



IL VICOLINO DEL PANINAIO

Salumeria Gourmet & Vineria



SPECIAL VICOLINO (1,4,8,11,12) € 12,50
Sesame bread, "24 Mesi" Parma ham, "Sicilia" capuliatto cream, grilled courgettes, Sardinian pecorino cheese, sweet and sour fig sauce, salad songino.

L'IMBOSCATO (1,6,11,12) € 12,50
Sesame bread, Chiavennasca bresaola, Parmigiano Reggiano cream, Valtellina porcini mushrooms, Chianti mayonnaise, wild rocket.

SIN-VERGUENZA (1,3,7,10) € 11,50
Bread roll, pulled pork, DOP stracciatella, pan-fried broccoli rabe, 'Nduja mayonnaise.

L'ESALTATO (1,6,7) € 11,50
Cereal bread, Gran Speck del Trentino, Parmigiano Reggiano cream, "Napoli" broccoli rabe, Menabrea beer cheese, chestnut honey glaze.

VEGETARIANO (1,6,8,9,11,12) € 11,00
Multi-grain bread, guacamole hummus, sliced dried tomatoes, grilled vegetables, Taggiasca olives, walnut kernels, sweet and sour cabbage.

POLPACCHIOSO (1,3,6,7,8,12,13) € 13,00
Sesame bread, octopus, stracciatella, avocado, cherry tomato, sweet and sour cabbage, citrus pesto mayonnaise.



LADY MORTAZZA (1,2,3,4,5,6,8,9,10,11,12,14) € 11,50
Bread roll, mortadella "La Favola", burrata from Campania DOP, semi-dried pachino tomatoes with basil, pistachio mayonnaise, balsamic vinegar glaze, crunchy salad, pistachio grains "Sicilia". ★★★★★

"DESIGNER" CUTTING BOARDS



Selection of the best cured meats and cheeses from our regions

MIXED CURED MEATS AND CHEESES

FOR ONE PERSON € 12,00 (7,8,12)

FOR TWO PEOPLE € 22,00 (7,8,12)

BRESAOLA OR PARMA HAM AGED 24 MONTHS

FOR ONE PERSON € 12,00 (7,8,12)

GOURMET PIZZAS

IL VICOLINO DEL PANINAIO (1,7,12) € 14,50
Parma ham aged 24 months, porcini mushrooms, broccoli pesto, "Puglia" stracciatella, sweet chilli pepper drops, "fiordilatte" mozzarella, yellow datterini sauce.

PISTACCHIATA (1,7,8) € 14,50
Smoked salmon, "Napoli" stracciatella, sweet chilli pepper pearls, "Sicilia" pistachio crumbs, citrus-scented bread crunch, yellow datterino tomato sauce.

LA CARBONARA (1,3,7,12) € 13,50
Carbonara sauce, mozzarella "fiordilatte", crispy bacon, flakes of pecorino romano, caramelized onions.

CENTURIONE (1,3,7,12) € 13,50
Crispy bacon, Neapolitan broccoli rabe, semi-dried tomatoes with basil, fried egg, caramelized onions, tomato sauce, "fiordilatte" mozzarella.

LA BOLOGNESE (1,7,9,12) € 13,50
Tomato sauce, fiordilatte mozzarella, veal ragù, basil leaves.

LA PROFUMATA (1,7,12) € 13,50
Tuna, buffalo mozzarella pearls, Tropea red onion, cherry tomatoes, Taggiasca olives, corn, tomato sauce, "fiordilatte" mozzarella.

LA BRIGANTE (1,4,7,8,9,12) ★★★★★ € 13,50
Pulled pork, smoked sicilian Provola, grilled skinless peppers, 'Nduja sauce, tomato sauce, "fiordilatte" mozzarella.

CLASSIC PIZZAS

LA MARINARA (1,4,12) € 9,50
Sicilian anchovies, wild garlic pesto, caper flowers, Taggiasca olives, tomato sauce, oregano.

CALABRISSELLA (1,7,12) € 11,50
Spicy salami, gorgonzola, chicory leaf, tomato sauce, "fiordilatte" mozzarella.

VEGETARIANA (1,7) € 11,50
Mixed vegetables, black/green olives, caper flower, tomato sauce, "fiordilatte" mozzarella.

CAMPANARA (1,7) € 12,00
Cooked ham, sautéed mushrooms, grilled skinless peppers, artichokes, tomato sauce, "fiordilatte" mozzarella.



COVERAGE PER PERSON € 1,80

GOURMET SALADS

CAESAR SALAD (1,3,6,7,12,14) € 14,50
Grilled chicken, crispy bacon with black pepper, pecorino cheese, cherry tomatoes, salad mix, hard boiled egg, yogurt sauce, bread crumble.

GREEK WITH SALMON (1,3,5,6,7,8,12) € 14,50
Smoked salmon, lime and green tea glaze, mixed seasonal salad, datterini tomatoes, barrel-aged feta, Tropea red onion, cucumbers, Taggiasca olives, sweet and sour cabbage, citrus-flavored bread crumble.

THE PEARL (7) € 14,50
Parma ham, carrots, mixed seasonal salads, melon, courgettes and grilled artichoke hearts, buffalo mozzarella pearls, datterini tomatoes, and sweet chilli pepper drops.

CHICKEN AND AVOCADO (1,3,5,6,7,8,12) € 14,50
Chicken strips, mixed seasonal salad, confit tomatoes, cucumbers, avocado, hard-boiled eggs, Taggiasca olives, pecorino cheese flakes, lime and green tea glaze, crunchy onion.



SWEETS "OF THE PAST"

HOMEMADE TIRAMISU (1,3,7,8) € 7,00

SLICE OF BREAD WITH NUTELLA AND CHOPPED HAZELNUTS (1,6,7,8) € 3,00

DESSERT OF THE DAY € 7,00



FOOD ALLERGENS

1 CEREALS CONTAINING GLUTEN
2 CRUSTACEANS AND DERIVATIVES
3 EGGS AND DERIVATIVES
4 FISH AND DERIVATIVES

5 PEANUTS AND DERIVATIVES
6 SOY AND DERIVATIVES
7 MILK AND DERIVATIVES
8 NUTS AND DERIVATIVES
9 CELERY AND DERIVATIVES

10 MUSTARD AND DERIVATIVES
11 SESAME AND DERIVATIVES
12 SULFUR DIOXIDE AND SULPHITES
13 LUPINS AND DERIVATIVES
14 MOLLUSCS AND DERIVATIVES

ER-TIPICO ALLA CARBONARA (1,3,7,12) € 11,50
Rolled bread, crispy bacon, carbonara sauce, caramelized onions, pecorino shavings, semi-dried tomatoes with basil.

IL COPPONE (1,4,7,8,11,12) € 11,50
Sesame bread, Martina Franca capocollo, "Puglia" PGI stracciatella, "Sicilia" tomato capuliatto, porcini mushrooms, wild rocket.

3 FLOORS CLUB SALMON (1,7) € 14,50
Toast, smoked salmon, semi-dried tomatoes with basil, avocado, lettuce, creamy chives.

3 FLOORS CLUB BEEF (1,7,12) € 14,50
Toast, roast beef, cheddar cheese, balsamic caramelized onions, Dijon mustard mayo, wild rocket.

3 FLOORS CLUB SANDWICH (1,3,10,12) € 13,50
Toast, grilled chicken, crispy bacon, hard boiled egg, confit tomato, iceberg, mustard and honey mayonnaise.

STUFFED SANDWICHES

Salami/mortadella/coppa/speck/cotto.....(1,12) € 6,50
Bresaola from Valtellina/raw ham from Parma (1,12) € 8,00

THE CUISINE OF THE VICOLINO

SUMMER DISHES

BUFFALO CAPRESE (7) € 15,50
Parma ham, 150g buffalo mozzarella, cherry tomatoes, melon, rocket.

CATALAN-STYLE OCTOPUS (14) € 16,50
Octopus tentacles, cherry tomatoes, celery, Tropea onion, carrots, olives

SALMON POKE (1,6,7,8,12) € 15,50
Basmati rice, smoked salmon, barricaded feta, avocado, mango, cucumber, cherry tomatoes, corn, onion crunch, teriyaki sauce.

TUNA POKE (1,3,6) € 15,50
Brown rice, tuna fillet, buffalo mozzarella, Tropea onion, egg, mango, avocado, soy glaze, carrots.



Ask for the dish of the day.

FIRST DISHES

BAVETTE WITH SEAFOOD (1,6,9,12,14) € 14,50

SPAGHETTI WITH CLAMS (1,2,3,5,8,9,10,12,14) € 12,50

PASTA WITH SHRIMP, COURGETTES, CHERRY TOMATOES AND SAFFRON CREAM (1,2) € 13,50

LASAGNA BOLOGNESE (1,3,6,7,9,11,12) € 12,00

CARBONARA (1,3,6,7,12) € 11,00

SAFFRON RISOTTO (1,3,6,7,9,12) € 11,50

SPAGHETTI WITH TOMATO SAUCE (1,3,6,12) € 9,50

TROFIE WITH PESTO (1,3,7,8) € 11,50

SECOND COURSES

CHICKEN CUTLET MILANESE WITH BAKED POTATOES (1,3,6,7,10) € 12,50

GRILLED CHICKEN BREAST WITH SALAD AND TOMATOE (6) € 12,50

VEAL WITH TUNA SAUCE (3,4) € 13,50



UNIQUE DISHES

IL GOLOSONE (1,3,6,7,8,9,10,12) € 15,50
Breaded chicken nuggets, spaghetti with tomato sauce, French fries.

VEGAN COUSCOUS (1,8,10,13) € 13,50
Couscous with corn and peas, grilled vegetables, chickpeas.

SIDE DISHES

BAKED POTATOES € 6,50

FRENCH FRIES (1,3,6,7,8,9,10,12) € 4,50

CHICKEN NUGGETS 6 pieces (1,3,6,7,8,9,10,12) € 5,20

GRILLED VEGETABLES € 8,50
Zucchini, aubergines, peppers, artichokes.

COFFEE BAR

Con servizio al tavolo + 0,60 euro:

Coffee	€ 1,30
Macchiato coffee	€ 1,50
Decaffeinated	€ 1,50
Decaffeinated Macchiato	€ 1,70
American coffee	€ 1,90
Corretto Coffee	€ 1,80
Cappuccino	€ 2,30
Hot chocolate	€ 4,00
Barley in a small cup	€ 1,50
Barley in large cup	€ 1,70
Ginseng in a small cup	€ 1,60
Hot tea	€ 4,00



SOFT DRINKS

Nat. Water 1/2 LT.	€ 2,30
Gas Water 1/2 LT.	€ 2,30
Nat. Water 0,75 LT.	€ 3,50
Gas Water 0,75 LT.	€ 3,50
Coca Cola 0,33 LT.	€ 3,80
Coca Cola Zero 0,33 LT.	€ 3,80
Sprite 0,33 LT.	€ 3,80
Fanta 0,33 LT.	€ 3,80
Orange juice.....	€ 4,50
Apple juice.....	€ 4,20
Galvanina Bio 0,35 liter organic drinks:	
Chinotto/ Lemonade	€ 4,50
Peach Tea or Lemon Tea	€ 4,50
Mandarin and Fig	€ 4,50

COCKTAILS

Mojito 🍹🍹🍹🍹🍹	€ 8,50
Moscow Mule	€ 8,50
Cuba libre	€ 8,50
Aperol Spritz	€ 7,50
Hugo	€ 7,50
Limoncello Spritz	€ 7,50
Campari Spritz.....	€ 7,50
Negroni	€ 8,00
Gin Tonic.....	€ 8,00



DISTILLATES

GRAPPAS

Grappa Barrique	€ 6,00
Grappa Bianca	€ 5,50

WHISKEY

Whisky Lagavulin Malt 16 years old.....	€ 9,50
Whisky Bourbon	€ 6,50
Jack Daniels	€ 6,50

BITTER

Averna	€ 6,00
Amaro Montenegro	€ 6,00
Amaro del Capo.....	€ 6,00
Braulio	€ 6,00
Jagermeister	€ 6,00

LIQUOR

Limoncello	€ 5,50
Baileys	€ 5,50
Sambuca	€ 6,00



SELECTION OF WINES

RED WINES

VENETO

Ripasso Valpolicella	€ 7,00	€ 35,00
Amarone della Valpolicella		€ 60,00

LOMBARDY

Bonarda Frizzante	€ 5,50	€ 30,00
Sassella DOCG	€ 7,00	€ 34,00
Ca' dei Frati Ronchedone	€ 7,00	€ 36,00

PIEDMONT

Barbera d'Alba/d'Asti DOCG	€ 6,00	€ 34,00
Dolcetto d'Alba/d'Asti DOCG	€ 6,00	€ 33,00
Nebbiolo DOCG	€ 7,00	€ 34,00

TUSCANY

Brunello di Montalcino		€ 60,00
Bolgheri	€ 7,00	€ 38,00
Morellino di Scansano DOCG	€ 6,00	€ 33,00
Sangiovese	€ 6,00	€ 33,00
Chianti Riserva DOCG	€ 7,00	€ 35,00
Chianti Classico DOC	€ 6,50	€ 33,00
Nobile di Montepulciano	€ 7,00	€ 34,00



PUGLIA

Primitivo di Manduria DOC	€ 7,00	€ 34,00
Negroamaro DOC	€ 6,50	€ 33,00

SICILY

Nero D'Avola Donnafugata	€ 6,50	€ 34,00
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ROSÉ WINES

LOMBARDY

Rosa dei Frati	€ 6,50	€ 33,00
Pinot nero frizzate	€ 6,00	€ 32,00



WHITE WINES

TRENTINO ALTO ADIGE

Gewürztraminer DOCG	€ 7,00	€ 34,00
Chardonnay DOC	€ 6,50	€ 33,00

FRIULI VENEZIA GIULIA

Sauvignon Collio	€ 7,00	€ 34,00
Pinot Grigio Collio	€ 6,50	€ 33,00

LOMBARDY

Lugana Ca' Dei Frati	€ 6,50	€ 33,00
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CAMPANIA

Falanghina	€ 6,50	€ 33,00
Greco di Tufo DOC	€ 6,50	€ 33,00

SICILY

Donnafugata (Grillo)	€ 6,50	€ 33,00
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BUBBLES

VENETO

Valdobbiadene Extra Dry	€ 7,00	€ 33,00
Prosecco Brut DOC	€ 6,00	€ 31,00
Vino Spumante Brut	€ 4,50	€ 24,00

LOMBARDY

Franciacorta Saten		€ 48,00
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BEERS

DRAFT BEERS

KE DOLOMITI UNFILTERED SPINA

Small 0,20 lt.	€ 5,00
Medium 0,40 lt.	€ 6,50

FS.B DOLOMITI PILS SPINA

Small 0,20 lt.	€ 5,00
Medium 0,40 lt.	€ 6,00

FS.B DOLOMITI MAISEL'S WEISSE SPINA

Small 0,30 lt.	€ 5,50
Medium 0,50 lt.	€ 7,00

CRAFT BOTTLED BEERS

Blonde Heller Bock 0,50 LT.	€ 8,50
Red Doppel Hirsch 0,50 LT.	€ 8,50

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