

# MADONNA

Food & Drink

# MADONNA

## NEGRONI APERITIVI

### Negroni 14

Campari, vermouht rosso, gin

### Negroni Sbagliato 14

Campari, vermouht rosso, prosecco

### Boulevardier 15

Campari, vermouht rosso, bourbon

### No-groni 11

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

## OTHER APERITIVI

ALL COCKTAILS AVAILABLE  
AS MOCKTAILS -3 €

### Cocchi Vermouht di Torino 10

5 cl vermouht 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 green asparagus, wild garlic pesto,

Piemontese hazelnuts and browned butter

*Burrataa, vihreää parsaa, karhunlaukkapestoa,  
piemontelaisia hasselpähkinöitä ja ruskistettua voita*

### 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*

26

### Risotto del Giorno

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

24

## Pizze

### Salame

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

24

### Mortadella e Tartufo

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

26

### Cinque Formaggi

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

23

### 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€*

20

### Gambero

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

24

### 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€.  
*Gluteemittomasta pizzapohjasta lisäämme +2€ pizzan hintaan.*



## Pasta

### Pasta al Limone e Gamberi

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

26

### Ragù al Cinghiale e Chianti

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

24

### Gnocchi al Tartufo

Fried gnocchi, black truffle Alfredo, parmesan, fennel sprouts and fresh truffle  
*Paistettuja gnoccheja, tryffeli-Alfredo -kastiketta, parmesaania, fenkolinversoja ja tuoretta tryffeliä*

25

### 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)*

23

## 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€*

7

### Salame di Cioccolato

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

6

### Tiramisù

Almond cake, mascarpone, espresso and Amaretto  
*Mantelikakua, mascarponea, espressoa ja Amarettoa*

12

### Cono Gelato

Madonna-made gelato on a waffle cone  
*Madonnan gelatoa vohvelitötterössä*

8

### Blood Orange Sorbetto

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

8

### Sgroppino

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

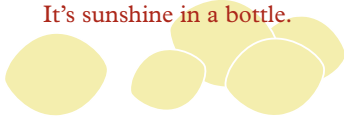
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# MADONNA

## WINES & BEVERAGES

### Limoncello 9,5€

Enjoy our very own Limoncello.  
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.

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## 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

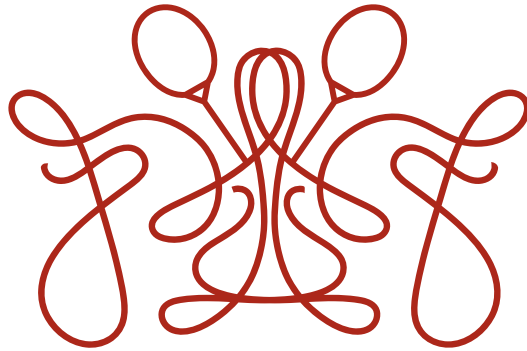
Sambuca Vaccari	10
Averna	10
Montenegro	11
Cynar	10
Fernet Branca	10
Grappa Sarpa Big Mama Poli	13
Grappa Berta Bric del Gaian	19

### 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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