

# MADONNA

Food & Drink

# MADONNA

## NEGRONI APERITIVI

### Negroni 14

Campari, vermouht rosso, gin

### Negroni Sbagliato 14

Campari, vermouht rosso, prosecco

### Negroni Bianco 15

L'Aperitivo Nonino, vermouht bianco, gin

### 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

### Hugo 14

Elderflower, prosecco, soda, mint

### Sicilian Mule 15

Malfy Gin Con Arancia, blood orange,  
Muteman Ginger Beer

## Bella Notte

Menu for two 45 € /person

Burrata

Bruschetta al Pomodoro

~~~

Gnocchi al Tartufo

Pizza Fantasia (del Pizza Chef)

~~~

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

Zucchini, lemon, chili, garlic, Piemontese hazelnuts  
and parmesan +Add alici marinate 2€

*Burrataa, kesäkurpitsaa, sitruunaa, chiliä, valkosipulia,  
piemontelaisia hasselpähkinöitä ja parmesaania  
+Lisää marinoitua sardellia 2€*

### Calamari Fritti 14

Fried calamari rings, Bomba Calabrese mayo

*Fritattuja mustekalarenkaita, Bomba Calabrese -majoa*

### Bresaola 16

Thin slices of bresaola, ricotta, rucola, lemon and  
40-month old parmigiano

*Ohuita bresaolasivuja, ricottaa, rucolaa, sitruunaa ja  
40kk kypsytettyä parmesaania*

### Olives 6,5

Verdi Dolci olives

*Verdi Dolci -oliiveja*

### Alici Marinade 6

Marinated anchovies,  
olive oil, lemon, garlic,  
peperoncino and parsley

*Marinoitua sardellia,  
oliiviöljyä, sitruunaa,  
valkosipulia, chiliä ja persiljaa*

### Pane e Burro 4

Focaccia and  
whipped butter

*Focacciaa  
ja vispattua voita*

### Cacio e Pepe Fries 9

Fries, cacio e pepe mayo  
and pecorino

*Ranskalaiset, cacio e pepe  
-majoa ja pecorinoa*

### Our tomatoes

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



# MADONNA

## Pizze

### 'Nduja 23

Spicy 'nduja, tomato, mozzarella, caramelized onion, gorgonzola and chives  
*Tulista 'ndujaa, tomaattia, mozzarellaa, karamellisoitua sipulia, gorgonzolaa ja ruohosipulia*

### Mortadella e Tartufo 26

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

### Melanzane 22

Aubergine, tomato, mozzarella, scamorza, semi-dried Piccolo tomatoes, parmesan and basil  
*Munakoisoa, tomaattia, mozzarellaa, scamorzaa, semikuivattuja Piccolo-tomaatteja, parmesania ja basilikaa*

### Tricolore 21

The holy trinity of fresh burrata, tomato sauce and basil +Add Prosciutto di San Daniele 4€  
*Burratan, tomaattikastikkeen ja tuoreen basilikan pyhä kolminaisuus +Lisää Prosciutto di San Danielea 4€*

### Salmone 24

Cold-smoked salmon, mozzarella, lemon, parsley, pickled red onion, mustard seeds and fennel sprouts  
*Kylmäsavulohta, mozzarellaa, sitruunaa, persiljaa, pikkelöityä punasipulia, sinapinsiemeniä ja fenkolinversoja*

### Fantasia (del Pizza Chef)

Daily creation for daily price  
*Päivän pizzaluomus, päivän hintaan*

## Pesce

### Branzino 30

Whole butterflied seabass with crispy panko-crust. Spinach, fennel and capers on the side  
(We recommend also to add fries or focaccia)  
*Kokonainen perhoseksi leikattu meribassi rapealla pankoleivityksellä, sekä pinaattia, fenkolia ja kapriksia. (Suosittelemme vierelle myös ranskalaisia tai focacciaa)*



### 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.



## Risotto

### Risotto del Giorno 24

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

## Pasta

### Pasta al Limone e Gamberi 26

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

### Linguine ai Frutti di Mare 26

Mussels, cockles, calamari, white wine, tomato, garlic, peperoncino and a gambero rosa on top  
*Sinisimpukoita, sydänsimpukoita, mustekalaa, valkoviiniä, tomaattia, valkosipulia, chiliä ja gambero rosa -rapu kruununa*

### Bucatini all'Amatriciana 22

Tomato, guanciale and pecorino. A Roman icon  
*Tomaattia, guancialea ja pecorinoa. Roomalaisklassikko*

### Gnocchi al Tartufo 25

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

### Casarecce con Piselli 23

Green peas, sugar snaps, browned butter, almonds, crispy pangrattato, ricotta salata and burrata (vegan option available)  
*Herneitä, sokeriherneitä, ruskistettua voita, mantelia, rapeaa pangrattatoa, ricotta salataa ja burrataa (vegaaniversio saatavilla)*

## Dolci

### Tiramisù 12

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

### Summer Zabaione 11

Strawberries with whipped Marsala zabaione  
*Mansikoita ja vispattua Marsala-zabaionea*

### Cono Gelato 9

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

### Sorbetto 7

Scoop of sorbet (vegan)  
*Pallo päivän sorbettia (vegaaninen)*

### Sgroppino 13

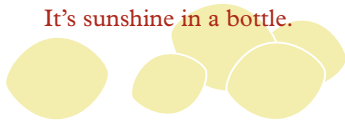
Lemon sorbet float drowned in Prosecco (vegan)  
*Sitruunasorbet hukutettuna Proseccoön (vegaaninen)*

# 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 91

Northern Italian refined and stylish metodo classico.

### Montbra Champagne Brut 99

Nonchalantly unpretentious and effortlessly chic.

### Chavin Silhouet 0,0% 9/49

Bubbly zero-alco Chardonnay from south of France.

## Bianchi

### Da Vero Biologico Bianco Catarrato 56

Embodiment of a 'Happy Italy' wine:  
Fresh, citrusy, easy-drinking from Sicily.

### Bosco del Conte Bianco 10,9/59

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

### Fratelli Cozza Pinot Grigio DOC 11,9/65

Pleasantly fresh and fruity northern Italian.

### Castiadas Praidis Vermentino 69

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

### Ercole Monferrato Bianco DOC 95

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

### Tormaresca Chardonnay 13,4/74

Vibrant, crisp Puglian. Chardonnay is cool again.

### 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.

### Alois Lageder Misto Mare IGT Dolomiti 85

Elegant several-grape blend from Alto Adige.  
Combination of Mediterranean lightness, Alpine  
freshness and Finnish art.

### 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.

## Rosati

### Tormaresca Calafuria 13,9/77

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

### Da Vero Biologico Rosso Nero d'Avola 56

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

### Bosco del Conte Rosso 10,9/59

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

### Fratelli Cozza Primitivo IGT 11,9/65

Smooth roundness, soft tannins and charming fruitiness.

### Castellani Chianti DOCG Fiasco 68

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

### Castellani Guadalmare Maremma Toscana 70

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

# MADONNA

## WINES & BEVERAGES

**Ercole Barbera del Monferrato DOC** 12,9/95  
(1 lt bottle)  
Easy-drinking liter-sized Barbera,  
best for sharing with besties.

**Antonutti Vini Cabernet Franc DOC Friuli** 75  
Delightfully food-friendly, with ripe tannins  
providing nice counterbalance to fruitiness.

**Cantina del Ciabot Langhe Nebbiolo DOC** 79  
Well-balanced Piedmontese elegance.  
Carpe diem, Nebbi-YOLO!

**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.

**Scarpa Verduno Pelaverga** 99  
Lighter red of the rare and unique Pelaverga grape by  
the historic Scarpa winery. Delightful alternative to  
the more famous Piedmontese wines.

**Pegasus Amarone della Valpolicella** 102  
If you hear a sound when drinking this Amarone,  
it's probably just you smacking your lips with  
pleasure.

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

**Masi Angelorum Recioto Classico** 13,4  
(6 cl)  
Perfectly sweet ending for any given dinner.

**Caffè**  
Madonna's own roast 100% arabica

<b>Espresso</b>	4,5
<b>Americano</b>	5
<b>Macchiato</b>	5
<b>Cappuccino</b>	5,5
<b>Caffè corretto</b>	10

ROBERT PAULIG  
ROASTERY

**Digestivi**

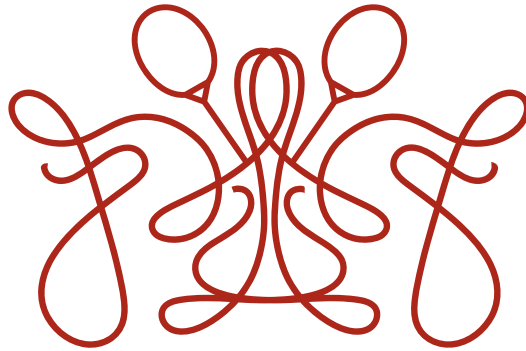
<b>Sambuca Vaccari</b>	10
<b>Averna</b>	10
<b>Montenegro</b>	11
<b>Cynar</b>	10
<b>Fernet Branca</b>	10
<b>Grappa Sarpa Big Mama Poli</b>	13
<b>Grappa Berta Bric del Gaian</b>	19

**Bibite**

<b>Crodino</b>	9
<b>San Pellegrino Limonata</b>	7,5
<b>San Pellegrino Aranciata Rossa</b>	7,5
<b>Coca-Cola</b>	5,9
<b>Sparkling water</b>	2,5

**Birre**

<b>Birra Moretti</b> 4,6% Lager	10,5
<b>Kakola Brewing Riviera</b> 6,5% IPA	11,5
<b>Peroni Libera</b> 0,0% Lager	8,9



**Spaghetti, no regretti.**

Please turn to our lovely staff for detailed information on allergens.  
*Käännny ihmeessä henkilökuntamme puoleen, jos toivot lisää tietoa allergeeneista.*

**Madonna Restaurant & Bar**  
**Haapaniemenkatu 5, 00530 Helsinki**  
☎ **09 6128 5009**  
**madonnarestaurant.fi**