

## COCKTAIL € 6

TAKE AWAY € 5

### APEROL/CAMPARI SPRITZ

Aperol or Campari, Prosecco

### NEGRONI

Gin, red Vermouth, bitter  
campari

### MILANO TORINO

Bitter Campari, red Vermouth

### RABBARO CONCIATO

Rhubarb, white Tequila,  
Génépy, Angostura bitter

### WHITE LADY

Cointreau, white Crème di  
menthe, lemon juice

### BOULEVARDIER

Red Vermouth, Campari bitter,  
American whiskey, bitter

### AMERICANO

Red Vermouth, Campari bitter,  
soda water

### VODKA TONIC

Vodka, tonic water

### GIN TONIC

Gin, tonic water

### SOUR

Your favorite spirit, lemon juice,  
sugar syrup, egg white

### COLLINS

Gin, lemon juice, sugar syrup,  
soda

### MADAME

Rhubarb, lime, Ginger beer,  
anise drops

### CUBA LIBRE

White rum, Coca Cola, lime

### CAPE COD

Vodka, cranberry, lime

### VODKA LEMON

Vodka, Schweppes Lemon

### GIN LEMON

Gin, Schweppes Lemon

### MOSCOW MULE

Vodka, lime, ginger beer

### DARK & STORMY

Rum, lime, ginger beer

### MAMIE TAYLOR

Blended scotch whisky, lime,  
ginger beer

### LONDON MULE

Gin, lime, ginger beer

### MARGARITA COCKTAIL

Tequila, orange brandy, lime

### ANALCOLIC

### FRUITY

Pineapple juice, cranberry  
juice, lime, sugar

### COMBO

Cranberry juice, lime, ginger  
beer

**6 FRITTO**  
**APERITIVO**  
FROM 18.30 TO 20.30

**CONE OF FRIED PIZZA**  
(Roman style, Neapolitan style, wholemeal)  
+ DRINK € 6

**CURED MEAT PLATTER**  
+  
DRINK € 6

# COCKTAIL - APERITIVO

## FRIED FOOD

### Fried mixed

(suppli, arancino stuffed with broccoli and 'nduja, potato croquette and 8 fried mozzarelline)  
€ 11,00

**Fried mozzarelline** (10 pieces)  
€ 5,50

**Fried pizza with sauces**  
€ 4,50

**Arancino stuffed with  
broccoli and 'nduja**  
€ 3,00

**Suppli**  
€ 2,50

**Suppli with ragù sauce**  
€ 3,00

**Suppli Amatriciana style**  
€ 3,50

**Courgette flower**  
€ 3,00

**Cheese and pepper bucatini  
timbale**  
€ 4,00

**Fried eggplant ball**  
€ 2,50

**Potato croquette**  
€ 2,50

**French fries**  
€ 4,50

## BRUSCHETTE

**Garlic and oil**  
€ 2,00

**With tomatoes**  
€ 2,50

**Home-cured pancetta and  
pumpkin**  
€ 4,00

## FROM THE KITCHEN

**Mozzarella and ham**  
€ 15,50

**Beef meatballs in tomato  
sauce**  
€ 12,50

**Stewed beef meatballs with  
Tzatziki sauce**  
€ 12,50

**Curried chicken meatballs**  
€ 11,50

**Caponata**  
(fried seasoned vegetables)  
€ 5,50

**Eggplant parmigiana**  
€ 7,50

**Lasagna Bolognese**  
€ 9,50

**Stir-fried seasonal vegetables**  
€ 5,00

**Mixed salad**  
€ 5,50

## PIZZETTE PANE

### Cacio e pepe

Fior di latte cheese, Pecorino romano  
cheese, parmigiano, black pepper  
€ 6,00

### Gricia

Fior di latte cheese, crispy guanciale  
bacon, Pecorino flakes  
€ 6,50

### Norma

Fior di latte cheese, cherry tomatoes,  
fried eggplant, fired ricotta, basil  
€ 6,50

### Andria

Tomato sauce, anchovies, capers,  
olives, oregano, stracciatella di burrata  
cheese, basil  
€ 7,00

### Seppioline

Cuttlefish in tripe, mint, Pecorino  
cheese  
€ 8,00

### Tonno e cipolla

Tomato sauce, tuna, onion  
€ 6,50

### Patate e 'nduja

Fior di latte cheese, boiled potatoes  
and 'nduja  
€ 6,00

### Zucca, provola e pancetta

Fior di latte cheese, pureed pumpkin  
and home-cured pancetta  
€ 6,50

\* (Some of the produce may be frozen if unavailable fresh. The abatement process maintains the organic properties unaltered).

# PIZZERIA

## **FOCACCIA**

Pick your dough: Roman,  
Neapolitan, wholegrain  
Neapolitan

### **Bassiano e bufala**

Cured ham of Bassiano, buffalo  
milk mozzarella cheese  
€ 10,00

### **Bresaola**

Bresaola, rocket salad  
and Grana flakes  
€ 9,50

### **Pugliese**

Tomato sauce, pachino  
tomatoes, black olives, oregano,  
oil flavored with garlic,  
stracciatella di  
burrata cheese  
€ 9,50

## **WHITE PIZZAS**

Pick your dough: Roman,  
Neapolitan, wholegrain  
Neapolitan

### **Zucca, provola e pancetta**

Fior di latte cheese, home-cured  
pancetta, pumpkin  
€ 8,00

### **Fiori**

Fior di latte cheese, courgette  
flowers, anchovies  
€ 8,00

### **Gricia**

Fior di latte cheese, jowl bacon  
and Pecorino flakes  
€ 7,50

### **Cime di rapa e salsiccia**

Fior di latte cheese, turnip  
greens puree and sausage  
€ 8,00

## **4 formaggi**

Fior di latte cheese, provola  
cheese, Parmigiano, Gorgonzola  
dressing  
€ 8,50

### **Ortolana**

Fior di latte cheese, seasonal  
vegetables  
€ 8,50

### **Boscaiola**

Fior di latte cheese, mushrooms,  
sausage  
€ 8,00

### **Norma**

Fior di latte cheese, cherry  
tomatoes, fried eggplants,  
baked ricotta, basil  
€ 7,50

### **Bianchina**

Fior di latte cheese and  
baked ham  
€ 8,00

## **RED PIZZAS**

Pick your dough: Roman,  
Neapolitan, wholegrain  
Neapolitan

### **Marinara**

Tomato sauce, oregano, garlic  
€ 5,50

### **Marinera**

Tomato sauce, black garlic,  
oregano bread crumbs  
€ 6,50

### **Margherita**

Tomato sauce, fior di latte  
cheese, basil  
€ 6,00

### **Diavola**

Tomato sauce, fiordi latte  
cheese, spicy salami  
€ 7,50

### **Amatriciana**

Tomato sauce, crispy guanciale  
bacon and Pecorino cheese  
€ 8,00

### **Reginella**

Tomato sauce, buffalo milk  
mozzarella cheese, basil  
€ 8,00

### **Capricciosa**

Tomato sauce, fior di latte  
cheese, champignon  
mushrooms, cured ham,  
artichokes, boiled egg, olives  
€ 9,00

### **Margherita gialla e rossa**

Tomato sauce, yellow tomatoes,  
fior di latte cheese,  
basil dressing  
€ 8,00

### **Napoli**

Tomato sauce, fior di latte  
cheese, anchovies  
€ 7,00

### **Parmigiana**

Tomato sauce, fior di latte  
cheese, fried eggplants,  
Grana flakes, basil  
€ 8,00

### **Funghi**

Tomato sauce,  
fior di latte cheese,  
champignon mushrooms  
€ 7,50

In accordance to the CE Regulation 1169/2011. For all information on substances and allergies,  
the relevant documents can be provided by our staff upon request.

**NEAPOLITAN AND WHOLEGRAIN  
NEAPOLITAN DOUGH + 1,00 €**

# PIZZERIA

# SANT'ALBERTO

## DRAFT BEERS 30 cl

Birra del Borgo Sant'Alberto	€ 5,00
Cereal beers in rotation: Enkir, Duchessa, Saracena	€ 5,50
Hopped beers in rotation: Reale, Reale Extra, My Antonia	€ 5,50

## BOTTLE BEERS

Weizen 50 cl - Hasen Bräu	€ 7,00
Helles Gluten Free 33cl Les Bières du Grand St. Bernard	€ 6,50
Punk Ipa - Brewdog	€ 7,00
Pils Brusca 33cl - Birrificio Birrone	€ 6,50

## SOFT DRINKS

Mineral water sparkling / still	€ 2,50
Coca-cola, Coca-zero, Fanta	€ 2,50
Cedrata, Chinotto	€ 2,50
Ginger ale, Ginger beer	€ 2,50
Soda water Schweppes Lemon	€ 2,50
Tonica Schweppes	€ 2,50

## JUICES FRUIT

Ananas	€ 2,50
Arancia	€ 2,50
Mirtillo	€ 3,00
Pomodoro	€ 2,50
Cranberry	€ 3,00

## WINE

~ Prosecco Dirupo - Andreola	€ 20,00
● Gewürztraminer - Cortaccia	€ 23,00
● Ribolla Gialla - Torre Rosazza	€ 20,00
● Malvasia Puntinata - Proietti	€ 19,00
● Greco di Tufo - Cantine di Marzo	€ 21,00
● Verdicchio Le Vaglie - Antonucci	€ 19,00
● Trebbiano d'Abruzzo - Valle Reale	€ 23,00
● Vermentino Giunco - Cantine Mesa	€ 20,00
● Dolcetto d'Alba - L'Illuminata	€ 24,00
● Montepulciano d'Abruzzo - Valle Reale	€ 25,00
● Primitivo Salento - Amastuola	€ 23,00
● Syrah Sallier de la Tour Tasca d'Almerita	€ 21,00
● Nero d'Avola Lamùri Tasca d'Almerita	€ 24,00

~ Sparkling   ● White wine   ● Red wine

# BEER, WINE AND DRINKS

# SANT'ALBERTO

## MONKS, SAINTS AND QUEENS

Many of the liquors produced by monks today still make use of ancient techniques in the wood fired steam distillation, infusion and pressing. The raw materials consist exclusively of herbs, flowers and roots. Monks select them and process them with the same craftiness of the past centuries. The herbs are crushed, mixed and then infused with alcohol and water for a month. The infuse is stirred daily to allow the extraction of the essences. These are then transferred to the distillatory together with the liquid. Thanks to the knowledge and experience of the monks, who carefully regulate the fire and the cooling water, the result is an excellent distilled product. After the distillation, the product is put to age for some months. When the ageing reaches the right stage, the water and the sugar are mixed, the distillate is added and the product is put to age in oak barrels for at least another six months. After this, the liquid is filtered and transferred into another oak barrel for a minimum of three more months. The bottling is executed with the help of a manual bottling machine and the bottles are sealed with a metallic capsules using a mechanic corking machine.

### LIQUOR BAR 4.5 cl

€ 3,50

Aperitivo Berto	Licor 43
Aperol	Lychi-ly Giffard
Campari	Maraschino Luxardo
Chambord	Martini Bitter
Chartreuse Verde	Menthe Pastille (bianca)
Cointreau	Pernod Paris
Cynar	Sarandrea Amaro Tonic
Disaronno	Sarandrea Amaro San Marco
Edmond Briottet sambuco	Sarandrea Mentuccia
Edmond Briottet zenzero	Sarandrea Finocchietto
Edmond Briottet fico d'india	Sarandrea Genepi
Edmond Briottet frutto passion	Pimm's
Edmond Briottet rosa	Quaglia Bergamotto
Edmond Briottet creme de violet	Quaglia Chinotto
Edmond Briottet pesca	Quaglia Rabarbaro
Heering Cherry liqueur	Zucca Rabarbaro
Kahlua	

### AMARI 4.5 cl

€ 3,50

Amaro del Capo  
Averna  
Fernet Branca  
Jagermeister  
Limoncello  
Lucano  
Mirto monte Arcosu  
Montenegro  
Sambuca

### VERMOUTH 4.5 cl

€ 3,50

Carpano Antica Formula  
Cocchi Classico Tradizionale  
Martini Bianco  
Noilly Prat Dry

# LIQUOR DISTILLERY

# SANT'ALBERTO

Roman, Neapolitan, wholegrain and pizza bread; for all of our choices of dough, we exclusively make use of high quality flour, sourdough and long rising times that take climatic circumstances into account. The traditional pizzas on the menu, both white and red, are available in the Roman version – thin and crunchy; the Neapolitan– thick and soft crust and, as a homage to traditional flavours, the wholegrain Neapolitan. Following its spirit of simple and comforting flavours, Sant'Alberto has added pizza bread to its selection. Soft, thick, warm and delicious; this choice is a perfect combination with a selection of ingredients that emphasize its peculiarity.