

MADONNA

Food & Drink

MADONNA

COCKTAILS & APERITIVI

Cocchi Vermouth di Torino 10

5 cl vermouth on ice

Madonna Bellini 13

Peach, raspberry, prosecco

Campari Seltz 11

Campari, soda, orange

Negroni 14

Campari, vermouth rosso, gin

Negroni Sbagliato 14

Campari, vermouth rosso, prosecco

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

Grappa Sour 16

Grappa Sarpa Big Mama Poli, lemon, aquafaba

Sicilian Mule 15

Gin, orange, Muteman Ginger Beer



Crodino 9,5

“Aperitivo non alcolico - dal 1965”

Virgin Bellini 10

Peach, raspberry, non-alco spumante

Ginger Fizz 11

Muteman Ginger Beer, soda,
Miele di Madonna honey, lemon

No-groni 11

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

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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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, almond pesto, Piccolo tomatoes and
dried Taggiasca olives

*Burrataa, mantelipestoa, Piccolo-tomaatteja ja
kuivattuja Taggiasca-oliiveja*

Calamari Fritti

14

Fried calamari rings, Bomba Calabrese mayo

Fritattuja mustekalarenkaita, Bomba Calabrese -majoa

Vitello Tonnato

16

Slices of veal with thick, creamy tuna sauce,
capers and mâche. Il classico

*Vasikanpaistisiivuja, tonnikalakastiketta,
kaprista ja vuonankaalia*

Olives 6,5

Verdi Dolci olives

Verdi Dolci -oliiveja

Alici Marinate 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

MADONNA

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 Vongole

26

Clams, white wine, peperoncino, garlic, parsley and tomato

Sydänsimpukoita, valkoviiniä, chiliä, valkosipulia, persiljaa ja tomaattia

Gnocchi al Tartufo

25

Fried gnocchi, black truffle Alfredo, parmigiano, fennel sprouts and fresh truffle

Paistettuja gnoccheja, tryffeli-Alfredo -kastiketta, parmesaania, fenkolinversoja ja tuoretta tryffeliä

Pumpkin Paccheri

23

Roasted butternut squash, Piemontese hazelnuts, spinach, browned butter, parmesan and fried sage (vegan option available)

Paahdettua myskikurpitsaa, piemontelaisia hasselpähkinöitä, pinaattia, ruskistettua voita, parmesaania ja fritattua salviaa (vegaaniversio saatavilla)

Risotto

Risotto alla Milanese & Guancia di Manzo

30

Classic Milanese saffron risotto with slow-roasted beef cheeks and gremolata

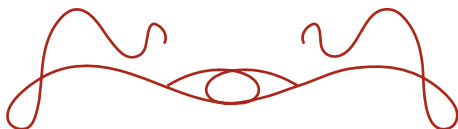
Klassinen milanolainen saframirisotto, pitkään haudutettua naudanposkea ja gremolataa

Risotto del Giorno

24

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

Päivän vegetaarinen risotto



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.



Pizze

Coppa e Tartufo

26

Coppa, mozzarella, truffle burrata and basil

Ilmakuivattua coppaa, mozzarellaa, tryffeliburrataa ja basilikaa

Salsiccia e Cipolla

24

Salsiccia, tomato, mozzarella, browned onion, balsamico and pecorino

Salsiccia-makkaraa, tomaattia, mozzarellaa, ruskistettua sipulia, balsamicoa ja pecorino-juustoa

Melanzane

22

Aubergine, tomato, mozzarella, scamorza, semi-dried Piccolo tomatoes, parmesan and basil

Munakoisoa, tomaattia, mozzarellaa, scamorzaa, semikuivattuja Piccolo-tomaatteja, parmesaania 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€

Cinque Formaggi

23

Gorgonzola piccante, scamorza, taleggio, parmesan, mozzarella, Miele di Madonna honey and chives

Vuittä juustoa, omaa hunajaa ja ruohosipulia

Fantasia (del Pizza Chef)

Daily creation for daily price

Päivän pizzaluomus, päivän hintaan

Dolci

Tiramisù

12

Almond cake, mascarpone, espresso and Amaretto

Mantelikakkua, mascarponea, espressoa ja Amarettoa

Panna Cotta

12

Panna cotta with pistachio crumble and Miele di Madonna, our very own honey made by Italian honeybees on our rooftop

Panna cotta -kermavanukas, pistaacicrumblea ja Miele di Madonna -hunajaa

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)

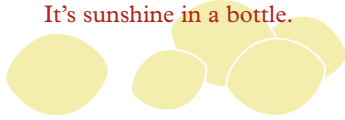
Sitruunasorbet hukutettuna Proseccoön (vegaaninen)

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.

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 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 Super Tuscan
trio: Sangiovese, Cab. Sauvignon and Merlot.

MADONNA

WINES & BEVERAGES

Ercole Barbera del Monferrato DOC

Easy-drinking liter-sized Barbera,
best for sharing with besties.

12,9/95
(1 lt bottle)

Antonutti Vini Cabernet Franc DOC Friuli

Delightfully food-friendly, with ripe tannins
providing nice counterbalance to fruitiness.

75

Cantina del Ciabot Langhe Nebbiolo DOC

Well-balanced Piedmontese elegance.
Carpe diem, Nebbi-YOLO!

79

Chianti Riserva Renzo Masi

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

14,4/80

Villa Loren Valpolicella Ripasso

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

15,9/89

Pegasus Amarone della Valpolicella

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

99

Grosjean Pinot Noir

A truly refined Pinot Noir from Italy's smallest and
highest-altitude wine region, Valle d'Aosta.

102

Tenuta delle Terre Nere Etna Rosso

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

108

Le Volte dell'Ornellaia

Harmonious handshake between silky Merlot,
sturdy Cabernet Sauvignon and zippy Sangiovese.
Stylish Super Tuscan.

112

Sukula Meriame Barolo

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

170

Biondi Santi Brunello di Montalcino

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

295

Dolci

Maculan Dindarello

Golden, liquid dessert made 100% of Moscato
grapes.

11,4
(6 cl)

Masi Angelorum Recioto Classico

Perfectly sweet ending for any given dinner.

13,4
(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

Bibite

San Pellegrino Limonata

7,5

San Pellegrino Aranciata Rossa

7,5

Coca-Cola

5,9

Sparkling water

2,5

Birre

Birra Moretti 4,6% Lager

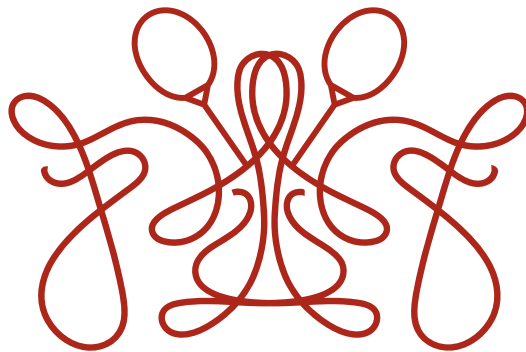
10,5

Kakola Brewing Riviera 6,5% IPA

11,5

Peroni Libera 0,0% Lager

8,9



Spaghetti, no regretti.

Please turn to our lovely staff for detailed information on allergens.
*Käännä ihmeessä henkilökuntamme puoleen, jos toivot lisää tietoa allergeeneista.
Naudanposkien alkuperämaa Suomi, vasikanlihan Hollanti.*

Madonna Restaurant & Bar
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