

4,8% Vol.

Ultra Pils

PALE ALE • PILS



DOPPPIO MALTO

7,0% Vol.

Zingi Ale

AMBER • GINGER ALE

doppiomalto.com

Follow us on f @

WE BREW BEER,
WE COOK,
WE MAKE YOU HAPPY

ALL OUR CUSTOMERS
HAVE THEIR COVER FACE

Post your photo with Doppiomalto_people tag
and we will slam you on the front page!



OUR BEER IS MADE WITH YOU IN MIND

Ultra Pils

STUBBORN AND GENEROUS

It is a beer that should be treated gently. Insistence is futile and it is always right.

Classic, Pils style. Low fermentation.
4,8% alc./vol. IBU 35

Super Chiana

PURE AND BITING

No doubt, this is the ideal beer for an afternoon in a blooming alpine meadow. Its high altitude will give you meditation and wisdom.

Lager style. Low fermentation.
4,6% alc./vol. IBU 17

Do you want it gluten free? bottle 33 cl 3€

Iper Weiss

NATURALISTIC AND NOSTALGIC

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.

Yeasty, Weiss style. High fermentation.
5,0% alc./vol. IBU 9

Summer Ipa

LAZY AND CITRUSY

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.

IPA Session. Low-alcohol content.
3,5% alc./vol. IBU 38

Extra Bitter

SMART AND PERSUASIVE

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.

Special Bitter style. With 5 American hops.
5,6% alc./vol. IBU 60

Honey Ipa

FRAGRANT AND ROMANTIC

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.

Triple Honey IPA. High fermentation.
7,5% alc./vol. IBU 37

Bella Rossa

COMPLEX AND CHARMING

A perfect body is nothing without inner strength, that's the secret. Drinking it is an important date.

Strong, English Ale style. High fermentation.
6,5% alc./vol. IBU 32

Zingi Ale

SOFT AND SPICY

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.

Spiced, Ginger Ale. High fermentation.
7,0% alc./vol. IBU 30

Cocoa Ipa

WILD AND SAVAGE

Perfect if chocolate is absolutely forbidden for you. Side effects: if taken regularly, it could make you change your mind about samba.

American IPA style. High fermentation.
7,0% alc./vol. IBU 49

Piu che Rossa

RICH AND ECCENTRIC

Do you like golf? Sailing? Diamonds? Tailor made suits? This beer is so luxurious you'll forget such frivolities.

Fruity, English Ale style. High fermentation.
5,6% alc./vol. IBU 23

Sexy Ipa

SEDUCTIVE AND EXOTIC

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...

Colonial, IPA style. High fermentation.
6,0% alc./vol. IBU 54

Imperiale

FULL-BODIED AND GENTLE

If you had your Daniel Craig or Jennifer Lawrence moment (and it's gone), you'll understand. Drink it while listening "A caress in a fist" by Adriano Celentano.

Black Imperial IPA style. High fermentation.
9,0% alc./vol. IBU 80

Black Stout

CHEEKY AND STOUT

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.

Chocolate Stout style. High fermentation.
6,3% alc./vol. IBU 33

O Sole Mio

BALANCED AND BREATHTAKING

Think of a Mediterranean landscape, flooded with light and nostalgia, where space is perfume and time is color. Don't think, try.

American Wheat style. Low fermentation.
4,9% alc./vol. IBU 24

BEER TOUR

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

8€



small 20 cl 3 medium 40 cl 5,8 carafe 150 cl 19 beer dispenser 200 cl 25

LET'S START!

Burrata e Piccadilly & Summer Ipa 6,6

Burrata Apulian cheese, Piccadilly tomatoes, Sardinian fried Guttiau bread chips, basil emulsion and fresh basil leaves. Served with seeded bread croutons*

Mini gnocco fritto con crudo di Parma e porchetta & Ipen Weiss 6,8

Small fried bread* sliced with PDO Prosciutto di Parma dry cured ham, pork roast porchetta and grana cheese sauce

Pollo fritto & Super Chiana 7,2

Fried chicken wings with slightly spicy marinade, served with sun-dried tomato flavoured mayonnaise

Anelli di cipolla & Ultra Pils 5,8

Fried beer-battered onion rings*, topped with grana cheese sauce

Mozzarella in carrozza & Ultra Pils 6,5

Breaded and fried mozzarella slices*, filled with cooked ham and served with red and yellow peppers flavoured mayonnaise

Rondelle di melanzana & Ultra Pils 5,2

Fried aubergine rounds* breaded with corn, slightly spicy and served with beer flavoured mayonnaise

Pizza frita & Ultra Pils 5,2

After 36 hour of natural leavening our pizza* slices are fried and topped with rustic tomatoes sauce, served with grated grana cheese and fresh basil leaves

Chips di Guttiau & Summer Ipa 4,8

Guttiau chips, Mediterranean sweet and sour sauce and beer mayonnaise

BRUSCHETTE

Stracciatella e alici & Ultra Pils 6

Seeded bread croutons* topped with Stracciatella Apulian cheese, Sicilian anchovies fillets and plum yellow tomatoes

Stracciatella, pesto e Vesuviano & O Sole Mio 6

Seeded bread croutons* topped with stracciatella Apulian cheese, thyme flavoured Vesuviano tomatoes, pesto and basil leaves

TARTARE

Zucchine e Raspadura & Summer Ipa 9,2

Knife cut bavarian beef tartare (4,2oz), served with grilled courgettes, Raspadura cheese flakes and chopped red Tropea onion in sweet and sour sauce. Served with seeded bread croutons* and cabbage salad. To garnish with mint citronette

Stracciatella e datterini gialli & Ultra Pils 9,8

Knife cut bavarian beef tartare (4,2oz), served with Stracciatella Apulian cheese, taggiasca olives and plum yellow tomatoes. Served with seeded bread croutons* and cabbage salad. To garnish with black pepper citronette



BEE KIND AND SHARE

Fritto Assoluto & Sexy Ipa

15

Pollo fritto, Mozzarella in carrozza*, Anelli di cipolla* and Rondelle di melanzana*. Served with beer flavoured mayonnaise and sun-dried tomato flavoured mayonnaise



COSE PIZZE *Roman style with 36 hours leavened pizza dough**

San Marzano e grana Bella Lodi & Ultra Pils 9,8

PDO San Marzano tomato sauce, Raspadura cheese flakes, basil emulsion and EVO oil

Verdure e Fior di latte & Ultra Pils 10,6

Grilled courgettes, aubergines and peppers, Fior di latte mozzarella, Piccadilly tomatoes and basil

Porchetta e stracciatella & Super Chiana 11,2

Pork roast porchetta, Stracciatella Apulian cheese, Piccadilly tomatoes, rocket leaves and EVO oil

Parmigiana e Fior di latte & Ipen Weiss 10,6

PDO San Marzano tomato sauce, grilled black aubergines, Fior di latte mozzarella, grana and fresh basil sauce, fresh basil leaves

'Nduja e Burrata & Black Stout 10,2

PDO San Marzano tomato sauce, Burrata, 'Nduja spicy sausage, red onion and basil emulsion

Crudo e Piccadilly & Zingji Ale 13,4

Fior di latte mozzarella, PDO Prosciutto di Parma dry cured ham, Piccadilly tomatoes, Raspadura cheese flakes, fresh basil leaves and EVO oil

ITALIAN GOURMET BURGERS *Own special recipe. 6,4 oz fresh burgers*

Served with buttered pan brioche* bread, skin on fries and beer flavoured mayonnaise

Pecorino e Vesuviano & Super Chiana 11,4

Beef burger with Sardinian PDO Pecorino cheese, thyme flavoured Vesuviano tomatoes, chopped red Tropea onion in sweet and sour sauce, green salad and mayonnaise

Pancetta e Provola dolce & Bella Rossa 12,2

Beef burger with Provola cheese, pancetta from Piacenza, green salad and beer flavoured mayonnaise

'Nduja e stracciatella & Extra Bitter 11,6

Beef burger with Stracciatella Apulian cheese, spicy sausage 'Nduja and cabbage

Porchetta e Provola affumicata & Ipen Weiss 12,2

Beef burger with pork roast porchetta, smoked Provola cheese, green salad and mayonnaise

Crudo e Fior di latte & Più che Rosso 13,6

Beef burger with dry cured PDO Parma ham, Fior di latte mozzarella, thyme flavoured Vesuviano tomatoes, salad and sun-dried tomato flavoured mayonnaise

Caprino e cipolla & Honey Ipa 12,2

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

Salmone e Fior di latte & O Sole Mio 14,8

Salmon tartare, Fior di latte mozzarella, cabbage salad, rocket and sun-dried tomato mayonnaise

Polpo e stracciatella & O Sole Mio 14,8

Octopus cooked at low temperature and fried, stracciatella Apulian cheese, rocket and thyme flavoured Vesuviano tomatoes



VEGETARIAN HAPPINESS

Served with vegan pan brioche* bread, skin on fries and beer flavoured mayonnaise

Mais e Provola affumicata & Extra Bitter 11,2

Veggie corn burger*, smoked Provola cheese, Vesuviano tomatoes flavoured with thyme, PGI Tropea chopped red onion in sweet and sour sauce, cabbage salad and mayonnaise

Fagioli e Piccadilly & Extra Bitter 11,2

Veggie bean burger*, grilled peppers, Piccadilly tomatoes, salad and mayonnaise

Not enough?

Extra patty

3,5

ITALIAN GRILL Grill in our custom Pina oven. Lightly smoked and cooked with vegetable charcoal

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



Gran tagliata & *Ultra Pils* **16,6**

Sirloin char-grilled steak, 8oz. Seasoned with Trapani salt flakes and EVO oil. Served with cucumbers and Piccadilly tomatoes and mint citronette

Gran tagliata speciale & *Ultra Pils* **18,4**

Sirloin char-grilled steak, 8oz, Raspadura cheese flakes, Piccadilly tomatoes, seasoned with Trapani salt flakes and EVO oil. Served with cucumbers and Piccadilly tomatoes and mint citronette

La gigante & *Bella Roma* **20,6**

Char-grilled rib eye, 13oz. The finest steak of our selection, delicious and tasty, seasoned with Trapani salt flakes and EVO oil. Served with cucumbers and Piccadilly tomatoes and mint citronette

Filetto Premium lardellato & *Bella Roma* **20,6**

Char-grilled fillet, 8oz, wrapped in a herbs flavoured lard, seasoned with Trapani salt flakes and EVO oil. Served with cucumbers and Piccadilly tomatoes and mint citronette



Costine di maiale & *Bella Roma* **17,6**

Pork ribs, 20oz, marinated with spices, slowly cooked and smoked on the grill. Served with giardiniera pickled vegetables and sweet and sour sauce

Salamelle alla birra & *Sexy Ipa* **15,2**

Mantuan Salamella sausages, 11oz, flavoured with Honey Ipa beer, oven-cooked and grilled. Served with giardiniera pickled vegetables



Suprema di pollo & *Ultra Pils* **14,6**

Breast of chicken slowly cooked in the oven then grilled, 11oz, marinated with sweet paprika, black pepper and brown sugar. Served with grilled courgettes, aubergines and peppers

Cosce in crosta & *Ipen Weiss* **14,6**

Coffee-crust chicken legs in spicy marinade. Served with grilled courgettes, aubergines and peppers



ROOSTERS

Mediterraneo alla birra & *Ultra Pils* **16,6**

Free-range grilled roaster, 23oz, glazed with our Honey Ipa beer, honey and spices

Al fuoco rosso & *Bella Roma* **16,6**

Free-range grilled roaster, 23oz, marinated with oil and hot pepper, grilled and served with spicy sauce



ALL TOGETHER NOW

Brace mista & *Sexy Ipa* **20,8 per person - min. 2 people**

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



INSALATE FURBE!

Pecorino, pere e miele & *Extra Bitter* **10,6**

Salad, Sardinian PDO Pecorino cheese, Williams pear slices, thyme flavoured Vesuviano tomatoes and bread croutons*. Served with honey and seeded bread*

Manzo e Fior di latte & *Super Chiana* **13,8**

Salad, sirloin char-grilled steak, Fior di latte mozzarella, Piccadilly tomatoes and bread croutons*. Served with seeded bread*

Suprema e Piccadilly & *Ipen Weiss* **10,8**

Salad, breast of chicken slowly cooked in the oven then grilled, Piccadilly tomatoes, fried bread croutons*. Served with grana cheese sauce and seeded bread*

Verdure grigliate e Burrata & *Super Chiana* **10,6**

Grilled courgettes, aubergines and peppers, Piccadilly tomatoes, Burrata Apulian cheese, basil leaves and EVO oil

Orzo, Burrata e Piccadilly & *Summer Ipa* **11,8**

Pearl barley with dried tomato sauce, Burrata Apulian cheese, Piccadilly tomatoes and EVO oil and basil emulsion

Salmone e Piccadilly & *Ipen Weiss* **13,8**

Salad, salmon tartare, Piccadilly tomatoes, cucumbers and bread croutons*. Served with mint citronette and seeded bread*

Fancy something else?

Patate a spicchio **4**

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

Patate a fiammifero **4**

Skin on fries*. Served with beer flavoured mayonnaise

Giardiniera campagnola **3,4**

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

Verdure grigliate **3,4**

Grilled courgettes, aubergines and peppers

Orto fresco **3,4**

Green leaves salad, Piccadilly tomatoes slices and EVO oil. Served with seeded bread*

Salse in barattolo **1**

Ketchup, mayonnaise, mustard in jar

EHI! SWEETIE

Enjoy your desserts:
it's homemade

Birramisù & Black Stout	6,4	Coppa cioccolato e liquore al whisky & Sexy Ipa	6
Our signature homemade Tiramisù with ladyfinger biscuits soaked in our Black Stout beer and sprinkled with chocolate flakes		Vanilla and chocolate ice cream with whisky liqueur. Served with whipped cream, cantucci with chocolate and chocolate powder	
Cheesecake all'italiana & Più che Roma	6,4	Semifreddo Zuppa inglese & Black Stout	6
Fresh Robiola cheese cream with Mantuan Sbrisolona cake crumble. Served with chocolate or blueberry sauce		Trifle with Alchermes liqueur, sponge fingers, served with chocolate sauce, mint leaves and Mantuan Sbrisolona cake crumble	
Nu Bbabbà & Imperiale	6,4	Semifreddo Pistacchio & Black Stout	6
Rum flavoured traditional Neapolitan yeast cake*, topped with whipped cream and chocolate or blueberry sauce		Pistachio parfait served with chocolate sauce, mint leaves and Mantuan Sbrisolona cake crumble	
La Sbrisolona & Imperiale	6	Sorbetto Mandarino & Summer Ipa	4,8
Crunchy traditional Mantuan Sbrisolona cake with almonds served with double cream vanilla ice cream		Homemade mandarin sorbet	
Torta Caprese & Sexy Ipa	7	Sorbetto Limone e zenzero & Ipen Weiss	4,8
Traditional Italian cake* made with chocolate and almonds, sprinkled with icing sugar and served with double cream vanilla ice cream		Homemade lemon and ginger sorbet	
Coppa caffè e cioccolato & Più che Roma	6	Mini stecco Fior di panna & Super Chiara	3
Coffee, chocolate and fiordilatte ice cream with coffee. Served with whipped cream, chocolate biscuits and chocolate powder		Mini ice-cream sticks covered with dark chocolate	



THE SHARING PLEASURE

Mini cannoli siciliani & Summer Ipa	10,2	Il trionfo di Bbabbà & Imperiale	11,8
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		Two soft rum flavoured Babbà*, topped with whipped cream, chocolate and blueberry sauce	

QUITE A PAIR

COFFEE & BEER		COFFEE & SPIRITS		COFFEE & CHOCOLATE	
Imperiale	5	Irlandese	5	Capadolce	5
Illy shaken coffee with our Imperiale beer and sugar. Finished with whipped cream, Mantuan Sbrisolona cake crumble and bitter cocoa black powder		Illy coffee with Baileys liqueur, whipped cream and black chocolate flakes		Illy coffee with whipped cream, chocolate, Sbrisolona cake crumble and bitter cocoa black powder	



NOT ONLY BEER

CRAFT SOFT DRINKS 27,5 cl 3,5

- Orange soda**
All the flavor, aroma and freshness of the Sicilian oranges natural juice
- Lemonade**
Produced according to the ancient recipe, with the Sicilian lemons natural juice
- Tonic water**
With the aromatic and bitter aftertaste of the quinine natural extract
- Cola**
Fresh and vivid craft drink
- Gassosa**
The soft drink with natural Sicilian lemon extracts
- Peach/Lemon tea**

MINERAL WATER 45 cl 2,5

- Acqua Panna still water
- San Pellegrino sparkling water

COFFEE BAR

- Coffee **1,8**
- Deca / Barley coffee **1,8**
- Ginseng coffee **1,8**
- Cappuccino / Caffè corretto **2,5**

AMARI E LIQUORI 5 cl 4,6

- Averna, Braulio, Amaro del Capo, Montenegro, Ramazzotti, Sambuca Molinari, Baileys, Anima Nera, Limoncello, Jägermeister

DISTILLATI 5 cl

- Whisky, Rhum, Grappe
Ask our guys the specific list

WINES glass 5 bottle 21

- Cannonau di Sardegna DOC**
Nepente di Oliena, Cantina Sociale Oliena
A Cannonau with a young and powerful soul, with fruity notes of red berries and cherries, together with floral notes
- 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
- Vermentino di Sardegna DOC**
Vermentino di Gallura, Azienda Agricola Marco Zanatta
Balanced taste, with a fresh and pleasantly bitterish finish. Aroma of fresh exotic fruit
- 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
- Prosecco Valdobbiadene D.O.C.G. Superiore**
Leonte Extra Dry, Fasol Menin
A delicate and floral flavor. Scent of acacia and rosehip with notes of white peach and ripe apple

If you have any allergies and/or food intolerances, ask our staff for information. We are here to advise you in the best way!

*some ingredients may be originally frozen or treated by blast chilling.

 vegetarian

service charge: 1,5 €