



R A B A C C O

B I S T R O T

LET'S START WITH AN APERITIF

Boulevardier (Bitter, Vermouth, Whisky)

E. 14,00 -15,00

Japan-Brazil (sakè, chachaca, limeolè, sugar syrup and chili pepper)

Limeolè cocktail (crushed cane sugar, lime and basil with the addition
of limeolè and soda)

Gin basil (crushed basil, sugar syrup, limeolè and the addition of gin
and tonic)

E. 10.00

Gin Tonic (gin from our selection E. 10,00)

Gin lemon (gin from our selection E. 10,00)

E. 9.00 Bombay

Negroni

Negroni sbagliato

Americano

E. 9.00

Negrosky

Negroni corretto (Bitter, Vermouth, Yerbuto)

Hugo

Pear or blackberry spritz (Cognac with pears or blackberries and
prosecco)

E. 9.00

Gin Tonic or lemon NON-ALCOHOLIC

Milan – Turin

Spritz Venturo (rosemary liqueur, blue chamomile, sea salt and Sicilian
lemons with prosecco)

E. 8.00

Aperol Spritz

Campari Spritz

Rabacco Cocktail (Red wine, cinnamon whiskey and orange peel)

E. 6.00

For an additional E 3.00 you can add Acqualagna truffle (1-4-7-8-12) to
all dishes

5Pcs. Shrimp-Stuffed dumplings *1-2-4-6-11-12
stuffed with potato starch and pieces of shrimp accompanied by soy
sauce/sweet and sour sauce
E. 6.00 – 7.00 fried

5Pcs. Meat dumplings *1-6-11-12
with thin pastry filled with pork and vegetables accompanied by soy
sauce/sweet and sour sauce
E. 5.00 – 6.00 fried

4pcs. Chicken dumplings* 1-2-3-4-6-11
and slightly spicy kimchi (fermented vegetables), accompanied by spicy
sauce
E. 5.00

4pcs. Korean chicken and vegetable ravioli *1-2-3-4-6-14
accompanied by soy sauce
E. 5.00

4pcs. Vegetable dumplings * 1-2-3-6-9

accompanied by soy sauce

E. 5.00

3Pcs. Korean BBQ Ravioli *1-2-3-4-6-11-14

Stuffed with beef and BBQ sauce accompanied by soy sauce

E. 5.00

5pcs. Mini rolls fried*1-6-11

stuffed with vegetables accompanied with sweet and sour sauce

E. 5.00

Gohan 11

White rice with sesame

E. 3.00

Fried sage *1-2-7-10

E. 6.00

Fish ramen 1-2-3-4-6-7-9-11-14

Fish and ginger broth accompanied by wheat flour noodles, grilled shrimp*, cabbage or spinach, Nitamago egg, lumpfish roe and grilled bread

E. 17.50

Ramen with lamb 1-2-3-4-6-7-9-10-11-14

Miso broth accompanied by wheat flour udon, thin slices of lamb sautéed in a pan, Nitamago egg and caramelized onion in red wine

E. 17.00

Ramen with roasted bacon 1-2-3-4-6-7-9-11-14

Meat broth with added soy accompanied by wheat flour noodles, roasted bacon marinated in soy sauce, cabbage or spinach, Nitamago egg, fried courgette flower* and grilled bread

E. 16.00

Ramen with lampredotto 1-2-3-4-6-7-9-11-12-14

Meat broth accompanied by wheat flour noodles, lampredotto, onion petals, Nitamago egg, green sauce and grilled bread

E. 15.00

Meat ramen 1-2-3-4-6-7-9-11-14

Meat broth with added soy accompanied by wheat flour noodles, grilled scamerita, cabbage or spinach, Nitamago egg and grilled bread

E. 15.00

Vegetable ramen from 1 to 14

Vegetable broth accompanied by wheat flour noodles, tofu, porcini mushrooms*, Nitamago egg, spinach/cabbage, Vegetable dumpling* ,
fried lotus flower* and grilled bread

E. 15,00

Ramen Hot spicy curry – from 1 to 14

Vegetable broth and spicy curry accompanied by wheat flour noodles, Pak-choi, Nitamago egg and beef and pork ragù.

E. 15,00

Tom kha gai – from 1 to 14

Thai soup with chicken, coconut milk and curry with a citrus note,
accompanied by white rice

E. 15.00

Avocado toast 1-3-4-6-11

Slice of grilled bread with avocado, smoked salmon, poached egg and
sesame

E. 12.00

Burrata crouton 1-4-7-8-12

Slice of grilled bread with burrata, Acqualagna truffle and courgette
crudité

E. 12.00

Crostone with herring 1-4-7

stracciatella and smoked herring fillet

E. 12.00

Fried frogs* 1-3-7-12

E 9.00

Egg in a pot 1-3-4-7-8-12

2 eggs with Acqualagna truffle, dried tomatoes and grilled bread

E. 13.00

2 eggs with Acqualagna truffle and grilled bread

E. 10.00

2 eggs with dried tomatoes and grilled bread

E. 10.00

CHILDREN'S MENU 1-3-7-9-12

Tortellini with meat sauce or butter or oil

and

Wiener with chips*

E. 12.00

Reduced portions and reserved only for children

DRINKS

Water

1/2L E. 1.00

1L. E. 2.00

Wine

1/2L E. 6.00

1L. E. 12.00

Glass E. 4.00

Craft beer or artigianal beer

Beer 0.33cl E. 5.00 – 6.00

Sake' 180ml

E. 7.00

Coca-Cola or peach tea

E. 4.00

DESSERTS

Babà 1-3-7

refrigerated in glass, soaked in various cocktails (ask the staff)

E. 9.00

Cantuccini with Vinsanto or Yerbuto or pear or blackberry cognac 1-3-7-

8-10

E. 6.50 – 7.50

Chocolate flan – from 1 to 14

E. 7.00

Chocolate salami with cream 1-3-5-7-8-10

E. 5,00

Cold cheesecake 1-3-6-7

Served plain or garnished with maple syrup, chocolate or black cherry

syrup

E. 5.00

AMARI

China Gambacciani

Limoncello Gambacciani

Amaro finitivo Gambacciani

Sambuca Gambacciani

Artichoke Amaro Gambacciani

Amaro del capo

Grappa bianca

Grappa di rose

Montenegro

Unicum

E. 4.00

Grappa di Amarone aged 12 months

Passito

Sheridan's

Cognac with pears

Cognac with blackberries

Santiago Rum

Jefferson

Whiskey with cinnamon

E. 5.00

Rum Barcelò Imperial Onyx

Armagnac

E. 6.00

Whisky Laphroaig 10

Whisky Tokinoka

Whisky Akashi

E. 8.00

Whisky Nikka

E. 9.00

Grappa *barricata* Moet & Chandon or Sassicaia

E. 8.00 – 10.00

Coffee – Caffè corretto

E. 1.30 – 1.60

Cold *macchiato* coffee

E. 1.40

Decaf coffee

Ginseng

Barley coffee

E. 1.50

+ 0.30 cents the correction +0,10 cent cold milk

Covers

E. 2.50

*Frozen product

For any allergy or intolerance please inform the kitchen

