



# PROPAGANDA

*Italian Wine Bar*

## ITALIAN STARTERS

*To Share*



### **Caponata alla Siciliana** 13€

Sicilian Aubergine Casserole

### **Confit Artichokes (Vegan)** 6€ ud

Served with Maldom Salt and Pink Pepper

### **Confit Artichokes with Parmesan / Ham** 6,5€ ud

Served with slices of Parmesan cheese or Parma Ham

### **Cantabrian Anchovy Crostino and Cherry Wood Smoked Butter** 12€ ud

Artisan Toasted Bread Crostino, Anchovies from the Cantabrian Sea and Smoked Cherry Butter

### **Tuscan Liver Paté** 16€

Served with Toasted Bread and Tomato Jam

### **Porchetta di Ariccia** 14€

"Ariccia Pig" Roasted in wood oven with fine herbs

### **Arrosticini Abruzzesi** 16€

8 units of Abruzzo-style lamb skewers

### **Vitel Tonne'** 18€

Beef with tuna sauce

### **Focaccia al Rosmarino** 7€

Warm focaccia bread with rosemary

## ITALIAN SALUMI

*To Share*

### **Truffled Mortadella** 11,5€

Mortadella from Bologna with Truffle

### **Pork & Roll** 22€

Table of assorted Italian sausages, served with pickles and Dijon mustard

### **The Great Iberian Ham** 35€

80 Gr. of Iberian Ham cut with a knife

### **Tris de Mortadella** 18€

Truffled Mortadella, Classic Mortadella, Pink Salami di Bologna served with Mustard

### **Speck del Trentino** 15€

Italian smoked "Prosciutto" from the Trentino region

### **Culatello di Zibello** 21€

Prosciutto" di Zibello served with bitter orange marmalade

## TRIO DI PROSCIUTTI 21€

Prosciutto San Daniele, Culatello di Zibello and Speck del Trentino Served with jams

## HUNTING TRIO 22€

Hunting Sausages Table  
Served with Parmesan and Chestnut Honey



### **"Poget" Oyster** 5,5€

Oyster natural served



### **"Poget" Oyster** 6€

Oyster served with Champagne Air



## RAWS

### **Steak Tartare** 24€

Knife-cut sirloin with quail egg, Rosemary and Potato Chips

### **MIAMI Ceviche** 21€

Wild sea bass, Tiger's milk, Jalapenos and Pineapple

### **Beef carpaccio** 19€

Fine cut of sirloin, arugula, parmesan, cherry tomatoes and mushroom flakes

### **Tuna tartare** 21€

Red tuna with avocado and black garlic mayonnaise



## CHEESE BAR



### Burrata di Andria 21€

Fresh Burrata served with Drunken Pear and Culatello di Zibello

### Gorgonzola al Champagne 12€

Champagne Gorgonzola Cheese Cream accompanied by Taralucci Pugliesi

### I "Tartufati" 26€

Selection of Truffled cheeses: Pecorino di Moliterno, two milks of Modena, Sheep and Gouda. Served with jam of figs, grapes and dried fruits

### I "Puzzolenti" Italiani 26€

Selection of Italian aromatic cheeses: red wine Pecorino, Blue delle Langhe, Moliterno al Tartufo and Curado al Whiskey. Served with orange jam, grapes and nuts

### Camembert grillé 16€

Melted Camembert served with tomato jam

### Focaccia al Rosmarino 7€

\* Enjoy our Cheeses with a Delicious Rosemary Focaccia.



### Smoked Mozzarella 24€

250 gr. of smoked buffalo mozzarella served on Grilled eggplants and cherry tomatoes



## SANDWICHES & SALADS

### Sandwich Cheese 14,5€

Italian Melted Cheese Sandwich

### Sandwich Pulled - PorKetta 14,5€

Ariccia Porchetta, Smoked Provola, and Cherry Tomatoes

### Salmon Salad 18€

Smoked Salmon, Avocado, Burrata, Mixed Sprouts, Pumpkin seeds. Served with Vinaigrette

### Insalata di Prosciutto 18€

"Prosciutto" San Daniele, Blue delle Langhe cheese, mixed sprouts, Peach infused in Barolo Wine and cherry tomatoes

### 3 Tomato Salad 15€

Sicilian Tomatoes, Datterini and Oxheart with Basil and red onion

### Eggplants with Basil Pesto 12€

Roasted Eggplant served with Basil Pesto, and sweet peppers



## MAIN COURSE



*SPECIAL EDITION 2023*

### Tagliolini all' Astice & Granchio 32€

Fresh pasta "Tagliolini" with Lobster and Crab in Chipotle sauce



### Pasta of the day 22€

Every day a different fresh pasta. Ask us

### Tagliata de Lomo Alto( 450.gr) 36€

Galician Blonde Cow High Loin served with Italian herb chimichurri

### Gnocchi di Semolino Alla Sorrentina 19€

Gnocchi a la Romana with Tomato Sauce, Burrata, Parmesan and fresh basil

### Guancia di Manzo Brasata al Barolo 29€

Beef Cheeks in Barolo Riserva red wine sauce served with mashed potatoes

### Lasagna di Stagione 18€

Seasonal lasagna. Ask us

### Sirloin Tacos 22€

4 Corn Tortillas with Beef Sirloin, homemade Guacamole and Chipotle Chile sauce

### Seasonal Soup 14€

Seasonal Soup. Ask us

### Mussels with Martini Bianco & Parmesan 12€ ud

Galician Mussels in White Martini Sauce and Parmesan Cheese. Served with Bread Toast

*Basket of white, wholemeal, grissini and tarallucci artisan breads and cutlery € 3.50 per person  
We have at your disposal all the information about allergens that our menu may contain.*



# WINES BY THE GLASS



## SPARKLING

|                                                                                           |     |
|-------------------------------------------------------------------------------------------|-----|
| Guido Rizzini Franciacorta Brut 2015 - Chardonnay (Fresco, Burbuja fina- Silvestre) ..... | 12€ |
| Dumenil Cuvée Jany Poret - Meunier, Pinot Noir y Chardonnay (Cremoso - Persistente) ..... | 14€ |

## WHITES

|                                                                                             |      |
|---------------------------------------------------------------------------------------------|------|
| Tenuta San Leonardo Vette 2022 - Sauvignon Blanc (Fresco -Mineral - Suave - Herbáceo) ..... | 5,5€ |
| Tornatore Etna Bianco 2022 - Carricante (Especias - Ahumado- Volcánico) .....               | 6,5€ |
| Marchesi de Cordano LuSciabli 2019 - Cococciola (Cuerpo Medio- Crianza en Ánfora) .....     | 7€   |

## REDS

|                                                                                                   |      |
|---------------------------------------------------------------------------------------------------|------|
| S.Leonardo Terre 2019 - Cab Sauv , Cab Franc , Merlot y Carmenere (Cuerpo Medio) .....            | 5,5€ |
| G. Rosso Nebbiolo delle Langhe 2021 - Nebbiolo (Ligeramente Tannico - Floral y Equilibrado) ..... | 7€   |
| Carleone Chianti Classico 2019 - Sangiovese (Sútil - Afrutado - Amaderado) .                      | 7,5€ |

## CORAVIN

|                                                                                                             |        |
|-------------------------------------------------------------------------------------------------------------|--------|
| Marchesi de Cordano Santinumi 2015 - Montepulciano (Mucho cuerpo - Amaderado) .....                         | 15,00€ |
| Tommasi Amarone Classico Della Valpolicella 2018 - Corvina, Corvinone y Rondinella (Intenso- Madera) .....  | 16,00€ |
| Pian delle Vigne Brunello di Montalcino 2018 - Sangiovese (Mineral- Balsámico - Persistente) .....          | 18,00€ |
| Antinori Tignanello 2020 - Sangiovese, Cab Sauvignon y Cab Franc (SUPERTUSCAN) .....                        | 36,00€ |
| Ester Canale Nebbiolo Vigna Rionda 2016 - Nebbiolo .....                                                    | 60,00€ |
| Tenuta San Guido Sassicaia 2020 - Cabernet Franc y Cabernet Sauvignon (SUPERTUSCAN) .....                   | 62,00€ |
| Tenuta dell' Ornellaia Ornellaia 2020 - Merlot, Cab Franc, Cab Sauvignon y Petit Verdot (SUPERTUSCAN) ..... | 72,00€ |

*Wine List*



*We have at your disposal the entire wine list with more than 600 references*

# WINE FLIGHTS

Do you want to know more about wines? Learn with us 3 glasses of wine with a personalized mini-tasting. Accompany your Wine Flights with the most surprising pairing!



## THE ACID TRIP

3 wine glasses  
35,00€

If you are Fan of electrifying flavors  
let yourself be surprised by this trio of wines  
that will not leave you indifferent.

Chardonnay 2022 - Tormaresca - Puglia (Blanco)  
Calafuria 2021- Negroamaro - Tormaresca - Apulia (Rosé)  
Barolo 2017- Nebbiolo - Cantina Dei 5 Sogni - Piemonte (Tinto)

*With this Wine Flight our Somm recommends pairing  
with a truffled cheeses Board + 26,00€*



## UNDER THE SUN OF TUSCANY

3 wine glasses  
35,00€

If you are a fan of Tuscany reds,  
Elegance, Tradition and Character.  
This Flight is perfect for you

Chianti Classico 2019 - Sangiovese - Tenuta di Carleone  
Solus 2012- Montepulciano y Alicante - Pianirossi  
Brunello di Montalcino 2016- Sangiovese Grosso - Fattoria del Pino

*With this Wine Flight our Somm recommends pairing  
withn Oloroso cheeses Board + + 26,00€*



# PROPAGANDA

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## DESSERTS

### **Caprese cake** 8,5€

Chocolate and Almond Cake with Vanilla Ice Cream

### **Tiramisú** 8,5€

Traditional Recipe

### **Parmesan Cheesecake** 8,5€

Parmesan cheesecake served with red fruit coulis

### **Salame al cioccolato** 8,€

Chocolate salami served with Mascarpone cream alla Malvasia

### **Italian Cheese Board** 24€

Selection of Italian aromatic cheeses: red wine Pecorino ,  
Blue delle Langhe, Moliterno al Tartufo and Curado al Whiskey.  
Served with orange jam, grapes and nuts

### **Italian Artisan Ice Cream** 10€

#### **Pistacchio di Pizzo**

Pistachio Ice Cream served with "Granella" and Pistachios

#### **"Tartufo" di Don Pippo**

Hazelnut and Chocolate Ice Cream served  
with cookie crumble

#### **Affogato al Caffé**

Vanilla ice cream served with coffee

