

MADONNA

Food & Drink

MADONNA

NEGRONI APERITIVI

Negroni 14

Campari, vermouth rosso, gin

Hot Negroni 14

Campari, vermouth rosso, gin,
Miele di Madonna honey, hot water

Negroni Sbagliato 14

Campari, vermouth rosso, prosecco

Boulevardier 15

Campari, vermouth rosso, bourbon

No-groni 11

Lyre's non-alcoholic Italian Spritz,
Italian orange, Helsinki Nolla

OTHER APERITIVI

ALL COCKTAILS AVAILABLE
AS MOCKTAILS -3 €

Cocchi Vermouth di Torino 10

5 cl vermouth on ice

Madonna Bellini 13

Peach, raspberry, prosecco

Campari Seltz 11

Campari, soda, orange

Aperol Spritz 14

Aperol, prosecco, soda, orange

Limoncello Spritz 14

Limoncello, prosecco, soda, lemon

Con Limone Gin & Tonic 15

Malfy Gin Con Limone, Muteman Tonic, limone

Godfather Sour 16

Whisky, Amaretto, lemon and foamee

Sicilian Mule 15

Malfy Gin Con Arancia, blood orange,
Muteman Ginger Beer

Bella Notte

Menu for two 45 € /person

Burrata

Bruschetta al Pomodoro

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Gnocchi al Tartufo

Pizza Fantasia (del Pizza Chef)

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Blood Orange Sorbetto

Tiramisù

Antipasti

Antipasto del Giorno

Daily speciale, daily price

Päivän alkuruoka, päivän hintaan

Bruschetta al Pomodoro

13

Tomatoes, garlic and basil on grilled sourdough (vegan)

*Tomaattia, valkosipulia ja basilikaa grillatulla
hapanjuurileivällä (vegaaninen)*

Burrata

15

Burrata with blood orange, radicchio, fennel,
oregano, Bronte pistachio and dried Taggiasca olives
*Burrataa, veriappelsiinia, radicchiotta, fenkolia,
oreganoa, Bronte-pistaasia ja kuivattuja Taggiasca-
oliiveja*

Arancino

16

Tennis ball-sized crispy arancino with truffle risotto,
truffle parmesan heart and fresh truffle
*Tennispallon kokoinen rapea arancino tryffelirisotosta,
tryffeli-parmesaanisydämellä ja tuoreella tryffelillä*

Vitello Tonnato

17

Slices of veal with thick, creamy tuna sauce,
capers and greens. Il classico
*Vasikanpaistisiivuja, tonnikalakastiketta, kaprista ja
vuonankaalia*

Olives 6,5

Verdi Dolci olives

Verdi Dolci -oliiveja

Pane e Burro 4

Focaccia with whipped butter
Focaccia-leipää ja vispattua voita

Our tomatoes

We only use local, flavourful and sweet
vine-ripened Roterno & Piccolo tomatoes.



MADONNA

Risotto

Frutti di Mare

Seafood saffron risotto with lemon, parsley, polpo, baby octopus, mussels and a gambero rosa on top
Sahramirisottoa, sitruunaa, persiljaa, mustekalaa, baby octopusta, sinisimpukkaa ja gambero rosa -rapu kruununa

Risotto del Giorno

Seasonally changing heavenly creamy vegetarian risotto with Carnaroli rice, parmigiano and Italian butter
Päivän vegetaarinen risotto

Pizze

Salame

Salame finocchiona, mozzarella, tomato, balsamico, rucola and parmesan
Fenkolisalamia, mozzarellaa, tomaattia, balsamicoa, rucolaa ja parmesaania

Mortadella e Tartufo

Mortadella, truffle ricotta, mozzarella, Bronte pistachio and fresh truffle
Mortadella-makkaraa, tryffeliricottaa, mozzarellaa, Bronte-pistaasia ja tuoretta tryffeliä

Cinque Formaggi

Gorgonzola piccante, scamorza, taleggio, parmesan, mozzarella, Miele di Madonna honey and chives
Vuittä juustoa, omaa hunajaa ja ruohosipulia

Tricolore

The holy trinity of fresh burrata, tomato sauce and basil +Add Prosciutto di San Daniele 5€
Burratan, tomaattikasikkeen ja tuoreen basilikan pyhä kolminaisuus +Lisää Prosciutto di San Danielea 5€

Gambero

Aglia, olio & peperoncino.
And pecorino romano, parsley & prawns
Valkosipulia, oliiviöljyä, chiliä, pecorino romanoa, persiljaa ja jättikatkaravunpyrstöjä

Fantasia (del Pizza Chef)

Daily creation for daily price
Päivän pizzaluomus, päivän hintaan



Senza glutine?

Our pizza dough and most of our pastas can be replaced with gluten free options. However, since we cook & bake everything in the same kitchen, we can not guarantee 100% gluten freedom. For gluten free pizza base we add +2€.
Gluteenittomasta pizzapohjasta lisäämme +2€ pizzan hintaan.



Pasta

Pasta al Limone e Gamberi

Hand-peeled shrimps, lovage gremolata and lemon beurre blanc
Käsinkuorittuja katkarapuja, lipstikkagremolataa ja sitruunaista beurre blanc -kastiketta

Ragù al Cinghiale e Chianti

Slow-cooked wild boar ragù with Chianti, guanciale, herbs, parmesan and pappardelle pasta
Pitkään haudutettua villisikaragùa, Chiantia, guancialea, yrttejä, parmesaania ja pappardelle-pastaa

Gnocchi al Tartufo

Fried gnocchi, black truffle Alfredo, parmigiano, fennel sprouts and fresh truffle
Paistettuja gnoccheja, tryffeli-Alfredo -kastiketta, parmesaania, fenkoliversoja ja tuoretta tryffeliä

Bucatini alle Melanzane

Aubergine, semi-dried Piccolo tomatoes, basil, parmesan, crispy pangrattato and bucatini (vegan option available)
Munakoisoa, semi-kuivattuja Piccolo-tomaatteja, basilikaa, parmesaania, rapeaa pangrattatoa ja bucatini-pastaa (vegaaniversio saatavilla)

Dolci

Pecorino Brûlée

Pecorino Sardo cheese with caramelized brown sugar + Add 6cl Masi Angelorum Recioto on the side 13,4€
Pecorino Romano -juustoa ja paahdettua ruskeaa sokeria + Lisää vierelle 6cl Masi Angelorum Reciotoa 13,4€

Salame di Cioccolato

Our petit four: Slice of chocolate 'salami'
Pikkumakeamme: Siivu suklaasalamia

Tiramisù

Almond cake, mascarpone, espresso and Amaretto
Mantelikakkua, mascarponea, espressoa ja Amarettoa

Cono Gelato

Madonna-made gelato on a waffle cone
Madonnan gelatoa vohvelitötterössä

Blood Orange Sorbetto

Sorbetto made of Sicilian blood oranges (vegan)
Sorbetti sisilialaisista veriappelsiineista (vegaaninen)

Sgroppino

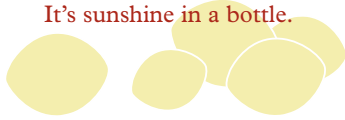
Lemon sorbet float drowned in Prosecco (vegan)
Sitruunasorbet hukutettuna Proseccoon (vegaaninen)

MADONNA

WINES & BEVERAGES

Limuncello 9,5€

Enjoy our very own Limuncello.
It's sunshine in a bottle.



Spumanti

Riondo Falceri Prosecco Extra Dry 10,9/59

When you're in need of some Italian fizz in your life.

Corvezzo Prosecco Rosé Extra Dry 68

Pink AND bubbly. Best of both worlds.

Contratto Millesimato Pas Dosé 90

Northern Italian refined and stylish metodo classico.

Montbra Champagne Brut 99

Nonchalantly unpretentious and effortlessly chic.

Oddbird Non-Alco Blanc de Blancs 14

An elegant Chardonnay & Colombard blend (20 cl bottle)
gently liberated from alcohol.

Bianchi

Bosco del Conte Bianco 57

Easy-peasy light-weight white, mix of Verduzzo,
Chardonnay and Pinot Grigio grapes.

Villa degli Olmi Pinot Grigio 10,9/59

Fresh yet well-balanced northern Italian.

Canapi Grillo 64

Embodiment of a 'Happy Italy' wine:
Light, fruity, easy-drinking from Sicily.

Castiadas Praidis Vermentino 69

Summery Mediterranean breeze from the island of
Sardinia. Go-to wine for all seafood.

Tormaresca Chardonnay 12,9/71

Vibrant, crisp Puglian. Chardonnay is cool again.

Ercole Monferrato Bianco DOC 13,4/95

A big happy bottle full of uncomplicated
(1 lt bottle)
and enjoyable Piemontese.

Fontanafredda Marin Langhe Riesling 79

Light and fresh with long and savory aftertaste.
Straight outta Piemonte.

Colle Stefano Verdicchio di Matelica 14,9/83

If you're a fan of crispy mineralic young Grüner
Veltliners, try this Verdicchio.

Fontanafredda Pradalupo Roero Arneis 86

Fantastic as aperitivo, excellent with starters, perfect
for our Limone e Gamberi pasta.

Castello della Sala San Giovanni Orvieto Classico 16,4/92

Lush Umbrian elegance, yet a contemporary
representation of the famous Orvieto Classico.

Tenuta delle Terre Nere Etna Bianco 99

Non-mainstream local grapes grown on the volcanic
land of Etna. Win-win wine.

Borgogno Langhe Riesling Era Ora 106

After 250 years in winemaking, this is the first white
that Borgogno, the eminent master of Barolo, has
produced.

Panizzi Vernaccia di San Gimignano Riserva 109

The flagship wine from the benchmark producer for
Vernaccia di San Gimignano. Impressive.

Rosato

Tormaresca Calafuria 77

Elegant and balanced rosato from the heel
of the boot by the Adriatic sea.

La Spinetta Il Rose di Casanova 85

Beautifully pale in colour, absolutely stunning in glass.

Rossi

Bosco del Conte Rosso 57

Light ruby-red in colour, perfect fit for pasta.
Or pizza.

Canapi Nero d'Avola 10,9/59

Dark and ripe-fruity red from under the hot Sicilian sun.

Castellani Chianti DOCG Fiasco 69

The chubby fiasco bottle wrapped in a figure-hugging
straw basket. And a great Chianti in it.

Ercole Barbera del Monferrato DOC 13,4/95

Easy-drinking liter-sized Barbera,
(1 lt bottle)
best for sharing with besties.

MADONNA

WINES & BEVERAGES

Castellani Guadalmare Maremma Toscana 72

Full-bodied seaside Tuscan blend of the Supertuscan trio: Sangiovese, Cab. Sauvignon and Merlot.

Chianti Riserva Renzo Masi 14,4/80

Deep ruby red colour. Think of plums, cherries, ripe figs.

Villa Loren Valpolicella Ripasso 15,9/89

Luscious, velvety, dark, fruity, captivating. Like Sophia Loren.

Fontanafredda Ebbio Langhe Nebbiolo 91

Delightfully food-friendly, elegant and well-balanced Piedmontese. Carpe diem, Nebbi-YOLO!

Pegasus Amarone della Valpolicella 99

If you hear a sound when drinking this Amarone, it's probably just you smacking your lips with pleasure.

Scarpa Verduno Pelaverga 101

Lighter red of the rare and unique Pelaverga grape by the historic Scarpa winery. Delightful alternative to the more famous Piedmontese wines.

Tenuta delle Terre Nere Etna Rosso 108

"It's an aristocratically liberal wine: enjoy it with whatever food, as long as its properly cooked."

Boffa Barbaresco 116

If Barolo is the King of wine, Barbaresco is the Queen.

Sukula Meriame Barolo 170

Give your Ferrari keys to the staff. You might end up ordering another bottle.

Biondi Santi Brunello di Montalcino 295

Iconic wine from the worldwide renowned birthplace winery of Brunello di Montalcino.

Dolci

Maculan Dindarello 11,4

Golden, liquid dessert made 100% of Moscato grapes. (6 cl)

Masi Angelorum Recioto Classico 13,4

Perfect pair with a piece of cheese, but also a perfect dessert on its own. (6 cl)

Caffè

Madonna's own roast 100% arabica

Espresso 4,5

Americano 5

Macchiato 5

Cappuccino 5,5

Caffè corretto 10

ROBERT PAULIG
ROASTERY

Digestivi

Sambuca Vaccari 10

Averna 10

Montenegro 11

Cynar 10

Fernet Branca 10

Grappa Sarpa Big Mama Poli 13

Grappa Berta Bric del Gaian 19

Bibite

Crodino 8,5

San Pellegrino Limonata 7

San Pellegrino Aranciata Rossa 7

Coca-Cola 5,5

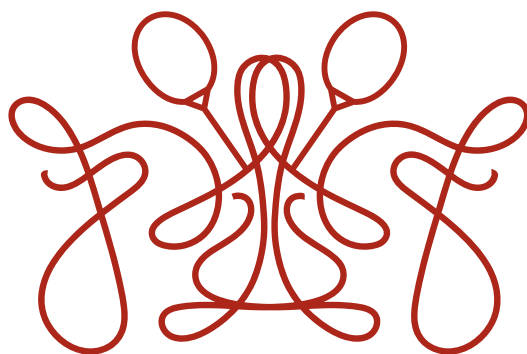
Sparkling water 2,5

Birre

Birra Moretti 4,6% Lager 10,5

Kakola Brewing Riviera 6,5% IPA 11,5

Peroni Libera 0,0% Lager 8,5



Spaghetti, no regretti.

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