

4,8% Vol.

Ultra Pils

PALE ALE • PILS



DOPPIO MALTO

7,0% Vol.

Zingi Ale

AMBER • GINGER ALE

doppiomalto.com

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WE BREW BEER,
WE COOK,
WE MAKE YOU HAPPY

ALL OUR CUSTOMERS
HAVE THEIR COVER FACE

Post your photo with Doppiomalto_people tag
and we will slam you on the front page!



OUR BEER IS MADE WITH YOU IN MIND

Ultra Pils

STUBBORN AND COOLING

It is a beer that should be treated gently. Insistence is futile and it is always right.

Classic, Pils style. Low fermentation.
4,8% alc./vol. IBU 35

Super Chiana

PURE AND BITING

No doubt, this is the ideal beer for an afternoon in a blooming alpine meadow. Anyway, after a couple of sips, you will feel at the top of the world.

Lager style. Low fermentation.
4,6% alc./vol. IBU 17

Do you want it gluten free? bottle 33 cl 3,0€

Iper Weiss

NATURALISTIC AND NOSTALGIC

When you think you have reached the bottom of the barrel, this beer will surprise you. Give it a try halfway through a marathon of any kind.

Yeasty, Weiss style. High fermentation.
5,0% alc./vol. IBU 9

Summer Ipa

LAZY AND CITRUSY

It's Tuesday, it's raining, are you expected for a family dinner? Put on your swimsuit and lounge in the height of summer. Simply crack open a bottle.

IPA Session. Low-alcohol content.
3,5% alc./vol. IBU 38

Extra Bitter

REFRESHING AND PERSUASIVE

When the mad rush is over, sit down, play a bit of Springsteen. Two's company and who says three's a crowd?! When you taste, you will see it is bitter to the very end.

Special Bitter style. With 5 American hops.
5,6% alc./vol. IBU 60

Honey Ipa

FRAGRANT AND ROMANTIC

Under no circumstances to be consumed with cynicism, presumption, indifference or arrogance. This beer is not afraid of tears, smiles and passions. It is a fairytale experience.

Triple Honey IPA. High fermentation.
7,5% alc./vol. IBU 37

Bella Rossa

COMPLEX AND CHARMING

A perfect body is nothing without inner strength, that's the secret. Drink before or after an important date.

Strong, English Ale style. High fermentation.
6,5% alc./vol. IBU 32

Zingi Ale

SOFT AND SPICY

Have you ever dreamed of wandering the bustling streets of Bangkok, whilst breathing in those sweet and spicy aromas? Well, you can now make that happen with just a sip of beer.

Spiced, Ginger Ale. High fermentation.
7,0% alc./vol. IBU 30

Cocoa Ipa

WILD AND SAVAGE

Perfect if chocolate is absolutely forbidden for you. Side effects: if taken regularly, it could make you change your mind about samba.

American IPA style. High fermentation.
7,0% alc./vol. IBU 49

Piu che Rossa

RICH AND ECCENTRIC

Do you like golf? Sailing? Diamonds? Tailor made suits? This beer is so luxurious you'll forget such frivolities.

Fruity, English Ale style. High fermentation.
5,6% alc./vol. IBU 23

Sexy Ipa

SEDUCTIVE AND EXOTIC

The first sip and you are transported to the other side of the world, in front of a perfect sea: there is a light breeze, the air is full of scents and you are the best version of yourself. Another sip...

Colonial, IPA style. High fermentation.
6,0% alc./vol. IBU 54

Imperiale

FULL-BODIED AND GENTLE

If you had your Daniel Craig or Jennifer Lawrence moment (and it's gone), you'll understand. Drink it while listening "A caress in a fist" by Adriano Celentano.

Black Imperial IPA style. High fermentation.
9,0% alc./vol. IBU 80

Black Stout

CHEEKY AND STOUT

Recommended for blind dates. Your breath will be sweet, soft and warm. Your self-esteem very high and you will forget you are incurably shy.

Chocolate Stout style. High fermentation.
6,3% alc./vol. IBU 33

small 20 cl 4,0 medium 40 cl 6,8 beer dispenser 150 cl 20,0

LIVE BEER EXPERIENCE

10€



Look at the dedicated menu and try our three proposals: a hop, malt or aroma tour

LET'S START!

Burrata e Piccadilly & Summer Ipa 7

Burrata Apulian cheese, Piccadilly tomatoes, Sardinian fried Guttiau bread chips, basil emulsion and fresh basil leaves. Served with seeded bread croutons*

Crostone stracciatella e alici & Ultra Pils 5,8

Seeded bread croutons* topped with Stracciatella Apulian cheese, Sicilian anchovies fillets and plum yellow tomatoes

Carne salada della Val di Non & Ultra Pils 6,2

Carne Salada, beef carpaccio dei Fratelli Corrà from Trentino Alto Adige. Served with Bella Lodi grana cheese flakes, Piccadilly tomatoes and rocket leaves

Mini gnocco fritto con crudo di Parma e porchetta & Ipen Weiss 8,2

Small fried bread* sliced with PDO Prosciutto di Parma dry cured ham, Fratelli Corrà pork roast porchetta and Bella Lodi grana cheese sauce

Guttiau, grana Bella Lodi e pancetta & Summer Ipa 6,5

Fried sardinian Guttiau bread chips, topped with La Rocca PDO pancetta from Piacenza and Bella Lodi grana cheese sauce

Pollo fritto & Super Chiara 8,2

Fried chicken wings* with slightly spicy marinade, served with sun-dried tomato flavoured mayonnaise

Anelli di cipolla & Ultra Pils 5,8

Fried beer-battered onion rings*, topped with Bella Lodi grana cheese sauce

Mozzarella in carrozza & Ultra Pils 6,5

Breaded and fried mozzarella slices*, filled with cooked ham and served with red and yellow peppers flavoured mayonnaise

Rondelle di melanzana & Ultra Pils 5,8

Fried aubergine rounds* breaded with corn, slightly spicy and served with beer flavoured mayonnaise

Parmigiana di melanzane & Ipen Weiss 6,2

Grilled aubergines*, mozzarella cheese, Edamer cheese, tomato sauce and bread crumbs. Served with grated Bella Lodi grana cheese, basil leaves and flavoured bread croutons*

Pizza frita & Ultra Pils 5,6

After 36 hour of natural leavening our pizza* slices are fried and topped with rustic tomatoes sauce, served with grated Bella Lodi grana cheese and fresh basil leaves

TARTARE

Zucchine e raspadura & Summer Ipa 10

Knife cut bavarian beef tartare (4,20z), served with grilled courgettes, Bella Lodi Raspadura cheese flakes and chopped red Tropea onion in sweet and sour sauce. Served with seeded bread croutons* and cabbage salad. To garnish with mint citronette

Stracciatella e datterini gialli & Ultra Pils 10

Knife cut bavarian beef tartare (4,20z), served with Stracciatella Apulian cheese, taggiasca olives and plum yellow tomatoes. Served with seeded bread croutons* and cabbage salad. To garnish with black pepper citronette

PASTA FRESCA 180 gr fresh pasta from Maffei Pastaio

Orecchiette ai due pomodori & Ipen Weiss 10,6

Apulian whole-grain orecchiette with a rustic tomato sauce, baby yellow tomatoes in oil, PGI Pachino tomatoes, Bella Lodi Raspadura cheese flakes, basil leaves and EVO oil

Fusilli Cacio e pepe & Black Stout 10,2

Fusilli with PDO Pecorino cream cheese sauce, Pecorino cheese flakes, black pepper and basil leaves

Chitarre all'Amatriciana & Zinghi Ale 9,2

Egg spaghetti with tomato sauce, cured pork cheek (guanciale), Bella Lodi Raspadura cheese flakes, chilli pepper and basil leaves

Pappardelle al ragù & Black Stout 12,4

Egg pasta cooked with our bolognese sauce, Apulian stracciatella di burrata cheese and basil leaves

Orecchiette cime di rapa e salsiccia & Zinghi Ale 10,2

Apulian whole-grain orecchiette with turnip greens and sausage sauce, Bella Lodi grana cheese flakes and basi leaves

Fusilli al pesto rosso & Ipen Weiss 10,4

Fusilli with red pesto, spicy 'Nduja, Bella Lodi Raspadura cheese flakes and basil leaves



BEE KIND AND SHARE

Fritto Assoluto & Sexy Ipa

15,4

Pollo fritto, Mozzarella in carrozza, Anelli di cipolla and Rondelle di melanzana. Served with beer flavoured mayonnaise and sun-dried tomato flavoured mayonnaise



COSE PIZZE Roman style with 36 hours leavened pizza dough*

Pancetta, funghi e Pecorino & Ipen Weiss 11,8

La Rocca PDO pancetta from Piacenza, champignons mushrooms and Fratelli Pinna Sardinian PDO Pecorino cheese

San Marzano e grana Bella Lodi & Ultra Pils 10,2

PDO San Marzano tomato sauce, Raspadura cheese flakes, basil emulsion and EVO oil

Porchetta e stracciatella & Super Chiara 12,6

Fratelli Corrà pork roast porchetta, Stracciatella Apulian cheese, Piccadilly tomatoes, rocket leaves and EVO oil

Parmigiana e Fior di latte & Ipen Weiss 11

PDO San Marzano tomato sauce, grilled black aubergines, Autieri Fior di latte mozzarella, Bella Lodi grana and fresh basil sauce, fresh basil leaves

'Nduja e Burrata & Black Stout 10,6

Autieri Burrata, Spillinga 'Nduja spicy sausage, red onion and basil emulsion

Crudo e Piccadilly & Zinghi Ale 14,2

Autieri Fior di latte mozzarella, PDO Prosciutto di Parma dry cured ham, Piccadilly tomatoes, Raspadura cheese flakes, fresh basil leaves and EVO oil

SALADS & CO.

Pecorino, pere e miele & Extra Bitter 10,2

Salad, Fratelli Pinna Sardinian PDO Pecorino cheese, Williams pear slices, thyme flavored Vesuvian tomatoes and bread croutons*, served with Millefiori honey and seeded bread*

Manzo e Fior di latte & Super Chiara 13,8

Salad, Black Angus sirloin char-grilled steak, Autieri Fior di latte mozzarella, Piccadilly tomatoes and bread croutons*. Served with seeded bread*

Suprema e Piccadilly & Ipen Weiss 11

Salad, breast of chicken slowly cooked in the oven then grilled, Piccadilly tomatoes, fried bread croutons*. Served with Bella Lodi grana cheese sauce and seeded bread*

Verdure grigliate e Burrata & Super Chiara 11

Grilled courgettes, aubergines and peppers, Piccadilly tomatoes, Burrata Autieri Apulian cheese, basil leaves and EVO oil

Orzo, Burrata e Piccadilly & Summer Ipa 12,6

Pearl barley with dried tomato sauce, Burrata Autieri Apulian cheese, Piccadilly tomatoes and EVO oil and basil emulsion

Carne salada e raspadura & Ultra Pils 13,6

Rocket salad with Fratelli Corrà beef carpaccio, Bella Lodi Raspadura cheese flakes, Piccadilly tomatoes and EVO oil. Served with lemon and seeded bread*

ITALIAN GOURMET BURGERS Our special recipe. 6.4 oz fresh burgers

Served with buttered pan brioche* bread, skin on fries and beer flavoured mayonnaise

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| <p>Pecorino e Vesuviano & Super Chiara 12,2</p> <p>Scottona burger with Fratelli Pinna Sardinian PDO Pecorino cheese, thyme flavoured Vesuviano tomatoes, chopped red Tropea onion in sweet and sour sauce, green salad and mayonnaise</p> | <p>Porchetta e Provola affumicata & Iper Weiss 13</p> <p>Scottona burger with Fratelli Corrà pork roast porchetta, Autieri smoked Provola cheese, green salad and mayonnaise</p> |
| <p>Pancetta e Fontal & Bella Roma 13</p> <p>Scottona burger with Nazionale Rognoni Fontal cheese, La Rocca PDO pancetta from Piacenza, green salad and beer flavoured mayonnaise</p> | <p>Crudo e Fior di latte & Più che Roma 15</p> <p>Scottona burger with Fior di Maso Parma ham, Autieri Fior di latte mozzarella, thyme flavoured Vesuviano tomatoes, salad and sun-dried tomato flavoured mayonnaise</p> |
| <p>'Nduja e stracciatella & Extra Bitter 12,2</p> <p>Scottona burger with Stracciatella Apulian cheese, spicy sausage Spilinga 'Nduja and cabbage</p> | <p>Caprino e cipolla & Honey Ipa 13</p> <p>Scottona burger with Fior di Maso goat soft-ripened Robiola cheese, Piacenza La Rocca PDO pancetta from Piacenza, chopped red Tropea onion in sweet and sour sauce, salad and mayonnaise</p> |
| <p>Pancetta, funghi e zafferano & Iper Weiss 13</p> <p>Scottona burger with La Rocca PDO pancetta from Piacenza, Bella Lodi grana cheese, champignons mushrooms, saffron sauce and cabbage</p> | |



VEGETARIAN HAPPINESS

Served with vegan pan brioche* bread, skin on fries and beer flavoured mayonnaise

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| <p>Mais e Provola affumicata & Extra Bitter 11,8</p> <p>Veggie corn burger*, Autieri smoked Provola cheese, Vesuviano tomatoes flavoured with thyme, PGI Tropea chopped red onion in sweet and sour sauce, cabbage salad and mayonnaise</p> | <p>Fagioli e Piccadilly & Extra Bitter 11,8</p> <p>Veggie bean burger*, grilled peppers, Piccadilly tomatoes, salad and mayonnaise</p> |
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Not enough?

Extra patty **3,5**

ITALIAN GRILL Grill in our custom Pira oven. Lightly smoked and cooked with vegetable charcoal

Served with oven roasted flavoured skin on potato wedges, cabbage salad and beer flavoured mayonnaise



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| <p>Gran tagliata & Ultra Pils 17,4</p> <p>Black Angus sirloin char-grilled steak, 8oz. Seasoned with Trapani salt flakes and EVO oil. Served with champignons mushrooms and Fratelli Pinna Sardinian PDO Pecorino cheese flakes</p> | <p>Costine di maiale & Bella Roma 19</p> <p>Pork ribs, 27oz, marinated with spices, slowly cooked and smoked on the grill. Served with giardiniera pickled vegetables and sweet and sour Mediterranean sauce</p> |
| <p>Gran tagliata speciale & Ultra Pils 19,8</p> <p>Black Angus sirloin char-grilled steak, 8oz, Bella Lodi Raspadura cheese flakes, champignons mushrooms, seasoned with Trapani salt flakes and EVO oil. Served with champignons mushrooms and Fratelli Pinna Sardinian PDO Pecorino cheese flakes</p> | <p>Salamelle alla birra & Sexy Ipa 16</p> <p>Mantuan Salamella sausages, 11oz, flavoured with Honey Ipa beer, oven-cooked and grilled. Served with giardiniera pickled vegetables</p> |
| <p>La gigante & Bella Roma 22,2</p> <p>Black Angus char-grilled rib eye, 13oz. The finest steak of our selection, delicious and tasty, seasoned with Trapani salt flakes and EVO oil. Served with champignons mushrooms and Fratelli Pinna Sardinian PDO Pecorino cheese flakes</p> | <p>Suprema di pollo & Ultra Pils 15</p> <p>Breast of chicken slowly cooked in the oven then grilled, 11oz, marinated with sweet paprika, black pepper and brown sugar. Served with grilled courgettes, aubergines and peppers</p> |
| <p>Filetto Premium lardellato & Bella Roma 22,2</p> <p>Black Angus char-grilled fillet, 8oz, wrapped in a herbs flavoured lard, seasoned with Trapani salt flakes and EVO oil. Served with champignons mushrooms and Fratelli Pinna Sardinian PDO Pecorino cheese flakes</p> | <p>Cosce in crosta & Iper Weiss 15</p> <p>Coffee-crust chicken legs in spicy marinade. Served with grilled courgettes, aubergines and peppers</p> |



ROOSTERS

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| <p>Mediterraneo alla birra & Ultra Pils 17,8</p> <p>Free-range grilled roaster, glazed with our Honey Ipa beer, honey and spices</p> | <p>Al fuoco rosso & Bella Roma 17,8</p> <p>Free-range grilled roaster, marinated with oil and hot pepper, grilled and served with spicy sauce</p> |
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ALL TOGETHER NOW

- Brace mista & Sexy Ipa** **22,4 per person - min. 2 people**
- Black Angus Sirloin Steak, Pork Ribs, Coffee-crust chicken legs, Mantuan salamella sausages. Served with giardiniera pickled vegetables, oven roasted flavoured skin on potato wedges and beer flavoured mayonnaise

Fancy something else?

Patate a spicchio 4	Giardiniera campagnola 4	Verdure grigliate 4	Orto fresco 4
Oven roasted flavoured skin on potato wedges. Served with beer flavoured mayonnaise	Giardiniera pickled vegetables (cauliflower, carrots, red and yellow peppers, mini cucumbers and sweet green peppers). Served with seeded bread*	Grilled courgettes, aubergines and peppers	Green leaves salad, Piccadilly tomatoes slices and EVO oil. Served with seeded bread*
Patate a fiammifero 4		Funghi e Pecorino 4	Salse in barattolo Ketchup, mayonnaise, mustard in jar 1
Skin on fries*. Served with beer flavoured mayonnaise		Champignons mushrooms and Fratelli Pinna Sardinian PDO Pecorino cheese	

EHI! SWEETIE *Enjoy your desserts, it's homemade*

Birramisù & Black Stout 6	Semifreddo Zuppa inglese & Black Stout 6
Our signature homemade Tiramisù with ladyfinger biscuits soaked in our Black Stout beer and sprinkled with chocolate flakes	Trifle with Alchermes liqueur, sponge fingers, served with chocolate sauce, mint leaves and Mantuan Sbrisolona cake crumble
Cheesecake all'italiana & Pui che Roma 6,4	Semifreddo Pistacchio & Black Stout 6
Fresh Robiola cheese cream with Mantuan Sbrisolona cake crumble. Served with chocolate or blueberry sauce	Pistachio parfait with sponge cake, served with chocolate sauce, mint leaves and Mantuan Sbrisolona cake crumble
Nu Bbabbà & Imperiale 6,4	Sorbetto
Rum flavoured traditional Neapolitan yeast cake*, topped with whipped cream and chocolate or blueberry sauce	Mandarino & Summer Ipa 4,8
	Homemade mandarin sorbet
La Sbrisolona & Imperiale 5	Sorbetto
Crunchy traditional Mantuan Sbrisolona cake with almonds served with double cream vanilla ice cream	Limone e zenzero & Ipa Weiss 4,8
	Homemade lemon and ginger sorbet
Torta Caprese & Sexy Ipa 7	Mini stecco
Traditional Italian cake* made with chocolate and almonds, sprinkled with icing sugar and served with double cream vanilla ice cream	Fior di panna & Super Chiara 3
	Mini ice-cream sticks covered with dark chocolate



THE SHARING PLEASURE

Mini cannoli siciliani & Summer Ipa 9,2	Il trionfo di Bbabbà & Imperiale 11,8
6 cinnamon and Marsala flavoured crunchy cannolis. Our DIY cannolis are not only delicious, but also fun to assemble and served with ricotta cheese*, ground pistachio and chocolate flakes	Two soft rum flavoured Babbà*, topped with whipped cream, chocolate and blueberry sauce

QUITE A PAIR

COFFEE & BEER	COFFEE & SPIRITS	COFFEE & CHOCOLATE
Imperiale 5	Irlandese 5	Capadolce 5
Illy shaken coffee with our Imperiale beer and sugar. Finished with whipped cream, Mantuan Sbrisolona cake crumble and bitter cocoa black powder	Illy coffee with Baileys liqueur, whipped cream and black chocolate flakes	Illy coffee with whipped cream, chocolate, Sbrisolona cake crumble and bitter cocoa black powder



NOT ONLY BEER

CRAFT SOFT DRINKS 27,5 cl 3,8

Orange soda
All the flavor, aroma and freshness of the Sicilian oranges natural juice
Lemonade
Produced according to the ancient recipe, with the Sicilian lemons natural juice
Tonic water
With the aromatic and bitter aftertaste of the quinine natural extract
Cola
Fresh and vivid craft drink
Gassosa
The soft drink with natural Sicilian lemon extracts
Peach/Lemon tea

MINERAL WATER 45 cl 2,5

Acqua Panna still water
San Pellegrino sparkling water

COFFEE BAR

Coffee	2
Deca / Barley coffee	2
Ginseng coffee	2,5
Cappuccino / Caffè corretto	3,5

AMARI E LIQUORI 5 cl 4,8

Averna, Braulio, Amaro del Capo, Montenegro, Ramazzotti, Sambuca Molinari, Baileys, Anima Nera, Limoncello, Jägermeister

DISTILLATI 5 cl

Whisky, Rhum, Grappe
Ask our guys the specific list

WINES glass 5 bottle 22

Cannonau di Sardegna DOC
<i>Nepente di Oliena, Cantina Sociale Oliena</i> A Cannonau with a young and powerful soul, with fruity notes of red berries and cherries, together with floral notes
Dolcetto d'Alba DOC
<i>Brezza</i> Red-purple in color, with a slightly bitter aftertaste given by bitter almonds, it has freshness as its main feature
Vermentino di Sardegna DOC
<i>Lintori, Capichera</i> Fruity and fresh flavour with citrus hints, it has an intense and fragrant aroma with notes of exotic fruits and aromatic herbs
Tramari Rosé di Primitivo Salento IGP
<i>San Marzano, San Marzano di San Giuseppe</i> With a pale pink color, it has an intense and persistent perfume of Mediterranean scrub, with hints of cherry and raspberry
Prosecco Valdobbiadene DOCG Superiore
<i>Bandarossa extradry millesimato, Bortolomiol</i> Rich aromas with smells of yellow apple, pear and a hint of citrus that do not betray the palate

If you have any allergies and/or food intolerances, ask our staff for information. We are here to advise you in the best way!

*some ingredients may be originally frozen or treated by blast chilling.