700 Enolocanda

RISTORANTE · SANTA GIULETTA · OLTREPÒ PAVESE

Menu and wine list

Menu updated on 27/11/2026 18:39

MENU ONLINE

IT · EN · FR · DE · ES

> Some recently updated descriptions are temporarily shown in Italian.

Starters

GLI ARTIGIANALI — **24,00 €**

Coppa Stagionata Piacentina artigianale e Salame di Varzi DOP "VECCHIA VARZI" , Pancia di maiale cotta e glassata al miele (anche da condividere)

Allergens: Eggs

CHEESE SELECTION — **14,00 €**

Selection of fresh French and Langhe cheeses with artisan wildflower honey and fresh berries (single serving)

Allergens: Milk

ALPINA — **12,00 €**

Pinsa alla Romana with Arnald Lard and caramelized white fig jam (6 pieces)

Allergens: Gluten

TIROLO IN ROME — **12,00 €**

Roman-style pinsa flatbread topped with smoked cured ham (speck), French Brie and wild blueberry coulis (6 pieces)

Allergens: Gluten, Milk

TRA FIORI e ROVI — **12,00 €**

Roman-style pinsa flatbread topped with smoked scamorza cheese, artisan cured pork cheek (guanciale) and blackberry preserve (6 pieces)

Allergens: Gluten, Milk

CAPRA CANTA — **14,00 €**

Pinsa alla Romana with roasted Langhe goat's cheese, saffron honey, whole toasted Piedmont hazelnuts, dried Damask roses (6 pieces)

Allergens: Gluten, Milk, Tree nuts

SOUFFLE' — **12,00 €**

Carrot flan with carrot broth and Grana Padano cream, purple potato powder (single dish)

Allergens: Eggs, Milk, Celery

First courses

CASTAGNA NON E' **14,00 €**

Homemade ravioli filled with pumpkin and chestnut, flavoured with amaretto and light hints of mustard with drops of Zola Novarese DOP.

Allergens: Gluten, Eggs, Milk, Celery

RAVIOLI PIEMONTESI **14,00 €**

Homemade ravioli filled with braised meat sautéed in centrifuged butter and sage with black pepper and a sprinkling of Grana Padano cheese

Allergens: Gluten, Eggs, Milk, Celery, Sesame, Sulphites

CORTILE **14,00 €**

Tagliolini artigianali di pasta fresca all'uovo con ragù di carni bianche di cortile fatto "come una volta" al rosso pomodoro

Allergens: Gluten, Eggs, Peanuts, Soy, Tree nuts, Celery, Sesame

Main courses

FROM THE GRILL **26,00 €**

Grilled Argentinean entrecote, organic mixed salad, 24-month-aged Grana Padano flakes, and a PGI balsamic vinegar reduction.

Allergens: Milk

TART-ART ATTACK **26,00 €**

Fassona Piemontese tartare seasoned with smoked Maldon salt, black pepper and extra virgin olive oil with currants, orange and blueberries, caper flowers, mini gherkins accompanied by honey mustard

Allergens: Milk, Mustard

SCRIGNO **14,00 €**

Grilled artisanal Tomino cheese, red apple veils, fig cream and caramelized Tropea PGI red onion compote (single dish)

Allergens: Milk

Side dishes

SALAD **5,00 €**

Seasonal green salad, lamb's lettuce, mixed salad, or organic rocket

Allergens: Soy, Tree nuts, Sesame

Desserts

SPASSI **7,00 €**

Tuscan Cantucci with almonds paired with our 2011 Passito di Cortese in purezza (to be dunked!)

Allergens: Gluten, Eggs, Milk, Tree nuts, Sulphites

AFFOGATO ALLA CREMA **7,00 €**

Homemade vanilla custard ice cream to be finished with: hot coffee (also decaffeinated) or dark chocolate

Allergens: Gluten, Eggs, Milk

LEMON TWIST **5,00 €**

Somewhere between ice cream and sorbet—decidedly lemony!

Allergens: Milk

TIRAMISU' ESPRESSO **7,00 €**

Tiramisu made on the spot with temperature contrast - also decaffeinated (about 10 minutes waiting time)

Allergens: Gluten, Eggs, Milk, Tree nuts

GOCCIA DI LATTE **7,00 €**

Absolute ice cream with fresh cream to finish with your choice of: chocolate glaze or salted caramel

Allergens: Gluten, Milk

CIOCKCANTUCCI **5,00 €**

Tuscan Cantucci with Chocolate Chips

Allergens: Gluten, Peanuts, Milk, Tree nuts

Drinks

75 cl bottle of sparkling water **2,50 €**

75 cl bottle of still water **2,50 €**

Coffee

Coffee **2,00 €**

Espresso, decaffeinated, barley coffee, macchiato or ginseng coffee

CLEAR GRAPPA **3,50 €**

BARREL-AGED GRAPPA **3,50 €**

Spirits and liqueurs

Amaro "AMARA DI ARANCIA ROSSA" **7,00 €**

Artisan Sicilian amaro made with hand-peeled PGI Sicilian blood-orange zest (Tarocco variety), wild Etna herbs and Etna spring water

AVERNA **3,50 €**

BRAULIO **3,50 €**

FERNET BRANCA **3,50 €**

JAGERMAISTER **3,50 €**

JEFFERSON **7,00 €**

Fine artisan Calabrian amaro with pronounced citrus and spice notes and a long, elegant finish

RAMAZZOTTI **3,50 €**

CYNAR **3,50 €**

ARTISAN HERB AND SPICE AMARO **3,50 €**

Wild herbs and selected Piedmontese roots with a long, spicy finish

LIQUORICE LIQUEUR **3,50 €**

Artisan liqueur made with pure liquorice extract

ARANCELLO **3,00 €**

House-made artisan liqueur from hand-peeled Sorrento orange zest, processed within 24 hours

MONTENEGRO **3,50 €**

LIMONCELLO **3,50 €**

JACK DANIEL'S Tennesse APPLE **4,00 €**

Fresh and sweet, with natural crisp-apple flavour

BUSHMILLS Black Bush **4,00 €**

Triple-distilled Irish whiskey, fine blend, sherry-cask reserve

TIGIN **3,00 €**

Served neat or with tonic (+€3); local artisan gin made with herbs from the Ticino Park

Service

Cover charge **2,50 €**

Wine list

Sparkling wines

Vesna Classico 2020 — **32,00 €**

100% Pinot Noir - CLASSIC METHOD

Allergens: Sulphites

VESNA ROSE' 2018 — **32,00 €**

100% Pinot Noir — traditional method

Allergens: Sulphites

SMILA 2013 — **35,00 €**

60% Pinot Noir — 20% Welschriesling — 20% skin-contact Cortese

Allergens: Sulphites

POWI — **30,00 €**

100% Johanniter

Allergens: Sulphites

SPO'RADIC — **30,00 €**

100% PINOT GRIGIO 2020

Allergens: Sulphites

SPO'STATO — **45,00 €**

MEUNIER - Coupage 2020/21/22/23

Allergens: Sulphites

Red wines

POltre Rosso (glass) — **3,50 €**

Barbera, Uva Rara and Croatina

Allergens: Sulphites

POltre Rosso — **15,00 €**

Barbera, Uva Rara and Croatina

Allergens: Sulphites

Gimme Hope 2021 — **15,00 €**

Barbera and Cortese

Allergens: Sulphites

Gimme Hope 2021 (glass) **3,50 €**

Barbera and Cortese

Allergens: Sulphites

Neroir 2020 (glass) IGT **4,00 €**

Pinot Noir

Allergens: Sulphites

Neroir 2020 IGT **20,00 €**

Pinot Noir

Allergens: Sulphites

White wines

POltre Bianco (glass) **3,50 €**

Allergens: Sulphites

POltre Bianco **15,00 €**

A blend of seven grape varieties that changes with the vintage

Allergens: Sulphites

Spassi 2011 (glass) **8,00 €**

100% Cortese — wine made from overripe grapes

Allergens: Sulphites

Spassi 2011 **40,00 €**

100% Cortese — wine made from overripe grapes

Allergens: Sulphites

Rosé wines

PIT STOP **20,00 €**

100% Croatina

Allergens: Sulphites

PIT STOP (glass) **4,00 €**

100% Croatina

Allergens: Sulphites

Reserve red wines

Elisa 2015 IGT **30,00 €**

100% Barbera

Allergens: Sulphites

Maderu 2013 IGT **30,00 €**

Pinot Noir

Allergens: Sulphites

OPpure 2015 IGT **30,00 €**

Croatina

Allergens: Sulphites

Elisa 2009 IGT **35,00 €**

100% Barbera

Allergens: Sulphites