



SBIONTA

SCALDING FLAVOURS

RESTAURANT - PIZZERIA - PIADINA

PÂTISSERIE & COFFEE SHOP

Tino

—○—
dal 1966



IN ROMAGNA, HOT THINGS ARE "SBIONTA".

THE SAND IS "SBIONTA" UNDER THE SCORCHING SUN.

A BAKING TRAY HOT OUT OF THE OVEN IS "SBIONTA".

A HEART BURNING WITH PASSION IS "SBIONTA".

THAT'S WHY THE FLAVOURS YOU FIND HERE ARE HOT:

PIADINA, HAMBURGERS AND PIZZAS FRESHLY-PREPARED

USING PREMIUM INGREDIENTS AND WITH ARTISAN

ATTENTION TO DETAIL.

NOT FORGETTING OUR PATISSERIE, COFFEE SHOP,

STREET FOOD AND COCKTAIL BAR... SBIONTA HAS MANY

SOULS. ENJOY DISCOVERING THEM ALL!

BRUNCH

09:00 - 12:00

"WAKE UP" BRUNCH

SCRAMBLED EGGS, BACON, BAKED BEANS,
PAN TOAST, BUTTER, FRENCH FRIES*

INCLUDING A DRINK OF YOUR CHOICE BETWEEN COFFEE, ORANGE JUICE, OR WATER 0.50 LT

10,50

"POWER" BRUNCH

SCRAMBLED EGGS, FRANKFURTER, HAM,
PAN TOAST, BUTTER, FRENCH FRIES*

INCLUDING A DRINK OF YOUR CHOICE BETWEEN COFFEE, ORANGE JUICE, OR WATER 0.50 LT

11,50

"STAND UP"

SCRAMBLED EGGS, SMOKED SALMON,
GRILLED COURGETTE, PAN TOAST, BUTTER, AND FRENCH FRIES

INCLUDING A DRINK OF YOUR CHOICE BETWEEN COFFEE, ORANGE JUICE, OR WATER 0.50 LT

11,50

"CLUB SANDWICH"

SERVED WITH FRENCH FRIES, PAN TOAST, BAKED TURKEY,
BACON, EGGS, LETTUCE, TOMATO, MAYONNAISE

10,00

"CLASSIC TOAST"

HAM AND CHEDDAR CHEESE

5,00

AVOCADO TOAST

WITH "SMOKED SALMON"

8,00

AVOCADO TOAST

WITH "STEAMED PRAWNS"

8,00

VEGETARIAN AVOCADO TOAST

CEREAL BREAD, GUACAMOLE, AVOCADO, SCRAMBLED EGGS

8,00

"PANCAKES"

WITH NUTELLA (3 PIECES)

6,50

"PANCAKES"

WITH MAPLE SYRUP (3 PIECES)

7,00

"PANCAKES"

WITH FRESH FRUIT AND CREAM (3 PIECES)

7,50

YOGURT

150 GRAMS JAR WITH CHOICE FROM CEREALS, MUESLI AND FRESH FRUIT

6,00



PIZZAS

MARGHERITA 7,00
TOMATO, FIOR DI LATTE MOZZARELLA

NAPOLI 9,00
TOMATO, FIOR DI LATTE MOZZARELLA,
ANCHOVIES, OREGANO

BUFALINA 10,00
TOMATO, BUFFALO MOZZARELLA, BASIL

COTTO E FUNGHI 10,00
TOMATO, FIOR DI LATTE MOZZARELLA,
BAKED HAM, MUSHROOMS

DIAVOLA 9,00
TOMATO, FIOR DI LATTE MOZZARELLA,
SPICY SALAMI

PATAPIZZA 10,00
TOMATO, FIOR DI LATTE MOZZARELLA,
FRANKFURTER, FRENCH FRIES

CASINERA 11,00
TOMATO, FIOR DI LATTE MOZZARELLA, SPICY SALAMI,
OLIVES, APULIAN ARTICHOKES, BAKED HAM

PATACA 11,00
TOMATO, BUFFALO MOZZARELLA, ANCHOVIES,
TAGGIASCHE OLIVES, CHERRY TOMATOES

FIADON 11,00
TOMATO, FIOR DI LATTE MOZZARELLA,
SPICY SALAMI, RED ONION, GORGONZOLA

INVURNÍ 11,00
TOMATO, FIOR DI LATTE MOZZARELLA, TUNA,
RED ONION, TAGGIASCHE OLIVES, CAPERS

STA ZET 11,00
FIOR DI LATTE MOZZARELLA, SAUSAGE,
BROCCOLI RABE, RED TROPEA ONION

SBIONTA 13,50
FIOR DI LATTE MOZZARELLA, CHERRY TOMATOES,
BASIL, OLIVES, SPICY SALAMI, BURRATA

ROMAGNOLA 12,00
FIOR DI LATTE MOZZARELLA, PARMA CURED
HAM, ROCKET, SQUACQUERONE CHEESE

AH DI! 10,00
TOMATO, FIOR DI LATTE MOZZARELLA,
GRILLED VEGETABLES

TIN BOTA 12,00
TOMATO, BURRATA, ROCKET, CHERRY
TOMATOES, CAPERS

LA BOLOGNA 13,00
FIOR DI LATTE MOZZARELLA, MORTADELLA,
BURRATA, PESTO, ROCKET, CHOPPED
PISTACHIOS

4 FORMAGGI 11,00
FIOR DI LATTE MOZZARELLA, SCAMORZA
CHEESE, GORGONZOLA, GRANA CHEESE

TANIMODI 14,00
FIOR DI LATTE MOZZARELLA, PARMA
CURED HAM, BURRATA, ROCKET

BURDELA 14,00
FIOR DI LATTE MOZZARELLA, BRESAOLA,
ROCKET, GRANA CHEESE, CHERRY TOMATOES

A TAL DEG 13,00
TOMATO, FIOR DI LATTE MOZZARELLA,
PROVOLA CHEESE, SAUSAGE, PORCINI
MUSHROOMS

BON VIAZ 13,00
FIOR DI LATTE MOZZARELLA, PROVOLA
CHEESE, SAUSAGE, 'NDUJA, RED ONION

FORNARINA 4,00
SALT, OIL, ROSEMARY

RED FORNARINA 4,50
TOMATO, SALT, OIL

SEAFOOD PIZZAS

VIN OLTA 14,00

FIOR DI LATTE MOZZARELLA, SMOKED

SALMON, PHILADELPHIA, ROCKET

TAN LA SMET? 14,00

FIOR DI LATTE MOZZARELLA, TOMATO,

SHELLED SEAFOOD

TAN FE MURÌ 15,00

FIOR DI LATTE MOZZARELLA, CANTABRIAN

ANCHOVIES, BURRATA, CHERRY TOMATOES,

BASIL

VEGAN

MARG-VEG 9,00

TOMATO, MOZZARISELLA, BASIL

STRAC-VEG 11,00

STRACHICCO, MOZZARISELLA, ROCKET,
CHERRY TOMATOES

TOT-VEG 12,00

TOMATO, MOZZARISELLA, AUBERGINES,
COURGETTES, BROCCOLI RABE

WHOLEMEAL SPELT DOUGH + 1,50

COVER AND SERVICE CHARGE: 1,50

VARIATIONS: FROM €0.50 TO €4.00

DEPENDING ON INGREDIENTS

SBIONTA'S PIZZA

THE THIN ONE

THE INIMITABLE THAT COMES

OUT FROM THE DISH

TRADITIONAL DOUGH

AND WHOLEMEAL SPELT

FROM 6.00 PM

THE LEAVENED ONE

HIGH HYDRATION

TRADITIONAL DOUGH

FROM 11.00 AM

"SHOVEL" PIZZA

SHARE 50 CM

OF DELICIOUSNESS!

AN AUTHENTIC

ROMAN FOCACCIA,

TASTY AND FRAGRANT,

MADE WITH A VERY

HIGH HYDRATION

DOUGH!

**A CHOICE OF
3 TOPPINGS**

27,00

PIADINA

HANDMADE FRESHLY BAKED

CHOOSE YOUR DOUGH - 100% ITALIAN FLOURS

- TRADITIONAL (00 FLOUR, LARD)

- GLUTEN-FREE DOUGH + 2,00

- 100% WHOLE SPELT AND EVO OIL + 1,00

24-MONTH CURED HAM, SQUACQUERONE CHEESE AND ROCKET	8,50
24-MONTH CURED HAM AND AUBERGINES AU GRATIN	8,50
24-MONTH CURED HAM AND MOZZARELLA	8,50
24-MONTH CURED HAM AND PECORINO CHEESE	8,50
24-MONTH CURED HAM, BUCCIATELLO CHEESE AND GRILLED COURGETTES	9,50

ROAST BEEF, TOMATO, LETTUCE AND MAYONNAISE	9,00
ROAST BEEF, ROCKET AND GRANA CHEESE	9,50
TURKEY, GRILLED COURGETTES AND BALSAMIC VINEGAR	8,00
TURKEY, TOMATO, LETTUCE AND MAYONNAISE	8,00
MILANO SALAMI AND CHEESE	8,00
MORTADELLA, PISTACHIO PESTO AND CHEESE	9,00
BRESAOLA, ROCKET AND GRANA CHEESE	9,00
SAUSAGE, SQUACQUERONE CHEESE AND ROCKET	9,00
SAUSAGE, BRAISED ONION AND PECORINO CHEESE	9,00
SPICY SALAMI, SCAMORZA CHEESE AND BLACK OLIVE PÂTÉ	9,00
BAKED HAM AND MOZZARELLA	8,00
BAKED HAM, SCAMORZA CHEESE, SAUTÉED MUSHROOMS AND TRUFFLE SAUCE	9,00
BAKED HAM, CHEESE, TOMATO, LETTUCE AND MAYONNAISE	8,50
AU GRATIN VEGETABLES	8,00
SQUACQUERONE CHEESE AND ROCKET	8,00
NUTELLA	6,00

VEGAN WITH WHOLE SPELT DOUGH



PLANTED KEBAB (100% VEGAN PEAS FLOUR KEBAB, LETTUCE, TOMATO, RED ONION AND VEGAN MAYO)	9,50
CAPRISSELLA (MOZZARISELLA, TOMATO, OREGANO)	9,00
VEGHINA (STRACHICCO, ROCKET, CHERRY TOMATOES)	9,00
VEGARISA (MOZZARISELLA, AU GRATIN TOMATOES, AU GRATIN AUBERGINES)	9,00
VEGA-VEGA (MOZZARISELLA, STRACHICCO, GRILLED VEGETABLES)	9,00

SEAFOOD PIADINA

SMOKED SALMON, PHILADELPHIA
CHEESE AND ROCKET 10,00

SMOKED SALMON, GUACAMOLE
SAUCE, GRILLED COURGETTES, LETTUCE 10,00

PRAWNS IN COCKTAIL SAUCE
AND LETTUCE 10,00

MARINATED SARDINES, ROCKET
AND RED TROPEA ONION 9,00

SARDINES AU GRATIN, ROCKET,
SQUACQUERONE CHEESE AND RED
TROPEA ONION 9,50

OIL TUNA FILLETS, TOMATO,
LETTUCE AND MAYONNAISE 9,00

OIL TUNA FILLETS, GRILLED
COURGETTES, AND GRANA CHEESE 9,00

CASSONI (FILLED PIADINA)

"RED" 6,00
TOMATO AND MOZZARELLA

"GREEN" 6,00

SWISS CHARD, CHICORY AND SPINACH

"DIAVOLONE" 7,00

SPICY SALAMI, GRILLED AUBERGINES
AND MOZZARELLA

"ROMAGNOLO" 7,00

SAUSAGE, POTATO AND MOZZARELLA

100% BEEF BURGER 8,50

BRAISED ONION, SCAMORZA CHEESE
AND BBQ SAUCE



SIMPLE TRADITIONAL PIADINA 1,20 - SIMPLE PIADINA MADE USING SPECIAL DOUGHS 1,50
VARIATIONS: FROM €0.50 TO €4.00 DEPENDING ON INGREDIENTS



FROM OUR KITCHEN

HOMEMADE PASTA, AS GENUINE AS EVER

TAGLIOLINI WITH SHELLFISH (SHELLED) 16,00

TAGLIOLINI WITH SALMON, PESTO, CHOPPED PISTACHIOS
AND FRESH CREAM 15,00

WHOLE SPELT STROZZAPRETI WITH PORCINI MUSHROOMS,
PRAWNS AND CHERRY TOMATOES 15,00

PASSATELLI WITH CLAIMS, COURGETTES, PENDOLINI TOMATOES AND MINT 15,00

SBIONTA STROZZAPRETI WITH SAUSAGE, PORCINI MUSHROOMS,
TRUFFLE SAUCE, CREAM AND GRANA FLAKES 15,00

RAVIOLI PENDOLINI TOMATOES, STRACCIATELLA CHEESE AND BASIL 14,00

FRESH PACCHERI WITH CARBONARA SAUCE 13,00

FRESH PACCHERI WITH ARTICHOKE CREAM,
BACON AND GRANA CHEESE FLAKES 13,50

ROMAGNOLA TAGLIATELLA WITH TRADITIONAL RAGÙ 13,00

LASAGNA WITH RAGÙ 11,50



WHOLE SPELT STROZZAPRETI WITH SEASONAL VEGETABLES

13,00

ONE-COURSE DISHES

ONE-COURSE SEAFOOD DISHES

*TUNA TARTARE, AVOCADO AND CHOPPED PISTACHIOS	18,00
*SALMON TARTARE, BURRATA, PESTO AND WALNUTS	18,00
OCTOPUS PIE WITH CHICKPEAS, POTATOES AND TAGGIASCA OLIVES	18,00
GRILLED SALMON WITH BASMATI RICE AND SOY SAUCE	18,00
*FISH SKEWERS 2 SQUIDS AND 2 SHRIMPS	18,00



ONE-COURSE MEAT DISHES

SLICED BEEF, ROCKET, GRANA CHEESE, PENDOLINI TOMATOES BALSAMIC VINEGAR GLAZE	19,00
SLICED BEEF WITH COARSE SALT AND ROSEMARY WITH FRENCH FRIES	19,00
GREEN PEPPER FILLET WITH FRIED POTATOES	24,00
SBIONTA GRILLED CHICKEN, RIBS, MINIMUM 2 PAX FRANKFURTERS, SLICED BEEF STEAK WITH HERBS AND CHIPS	(PER PERSON) 24,00
SLICED CHICKEN WITH CURRY-SAUCE AND BASMATI RICE	16,00
SLOW ROASTED CHICKEN WITH HERBS, WITH FRENCH FRIES	18,00
RIBS BBQ WITH FRENCH FRIES	19,00
CHICKEN CUTLET WITH FRENCH FRIES	12,00
*CURED MEATS PLATTER AND SQUACQUERONE CHEESE	15,00
*24-MONTHS CURED PARMA HAM AND ANDRIA BURRATA CHEESE	15,00
*ROAST-BEEF, ROCKET, CHERRY TOMATOES, GRANA CHEESE	14,00
*BRESAOLA DOP, ANDRIA BURRATA CHEESE AND ROCKET	15,00
*GRILLED SCAMORZA CHEESE AND AU GRATIN VEGETABLES	13,00
*BUFALA CAPRESE SALAD AND BASIL	12,00
*HAM AND MELON (SUMMER ONLY)	12,00

DISHES MARKED WITH * WILL BE SERVED WITH PIADINA

BURGERS

BURGERS
100% BEEF
100% ITALIAN



"CLASSIC" BURGER + FRENCH FRIES

BEEF BURGER, BRAISED ONIONS, LETTUCE, TOMATO

12,00

"CHEESE" BURGER + FRENCH FRIES

BEEF BURGER, CHEDDAR CHEESE, BRAISED ONIONS, LETTUCE, TOMATO

12,50

"CHEESE BACON" BURGER + FRENCH FRIES

BEEF BURGER, CHEDDAR CHEESE, BACON, BRAISED ONIONS, LETTUCE, TOMATO

13,00

"HOT BURGER" + FRENCH FRIES

BEEF BURGER, 2 JALAPEÑOS, CHEESE, LETTUCE, TOMATO, SBIONTA SAUCE, TABASCO

14,50

"CHICKEN" BURGER + FRENCH FRIES

FRIED CHICKEN BURGER, LETTUCE, TOMATO, MAYONNAISE

12,00

"CHICKEN CHEESE BACON" BURGER + FRENCH FRIES

FRIED CHICKEN BURGER, CHEDDAR CHEESE, LETTUCE, TOMATO, MAYONNAISE

13,00

"PULLED CHICKEN" BURGER + FRENCH FRIES

BBQ PULLED CHICKEN BURGER, CHEDDAR CHEESE, LETTUCE, SBIONTA SAUCE

14,50

"SALMON" BURGER + FRENCH FRIES

SALMON BURGER, GRILLED COURGETTES, GUACAMOLE, LETTUCE, TOMATO

13,50

"TUNA" BURGER + FRENCH FRIES

TUNA BURGER, TZATZIKI SAUCE, LETTUCE, TOMATO

13,50



"VEGAN" BURGER + FRENCH FRIES

VEGAN BURGER, TOMATO, LETTUCE, VEG SAUCE

13,00



"CHEESE-VEGAN" BURGER + FRENCH FRIES

VEGAN BURGER, STRACHICCO, COURGETTES, VEG SAUCE

13,50

WANT TO MAKE YOUR BURGER EVEN MORE SPECIAL?
YOU CAN DOUBLE UP ON THE MEAT + € 3,00

OPTION OF CHOOSING GLUTEN-FREE BREAD

MAIN SALADS

SERVED WITH PIADINA

SBIONTONA 13,00

LETTUCE, OLIVES, TUNA, MOZZARELLA, EGGS,
CHERRY TOMATOES AND CORN

GREEK 13,00

LETTUCE, FETA CHEESE, CHERRY TOMATOES,
CUCUMBER, RED ONION AND OLIVES

CAESAR SALAD 13,00

CHICKEN, LETTUCE, CHERRY TOMATOES,
FLAKES OF GRANA CHEESE, CROUTONS
AND CAESAR SAUCE

MONTANARA 13,00

LETTUCE, CHAMPIGNON MUSHROOMS, GRANA
CHEESE FLAKES, CROUTONS, CHERRY TOMATOES,
WALNUTS AND JULIENNE BRESAOLA

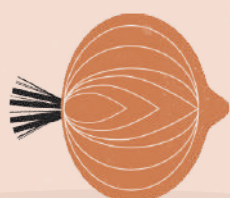
VENUS 13,00

LETTUCE, PRAWNS WITH PINK SAUCE, PENDOLINI
TOMATOES, CORN, CARROTS AND ROCKET



VEGGY (WITH THE VEGAN PIADINA OF YOUR CHOICE) 13,00

LETTUCE, MOZZARISELLA, GRILLED COURGETTES,
CHERRY TOMATOES, CORN AND OLIVES



FRIED DISHES

FRENCH FRIES 5,00

CHICKEN NUGGETS 7,00

FRIED MOZZARELLA STICK 7,00

JALAPEÑOS 7,00



SUSHI POKÈ SALAD BOWL



ROYAL POKÈ, HAKUMAKI RICE, SALMON, TUNA, CUCUMBERS, CORN, GRILLED COURGETTES, CHERRY TOMATOES, FETA CHEESE, TZATZIKI SAUCE 16,50



SALMON, HAKUMAKI RICE, EDAMAME BEANS, AVOCADO, GREEN CABBAGE, CHERRY TOMATOES, TERIYAKI SAUCE, SESAME, FLAKED ALMONDS 15,00



YELLOWFIN TUNA, HAKUMAKI RICE, EDAMAME BEANS, AVOCADO, GREEN CABBAGE, CHERRY TOMATOES, TERIYAKI SAUCE, SESAME, FLAKED ALMONDS 16,00



STEAMED KING PRAWNS, HAKUMAKI RICE, EDAMAME BEANS, AVOCADO, GREEN CABBAGE, CHERRY TOMATOES, TERIYAKI SAUCE, SESAME, FLAKED ALMONDS 16,00



GRILLED CHICKEN, HAKUMAKI RICE, EDAMAME BEANS, AVOCADO, GREEN CABBAGE, CHERRY TOMATOES, TZATZIKI SAUCE, SESAME, FLAKED ALMONDS 14,00



VEGAN - TOFU, HAKUMAKI RICE, EDAMAME BEANS, GREEN CABBAGE, CHERRY TOMATOES, TERIYAKI SAUCE, SESAME, FLAKED ALMONDS 14,00



POKÈ PLANTED RICE, PLANTED KEBAB, AVOCADO, JULIENNE CARROTS, ROCKET, GREEN CABBAGE, CORN, FLAKED ALMONDS AND VEGAN MAYO 15,00

SIDE DISHES

FRENCH FRIES 5,00

GRILLED VEGETABLES 7,00

AU GRATIN VEGETABLES 7,00

MIXED SALAD 6,00

A Pokè Bowl is a marinated raw fish dish served with a variety of rice, proteins, condiments, homemade sauces and crispy toppings.

The culture of Poke comes from the fishermen of Hawaii. These healthy dishes contain high levels of protein and are served in satisfying portions.

SBIONTino

OUR PATISSERIE

SBIONTINO BABÀ

7,50

WITH CHANTILLY CREAM AND WILD FRUITS

SMALL FRESH PASTRIES

7,00

HAZELNUT ROCHER

6,00

"PISTACHIOUS" WITH CHOCOLATE

6,00

AND BRONTE PISTACHIOS

TIRAMISÙ

6,00

WILD FRUITS CHEESECAKE

6,00

DESSERT OF THE DAY

6,00

ASK OUR STAFF

NATURAL PINEAPPLE

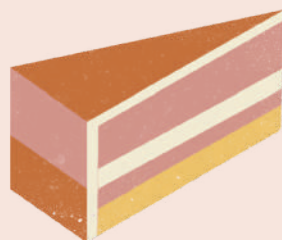
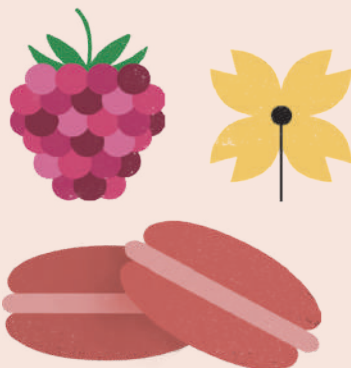
7,00

FRUIT SALAD

6,00

FRUIT SALAD WITH WHIPPED CREAM

6,00



COFFEES

ESPRESSO	1,80	MAROCCHINO	2,00
DECAF ESPRESSO	2,00	ESPRESSO WITH FROTHY MILK AND COCOA TOP	
BARLEY COFFEE	2,00	CAPPUCCINO	3,00
GINSENG COFFEE	2,00	PLANTED CAPPUCCINO	3,00
MONTEBIANCO	2,00	LATTE MACCHIATO	3,00
ESPRESSO WITH FROTHY MILK TOP		SOY LATTE MACCHIATO	3,00
MACCHIATONE	1,90	HOT CHOCOLATE	4,50
ESPRESSO WITH A DASH OF MILK		HOT CHOCOLATE WITH CREAM	5,00
ESPRESSO WITH LIQUEUR	2,50	TEA	4,00
DOUBLE ESPRESSO	3,00	HERBAL TEA	4,00
AMERICANO	2,50		

FRESH FRUIT JUICE

ORANGE 4,00

EXTRACT JUICE

7,00



SOFT DRINK

MEDIUM DRAUGHT COCA COLA (500 ML.)	4,50
COCA-COLA, COCA ZERO IN A GLASS BOTTLE (330 ML.)	4,00
GALVANINA ORGANIC SOFT DRINKS	4,00
CITRON DRINK, CHINOTTO, ORANGE SODA, GAZZOSA, LEMONADE, TONIC WATER, RED GRAPEFRUIT, WHITE TEA	
FRUIT JUICES	4,00
ICED TEA (330 ML. CAN)	4,00
PEACH/LEMON	
WATER IN PLASTIC BOTTLE (500 ML.)	2,00
"SAN PELLEGRINO" SPARKLING WATER IN GLASS BOTTLE (750 ML.)	3,50
"PANNA" NATURAL WATER IN GLASS BOTTLE (750 ML.)	3,50



DRAFT BEERS SELECTION



KROMBACHER PILS

Colour: Light
Foam: Solid and compact
Type: Pils
4,8% Volume
SMALL 3,50 MEDIUM 5,50



GUINNESS

Colour: Dark brown
Foam: Creamy
Type: Irlanda Stout
4,2% Volume
SMALL 4,00 MEDIUM 7,00



KROMBACHER KELLER

Colour: Bright copper
Foam: Compact
Type: Keller "Unfiltered"
5,1% Volume
SMALL 3,50 MEDIUM 6,00



AMARCORD VOLPINA

Colour: Straw yellow
Foam: Lightweight
Type: Blanche
4,8% Volume
SMALL 3,50 MEDIUM 6,00



AMARCORD VOLPINA

Colour: Ruby red
Foam: Compact
Type: Romagnola red
6,5% Volume
SMALL 4,00 MEDIUM 6,00



SHARE YOUR BEER

GIRAFA "KROMBACHER" PILS

2 LITRES
22,00

3 LITRES
33,00



BOTTLED BEER



MAXLRAINER
LEO WEISSE

Colour: Light
Style: Weizen
Volume: 5% vol.
Format: 500 ml

6,00



AMARCORD
GRADISCA

Colour: Blonde
Style: Premium Lager
Volume: 5,2% vol.
Format: 1 lt

13,00



AMARCORD
TABACHÉRA

Colour: Amber
Style: Strong Amber Ale
Volume: 9 % vol.
Format: 500 ml

7,00



SHEPHERD
NEAME IPA

Colour: Amber
Style: IPA
Volume: 6,1 % vol.
Format: 50 cl

7,00



BAD BREWER
AMERICAN LAGER

Colour: Light gold
Style: Lager
Volume: 4,5 % vol.
Format: 330 ml

5,50



BAD BREWER
IPA

Colour: Golden
Style: IPA
Volume: 6,0 % vol.
Format: 330 ml

5,50



BAD BREWER
BLANCHE

Colour: Yellow golden
Style: Blanche
Volume: 4,9 % vol.
Format: 330 ml

5,50



TENNENT'S
EXTRA

Colour: Intense blond
Style: Strong Lager
Volume: 9 % vol.
Format: 330 ml

6,00



ICHNUSA
UNFILTERED

Colour: Bright gold
Style: Lager
Volume: 5 % vol.
Format: 500 ml

5,00



CORONA
EXTRA

Colour: Straw yellow
Style: Pale Lager Mex
Volume: 4,5 % vol.
Format: 330 ml

5,00



KROMBACHER
NON-ALCOHOLIC

Colour: Straw yellow
Style: Non-alcoholic Pils
Volume: 0,0 % vol.
Format: 330 ml

5,00

WINE SELECTION BY THE GLASS

SPARKLING WINES

PROSECCO DI VALDOBBIADENE BRUT Gemin	6,00
TRENTO DOC BRUT Endrizzi	8,00
FRANCIACORTA BRUT Contadi Castaldi	8,00
FRANCIACORTA SATEN Contadi Castaldi	8,00

WHITES WINES

REBOLA COLLI DI RIMINI Podere Vecciano	6,00
AULENTE BIANCO San Patrignano	5,00
ALBANA SECCO Zavalloni	5,00
GEWÜRZTRAMINER Valle Isarco	6,00
SAUVIGNON Valle Isarco	6,00

RED WINES

SANGIOVESE AULENTE IGT San Patrignano	5,00
VALPOLICELLA RIPASSO Accordini	8,00
PRIMITIVO Vigne di San Marco	6,00
NERO D'AVOLA Nicosia	6,00

BOTTLED

SPARKLING WINES

PROSECCO DI VALDOBBIADENE BRUT Gemin	20,00
TRENTO DOC BRUT Endrizzi	32,00
FRANCIACORTA BRUT Contadi Castaldi	38,00
FRANCIACORTA SATEN Contadi Castaldi	38,00
FLORE SATEN MILLESIMATO Colletto	48,00
FRANCIACORTA Bellavista	38,00
FRANCIACORTA Ca' Del Bosco	48,00
CHAMPAGNE Laurent Perrier	70,00
CHAMPAGNE Ruinart Brut	100,00

WHITES WINES

REBOLA COLLI DI RIMINI Podere Vecciano	24,00
AULENTE BIANCO San Patrignano	19,00
GEWÜRZTRAMINER Valle Isarco	23,00
CHARDONNAY Valle Isarco	20,00
SAUVIGNON Valle Isarco	29,00
RIBOLLA GIALLA Livio Felluga	28,00
IUGANA Cà dei Frati	25,00
IUGANA ROSATA Cà dei Frati	25,00
"BLANGÈ" ARNEIS Ceretto	29,00
VERMENTINO KANIMARI Nuraghe Crabioni	24,00

RED WINES

SANGIOVESE AULENTE IGT San Patrignano	18,00	CHIANTI SUPERIORE Cinelli Colombini	22,00
LAGREIN Valle Isarco	24,00	BRUNELLO DI MONTALCINO Cinelli Colombini	49,00
PINOT NERO Valle Isarco	24,00	AMARONE CLASSICO Accordini	50,00
VALPOLICELLA RIPASSO Accordini	32,00	BAROLO Famiglia Marrone	52,00
PRIMITIVO Vigne di San Marco	20,00	BARBERA Famiglia Marrone	28,00
NERO D'AVOLA	22,00		

COCKTAILS

APEROL SPRITZ	7,00
SPARKLING WINE, APEROL, SODA	
HUGO	7,00
ELDERFLOWER, PROSECCO, SODA, MINT	
AMERICANO	7,00
RED VERMOUTH, BITTER CAMPARI, GIN	
NEGRONI	8,00
VERMOUTH ROSSO, BITTER CAMPARI, GIN	
MOJITO	8,00
CHOOSE FROM: MARACUJÁ, LIQUORICE, GINGER, BALSAMIC VINEGAR, GREEN APPLE	
WITH WHITE RUM, MINT, LIME, SUGAR, SODA	
CAIPIROSKA	8,00
CHOOSE FROM: STRAWBERRY, MARACUJÁ, GREEN APPLE	
VODKA, LIME, SUGAR	
SEX ON THE BEACH	8,00
VODKA, PEACH LIQUOR, ORANGE JUICE, CRANBERRY JUICE	
MOSCOW MULE	8,00
VODKA, LIME JUICE, GINGER BEER	
MARGARITA	8,00
TEQUILA, COINTREAU, LEMONJUICE	
PALOMA	8,00
TEQUILA, SALT, LIME, SODIA, PINK GRAPEFRUIT	
BASIL BEAUTY	9,00
VODKA, MALIBÜ, PINEAPPLE JUICE, BASIL, MARACUJÁ	
DAIQUIRI	8,00
WHITE RUM, LIME, SUGAR SYRUP	
MAI TAI	8,00
WHITE AND DARK RUM, ORANGE CURAÇAO, ORGEAT, LIME	
MANHATTAN	8,00
RYE WHISKEY, VERMOUTH ROSSO, ANGOSTURA	
MARTINI COCKTAIL	7,00
GIN, VERMOUTH DRY	
SINGAPORE SLING	9,00
GIN, CHERRY, COINTREAU, GRENADINE, PINEAPPLE JUICE, LEMON, ANGOSTURA BITTERS	
LONG ISLAND ICED TEA	8,00
GIN, VODKA, WHITE RUM, TRIPLE SEC, LEMON JUICE, SUGAR SYRUP, COCA COLA	
NEW YORK SOUR	8,00
GIN, RED WINE, SWEET AND SOUR	
MOCKTAILS (SWEET/DRY)	7,00
WE CAN MAKE ANY COCKTAIL ON REQUEST	

GIN TONIC

CHOOSE YOUR TONIC

FEVER TREE MEDITERRANEAN

FEVER TREE INDIAN

RIVIERA GIN	10,00
LONDON N. 3	10,00
TANQUERAY N. 10	9,00
G'VINE FLORAISSON	10,00
HENDRICK'S	10,00
BOTANIC	10,00
GIN MARE	10,00
MONKEY 47	12,00

THE CLASSICS

RUM & COKE,	8,00
LEMON VODKA,	
WHISKY & COKE,	
GIN & TONIC, RUM	
BITTERS	4.00/8,00
GRAPPA/WHISKIES	

VODKA

PREMIUM

GREY GOOSE	7,00
BELVEDERE	7,00
BELUGA	7,00

BIRTHDAY PARTIES
EVENTS CATERING
GRADUATION CEREMONIES
LIVE MUSIC DJ SET



SAPORI CHE SCOTTANO

RIMINI - Viale Amerigo Vespucci, 85
Tel. 0541 312249



*Depending on market availability, fresh or frozen raw materials may be used for certain preparations, either frozen at origin or frozen in-house.

**Fish intended to be consumed raw or practically raw has undergone abatement treatment against Anisakis, in accordance with EC Reg. 853/2004.

Iodine-enriched salt is available to customers.

Allergens: service personnel remain at your disposal to provide, upon request, any information, including appropriate written documentation.



RIMINI

VIALE VESPUCCI, 85

TEL. 0541 312249

WWW.SBIONTA.COM