

ENOBIRRERIA

GRAPPOLI & LUPPOLI



Welcome to Grappoli & Luppoli!

EXPLORE OUR SPECIALTIES



BEERS
OVER 40 LABELS



COCKTAILS



WINE
+100 WINE



BOARDS



**FRIED BITES,
MEATBALLS &
SAUSAGES**



**PRESERVES
GOURMET**



TARTARE



**BRUSCHETTA-
STYLE**





BEERS & COCKTAIL

BEERS ON TAP

40cl

SUPERIOR	<i>Pedavena (Italia) - Pils - 4,9 % vol</i>	6
IPPA	<i>Baladin (Italia) - IPA - 5,5% vol</i>	6
BOCKA DI ROSA	<i>Radiocraft (Italia)- Bock - 6,3%vol</i>	6
LO ZAR	<i>Railroad (Italia)- Stout - 4,5%vol</i>	6
ZLATAN	<i>Railroad (Italia) - Imperial IPA - 8,3% vol</i>	7

BOTTLES / CANS

33cl



We have more than 40 different beers... ask us or let us recommend one.

<i>Blanche / Weisse / Lager / Keller / Pils / IPA / Session IPA / DIPPA / APA / Pale Ale Saison / Tripel / Belgian Strong / Barley Wine Stout / Imperial Stout / Sour / Gose / Berliner Weisse / Fruit Ale / Specialty Beer / ...</i>	7
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COCKTAILS

APEROL / CAMPARI SPRITZ	8
AMERICANO	8
NEGRONI SBAGLIATO	8
NEGRONI	8
MOSCOW MULE	8
HUGO	8
BOEM (HARD SELTZER)	6
DHAZE (CHILL DRINK) 0% alcohol	6

GIN TONIC

Italian GIN Selection

with Italian tonic water Dandy

*Our Gin & Tonic selection
changes often — ask us or
come to the bar to discover
what's new!*

from 8 to 15€

AMARI & GRAPPE

FROM 5 €

WHISKY & RHUM

FROM 7 TO 12 €





WINE

BY THE GLASS OR BOTTLE

WINES BY THE GLASS OR BOTTLE

At Grappoli & Luppoli wine is always in motion: every day we offer different sparkling, white, red, rosé and sweet wines by the glass and bottle, carefully selected.

Our cellar includes more than 100 labels, also available for take-away.

Ask our sommeliers — they'll recommend the best option for you.



FOOD MENU



APERITIVO

TRUFFLE CHIPS (CHIPS) 3

HUNTER'S CROSTINI 5

WILD BOAR RAGÙ 5

TUSCAN SAVORY SPREAD 7

**CHICKPEA HUMMUS WITH
EXTRA-VIRGIN OLIVE OIL**



FRITTINI

ZUCCHINI BLOSSOMS (2 PZ) 7
with Anchovies and Mozzarella

POLENTA BITES WITH BLUE CHEESE (4 PZ) 7

TRIO OF FRIED BITES (2+2+2 PZ) 8
Cacio e Pepe Meatballs, Eggplant "Scottadito", Iberico Ham Croquettes

MIXED FRIED BASKET TO SHARE 18



RUSTIC BITES

MEET BALLS (7 PZ) 9
BEEF IN TOMATO SAUCE



BRUSCHETTAS

SICILIANO with Traditional Sicilian Caponata 8

CANTABRICO Cantabrian Anchovies, Artisan Stracciatella and Lemon-Infused Oil 10

DOLCE MORTAZZA Mortadella PGI, Gorgonzola Velouté and Honey 9

PORCHETTA MIA Roast Porchetta with Mild Provolone and Truffle Sauce 9

DOLCE CRUDO San Daniele DOP Prosciutto with Mild Provolone and Fig Compote 9

ORTO GOURMET Hummus, Grilled Zucchini, Cherry Tomato Purée and Lemon-Infused Oil 9

GHIOTTONE Lardo with Pecorino Sardo Podda and Honey 10



TAGLIERI

CHEES BOARD 13

CAPRINO STAGIONATO, PECORINO SARDO PODDA, ZOLA MALGHESE

MIXED BOARD (CUTS & CHEESES) 18

Mountain Speck, Truffled Mortadella PGI, Traditional Salami, Aged Caprino, Pecorino Sardo Podda

BOARD GOURMET

Caprino, Mountain-Style Gorgonzola, Giant Olives, Wild Boar Ragù Crostini and Traditional Tuscan Spread 26



TARTARE

HAND-CHOPPED PIEDMONTESE FASSONA TARTARE

TRADIZIONALE 13

Extra-Virgin Oil, Maldon Sea Salt and Mustard Seeds

MAESTRALE 16

Anchovy Paste garnished with Stracciatella, Cantabrian Anchovies and Fresh Lemon Zest

SENAPE 15

Finished with Chili Threads and Wholegrain Mustard

ZOLATA 15

Gorgonzola Cream with Walnuts and Honey

TARTUFATA 18

Truffle Cream and Truffle Shavings



PRESERVES

SGOMBRO MINERVA MINERVA MACKEREL FILLETS IN SPICED OLIVES BRINE 13

SGOMBRO IN EVO MACKEREL FILLETS IN EXTRA-VIRGIN OLIVE OIL 13

SARDINE IN ROSSO NAZARENA SARDINES IN SPICY TOMATO SAUCE 13

..DESSERTS

PANE E NUTELLA :) 5



MOLTEN CHOCOLATE CAKE 6



[Link to the Allergen
Information List](#)