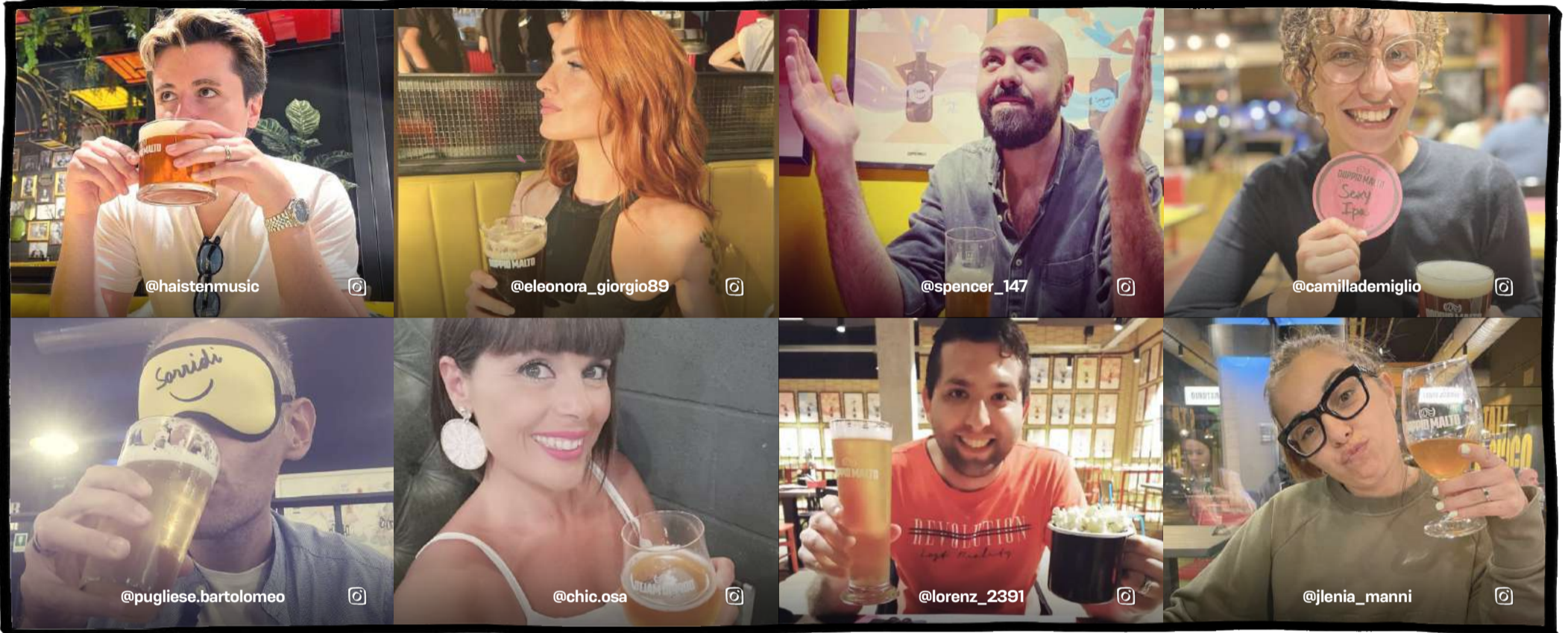




Facciamo birra, facciamo cucina, vi facciamo felici

OUR CUSTOMERS MAKE THE COVER

Post your photo with **@doppiomalto_people** tag and we will slam you on the front page!



OUR BEER IS MADE WITH YOU IN MIND

<p><i>Do you want it bitter free?</i> BOTTLE 3€ 33cl</p> <p>Super Chiaro PURE AND BITING 17 lbu 4,6% vol.</p>	<p>Lager style. Low fermentation. No doubt, this is the ideal beer for an afternoon in a blooming alpine meadow. Its high altitude will give you meditation and wisdom.</p>	<p>Zingi Ale SOFT AND SPICY 30 lbu 7% vol.</p> <p>Spiced, Ginger Ale. High fermentation. 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.</p>	<p>Extra Bitter SMART AND PERSUASIVE 60 lbu 5,6% vol.</p> <p>Special Bitter style. With 5 Americans hops. 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.</p>												
<p>Bella Rossa COMPLEX AND CHARMING 32 lbu 6,5% vol.</p>	<p>Strong, English Ale Style. High fermentation. A perfect body is nothing without inner strength, that's the secret. Drinking it is an important date.</p>	<p>Summer Ipa LAZY AND CITRUSY 38 lbu 3,5% vol.</p> <p>IPA session. Low alcohol content. 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.</p>	<p>Black Stout CHEEKY AND STOUT 23 lbu 6.3% vol.</p> <p>Chocolate Stout style. High fermentation. 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.</p>												
<p>Pini che Rosso RICH AND ECCENTRIC 23 lbu 5,6% vol.</p>	<p>Fruity, English Ale Style. High fermentation. Do you like golf? Sailing? Diamonds? Tailor made suits? This beer is so luxurious you'll forget such frivolities.</p>	<p>Honey Ipa FRAGRANT AND ROMANTIC 37 lbu 7,5% vol.</p> <p>Triple Honey IPA. High fermentation. 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.</p>	<p>Cocoa Ipa HARD AND MEDITERANNEAN 49 lbu 7% vol.</p> <p>American IPA style. High fermentation. If you want the special edition of every flavor. Here you are the chocolate, the one to make hops lose their head.</p>												
<p>O sole mio BALANCED AND BREATHTAKING 24 lbu 4,9% vol.</p>	<p>American Wheat style. Low fermentation. Think of a Mediterranean landscape, flooded with light and nostalgia, where space is perfume and time is color. Don't think, try.</p>	<p>Ultra Pils STUBBORN AND GENEROUS 35 lbu 4,8% vol.</p> <p>Classic, Pils style. Low fermentation. It is a beer that should be treated gently. Insistence is futile and it is always right.</p>	<p>Imperial FULL-BODIED AND GENTLE 80 lbu 9% vol.</p> <p>Black Imperial IPA style. High fermentation. If you had your Daniel Craig or Jennifer Lawrence moment (and it's gone), you'll understand. Drink it while listening <i>A Caress in a Fist</i> by Adriano Celentano.</p>												
<p>Sexy Ipa SEDUCTIVE AND EXOTIC 54 lbu 6% vol.</p>	<p>Colonial, IPA style. High fermentation. 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 appreciate your qualities. Another sip...</p>	<p>Iper Weiss NATURALISTIC AND NOSTALGIC 9 lbu 5% vol.</p> <p>Yeasty, Weiss style. High fermentation. 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.</p>	<table border="1"> <tr> <td>SMALL</td> <td>20 cl</td> <td>3,4</td> </tr> <tr> <td>MEDIUM</td> <td>40 cl</td> <td>6</td> </tr> <tr> <td>CARAFE</td> <td>150 cl</td> <td>21</td> </tr> <tr> <td>BEER DISPENSER</td> <td>200 cl</td> <td>26</td> </tr> </table>	SMALL	20 cl	3,4	MEDIUM	40 cl	6	CARAFE	150 cl	21	BEER DISPENSER	200 cl	26
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BEER TOUR

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



YOU CAN FIND THEM ON OUR EHI!-COMMERCE **DOPPIOMALTO.COM**

Let's START

BURRATA E PICCADILLY 6,4

Creamy burrata cheese with Piccadilly tomatoes over fried Guttiau bread chips finished with basil emulsion and fresh leaves. Served with seeded bread croutons*.

Burrata e Piccadilly



MINI GNOCCHO FRITTO CON CRUDO E PORCHETTA 7,6

Small fried bread* sliced with dry cured ham, pork roast porchetta and grana cheese sauce

Iper Wein

POLLO FRITTO 7,8

Fried chicken wings glazed in a spicy sauce

Super Chicken

CHIPS DI POLENTA AL PARMIGIANO E TARTUFO 5,6

Polenta chips with Bella Lodi Grana cheese and black truffle sauce

Super Chicken

CARCIOFI FRITTI 6,4

Fried artichokes* served with tartar sauce

Ultra Pils

ANELLI DI CIPOLLA 6,8

Fried beer-battered onion rings* served with sun-dried tomatoes mayonnaise

Ultra Pils

MOZZARELLA IN CARROZZA 6,2

Mozzarella bread and ham slices coated in breadcrumbs* and deep fried. Served with red and yellow pepper mayonnaise

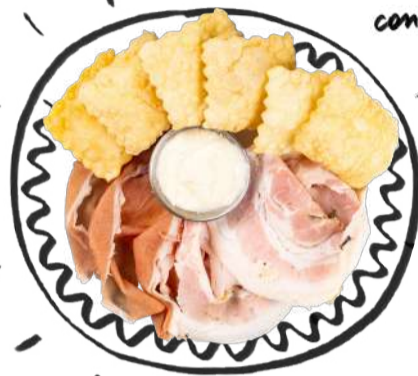
Ultra Pils

NACHOS ALL'ITALIANA 4,6

Fried Guttiau bread chips served with Mediterranean sweet and sour sauce and beer mayonnaise

Summer Ipo

Mini gnoccos fritti con crudo e porchetta



FRISELLA BURRATA E PICCADILLY 5,8

Whole-grain Apulian friselle topped with Stracciatella di Burrata cheese, Piccadilly tomatoes and pepper

Summer Ipo

BRUSCHETTA AL SALMONE 6,8

Seeded bread croutons* topped with salmon* sashimi, roquette and sour cream

Summer Ipo

Tartare stracciatella e piccadilly



Fritto siciliano

Le nostre TARTARE

STRACCIATELLA E PICCADILLY 8,6

Beef tartare from Piedmont topped with Stracciatella di Burrata cheese, red onion in sweet and sour sauce, Piccadilly tomatoes, pepper, basil and fried Guttiau bread chips

Ultra Pils

GIARDINIERA, ACCIUGHE E SALSA TARTARA 8,6

Beef tartare from Piedmont topped with red onion in sweet and sour sauce, anchovies, pickled vegetables, tartar sauce and basil

Summer Ipo

SIATE BUONI, condividete

FRITTO SICILIANO 13,8

Panelle*, crocché*, baby arancine* filled with baked aubergines, mozzarella cheese and tomato sauce. Served with sun-dried tomatoes mayonnaise and tartar sauce

0 mlc. mis

FRITTO ASSOLUTO 14,8

Fried chicken wings, mozzarella in carrozza*, onion rings*, fried and breaded aubergines* and Italian nachos. Served with beer flavoured mayonnaise and sun-dried tomato flavoured mayonnaise

Scary Ipo

Cose PIZZE

SAN MARZANO E GRANA BELLA LODI 8,8

PDO San Marzano tomato sauce, Bella Lodi raspadura cheese and basil sauce

Ultra Pils

MELANZANE E ACCIUGHE 12,8

Grilled aubergines, Fior di latte mozzarella, Piccadilly tomatoes, anchovies, taggiasca olives and basil leaves

Iper Wein

PANCETTA E FIORDILATTE 11,8

Pancetta from Piacenza, Fior di latte mozzarella, Bella Lodi raspadura cheese, rocket and PGI Modena balsamic vinegar sauce

Ultra Pils



Parmigiano e fior di latte

Melanzane e acciughe

Crudo e piccadilly

*36 ore di lievitazione**

PARMIGIANA E FIORDILATTE 9,8

PDO San Marzano tomato sauce, grilled aubergines, Bella Lodi Grana, Grana cheese and basil sauce, Fior di latte mozzarella and basil

Iper Wein

BURRATA E 'NDUJA 11,8

PDO San Marzano tomato sauce, spicy 'nduja, Burrata cheese, red onion and basil sauce

Scary Ipo

CRUDO E PICCADILLY 12,8

Dry cured ham, Fior di latte mozzarella, Piccadilly tomatoes, Bella Lodi raspadura cheese and basil

Zimfi Ale

INSALATE furbe!

MANZO E BURRATA 12,8

Green salad, red cabbage salad, sirloin char-grilled steak, Burrata cheese, tomatoes and fried bread croutons*. Served with seeded bread*

Super Chicken

ORTOLANA 8,8

Cruditè with curly salad, tomatoes, fennels, carrots, yellow and red peppers, red onions, cucumbers and mint citronette

0 mlc. mis

POLLO FRITTO E PECORINO 9,8

Green salad, red cabbage salad, breaded and fried chicken*, Sardinian PDO Pecorino cheese, carrots, fried bread croutons* and PGI Modena Balsamic vinegar sauce. Served with seeded bread*

Iper Wein

VERDURE AL FORNO E BURRATA 8,8

Grilled courgettes, aubergines and peppers, Piccadilly tomatoes, Burrata cheese, olives and basil

Super Chicken

SUPREMA E SALSA GRANA 9,8

Green salad, red cabbage salad, chicken breast, tomatoes and fried bread croutons*. Served with Grana cheese sauce and seeded bread*

Summer Ipo

SALMONE 13,8

Green salad, red cabbage salad, salmon* sashimi, tomatoes, cucumbers and fried seeded bread croutons*. Served with mint citronette and seeded bread*

0 mlc. mis



Manzo e burrata



Salmone

Ancora qualcosa?

PATATE A SPICCHIO 4

Oven roasted flavoured skin on potato wedges. Served with beer flavoured mayonnaise

PATATE A FIAMMIFERO 4

Skin on fries*. Served with beer flavoured mayonnaise

CHIPS DI PATATE 4

Fried potatoes* chips served with beer flavoured mayonnaise

GIARDINIERA CAMPAGNOLA 4

Giardiniera pickled vegetables (cauliflower, carrots, red and yellow peppers, mini cucumbers and sweet green peppers). Served with seeded bread croutons*

VERDURE AL FORNO 4

Grilled courgettes, aubergines and peppers, onions and black olives

ORTO FRESCO 4

Green salad, tomatoes, roquette and red cabbage salad. Served with seeded bread croutons*

SALSE IN BARATTOLO 1

Ketchup, mayonnaise, mustard in jar

Italian GRILL

Served with oven roasted flavoured skin on potato wedges, cabbage salad, mixed vegetables (aubergines, courgettes, peppers, red onions and olives) and beer mayonnaise

GRAN TAGLIATA 17,8

Black Angus sirloin char-grilled steak, 220g. Seasoned with salt flakes and EVO oil

GRAN TAGLIATA SPECIALE 19,8

Black Angus sirloin char-grilled steak, 220g. Served with salt ricotta cheese, Piccadilly tomatoes and seasoned with salt flakes and EVO oil

LA GIGANTE 21,6

Black Angus char-grilled rib eye, 350g. Seasoned with salt flakes and EVO oil

FILETTO PREMIUM LARDELLATO 21,6

Black Angus filet with herb lard, 250g. Seasoned with salt flakes and EVO oil



Brace mista

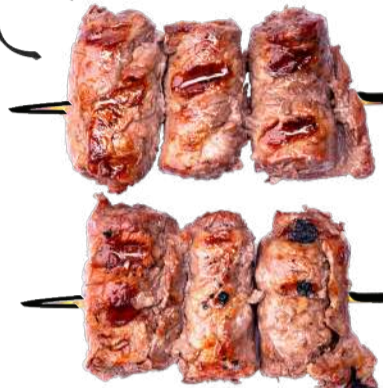
BOMBETTE PUGLIESI 17,8

Apulian bombette (pork roll) served with sautéed turnip top

COSTINE DI MAIALE 17,8

Pork ribs, 560g, spicy marinated and glazed in Modena balsamic vinegar sauce. Served with giardiniera pickled vegetables and sweet and sour sauce

Bombette pugliesi



ALL TOGETHER NOW

BRACE MISTA price per person, minimum 2 people 21,6

Sirloin Steak, Pork Ribs, Coffee-crust chicken legs, salamella sausages. Served with giardiniera pickled vegetables, oven roasted flavoured skin on potato wedges, salt flakes and beer flavoured mayonnaise

Polpo alla brace



POLPO ALLA BRACE 21,6

Baked and fried octopus* served with potatoes, Piccadilly tomatoes, olives and lemon

SUPREMA DI POLLO 13,8

Chicken breast, 250g, marinated with sweet paprika, black pepper and brown sugar. Served with Honey IPA beer gravy sauce

COSCE IN CROSTA 13,8

Coffee-crust chicken legs in spicy marinade

Grilled ROOSTERS

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

MEDITERRANEO ALLA BIRRA 16,8

Free-range grilled rooster, glazed with our Honey Ipa beer, honey and spices

AL FUOCO ROSSO 16,8

Free-range grilled rooster, marinated with oil and hot pepper, grilled and served with spicy sauce

Gallette al fuoco rosso



Served with buttered pan brioche bread*, skin on fries* or potato wedges and beer mayonnaise

Gourmet BURGERS!

Served with vegan pan brioche bread*, skin on fries* or potato wedges and beer mayonnaise

PECORINO E VESUVIANO 11,8

Beef burger with Sardinian PDO Pecorino cheese, Vesuviano tomatoes, red onion in sweet and sour sauce, curly salad and mayonnaise

PANCETTA E FONTAL 12,4

Beef burger with Fontal cheese, pancetta from Piacenza, curly salad and beer mayonnaise

CRUDO E STRACCIATELLA 13,8 DI BURRATA

Beef burger with dry cured ham, stracciatella di Burrata cheese, Vesuviano tomatoes, curly salad and sun-dried tomato flavoured mayonnaise

CAPRINO E CIPOLLA 12,4

Beef burger with goat soft-ripened Robiola cheese, pancetta from Piacenza, red onion in sweet and sour sauce, curly salad and mayonnaise

SUINO, GRANA E PICCADILLY 11,8

Pork burger, Bella Lodi Grana cheese cream, red onion in sweet and sour sauce, Piccadilly tomatoes and curly salad

POLLO FRITTO E PANCETTA 11,8

Breaded chicken*, pancetta from Piacenza, Sardinian PDO Pecorino cheese, carbonara cream and curly salad

SALMONE E VERDURE AL FORNO 14,8

Salmon* sashimi, chopped baked vegetables, red cabbage salad, curly salad and sun-dried tomatoes mayonnaise

POLPO E STRACCIATELLA 14,8

Fried octopus*, stracciatella di Burrata cheese, curly salad and Piccadilly tomatoes

VEGETARIANI felici

MAIS E VERDURE 10,8

Veggie corn burger*, mixed vegetables (aubergines, courgettes, red and yellow peppers, red onion and olives), Vesuviano tomatoes, red onion in sweet and sour sauce, red cabbage salad and mayonnaise

Crudo e stracciatella di burrata

Polpo e stracciatella



NOT ENOUGH? Extra patty 3,8

Pecorino e vesuviano

Ehi! SWEETIE

BIRRAMISÙ 5,8

Our signature homemade Tiramisù with ladyfinger biscuits soaked in our Black Stout beer and sprinkled with chocolate flakes

CHEESECAKE ALL'ITALIANA 6,4

Fresh Robiola cheese cream with Mantuan Sbrisolona cake crumble. Served with chocolate or blueberry sauce

MOUSSE CIOCCOLATO E CAFFÈ 5,8

Double cream with dark chocolate* and coffee* topped with Black Stout biscuits, ground pistachio and chocolate flakes

NU BBABÀ 5,8

Two soft rum flavoured Babbà*, topped with whipped cream, chocolate or blueberry sauce



Enjoy your dessert, it's homemade!

Sorbetti mandarini



SEMIFREDDO PISTACCHIO 5,6

Pistachio* parfait served with chocolate sauce, mint leaves and Mantuan Sbrisolona cake crumble

COPPA FIORDILATTE E NUTELLA® 5,8

Fiordilatte gelato with NUTELLA® topped with whipped cream and Mantuan Sbrisolona cake crumble

LA SBRISOLONA 5,2

Crunchy traditional Mantuan Sbrisolona cake with almonds served with eggnog*

TORTA CAPRESE 6,4

Traditional Italian cake* made with chocolate and almonds, sprinkled with icing sugar and served with eggnog*

MINI STECCO FIOR DI PANNA 3

Mini ice-cream sticks covered with dark chocolate

SORBETTO MANDARINO 5,8

Artisanal mandarin sorbet served with chocolate biscuits

Mini cannoli siciliani



Torta caprese

THE sharing PLEASURE

MINI CANNOLI SICILIANI 9

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

PIZZA ALLA NUTELLA® 11

Pizza* with NUTELLA®, whipped cream and Fabbri sour cherries

Quiet A PAIR

Coffee & beer IMPERIALE 3,5

Illy shaken coffee with our Imperiale beer and sugar. Finished with whipped cream, Mantuan Sbrisolona cake crumble and bitter cocoa black powder

Coffee & spirits IRLANDESE 3,5

Illy coffee with Baileys liqueur, whipped cream and black chocolate flakes

Coffee & chocolate CAPADOLCE 3,5

Illy coffee with whipped cream, chocolate, Sbrisolona cake crumble and bitter cocoa black powder

Not only BEER

BIBITE ARTIGIANALI 27,5 cl 3,8

LEMONADE

Produced according to the ancient recipe, with the Sicilian lemons natural juice

ORANGE SODA

All the flavor, aroma and freshness of the Sicilian oranges natural juice

COLA

Fresh and vivid craft drink

GASSOSA

The soft drink with natural Sicilian lemon extracts

TONIC WATER

With the aromatic and bitter aftertaste of the quinine natural extract

PEACH/LEMON TEA

MINERAL WATER 45 cl 2

ACQUA PANNA STILL WATER SAN PELLEGRINO SPARKLING WATER

COFFEE BAR

Coffee 1,5
Deca / Barley coffee 1,5
Ginseng coffee 1,5
Cappuccino / Caffè corretto 2

BITTERS AND LIQUEURS 5 cl 4

Averna, Braulio, Amaro del Capo, Baileys, Montenegro, Ramazzotti, Anima Nera, Sambuca Molinari, Jägermeister, Limoncello, Mirto Tremontis, Lamaro Doppio Malto 3,5

SPIRITS 5 cl 8

WHISKY 8
Dalwhinnie 15Y, Lagavulin 16Y, Oban 14Y, Talisker 10Y, Bowmore Whisky 12Y, Johnnie Walker 5Y, Caol Ila 12Y

RHUM 5

Kraken, Diplomatico Reserva Exclusive 12Y, St. Jaimes, Zacapa 8

GRAPPE 5

Poli Sarpa Moscato
Poli Sarpa Classica
Chardonnay Frattina
Barrique

VINI

CANNONAU DI SARDEGNA RISERVA DOC

Senes riserva 2018, Argiolas

Intense ruby red color to the eye. Blackberry and plum notes can be perceived on the nose, combined with perfums of macerated flowers, sweet spices and licorice. On the palate it is dense, warm and full-bodied with a fruity flavor

DOLCETTO D'ALBA DOC

Dolcetto di Diano D'Alba, Tenute Stefano Farina

Intense ruby colour, with fruity aromatic notes. On the palate it is velvety and soft with great pleasantness

VERMENTINO DI SARDEGNA DOC

Is Argiolas, Argiolas

With a deep straw colour, it offers an intense bouquet of exotic fruit, orange blossom, honey and citrus fruits with slightly almond notes

ROSATO DEL SALENTO IGT

Rosato del Salento IGT, La rosa del salice

Rose-coloured, the flavour is velvety, with intense and persistent aromas. Red fruits and cherry release a fresh and fruity flavour

PROSECCO VALDOBBIADENE DOCG SUPERIORE

Leonte Extra Dry, Fasol Menin

A delicate and floral flavor. Scent of acacia and rosehip with notes of white peach and ripe apple

GEWÜRZTRAMINER

Gewürztraminer, Cantine di Ora

Intense straw color, the nose is particularly intense with hints of exotic fruits, citrus and rose. Structured and full-bodied on the palate it has persistent aromatic and mineral notes



6 30

5 22

5 24

5 24

5 24

6 28



SERVICE CHARGE: 2 €

*some ingredients may be originally frozen or treated by blast chilling. If you have any allergies and/or food intolerances, ask our staff for information. We are here to advise you in the best way!