



# Our menu

## LUNCH VERSION

### CHOOSE YOUR LOAF



Whole grain loaf



Focaccia tonda



Focaccia alla pala



White loaf

We bake our bread daily.  
Choose your favourite for your panini, salad or dish!

Our bread and Spikkios loaves undergo a fast temperature reduction process to guarantee the best product experience

● ingredient of our own production

## PANINI

### Local Special

**Neive** \_\_\_\_\_ € 8,00

Raw Veal tartar, Parmesan cream, salad, hazelnuts

**Treiso** \_\_\_\_\_ € 8,00

Raw Veal tartare, fresh cheese, roasted capsicum, Extra-virgin olive oil

**Tanaro** \_\_\_\_\_ € 8,00

Raw veal and pork sausage, fresh cheese, caramelized red onion jam, salad, extra-virgin olive oil

**Cherasco** \_\_\_\_\_ € 8,00

Raw veal and pork sausage, roasted capsicum, cream with blue cheese, mascarpone cheese and hazelnuts

**Ellero** \_\_\_\_\_ € 8,00

Roasted veal, tuna mayonnaise, fresh tomatoes, salad, extra-virgin olive oil

**Mondovì** \_\_\_\_\_ € 8,00

Roasted veal, Tomatoes and egg pink mayonnaise, Brie, fresh tomato, oregano

**Farciaburger** \_\_\_\_\_ € 9,00

Homemade meatball, caramelized red onion jam, Brie, fresh tomato, oregano

## Cold cuts

**Bard** \_\_\_\_\_ € 7,50

Lard with herbs, ream with blue cheese, mascarpone cheese and hazelnuts

**Bastia** \_\_\_\_\_ € 7,50

Raw ham, stracchino fresh cheese, fresh tomato, oregano, extra-virgin olive oil

**Mantova** \_\_\_\_\_ € 7,50

Premium ham, parmesan cream di Grana Padano, caramelized red onion jam, salad

**Bologna** \_\_\_\_\_ € 8,00

Mortadella ham, pistachio cream, mozzarella, chopped pistachios

**Nebius** \_\_\_\_\_ € 5,00

Roasted turkey, tuna mayonnaise, fresh tomatoes

**Bracco** \_\_\_\_\_ € 5,00

Raw ham, mozzarella cheese

**Ostana** \_\_\_\_\_ € 5,00

Mortadella ham, Brie, salad

**Gardetta** \_\_\_\_\_ € 5,00

Ham, roasted eggplant, stracchino soft cheese

**Toast cotto** \_\_\_\_\_ € 5,00

Ham, Brie

## Fish

**Atlantico** \_\_\_\_\_ € 9,00  
*Smoked Salmon, stracchino cheese, zucchini, pistachio cream*

**Carloforte** \_\_\_\_\_ € 9,00  
*Tuna Tartare (100% natural), fresh cheese, tomato and egg pink mayonnaise, almond flakes*

**Veracruz** \_\_\_\_\_ € 9,00  
*Tuna Tartare (100% natural), mango chutney, caramelized red onion jam, dried tomatoes in oil*

## Vegetarian

**Vinadio** \_\_\_\_\_ € 6,50  
*Cream with blue cheese, mascarpone cheese and hazelnuts, zucchini, dried tomatoes in oil*

**Garessio** \_\_\_\_\_ € 6,50  
*Straciatella cheese, roasted aubergine, dried tomatoes in oil, almond flakes*

**Macra** \_\_\_\_\_ € 6,00  
*Roasted aubergine, tomato sauce, mozzarella cheese, Grana Padano flakes*

**Chianale** \_\_\_\_\_ € 6,50  
*Herbs omelette, Brie, tomato and egg pink mayonnaise, fresh tomatoes*

## Vegan

**Meja** \_\_\_\_\_ € 5,00  
*Tomato sauce, eggplant caponata, olives powder, almond flakes*

**Canosio** \_\_\_\_\_ € 5,00  
*Zucchini, caramelized red onion jam, dried tomatoes in oil*

# SPIKKIO

oltre la pizza

**Crudo & bufala** \_\_\_\_\_ € 9,00  
*Premium raw ham, buffalo mozzarella, basil*

**Orto** \_\_\_\_\_ € 8,00  
*Roasted pepper ketchup, aubergine caponata, zucchini, almond flakes*

**Velvet rosso** \_\_\_\_\_ € 7,50  
*Our tomato sauce, straciatella cheese in cream, basil*

It undergoes three phases of leavening

Flavors that rule, an incomparable taste

Perfect with a glass of wine



The lightest pizza you've ever had!

**DO Maggiore** \_\_\_\_\_ € 11,50  
*Raw veal tartare, cream with blue cheese, mascarpone cheese and hazelnuts, caramelized red onion jam*

**Piemonte esotico** \_\_\_\_\_ € 12,50  
*Tuna Tartare (100% natural), mango chutney, soy sauce reduction, chilly pepper*

## OUR DISHES

11  
euro

### Tonnè \_\_\_\_\_

*Roasted veal with tuna mayonnaise*

### Piemonte \_\_\_\_\_

*Roasted veal with tuna mayonnaise, raw veal tartare and fresh cheese*

### Roast Beef \_\_\_\_\_

*Roasted veal, veggies and Grana Padano Flakes*


### Battuta \_\_\_\_\_

*Raw veal tartare, cream with blue cheese, mascarpone cheese and hazelnuts, and zucchini*

### Tagliere \_\_\_\_\_

*Fresh cheese, cream with blue cheese, mascarpone cheese and hazelnuts, pecorino cheese, premium raw ham, mortadella ham and spianata calabra spicy salami*



 ingredient of our own production

## SALADS

9  
euro

### Ruspante \_\_\_\_\_

*Green Salad, roasted peppers, roasted turkey, cream with blue cheese, mascarpone cheese and hazelnuts*

### Padana \_\_\_\_\_

*Green Salad, premium raw ham, mozzarella, zucchini, olive powder*

### Vegetariana \_\_\_\_\_

*Green Salad, dried tomatoes in oil fresh cheese, herbs omelette, olive powder*

### Marinara \_\_\_\_\_

*Green salad, fresh tomatoes, tuna tartare, tomato and egg pink mayonnaise, almond flakes*

## OUR DESSERTS

4  
euro

### Tiramisù classico \_\_\_\_\_

*Homemade Savoirdi biscuits, coffee and mascarpone cream*

### Pesche e amaretti \_\_\_\_\_

*Yoghur mousse, almond biscuit, peach and amaretti cream*

### Pistacchio e cioccolato \_\_\_\_\_

*Cheesecake with pistachio, cocoa crumble, dark chocolate flakes*

### Cake of the day \_\_\_\_\_

### Tonnè

*Roasted veal with tuna mayonnaise*



# Try **APERISPIKKIO**

## Selection of Spikkios

*Farcia's incredibly  
light pizza*

## and our bread

## one drink

*(cocktail, beer, glass  
wine, soft drink)*

**7**  
euro



## COCKTAIL

5  
euro

**Bellini** \_\_\_\_\_

*Prosecco and peach juice*

**Spritz Family** \_\_\_\_\_

*Aperol/Bitter Campari/Elderberry Syrup with  
Prosecco*

**Negroni** \_\_\_\_\_

*Bitter Campari, Martini Rosso, Gin*

**Martini royal** \_\_\_\_\_

*Martini Rosso, Prosecco*

**Negroni sbagliato** \_\_\_\_\_

*Bitter Campari, Martini Rosso, Prosecco*

**Americano** \_\_\_\_\_

*Bitter Campari, Martini Rosso*

**Martini Orange** \_\_\_\_\_

*Martini Rosso, freshly squeezed orange juice*

**Daiquiri** \_\_\_\_\_

*White rum, lime juice and sugar syrup*

**Mojito al rosmarino** \_\_\_\_\_

*White rum, lime, rosemary, cane sugar*

**Cuba Libre** \_\_\_\_\_

*Rum, lime and Coca Cola*

**Gin Tonic** \_\_\_\_\_

*Gin, tonic water*

**Gin Fizz** \_\_\_\_\_

*Gin, lemon juice, sugar syrup, carbonated water*

## ALCOHOL-FREE

5  
euro

**Red Sunset** \_\_\_\_\_

*Pineapple juice, orange juice, peach juice, lime  
and orange slice*

**Florida** \_\_\_\_\_

*Grenadine, lemon and orange juice and slices,  
grapefruit juice*

**Spritz analcolico** \_\_\_\_\_

*Orange juice, Bitter or Crodino, tonic water, slice  
of orange*



## DRINKS

- Coffee \_\_\_\_\_ € 1,00  
Water SPAREA 0,5l \_\_\_\_\_ € 1,30  
Soft drinks (can) \_\_\_\_\_ € 2,50

### Combo menù

Soft drink + coffee/ cookie



## WINES

	<i>bottle</i>	<i>glass</i>
Traminer _____	€ 28,00	€ 6,00
Arneis _____	€ 25,00	€ 5,00
Vermentino _____	€ 25,00	€ 5,00
Chardonnay Brut _____	€ 28,00	€ 6,00
Barbera _____	€ 25,00	€ 5,00
Nebbiolo _____	€ 28,00	€ 6,00
Chianti _____	€ 28,00	€ 6,00

## BEERS

- Poretti 4 luppoli Blonde \_\_\_\_\_ € 4,00  
Poretti 6 luppoli Red \_\_\_\_\_ € 4,50  
Menabrea Blonde \_\_\_\_\_ € 4,50  
Ichnusa unfiltered \_\_\_\_\_ € 5,00  
Moretti Blonde \_\_\_\_\_ € 4,50  
Gilac Caesar Red \_\_\_\_\_ € 6,00  
*Double malt craft beer*  
Gilac Chanda Blonde \_\_\_\_\_ € 6,00  
*Double malt craft beer*

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