



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

PANINI

Local Special

Treiso _____ € 9,00

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

Monforte _____ € 9,00

Raw Veal tartare, stracciatella cheese cream, salad, caramelized red onion jam

Cherasco _____ € 9,00

Raw veal and pork sausage, roasted capsicum, blue cheese and hazelnuts

Mondovì _____ € 9,00

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

Farciaburger _____ € 10,00

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

Our "Must Have"

Neive _____ € 9,00

Raw Veal tartare, Parmesan cream, salad, hazelnuts

Bastia _____ € 8,50

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

Tanaro _____ € 9,00

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

Ellero _____ € 9,00

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

Fish

Atlantico _____ € 10,00

Smoked Salmon, stracchino cheese, zucchini, pistachio cream

Carloforte _____ € 11,00

Tuna Tartare (100% natural), fresh cheese, pink mayonnaise, almond flakes

Veracruz _____ € 11,00

Tuna tartare (100% natural), caramelized red onion jam, sun-dried tomatoes in oil, pistachio

Vegan

Meja _____ € 6,50

Tomato sauce, eggplant caponata, olives powder, almond flakes

Canosio _____ € 6,50

Zucchini, caramelized red onion jam, dried tomatoes in oil

Toast cotto _____ € 6,50

Ham, Brie

Vegetarian

Vinadio _____ € 7,50

Blue cheese, zucchini, sundried tomatoes in oil, olive powder

Garessio _____ € 7,50

Stracciatella cheese, roasted eggplant, sundried tomatoes in oil, almond flakes

Macra _____ € 7,00

Roasted eggplants, roasted tomato sauce mozzarella

Chianale _____ € 7,50

Herbs omelette, Brie, pink mayonnaise, fresh tomatoes

Crissolo _____ € 8,00

Herbs omelette, buffalo mozzarella, roasted tomato sauce

Cold cuts

Mantova _____ € 8,50

Premium ham, parmesan cream, caramelized red onion jam, salad

Bologna _____ € 9,00

Mortadella ham, pistachio cream, mozzarella, chopped pistachio

Manta _____ € 9,00

Hummus, mortadella, roasted tomato sauce, chopped pistachio

Milano _____ € 9,00

Raw Salami, roasted eggplant, Parmesan cream, extravirgin olive oil

Saluzzo _____ € 9,00

Pancetta, hummus, fresh goat cheese, black pepper

Nebius _____ € 6,50

Roasted turkey, tuna mayonnaise, fresh tomatoes

Bracco _____ € 6,50


Raw Ham, mozzarella

Ostana _____ € 6,50

Mortadella, Brie, crunchy salad

Gardetta _____ € 6,50

Ham, roasted eggplant, stracchino fresh cheese

 ingredient prepared in our central production site

SPIKKIO

Alla Napoletana

Spikkio stuffed and cooked in the oven

Pancetta _____ € 9,00

Bacon, blue cheese, mozzarella and chopped hazelnuts

Velvet rosso _____ € 8,50

Our roasted tomato sauce, stracciatella fresh cheese

Gran cotto _____ € 9,00

Our roasted tomato sauce, ham and stracchino fresh cheese

Non è una parmigiana _____ € 11,00

Our roasted tomato sauce, roasted eggplant, mozzarella cheese and pesto basil

Al Padellino

Spikkio cooked and stuffed on top

Crudo & bufala _____ € 10,00

Raw ham, bufalo mozzarella, basil

DO Maggiore _____ € 12,50

Raw beef tartare, parmesan cream, caramelized red onion jam

Marinaio _____ € 12,00

Our roasted tomato sauce, burrata fresh cheese, anchovy filets, black olives powder, red chili pepper strands

LET IT TEMPT YOU!

La gentile _____ € 7,50

Hazelnut cream and hazelnut crumbs
(Recommended for 2 people)

The lightest pizza you've ever had!

It undergoes three phases of leavening

Flavors that rule, an incomparable taste

Perfect with a glass of wine

Try more flavors and share Spikkio with whoever you want!



● ingredient prepared in our central production site

OUR DISHES

13
euro

Tonnè _____

Roasted veal with tuna mayonnaise

Piemonte _____

Roasted veal with tuna mayonnaise, raw veal tartare, red onion jam and fresh goat cheese

Roast Beef _____

Roasted veal, veggies and Grana Padano Flakes

Battuta _____

Raw veal tartare, blue cheese, zucchini and hazelnuts

Tagliere _____

Fresh goat cheese, blue cheese, brie, premium raw ham, mortadella ham and pancetta

Vegetariano _____

Burrata fresh cheese, roasted eggplants, sundried tomatoes in oil, almond flakes



● ingredient prepared in our central production site

SALADS

10
euro

Ruspante _____

Green Salad, roasted peppers, roasted turkey, parmesan cream, bread crouton with turmeric

Padana _____

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

Vegetariana _____

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

Marinara _____ € 11,00

Green salad, fresh tomatoes, tuna tartare, pink mayonnaise, almond flakes

OUR DESSERTS

5
euro

Tiramisù classico _____

Homemade Savoirdi biscuits, coffee and mascarpone cream

Dolce pera _____

Pear mousse, chocolate crumble and crushed amaretti biscuits

Panna cotta al pistacchio _____

Panna cotta with pistachio cream

Cake of the day _____

Tonnè

*Roasted veal with
tuna mayonnaise*



DRINKS

Espresso Illy _____	€ 1,30
Water SPAREA 0,5l _____	€ 1,30
Juices _____	€ 2,50
Soft drinks (can) _____	€ 2,50
Fresh squeezed orange juice _____	€ 3,50
Cocktail _____	€ 5,50

BEERS

Menabrea Blonde _____	€ 4,50
Ichnusa unfiltered _____	€ 5,00
Poretti 6 luppoli red _____	€ 4,50
Gilac Caesar red _____	€ 6,00
<i>Birra artigianale</i>	
Gilac Dorita blonde _____	€ 6,00
<i>Birra artigianale</i>	
Gilac Sophie white _____	€ 6,00
<i>Birra artigianale</i>	

WINES

	bottle	glass
Favorita _____	€ 25,00	€ 5,00
Arneis _____	€ 25,00	€ 5,00
Chardonnay Brut _____	€ 28,00	€ 6,00
Barbera _____	€ 25,00	€ 5,00
Nebbiolo _____	€ 28,00	€ 6,00

Combo menù

Soft drink + cookie

€3



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