

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 - IBU 20-25</i>	6
IPPA	<i>Baladin (Italia) - IPA - 5,5% vol - IBU 31-33</i>	6
BOCKA DI ROSA	<i>Radiocraft (Italia)- Bock - 6,3%vol - IBU 20-25</i>	6
LO ZAR	<i>Railroad (Italia)- Session IPA - 4,0%vol - IBU 35-40</i>	6
MC77 Blanche	<i>Open Hub (Italia) - Imperial IPA - 8,3% vol - IBU 14</i>	6

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
Ginger or Grapefruit	
Kombucha 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
- ANCHOVIES and BUTTER** 13
- PICKLED VEGETABLES** 5
- CHICKPEA HUMMUS WITH EXTRA-VIRGIN OLIVE OIL** 7



FRITTINI

- ZUCCHINI BLOSSOMS** (2 PZ) 7
with Anchovies and Mozzarella
- FRITTI DI MARE** (3+3+3 PZ) 11
SALMONE, TONNO E MERLUZZO
- 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
- SALMONE E AVOCADO** *Norwegian Smoked Salmon And Avocado Cream, WALNUTS* 12
- 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
- POLPO E PATATE** *OCTOPUS AND PARSLEY POTATOES* 11



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
- SEAFOOD DISH** 25
SMOKED SALMON, OCTOPUS, CANTABRIAN ANCHOVIES AND BUTTER, MACKEREL FILLETS AND CUP SAUCE



TARTARE

- HAND-CHOPPED PIEDMONTESE FASSONA TARTARE
- TRADIZIONALE** 13
Extra-Virgin Oil, MaldonSea 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
- AGRUMATA** 15
CITRUS AND ORANGE PESTO
- 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

..DESSERTS



- PANE E NUTELLA :)** 5
- MOLTEN CHOCOLATE CAKE** 6
- MOCHI** 5

