

IL SERPENTE

T R A T T O R I A

COCKTAILS

THE SELECTION

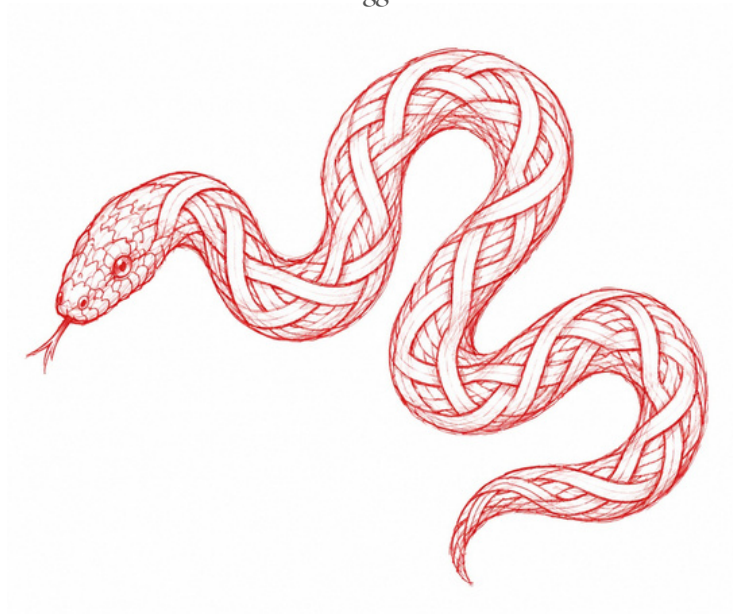
<i>Amaro Spritz</i>	16
<i>Italicus - amaro montenegro - prosecco - passion fruit</i>	
<i>Giardino Verde</i>	16
<i>Gin - St-Germain - basil - bergamot</i>	
<i>Limoncello Mule</i>	16
<i>Limoncello - ginger beer - lemon</i>	

CLASSICS

<i>Amaretto Sour</i>	16
<i>Amaretto - sugar syrup - lemon - egg white</i>	
<i>Negroni</i>	16
<i>Gin - vermouth - campari</i>	

MOCKTAILS

<i>Sweet Snake</i>	13
<i>Raspberry - lemon - elderflower</i>	
<i>Cardamomo Nero</i>	13
<i>Seedlip spice - mandarin - cardamome - egg white</i>	



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APERITIFS

Picon	12
Ricard	11
Campari orange / tonic	13
Vermouth	9
Port red / port white	8
Limoncello tonic	14
Kir / royal	8 / 12
Homemade Bellini	12
Prosecco Zimor Treviso	10 / 50
Champagne Rothschild Brut	16 / 80

N.A. APERITIFS

Crodino - Fever Tree	10
Copperhead 0.0%	13

SOFTDRINKS

Coca Cola / Cola Zero	3,5
Fuze Tea	3,5
Aranciata / Aranciata rossa / Limonata	3,5
Big Tom	5
Fever-Tree Ginger Beer	4,5
Ginger Ale	4,5
Indian	4,5
Mediterranean	4,5
Elderflower	4,5
Acqua Panna 25cl / San Pellegrino 25cl	3,5
Acqua Panna 75cl / San Pellegrino 75cl	9

SPRITZ

Aperol Spritz	14
Limoncello Spritz	14
Campari Spritz	14

GIN&TONIC

Gin Mare	15,5
Gin Mare capri	16
Hendrick's	16
Copperhead	17

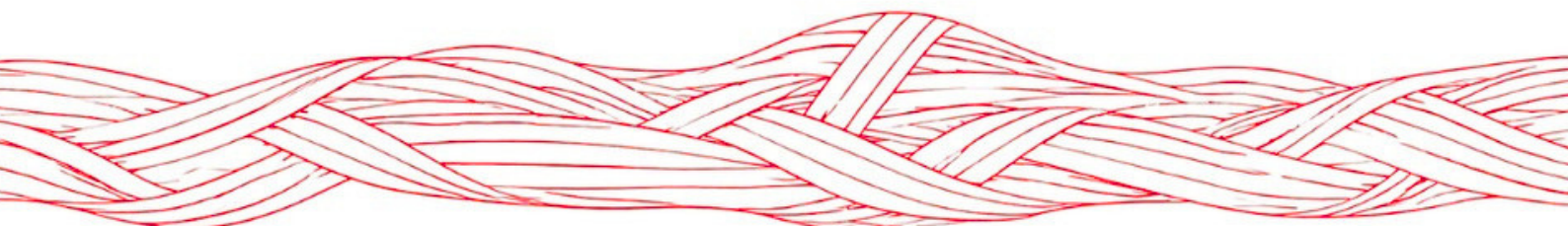
All gins are served with Fever Tree tonic

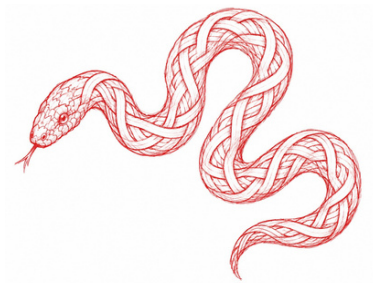
HOUSEWINE

Rosé / white / red	7 / 33
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BEERS

Bockor 25 cl	3,5
Ypra draft	5,5
Ypra 0.4%	5,5
Peroni 0.0%	5,5
Omer	5,5
Orval	6,5
Hoegaarden wit	4
Tongerlo blond draft	5,5
Le Fort tripel draft	5,5
Le Fort dubbel	5,5
Westmalle tripel	5,5





ANTIPASTI

<i>Pinsa romana</i> <i>Flatbread - Spicy 'nduja - smoked ricotta - Taggiasche olives</i>	16
<i>Porchetta tonnata</i> <i>Pork roast 'Vitello tonnato' style - tonnata dip - fried capers - anchovies</i>	20
<i>Carpaccio di langoustine</i> <i>Citrus vinaigrette - pink pepper - yuzu caviar - berries</i>	23
<i>Pain brioche burro e acciughe di Cetara</i> <i>Golden brioche (4 pieces) - anchovies - 'Botiro di Primiero' butter</i>	23
<i>Focaccia barese con Culatello ham</i> <i>Roasted cherry tomatoes - extra virgin olive oil - oregano - Culatello ham</i>	19

PRIMI

PASTA

<i>Ziti al ragù Genovese</i> <i>Slow-braised beef chuck/shoulder - 'Montoro' onions - Pecorino Romano D.O.P.</i>	25
<i>Spaghettoni alla chitarra con pesto di pistacchio</i> <i>Pistachio pesto - stracciatella - guanciale - Parmesan</i>	23
<i>Scialatielli vongole e bottarga</i> <i>Adriatic clams - Oro di Napoli - anchovies - dry-aged grey mullet fish roe</i>	27
<i>Ravioli capresi</i> ✓ <i>Homemade ravioli (4 pieces) - puttanesca sauce - Neapolitan soft cheese</i>	25
<i>Calamarata al ragù di langoustine</i> <i>Bisque sauce - langoustine - datterini tomatoes - basil</i>	29

BAMBINI

1 2 Y E A R S

Pizza Margherita

Pasta al pomodoro

Bistecca

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SECONDI

PESCE GRILLED FROM THE JOSPER

<i>Ricciola</i> <i>Amberjack - artichokes puree - caramelized cherry tomatoes - salmoriglio</i>	34
<i>Pesce San Pietro all'acqua pazza</i> <i>John Dory - cherry tomatoes - white wine sauce - Taggiasche olives - potatoes - capers</i>	32

CARNE GRILLED FROM THE JOSPER

<i>Costata di Fassona</i> <i>Côte à l'os 1 pers.</i> <i>2 pers.</i>	42 pp
<i>Bavetta di Fassona</i> <i>Flank steak</i> French fries - salad - choice of pepper or chimichurri sauce	33
<i>Ossobuco</i> <i>Mashed potatoes - baby carrots</i>	36

CONTORNI

SIDES

<i>Verdure grigliate</i> <i>Grilled veggies from the daily market</i>	7
<i>Zucchine fritte</i> <i>Fried courgette - rosemary salt - lemon</i>	5
<i>Caponata siciliana</i> <i>Sweet and sour veggies - peanuts - raisins - basil</i>	7
<i>Patate al forno schiacciate</i> <i>Baked potatoes</i>	6

