



SPECIAL VICOLINO (1, 3, 7, 11) € 12,50
Sesame bread, Martina Franca capocollo, Apulian PGI stracciatella, caramelized citrus fruits, raspberry-marinated red onion, and mix salad.

IL RICERCATO (1, 3, 7, 8, 11, 12) € 12,50
Sesame bread, bresaola punta d'anca, parmesan cream, sautéed porcini mushrooms "Valtellina", caramelized chestnuts, red wine mayonnaise "Sassella", rocket salad, pine nuts.

TRONO DI PARMA (1, 4, 7, 12) € 12,50
Sesame bread, "24 Mesi" Parma ham, "Sicilia" capuliatto cream, grilled courgettes/eggplant, parmesan shavings, sweet and sour fig sauce, spinach salad.

PORCO INFUOCATO (1, 3, 6, 7) € 12,00
Multi-grain bread, pulled pork, smoked Sila provola cream, trio of grilled skinless peppers, 'Nduja mayonnaise.

VEGETARIANO (1, 8, 12) € 11,50
Multi-grain bread, chickpea hummus, grilled vegetables (zucchini/eggplant), sliced dried tomatoes, Taggiasca olives, sweet and sour cabbage, chopped walnuts.

L'ULTIMO PECCATO... DI GOLA (1, 7, 12) € 12,50
Rosetta roll, cooked pancetta (with seasonings), smoked scamorza cream, pan-sautéed friarielli, trio of roasted skinless peppers, rémoulade sauce.



LORD-ONE (1, 6, 7, 8) ★★★★★ € 12,00
Multi-grain bread, Colonnata lard, grilled Piedmontese tomino cheese, drizzled with chestnut honey, sweet and sour fig sauce, Sorrento walnuts, and wild rocket.

MORTAZZA SHOCK (1, 6, 7, 8, 12) € 12,00
Rosetta bread, "La Favola" mortadella, "Puglia" PGI stracciatella, pistachio mayonnaise, skinless grilled peppers, chopped pistachios, teriyaki sauce.

"DESIGNER" CUTTING BOARDS



Selection of the best cured meats and cheeses from our regions

MIXED CURED MEATS AND CHEESES

FOR ONE PERSON € 12,50 (7, 8)
FOR TWO PEOPLE € 23,00 (7, 8)

BRESAOLA OR PARMA HAM AGED 24 MONTHS

FOR ONE PERSON € 12,50

GOURMET PIZZAS

IL VICOLINO DEL PANINAIO (1, 7, 12) € 14,50
Parma ham, "Puglia" stracciatella, porcini mushrooms/truffle, broccoli rabe pesto, red chili pepper heart, yellow datterino tomato sauce, "fiordilatte" mozzarella.

FUEGO FILANTE (1, 7, 12) € 13,50
Pulled pork, smoked "Calabria" provola, skinless grilled peppers, 'Nduja cream, "Mutti" tomato sauce, "fiordilatte" mozzarella.

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

FUOCO SILANO (1, 4, 7) € 14,00
Tuna fillets, buffalo mozzarella pearls, Tropea red onion, semi-dried cherry tomatoes with basil, Taggiasca olives, corn, "Mutti" tomato sauce, "fiordilatte" mozzarella.

CARBONARA (1, 6, 7, 10) € 13,50
Carbonara sauce, fiordilatte mozzarella, crispy bacon, shavings of pecorino romano, caramelized onions.

BOLOGNESE (1, 3, 7) € 13,50
Tomato sauce, fiordilatte mozzarella, veal ragù, basil leaves.

MARINARA (1, 4, 7) € 10,50
Sicilian anchovies, wild garlic pesto, caper flowers, Taggiasca olives, tomato sauce.

CLASSIC PIZZAS

CALABRISSELLA (1, 7) € 11,50
Spicy salami, gorgonzola, radicchio, tomato sauce, fiordilatte mozzarella.

VEGETARIANA (1, 7) € 11,50
Mixed vegetables, black/green olives, caper flowers, grilled artichokes, corn, tomato sauce, fiordilatte mozzarella.

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



Consult the list of allergens

COVERAGE PER PERSON € 1,80

GOURMET SALADS

CAESAR SALAD (1, 3, 6, 7, 12) € 15,50
Mixed salad, grilled chicken, crispy bacon, pecorino shavings, sun-dried tomato slices, hard-boiled egg, roasted onion crunch, yogurt sauce.

ORTO D'AUTUNNO (1, 6, 7, 8, 12) € 16,00
Bresaola punta d'anca, mixed salad, baked pumpkin, caramelized pears, Menabrea beer cheese, roasted onions, mixed legumes and red fruits, dried fruit, teriyaki sauce.

L'ELEGANTE (1, 3, 4, 7, 12) € 16,00
Tuna fillet, baby spinach, mixed salad, raspberry-marinated red onion, orange segments, hard-boiled egg, Taggiasca olives, red/yellow sweet chili pepper drops, Parmesan shavings.

PREZIOSA (1, 7, 8, 12) € 16,00
Parma ham, mixed leaf salad, figs, caramelized pears, barricaded feta, walnuts and pine nuts, grilled pumpkin, sweet and sour white cabbage.

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	5 PEANUTS AND DERIVATIVES	10 MUSTARD AND DERIVATIVES
2 CRUSTACEANS AND DERIVATIVES	6 SOY AND DERIVATIVES	11 SESAME AND DERIVATIVES
3 EGGS AND DERIVATIVES	7 MILK AND DERIVATIVES	12 SULFUR DIOXIDE AND SULPHITES
4 FISH AND DERIVATIVES	8 NUTS AND DERIVATIVES	13 LUPINS AND DERIVATIVES
	9 CELERY AND DERIVATIVES	14 MOLLUSCS AND DERIVATIVES

PORCHETTA ROCK (1, 7, 12) € 12,00
Rosetta bread, Ariccia porchetta, "Auricchio" provolone, pan-fried broccoli rabe, porcini mushrooms, "Vicolino's" sauce.

L'INSOLITO (1, 6, 7) € 12,00
Multi-grain bread, Gran Speck del Trentino, Parmigiano Reggiano cream, pan-fried broccoli rabe, Menabrea beer cheese, caramelized chestnuts.

COTTO DI TE (1, 3, 7, 8, 12) € 12,00
Rosetta bread, Gran Biscotto cooked ham, "Puglia" podolico caciocavallo cheese, trio of grilled skinless peppers, Genoese pesto mayonnaise.

3 FLOORS CLUB SANDWICH (1, 3, 10) € 13,50
Toasted bread, grilled chicken, crispy "Norcia" bacon, hard-boiled egg, confit tomatoes, iceberg lettuce, mustard and honey sauce.

STUFFED SANDWICHES

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

THE CUISINE OF THE VICOLINO

POKE BOWL

CHICKEN POKE (1, 3, 6, 8, 11, 12) € 15,50
Basmati rice, grilled chicken breast, baked pumpkin, raspberry-marinated red onion, teriyaki sauce, semi-dried tomatoes with basil, legume flakes, dried red berries, hard-boiled egg.

VEGETARIAN POKE (1, 8, 11, 12) € 14,50
Brown basmati rice, grilled vegetables (artichokes, eggplant, courgettes), sautéed porcini mushrooms, baked pumpkin, sweet and sour cabbage, candied citrus fruits.



PORCHETTARO

€ 15,50 (8, 12)
Porchetta di Ariccia, porcini mushrooms/truffles, balsamic caramelized onions, chopped walnuts, baked potatoes, "Vicolino's" sauce.

FIRST DISHES

LASAGNA BOLOGNESE (1, 3, 6, 7, 9, 11, 12) € 12,50

PIZZOCCHERI VALTELLINA (1, 3, 7) € 12,50

CARBONARA (1, 3, 6, 7, 12) € 12,00

PORCINI MUSHROOM RISOTTO (3, 7, 12) € 12,50

PAPPARDELLE WITH WILD BOAR RAGÙ (1, 3, 7, 12) € 12,50

VEGETABLE/LEGUME MINISTRONE (1, 3, 6, 7, 9, 12) € 10,50

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



SECOND DISHES

BRAISED BEEF WITH POLENTA (1, 6, 9, 12) € 15,00

SCALOPPINE WITH MUSHROOMS AND POLENTA (1, 6, 9, 12) € 13,50

ROAST VEAL WITH POTATOES (1, 6, 9, 12) € 14,50

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

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

CONTORNI

BAKED POTATOES € 6,50

FRENCH FRIES (1) € 4,50

CHICKEN NUGGETS 6 PIECES (1) € 5,20

GRILLED VEGETABLES € 8,50
(Artichokes, eggplant, courgettes, and a trio of skinless peppers)

Ask for the dish of the day.

COFFEE BAR

Con servizio al tavolo + 0,60 euro:

Coffee	€ 1,40
Macchiato coffee	€ 1,60
Decaffeinated	€ 1,60
Decaffeinated Macchiato	€ 1,80
American coffee	€ 2,10
Corretto Coffee	€ 2,10
Cappuccino	€ 2,40
Hot chocolate	€ 4,20
Barley in a small cup	€ 1,60
Barley in large cup	€ 1,80
Ginseng in a small cup	€ 1,70
Hot tea	€ 4,30



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

COCKTAILS

Espresso Martini	€ 7,50
Mojito 🍹🍹🍹🍹🍹	€ 9,00
Moscow Mule	€ 9,00
Cuba libre	€ 9,00
Aperol Spritz	€ 7,50
Hugo	€ 7,50
Limoncello Spritz	€ 7,50
Campari Spritz	€ 8,00
Negroni	€ 8,00
Gin Tonic	€ 8,00



DISTILLATES

GRAPPAS

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

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	€ 6,00
Baileys	€ 6,00
Sambuca	€ 6,00



SELECTION OF WINES

RED WINES

VENETO

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

LOMBARDY

Bonarda Frizzante/Lambrusco	€ 6,00	€ 32,00
Sassella DOCG	€ 7,00	€ 34,00
Ca' dei Frati Ronchedone	€ 7,00	€ 38,00

PIEDMONT

Barbera d'Alba/d'Asti DOCG	€ 6,50	€ 34,00
Dolcetto d'Alba/d'Asti DOCG	€ 6,00	€ 33,00
Nebbiolo DOCG	€ 7,00	€ 36,00

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	€ 36,00
Chianti Classico DOC	€ 6,50	€ 34,00
Nobile di Montepulciano	€ 7,00	€ 34,00



PUGLIA

Primitivo di Manduria DOC	€ 7,00	€ 35,00
Negroamaro DOC	€ 6,50	€ 34,00

SICILY

Nero D'Avola Donnafugata	€ 7,00	€ 35,00
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ROSÉ WINES

LOMBARDY

Rosa dei Frati	€ 7,00	€ 34,00
Pinot nero frizzate	€ 6,00	€ 32,00



WHITE WINES

TRENTINO ALTO ADIGE

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

FRIULI VENEZIA GIULIA

Sauvignon Collio	€ 7,00	€ 34,00
Pinot Grigio Collio	€ 7,00	€ 35,00

LOMBARDY

Lugana Ca' Dei Frati	€ 7,00	€ 34,00
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CAMPANIA

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

SICILY

Donnafugata (Grillo)	€ 7,50	€ 35,00
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BUBBLES

VENETO

Valdobbiadene Extra Dry	€ 7,00	€ 34,00
Prosecco Brut DOC	€ 6,50	€ 32,00
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.	€ 5,50
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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