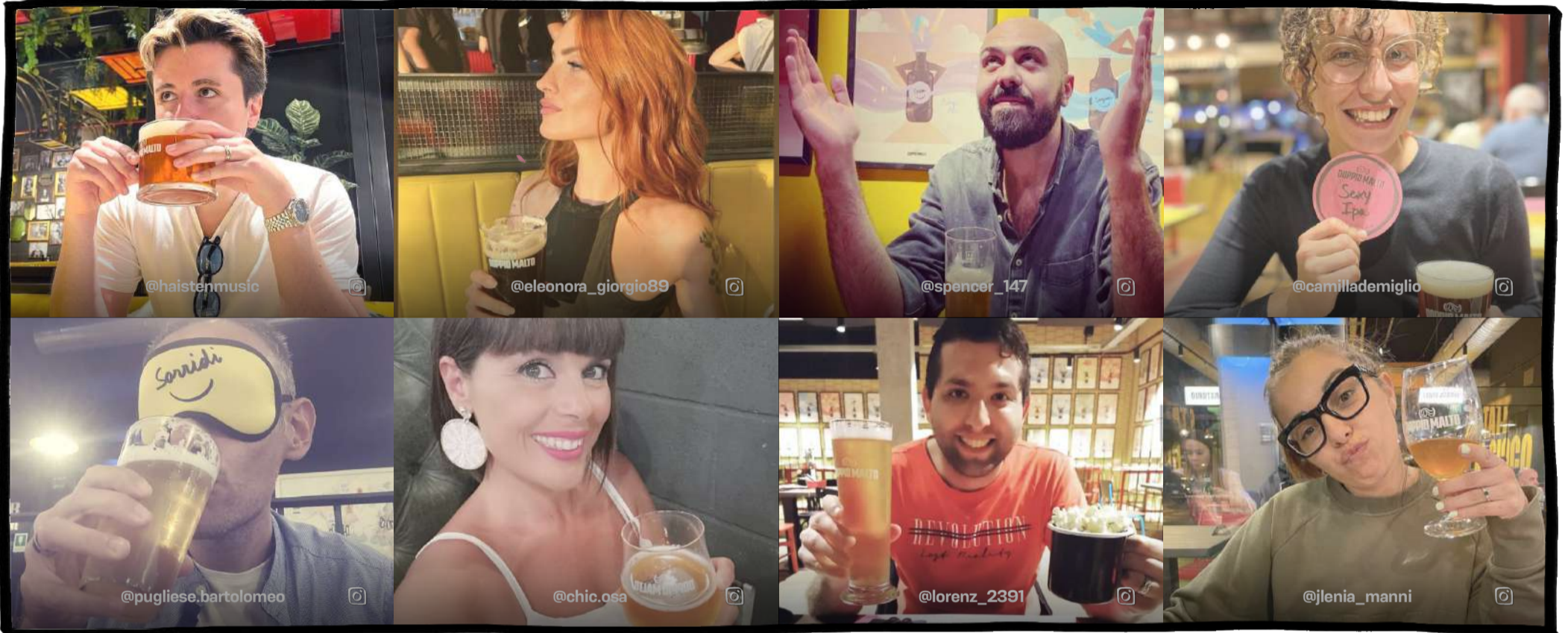




Facciamo birra, facciamo cucina, vi facciamo felici

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> BOTTLE 3€ 33cl</p> <p>Super Chiaro PURE AND BITING 17 lbu 4,6% vol.</p>	<p>Lager style. Low fermentation. 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>Zingi Ale SOFT AND SPICY 30 lbu 7% vol.</p> <p>Spiced, Ginger Ale. High fermentation. 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>Extra Bitter SMART AND PERSUASIVE 60 lbu 5,6% vol.</p> <p>Special Bitter style. With 5 Americans hops. 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>Bella Rossa COMPLEX AND CHARMING 32 lbu 6,5% vol.</p>	<p>Strong, English Ale Style. High fermentation. A perfect body is nothing without inner strength, that's the secret. Drinking it is an important date.</p>	<p>Summer Ipa LAZY AND CITRUSY 38 lbu 3,5% vol.</p> <p>IPA session. Low alcohol content. 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>Black Stout CHEEKY AND STOUT 23 lbu 6,3% vol.</p> <p>Chocolate Stout style. High fermentation. 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>Piu' che Rosso RICH AND ECCENTRIC 23 lbu 5,6% vol.</p>	<p>Fruity, English Ale Style. High fermentation. Do you like golf? Sailing? Diamonds? Tailor made suits? This beer is so luxurious you'll forget such frivolities.</p>	<p>Honey Ipa FRAGRANT AND ROMANTIC 37 lbu 7,5% vol.</p> <p>Triple Honey IPA. High fermentation. 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>Cocoa Ipa HARD AND MEDITERANNEAN 49 lbu 7% vol.</p> <p>American IPA style. High fermentation. If you want the special edition of every flavor. Here you are the chocolate, the one to make hops lose their head.</p>												
<p>O sole mio BALANCED AND BREATHAKING 24 lbu 4,9% vol.</p>	<p>American Wheat style. Low fermentation. Think of a Mediterranean landscape, flooded with light and nostalgia, where space is perfume and time is color. Don't think, try.</p>	<p>Ultra Pils STUBBORN AND GENEROUS 35 lbu 4,8% vol.</p> <p>Classic, Pils style. Low fermentation. It is a beer that should be treated gently. Insistence is futile and it is always right.</p>	<p>Imperiale FULL-BODIED AND GENTLE 80 lbu 9% vol.</p> <p>Black Imperial IPA style. High fermentation. 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>Sexy Ipa SEDUCTIVE AND EXOTIC 54 lbu 6% vol.</p>	<p>Colonial, IPA style. High fermentation. 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>Iper Weiss NATURALISTIC AND NOSTALGIC 9 lbu 5% vol.</p> <p>Yeasty, Weiss style. High fermentation. 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>3,4</td> </tr> <tr> <td>MEDIUM</td> <td>40 cl</td> <td>6</td> </tr> <tr> <td>CARAFE</td> <td>150 cl</td> <td>21</td> </tr> <tr> <td>BEER DISPENSER</td> <td>200 cl</td> <td>26</td> </tr> </table>	SMALL	20 cl	3,4	MEDIUM	40 cl	6	CARAFE	150 cl	21	BEER DISPENSER	200 cl	26
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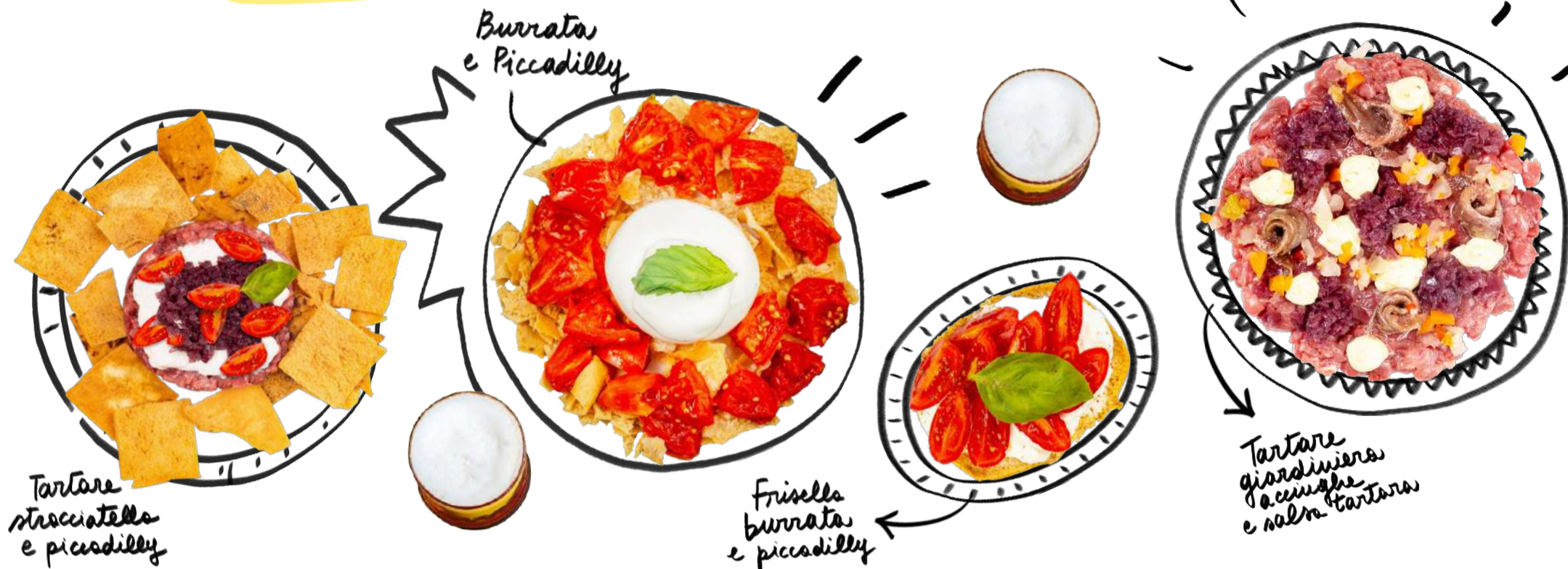
BEER TOUR

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 6,4

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

FRISELLA BURRATA E PICCADILLY 5,8

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

NACHOS ALL'ITALIANA 4,6

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

BRUSCHETTA AL SALMONE 6,8

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

Le nostre TARTARE

STRACCIATELLA E PICCADILLY 8,6

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 8,6

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

Cose PIZZE

SAN MARZANO E GRANA BELLA LODI 8,8

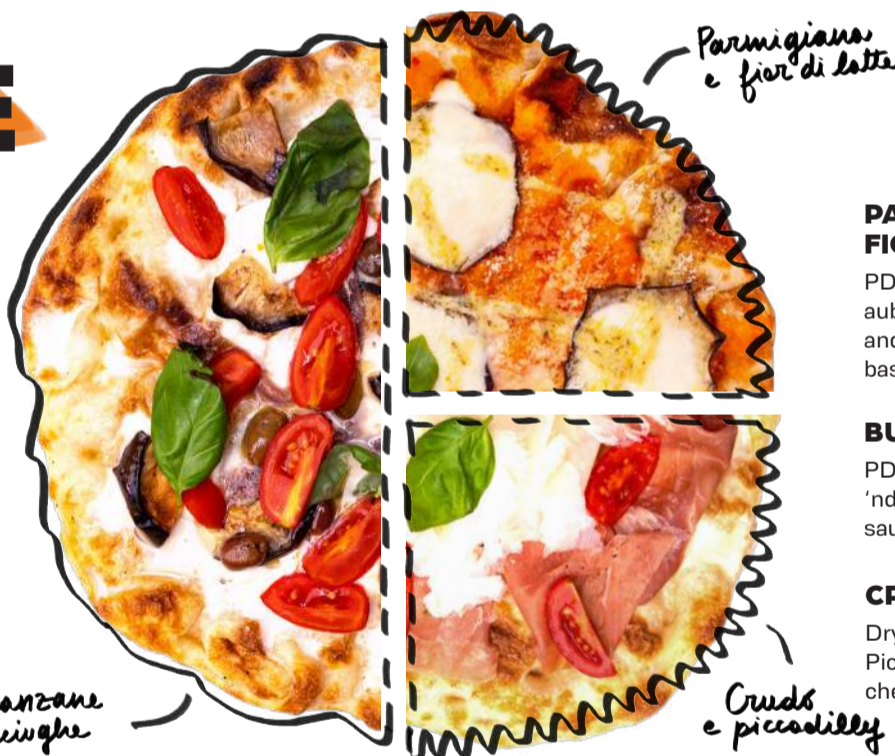
PDO San Marzano tomato sauce, Bella Lodi raspadura cheese and basil sauce

MELANZANE E ACCIUGHE 12,8

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

PANCETTA E FIORDILATTE 11,8

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



36 ore di lievitazione*

PARMIGIANA E FIORDILATTE 9,8

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

BURRATA E 'NDUJA 11,8

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

CRUDO E PICCADILLY 12,8

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

INSALATE furbe!

MANZO E BURRATA 12,8

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

ORTOLANA 8,8

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

VERDURE AL FORNO E BURRATA 8,8

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

SUPREMA E SALSA GRANA 9,8

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

SALMONE 13,8

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



Ancora qualcosa?

PATATE A SPICCHIO 4
Oven roasted flavoured skin on potato wedges. Served with beer flavoured mayonnaise

GIARDINIERA CAMPAGNOLA 4
Giardiniera pickled vegetables (cauliflower, carrots, red and yellow peppers, mini cucumbers and sweet green peppers). Served with seeded bread croutons*

VERDURE AL FORNO 4
Grilled courgettes, aubergines and peppers, onions and black olives

ORTO FRESCO 4
Green salad, tomatoes, roquette and red cabbage salad. Served with seeded bread croutons*

SALSE IN BARATTOLO 1
Ketchup, mayonnaise, mustard in jar

Dalla CARNE alla BRACE

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 17,8

Black Angus sirloin char-grilled steak, 220g. Seasoned with salt flakes and EVO oil



GRAN TAGLIATA SPECIALE 19,8

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



LA GIGANTE 21,6

Black Angus char-grilled rib eye, 350g. Seasoned with salt flakes and EVO oil



FILETTO PREMIUM LARDELLATO 21,6

Black Angus filet with herb lard, 250g. Seasoned with salt flakes and EVO oil



TUTTI INSIEME Appassionatamente

BRACE MISTA *price per person, minimum 2 people* 21,6

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



Brace mista



Gallette al fuoco rosso



SUPREMA DI POLLO 13,8

Chicken breast, 250g, marinated with sweet paprika, black pepper and brown sugar. Served with Honey IPA beer gravy sauce



COSCE IN CROSTA 13,8

Coffee-crust chicken legs in spicy marinade



BOMBETTE PUGLIESI 17,8

Apulian bombette (pork roll) served with sautéed turnip top



COSTINE DI MAIALE 17,8

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



Grilled ROOSTERS

MEDITERRANEO ALLA BIRRA 16,8

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



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

AL FUOCO ROSSO 16,8

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



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

Gourmet BURGERS!



PECORINO E VESUVIANO 11,8

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



PANCETTA E FONTAL 12,4

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



CRUDO E STRACCIATELLA DI BURRATA 13,8

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



CAPRINO E CIPOLLA 12,4

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



SUINO, GRANA E PICCADILLY 11,8

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



SALMONE E VERDURE AL FORNO 14,8

Salmon* sashimi, chopped baked vegetables, red cabbage salad, curly salad and sun-dried tomatoes mayonnaise



VEGETARIANI felici

MAIS E VERDURE 10,8

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



Crudo e stracciatella di burrata



NOT ENOUGH?
Extra patty 3,8

Pecorino e vesuviano

Ehi! SWEETIE

BIRRAMISÙ 5,8

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

CHEESECAKE ALL'ITALIANA 6,4

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

MOUSSE CIOCCOLATO E CAFFÈ 5,8

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

NU BBABBA 5,8

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



Enjoy your dessert, it's homemade!

Sorbetti mandarini



SEMIFREDDO PISTACCHIO 5,6

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

COPPA FIORILATTE E NUTELLA® 5,8

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

LA SBRISOLONA 5,2

Crunchy traditional Mantuan Sbrisolona cake with almonds served with eggnog*

TORTA CAPRESE 6,4

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

MINI STECCO FIOR DI PANNA 3

Mini ice-cream sticks covered with dark chocolate

SORBETTO MANDARINO 5,8

Artisanal mandarin sorbet served with chocolate biscuits

Mini cannoli siciliani



Torta caprese

THE sharing PLEASURE

MINI CANNOLI SICILIANI 9

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

PIZZA ALLA NUTELLA® 11

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

Quiet A PAIR

Coffee & beer IMPERIALE 3,5

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

Coffee & spirits IRLANDESE 3,5

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

Coffee & chocolate CAPADOLCE 3,5

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

Not only BEER

BIBITE ARTIGIANALI 27,5 cl 3,8

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 45 cl 2

ACQUA PANNA STILL WATER SAN PELLEGRINO SPARKLING WATER

COFFEE BAR

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

BITTERS AND LIQUEURS 5 cl 4

Averna, Braulio, Amaro del Capo, Baileys, Montenegro, Ramazzotti, Anima Nera, Sambuca Molinari, Jägermeister, Limoncello, Mirto Tremontis, Lamaro Doppio Malto 3,5

SPIRITS 5 cl 8

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

RHUM 5

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

GRAPPE 5

Poli Sarpa Moscato
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

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

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

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 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

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



6

30

5

22

5

24

5

24

5

24

6

28



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!