Give it a try halfway through a marathon of any kind.</p>                                | <table border="1"> <tr> <td>SMALL</td> <td>20 cl</td> <td>3,6</td> </tr> <tr> <td>MEDIUM</td> <td>40 cl</td> <td>6,4</td> </tr> <tr> <td>CARAFE</td> <td>150 cl</td> <td>22</td> </tr> <tr> <td>BEER DISPENSER</td> <td>200 cl</td> <td>28</td> </tr> </table>  | SMALL | 20 cl | 3,6 | MEDIUM | 40 cl | 6,4 | CARAFE | 150 cl | 22 | BEER DISPENSER | 200 cl | 28 |
| SMALL   | 20 cl   | 3,6   |   |       |       |     |        |       |     |        |        |    |                |        |    |
| MEDIUM  | 40 cl   | 6,4   |   |       |       |     |        |       |     |        |        |    |                |        |    |
| CARAFE  | 150 cl  | 22  |   |       |       |     |        |       |     |        |        |    |                |        |    |
| BEER DISPENSER  | 200 cl  | 28  |   |       |       |     |        |       |     |        |        |    |                |        |    |

## BEER TOUR

Look at the dedicated menu and try our three proposals: a hop, malt or aroma tour




YOU CAN FIND THEM ON OUR EHI!-COMMERCE **DOPPIOMALTO.COM**




# Let's START

## BURRATA E PICCADILLY

7  Creamy burrata cheese with Piccadilly tomatoes over fried Guttiau bread chips finished with basil emulsion and fresh leaves. Served with seeded bread croutons\*.

## MINI GNOCCO FRITTO CON CRUDO E PORCHETTA

8,4  Small fried bread\* sliced with dry cured ham, pork roast porchetta and grana cheese sauce

## POLLO FRITTO

8,6  Fried chicken wings glazed in a spicy sauce


## CHIPS DI POLENTA AL PARMIGIANO E TARTUFO

6,2  Polenta chips with Bella Lodi Grana cheese and black truffle sauce


## CARCIOFI FRITTI

7  Fried artichokes\* served with tartar sauce


## ANELLI DI CIPOLLA

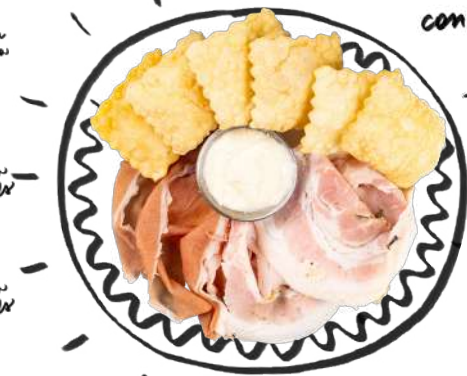
7,4  Fried beer-battered onion rings\* served with sun-dried tomatoes mayonnaise

## MOZZARELLA IN CARROZZA

6,8  Mozzarella bread and ham slices coated in breadcrumbs\* and deep fried. Served with red and yellow pepper mayonnaise

## NACHOS ALL'ITALIANA


5  Fried Guttiau bread chips served with Mediterranean sweet and sour sauce and beer mayonnaise




*Mini gnoccos fritti con crudo e porchetta*



## FRISELLA BURRATA E PICCADILLY

6,4  Whole-grain Apulian friselle topped with Stracciatella di Burrata cheese, Piccadilly tomatoes and pepper

## BRUSCHETTA AL SALMONE

7,4  Seeded bread croutons\* topped with salmon\* sashimi, roquette and sour cream

## Le nostre TARTARE

### STRACCIATELLA E PICCADILLY

9,4

Beef tartare from Piedmont topped with Stracciatella di Burrata cheese, red onion in sweet and sour sauce, Piccadilly tomatoes, pepper, basil and fried Guttiau bread chips

### GIARDINIERA, ACCIUGHE E SALSA TARTARA

9,4

Beef tartare from Piedmont topped with red onion in sweet and sour sauce, anchovies, pickled vegetables, tartar sauce and basil

## SIATE BUONI, condividete

### FRITTO SICILIANO

15,2

Panelle\*, crocché\*, baby arancine\* filled with baked aubergines, mozzarella cheese and tomato sauce. Served with sun-dried tomatoes mayonnaise and tartar sauce


### FRITTO ASSOLUTO

16,4


Fried chicken wings, mozzarella in carrozza\*, onion rings\*, fried and breaded aubergines\* and Italian nachos. Served with beer flavoured mayonnaise and sun-dried tomato flavoured mayonnaise

## Cose PIZZE


### SAN MARZANO E GRANA BELLA LODI

9,6  PDO San Marzano tomato sauce, Bella Lodi raspadura cheese and basil sauce


### MELANZANE E ACCIUGHE

13,8  Grilled aubergines, Fior di latte mozzarella, Piccadilly tomatoes, anchovies, taggiasca olives and basil leaves

### PANCETTA E FIORDILATTE


12,8  Pancetta from Piacenza, Fior di latte mozzarella, Bella Lodi raspadura cheese, rocket and PGI Modena balsamic vinegar sauce

### PARMIGIANA E FIORDILATTE


10,8  PDO San Marzano tomato sauce, grilled aubergines, Bella Lodi Grana, Grana cheese and basil sauce, Fior di latte mozzarella and basil



### BURRATA E 'NDUJA

12,8  PDO San Marzano tomato sauce, spicy 'nduja, Burrata cheese, red onion and basil sauce

### CRUDO E PICCADILLY

13,8  Dry cured ham, Fior di latte mozzarella, Piccadilly tomatoes, Bella Lodi raspadura cheese and basil

## PASTA fresca

### ORECCHIETTE AI DUE POMODORI

11,6

Apulian whole-grain orecchiette with a rustic tomato sauce, baby yellow tomatoes in oil, Piccadilly tomatoes, Raspadura cheese flakes, basil leaves and EVO oil

### FUSILLI CACIO E PEPE

11,6

Fusilli with PDO Pecorino cream cheese sauce, Pecorino cheese flakes, black pepper and basil leaves

### PAPPARDELLE AL RAGÙ

13,6

Egg pasta cooked with our bolognese sauce, Apulian stracciatella di burrata cheese and basil leaves

### CHITARRE ALL'AMATRICIANA

10,8

Egg chitarra spaghetti with tomato sauce, cured pork cheek (guanciale), Raspadura cheese flakes, chilli pepper and basil

*Pappardelle al ragù*



### FUSILLI AL PESTO ROSSO

11,8

Fusilli with red pesto, spicy 'Nduja, Raspadura cheese flakes and basil

### PAPPARDELLE AL TARTUFO

16,4

Egg pasta with grana and truffle cream, mushrooms and black truffle flakes

## INSALATE furbe!

### MANZO E BURRATA

13,8

Green salad, red cabbage salad, sirloin char-grilled steak, Burrata cheese, tomatoes and fried bread croutons\*. Served with seeded bread\*

### ORTOLANA

9,8

Cruditè with curly salad, tomatoes, fennels, carrots, yellow and red peppers, red onions, cucumbers and mint citronette

### POLLO FRITTO E PECORINO

10,8

Green salad, red cabbage salad, breaded and fried chicken\*, Sardinian PDO Pecorino cheese, carrots, fried bread croutons\* and PGI Modena Balsamic vinegar sauce. Served with seeded bread\*

### VERDURE AL FORNO E BURRATA

9,8

Grilled courgettes, aubergines and peppers, Piccadilly tomatoes, Burrata cheese, olives and basil

### SUPREMA E SALSA GRANA

10,8

Green salad, red cabbage salad, chicken breast, tomatoes and fried bread croutons\*. Served with Grana cheese sauce and seeded bread\*

### SALMONE

14,8

Green salad, red cabbage salad, salmon\* sashimi, tomatoes, cucumbers and fried bread croutons\*. Served with mint citronette and seeded bread\*





# Italian GRILL

Served with oven roasted flavoured skin on potato wedges, cabbage salad, mixed vegetables (aubergines, courgettes, peppers, red onions and olives) and beer mayonnaise

## GRAN TAGLIATA

Sirloin char-grilled steak, 220g. Seasoned with salt flakes and EVO oil

19,6



## GRAN TAGLIATA SPECIALE

Sirloin char-grilled steak, 220g. Served with salt ricotta cheese, Piccadilly tomatoes and seasoned with salt flakes and EVO oil

21,8



## LA GIGANTE

Bistecca di entrecôte di manzo, 350 gr, rifinita con fiocchi di sale e olio EVO

23,8



## FILETTO PREMIUM LARDELLATO

Char-grilled rib eye, 350g. Seasoned with salt flakes and EVO oil

23,8



Brace mista



## BOMBETTE PUGLIESI

Apulian bombette (pork roll) served with sautéed turnip top

19,6



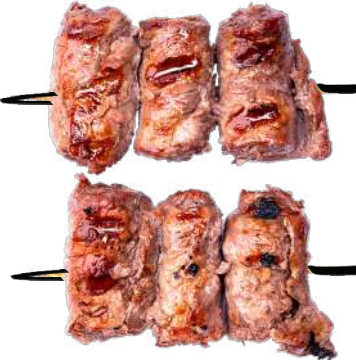
## COSTINE DI MAIALE

Pork ribs, 560g, spicy marinated and glazed in Modena balsamic vinegar sauce. Served with giardiniera pickled vegetables and sweet and sour sauce

19,6



Bombette pugliesi



## SUPREMA DI POLLO

Breast of chicken, 250g, marinated with sweet paprika, black pepper and brown sugar. Served with Honey IPA beer gravy sauce

15,2



## COSCE IN CROSTA

Coffee-crusted chicken legs in spicy marinade

15,2



## Grilled ROOSTERS

Served with oven roasted flavoured skin on potato wedges, cabbage salad and beer flavoured mayonnaise

### MEDITERRANEO ALLA BIRRA

Free-range grilled rooster, glazed with our Honey Ipa beer, honey and spices

18,4



### AL FUOCO ROSSO

Free-range grilled rooster, marinated with oil and hot pepper, grilled and served with spicy sauce

18,4



Polpo alla brace



## POLPO ALLA BRACE

Baked octopus\* served with potatoes, Piccadilly tomatoes and olives

22,8



## ALL TOGETHER NOW

BRACE MISTA price per person, minimum 2 people

Sirloin Steak, Pork Ribs, Coffee-crusted chicken legs, salamella sausages. Served with giardiniera pickled vegetables, oven roasted flavoured skin on potato wedges, salt flakes and beer flavoured mayonnaise

23,6



Gallette al fuoco rosso



Served with buttered pan brioche bread\*, skin on fries\* or potato wedges and beer mayonnaise

# Gourmet BURGERS!

Served with vegan pan brioche bread\*, skin on fries\* or potato wedges and beer mayonnaise

## PECORINO E VESUVIANO

Beef burger with Sardinian PDO Pecorino cheese, Vesuviano tomatoes, red onion in sweet and sour sauce, curly salad and mayonnaise

13



## PANCETTA E FONTAL

Beef burger with Fontal cheese, pancetta from Piacenza, curly salad and beer mayonnaise

13,6



## CRUDO E STRACCIATELLA DI BURRATA

Beef burger with dry cured ham, stracciatella di Burrata cheese, Vesuviano tomatoes, curly salad and sun-dried tomato flavoured mayonnaise

15,2



## CAPRINO E CIPOLLA

Beef burger with goat soft-ripened Robiola cheese, pancetta from Piacenza, red onion in sweet and sour sauce, curly salad and mayonnaise

13,4



## SUINO, GRANA E PICCADILLY

Pork burger, Bella Lodi Grana cheese cream, red onion in sweet and sour sauce, Piccadilly tomatoes and curly salad

13



## POLLO FRITTO E PANCETTA

Breaded chicken\*, pancetta from Piacenza, Sardinian PDO Pecorino cheese, carbonara cream and curly salad

12,8



## SALMONE E VERDURE AL FORNO

Lemon flavoured salmon\* sashimi, chopped baked vegetables, curly salad and sun-dried tomatoes mayonnaise

16,4



## POLPO E STRACCIATELLA

Octopus\* cooked at low temperature and fried, stracciatella di Burrata cheese, curly salad and thyme flavoured Vesuviano tomatoes

16,6



## VEGETARIAN happiness

### MAIS E VERDURE

Veggie corn burger\*, mixed vegetables (aubergines, courgettes, peppers, red onion and olives), thyme flavoured Vesuviano tomatoes, red onion in sweet and sour sauce, cabbage salad and mayonnaise

11,8



NOT ENOUGH? Extra patty 3,8

Pecorino e vesuviano



Something else?

### PATATE A SPICCHIO

Oven roasted flavoured skin on potato wedges. Served with beer flavoured mayonnaise

4

### PATATE A FIAMMIFERO

Skin on fries\*. Served with beer flavoured mayonnaise

4

### GIARDINIERA CAMPAGNOLA

Giardiniera pickled vegetables (cauliflower, carrots, red and yellow peppers, mini cucumbers and sweet green peppers). Served with seeded bread\*

4

### VERDURE AL FORNO

Grilled courgettes, aubergines and peppers, onions and black olives

4

### ORTO FRESCO

Curly salad, red cabbage salad, rocket and Piccadilly tomatoes. Served with seeded bread\*

4

### SALSE IN BARATTOLO

Ketchup, mayonnaise, mustard in jar

1



# Ehi! DOLCEZZA

## BIRRAMISÙ

Our signature homemade Tiramisù with ladyfinger biscuits soaked in our Black Stout beer and sprinkled with chocolate flakes

6,4



## MOUSSE CIOCCOLATO E CAFFÈ

Double cream with chocolate\* and coffee\* topped with Black Stout biscuits, ground pistachio and chocolate flakes

7



## CHEESECAKE ALL'ITALIANA

Fresh Robiola cheese cream with Mantuan Sbrisolona cake crumble. Served with chocolate or blueberry sauce

7



## NU BBABBÀ

Two soft rum flavoured Babbà\*, topped with whipped cream, chocolate and blueberry sauce

6,4



Enjoy your dessert, it's homemade!

Sorbetto mandarini



## SEMIFREDDO PISTACCHIO

Pistachio\* parfait served with chocolate sauce, mint leaves and Mantuan Sbrisolona cake crumble

6,2



## COPPA FIORILATTE E NUTELLA®

Fiordilatte gelato with NUTELLA® topped with whipped cream and Mantuan Sbrisolona cake crumble

6,4



## LA SBRISOLONA

Crunchy traditional Mantuan Sbrisolona cake with almonds served with eggnog\*

5,6



## TORTA CAPRESE

Traditional Italian cake\* made with chocolate and almonds, sprinkled with icing sugar and served with eggnog\*

7



## MINI STECCO FIOR DI PANNA

Mini ice-cream sticks covered with dark chocolate

3,4



## SORBETTO MANDARINO

Artisanal mandarin sorbet served with chocolate biscuits

6,4



La Sbrisolona

Mini cannoli siciliani



Torta caprese

## THE sharing PLEASURE

### MINI CANNOLI SICILIANI

6 cinnamon and Marsala flavoured crunchy cannolis. Our DIY cannolis are not only delicious, but also fun to assemble and served with ricotta cheese\*, ground pistachio and chocolate flakes

9,8



### PIZZA ALLA NUTELLA®

Pizza\* with NUTELLA®, whipped cream and Fabbri sour cherries

12



## Quiet A PAIR

### Coffee & beer IMPERIALE

Illy shaken coffee with our Imperiale beer and sugar. Finished with whipped cream, Mantuan Sbrisolona cake crumble and bitter cocoa black powder

4

### Coffee & spirits IRLANDESE

Illy coffee with Baileys liqueur, whipped cream and black chocolate flakes

4,4

### Coffee & chocolate CAPADOLCE

Illy coffee with whipped cream, chocolate, Sbrisolona cake crumble and bitter cocoa black powder

4

# Not only BEER

## BIBITE ARTIGIANALI

4

### LEMONADE

Produced according to the ancient recipe, with the Sicilian lemons natural juice

### ORANGE SODA

All the flavor, aroma and freshness of the Sicilian oranges natural juice

### COLA

Fresh and vivid craft drink

### GASSOSA

The soft drink with natural Sicilian lemon extracts

### TONIC WATER

With the aromatic and bitter aftertaste of the quinine natural extract

### PEACH/LEMON TEA

## MINERAL WATER

2,5

### ACQUA PANNA STILL WATER SAN PELLEGRINO SPARKLING WATER

## COFFEE BAR

Coffee 2  
Deca / Barley coffee 2  
Ginseng coffee 2  
Cappuccino / Caffè corretto 2,6

## BITTERS AND LIQUEURS

Averna, Braulio, Amaro del Capo, Baileys, Montenegro, Ramazzotti, Anima Nera, Sambuca Molinari, Jägermeister, Limoncello, Mirto Tremontis, Lamaro Doppio Malto 5

## SPIRITS

WHISKY 8,8  
Dalwhinnie 15Y, Lagavulin 16Y, Oban 14Y, Talisker 10Y, Bowmore Whisky 12Y, Johnnie Walker 5Y, Caol Ila 12Y

### RHUM

Kraken, Diplomatico Reserva Exclusive 12Y, St. Jaimes, Zacapa 8,8

### GRAPPE

Poli Sarpa Moscato 5,4  
Poli Sarpa Classica  
Chardonnay Frattina  
Barrique

## VINI

### CANNONAU DI SARDEGNA RISERVA DOC

Senes riserva 2018, Argiolas  
Intense ruby red color to the eye. Blackberry and plum notes can be perceived on the nose, combined with perfums of macerated flowers, sweet spices and licorice. On the palate it is dense, warm and full-bodied with a fruity flavor

7 32

### DOLCETTO D'ALBA DOC

Dolcetto di Diano D'Alba, Tenute Stefano Farina  
Intense ruby colour, with fruity aromatic notes. On the palate it is velvety and soft with great pleasantness

6 24

### VERMENTINO DI SARDEGNA DOC

Is Argiolas, Argiolas  
With a deep straw colour, it offers an intense bouquet of exotic fruit, orange blossom, honey and citrus fruits with slightly almond notes

6 26

### ROSATO DEL SALENTO IGT

Rosato del Salento IGT, La rosa del salice  
Rose-coloured, the flavour is velvety, with intense and persistent aromas. Red fruits and cherry release a fresh and fruity flavour

6 26

### PROSECCO VALDOBBIADENE DOCG SUPERIORE

Leonte Extra Dry, Fasol Menin  
A delicate and floral flavor. Scent of acacia and rosehip with notes of white peach and ripe apple

6 26

### GEWÜRZTRAMINER

Gewürztraminer, Cantine di Ora  
Intense straw color, the nose is particularly intense with hints of exotic fruits, citrus and rose. Structured and full-bodied on the palate it has persistent aromatic and mineral notes

7 30



SERVICE CHARGE: 2 €

\*some ingredients may be originally frozen or treated by blast chilling. If you have any allergies and/or food intolerances, ask our staff for information. We are here to advise you in the best way!