



# PROPAGANDA

*Italian Wine Bar*



## HOT STARTERS

*To Share*

### Sicilian-Style Caponata 10€ -15€

Eggplant Stew with Tomato, Almonds, Pine Nuts, and Raisins

### Confit Artichokes with Parmesan 7€ ud

Served with shaved Parmesan cheese

### Confit Artichokes with Ham 7€ ud

Served with Parma Ham

### Cantabrian Anchovy Crostino with Cherry-Wood Smoked Butter 17€

Artisanal Toasted Bread Crostino with Cantabrian Anchovies and Cherry-Smoked Butter

### Arrosticini Abruzzesi 14€

8 pcs of Lamb Skewers in the Abruzzo Style

### Vitel Tonne' 11€ -18€

Veal with Tuna Sauce, Piedmont Style

### Porchetta di Ariccia 15€

Wood-Fired Roast Suckling Pig with Fine Herbs

### Marinated Anchovies in Vinegar 10€

Pickled Anchovies with Olives and Chips

### Muhammara Eggplants 12,50€

Roasted Eggplant served with Sweet Pepper Pesto and Walnuts

## CURED MEATS

*To Share*

### Truffled Mortadella 8€ - 14€

Bologna Mortadella with Truffle

### Classic Pistachio Mortadella 8€ - 14€

Classic Mortadella with Pistachios

### Pork & Roll 24€

Selection of Italian Cured Meats, served with Pickled Gherkins and Dijon Mustard

### The Great Ibérico Ham 35€

80 g of 100% Acorn-Fed Ibérico Ham, Hand-Carved

### Speck from Trentino 10€ - 15€

Smoked Italian "Prosciutto" from the Trentino Region

### Coppa di Parma 8€ - 14€

Coppa di Parma

### Mortadella Trio 20€

Truffled Mortadella, Classic Mortadella, and Bologna Pink Salami served with Dijon Mustard

### Culatello di Zibello 21€

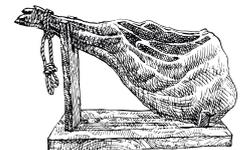
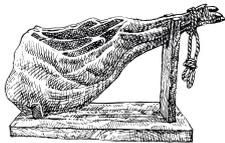
Zibello "Prosciutto" with Bitter Orange Marmalade

### Rosemary Focaccia 7,5€

Warm Focaccia Bread with Rosemary

## TRIO DI PROSCIUTTI 25€

Prosciutto San Daniele, Culatello di Zibello, and Trentino Speck served with Marmalades



### Oyster 5€

Natural Oyster



### Oyster 5,5€

Oyster served with mignonette sauce



## RAWS

### Steak Tartare 24€

Hand-Cut Beef Tenderloin with Quail Egg and Rosemary Potato Chips

### Beef Carpaccio 21€

Thinly Sliced Tenderloin with Arugula, Parmesan, Cherry Tomatoes, and Shaved Mushrooms

*Warm Rosetta Bread served with Buffalo Butter, EVOO, and Rosemary + cover charge €2.5 per person  
All allergen information contained in our menu is available upon request.*

## CHEESE BAR

### Four-Cheese Board 26€ (uds 8,5€)

Taleggio, Blue delle Langhe, Moliterno al Tartufo, and Whiskey-Aged Cheese served with Orange Confit, Grapes, and Nuts

### Burrata di Andria 21€

Fresh Burrata served with Drunken Pear and Culatello di Zibello

### Caciocavallo Grigliato 16€

Grilled cheese intense, melted, crisp on the outside served over Carasau bread with a touch of honey and thyme

### Six-Cheese Board 36€ (uds 8,5€)

Gorgonzola with Champagne, Taleggio, Blue delle Langhe, Moliterno al Tartufo, Buffalo Parmesan, and Whiskey-Aged Cheese served with Orange Confit, Grapes, and Nuts

### Champagne Gorgonzola 12€

Champagne Gorgonzola Cream served with Pugliese Tarallucci

### Smoked Mozzarella 25€

250 g of Smoked Buffalo Mozzarella served over Grilled Eggplant and Cherry Tomatoes

### Camembert grillé 18€

Melted Camembert served with Tomato Confits

## CHEESE FONDUE

### Classic Fondue 15€ per person (*Minimum two people*)

Cheese fondue prepared with Trento DOC wine, served with potatoes and artisanal bread

### PROPAGANDA Fondue 18,50€ per person (*Minimum two people*)

Cheese fondue prepared with Trento DOC wine, served with Italian cured meats and artisanal bread

*Add extra potatoes and bread for €8.5*



## TO EAT WITH YOUR HANDS

### *Crostini, Sandwich & Pizzetta*

### Crostone Milano 12,5€

The north of Italy in one bite: golden rustic bread, spiced salsiccia, and mascarpone with dill

### Pizzetta Romana 16€

Buffalo Mozzarella, Spinach, Culatello di Zibello, Oven-Roasted Cherry Tomatoes, Parmesan, and Basil Pesto

### Mozzarella & Cantabrian Anchovy Crostone 18€

Warm artisanal toast with Buffalo Mozzarella, Cantabrian Anchovies, and organic lime zest

### Sandwich cheese 16€

Italian Melted Cheese Sandwich served with warm roasted tomato cream

## SALADS

### Insalata di Prosciutto San Daniele 18€

Prosciutto San Daniele, Buffalo Mozzarella, baby spinach, cherry tomatoes, basil, and vinaigrette

### Insalata di Tonno 18€

Tuna tataki with a mix of baby greens, avocado, sun-dried tomatoes, Kalamata olives, and vinaigrette

### Three-Tomato Salad 15€

Sicilian Tomatoes, Datterini, and Oxheart Tomatoes with Basil and Red Onion

## MAIN DISHES

### Ravioloni ripieni di Porcini e Tartufo 26€

Fresh pasta filled with porcini mushrooms and black truffle, with butter, Parmesan, and sage

### Gnocchi di Patate alla Sorrentina 21€

Potato Gnocchi with Tomato Sauce, Mozzarella, Parmesan, and Fresh Basil

### Spaghettoni alla Carbonara / Truffle 19€ - 22€

Classic Spaghetti Carbonara / with Truffle

### Lasagna di Zucca 21€

Lasagna with Pumpkin, Smoked Mozzarella, and Fresh Thyme

### Pasta of the Day 19€

A different fresh pasta every day. Ask us for today's choice

### Roasted Tomato Cream 14€

Roasted tomato cream served with croutons, Parmesan shavings, and fresh rosemary

### Guancia di Manzo Brasata al Barolo 26€

Beef Cheeks in Barolo Red Wine Sauce served with Polenta

### Tenderloin Tacos 24€

4 Corn Tortillas with Beef Tenderloin, Guacamole, and Chipotle Chili Sauce

### Tataki di Tonno 26€ ud

Tuna Tataki served with caramelized onions

### Polpette Propaganda 19€

Beef meatballs in tomato sauce served with mashed potatoes and Parmesan shavings

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## DESSERTS

*SPECIAL EDITION 2025*

### Apple Crumble 9,5€

Delicious warm Apple Crumble with Bourbon Vanilla ice cream  
(Ask for it with a shot of Italian Vov liqueur)

### Caprese Cake 8,5€

Chocolate and Almond Cake  
with Vanilla Ice Cream

### Parmesan Cheesecake 8,5€

Parmesan Cheesecake served  
with red berry coulis

### Tiramisú 8,5€

Layers of coffee-soaked sponge cake,  
mascarpone cream, and dusted cocoa

### Salame al cioccolato 8,5€

Chocolate Salami served  
with Malvasia Mascarpone Cream

### Italian Cheese Board 26€ (uds 8,5€)

Selection of Italian aromatic cheeses: Taleggio, Blue delle Langhe,  
Moliterno al Tartufo, and Whiskey-Aged Cheese.  
Served with orange confit, grapes, and nuts



## PANETTONI

TRADITIONAL PANETTONE - CHOCOLATE - PEAR & CHOCOLATE BY CASA LOSITO

Family-run company recognized for its commitment to quality in every one of its products rich,  
flavorful, and of exceptional quality €8.5 per slice - €25 whole panettone

TASTING OF THREE PANETTONES:

A grand tasting of three delicious panettones served with mascarpone cream 15€

\* PAIR YOUR PANETTONE WITH A GLASS OF MOSCATO D'ASTI + 7,5€ \*

### Italian Artisan Gelato 10€

#### Pistacchio di Pizzo

Pistachio Gelato served with "Granella" and Whole Pistachios

#### Affogato al Caffé

Vanilla Gelato served with coffee

