

*Bar Cicheti* × **FOOL**

## **Menu**

**Squid arancini, tarragon aioli**

**Gnoccho fritto, culatello**

**Burratina, fermented cherry, watercress,  
homemade sourdough**

**Madai carpaccio, ponzu, wasabi cream, pickled cucumber**

**Balanzoni, pork sausage, ricotta,  
parmigiano, aged balsamic**

**Prawn mafalde, fried wakame, flower clams**

**Plum panzanella, balsamic caramel, vanilla ice-cream**





## Beverage Menu

<u>Sparkling</u>		Gls   Btl
2020	<b>Erpacrife, Nebbiolo Rosato Metodo Classico</b> <i>Piemont, Italy</i>	22   120
N.V.	<b>Frederic Savart, L'Ouverture 1er Cru 'Extra Brut'</b> <i>Champagne, France</i>	32   180
<u>White</u>		
2021	<b>Alegre Valgañón, Rioja Blanco</b> <i>Rioja, Spain</i>	20   100
2018	<b>Orsi San Vito, Grotto Pignoletto</b> <i>Emilia-Romagna, Italy</i>	115
2018	<b>Tabarrini, Adarmando Trebbiano Spoletino</b> <i>Umbria, Italy</i>	120
2021	<b>Julien Pilon, Dimanche à Lima</b> <i>Saint-Joseph, France</i>	145
<u>Orange</u>		
2021	<b>Bedoba, Orange</b> <i>Kahketi, Georgia</i>	20   100
2021	<b>Cantina Giardino, T'ara rà Greco</b> <i>Campania, Italy</i>	130
<u>Red</u>		
2021	<b>Comm. G.B. Burlotto, Verduno Pelaverga</b> <i>Piemont, Italy</i>	110
2021	<b>Pasaeli, 6N Old Vines Karasakiz</b> <i>Izmir, Turkey</i>	110
N.V.	<b>Alessandro Viola, Note di Rosso</b> <i>Sicily, Italy</i>	22   120
2021	<b>Claus Preisinger, KalkundKiesel Rot</b> <i>Burgenland, Austria</i>	120