



For information on the presence of substances or products causing allergies or intolerances,
please ask our service staff.

You will be given a special menu highlighting all such substances.

Depending on the season and their availability, some products may be deep-frozen.

COVER CHARGE € 2.5

WE ARE UNABLE TO SPLIT BILLS

WIFI:

Network: TELECOM Password: wifiSpluga 2017;

Network: aps RIGEL Password: d12da3cd1b



Spluga Pizzeria contemporanea con cucina



pizzeria_spluga.sorico



OUR FRIED PLATTERS

Meals have always been a time for sharing,
which is why I created these starters.
Sitting at the table with family, friends or colleagues
to share ideas, experiences and thoughts...

ENJOY YOURSELVES, AND YOUR MEAL



GLI SCIATT E LA BRESAOLA

Sciatt fritters, marbled bresaola
and bitter chicory € 14

UNA TROTA IN MESSICO

Deep-fried pizza, smoked trout,
guacamole, mixed leaves
and burrata cheese € 16

IL FRITTO DELL' ALFIO

Lake fish
and country vegetables
in beer batter served with
genepi mayonnaise € 15

COME UNA "MICHETTA" AL TONNO

Yellowfin tuna in breadcrumbs,
lime mayo, chunky tomato,
and basil caviar pearls € 16



PIZZAS SOFT & CROCK

A dough made with type 1 flour, Enkir flour, corn flour, sunflower seeds and sourdough,
offering aromas of the bread of days gone by.

Deeper than a standard pizza base, crunchy on the outside and soft on the inside.

LET US SURPRISE YOU



DELICATISSIMA

Pike salad,
chickpea cream,
parsley water
and lake jus € 20



TARTARA

Pezzata rossa beef in VOV,
pumpkin cream,
burrata cheese,
glazed chestnuts
and beef jus € 20

ANATRA

Beetroot mousse, burrata, C.B.T.
duck, sage gel € 20

GAMBERO ROSSO

Velvety Cassava , stracciatella,
red prawn, Campari gel
and orange € 22

SALSICCIA

Porcini mushroom cream, smoked
scamorza, sausage, sautéed € 18



PIZZAS H2O E LA PUCCIA

A very high-hydration, steam-cooked dough made with type 1 flour and multi-grain and seed flour. Deep and soft with a lightly glazed crust.

All served with a sauce on the side for dipping this soft base.

NOT A DISH BUT AN EXPERIENCE

IL MAIALINO NERO

Pork belly, cati sauce, artichoke salad,
apple cream € 18

MERLUZZ

Cod, escarole in cream, sautéed
escarole, dry olive, confit cherry
tomato, buffalo cream € 22

IL SALMERINO

Borlotti bean cream, buffalo
mozzarella, char, celeriac,
caramelized onion, mango cream € 20

LA PARMIGIANA

Eggplant, parmesan, tomato,
buffalo mozzarella, basil
and tomato cream € 18

TONNO E CERVO

Venison carpaccio, tuna sauce,
Cumberland sauce, smoked
provola cheese and beef jus
with a yellow tomato dip and
potatoes € 21



PIZZA CONTEMPORANEA

Indirect biga dough, a mixture of type 1, type 0 and wholewheat flours with active yeast, fermented for 48 hours and cooked in a wood oven.

The nicely honeycombed crust provides a frame for the fresh ingredients used to top it.

TRY IT...

DAL LAGO

Chickpea cream, fior di latte mozzarella, smoked trout, cherry tomato confit, sun-dried olives and fresh mint € 18

LA MARGHERITA 3.0

Neapolitan ragù, buffalo mozzarella mousse, tomato powder, freeze-dried tomato, and basil caviar pearls € 16

LA LASAGNA

Angus beef ragù, Parmesan and cream of nutmeg € 16

UN MAIALE IN AMERICA

Slow-cooked pork rib, barbecue sauce, potatoes, mozzarella, cheddar and caramelised onions € 16



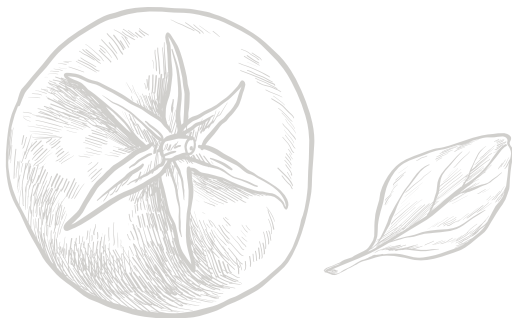


PIZZA LOOKING TO THE FUTURE WITHOUT FORGETTING THE PAST

The pizzas that have made history in Alfio Colombo's 30 years of history.

Indirect biga dough, a mixture of type 0 and wholewheat flours with active yeast, fermented for 48 hours and cooked in a wood oven. The nicely honeycombed crust provides a frame for the fresh ingredients used to top it

MMM, WHAT'S COOKING?



LA MARGHERITA

San Marzano tomatoes, fior di latte mozzarella, extra virgin olive oil and fresh basil € 7

BUFALINA

San Marzano tomatoes, buffalo mozzarella added after cooking, cherry tomatoes, basil and extra virgin olive oil € 10

VALTELLINA

San Marzano tomatoes, fior di latte mozzarella, porcini mushrooms and bresaola € 15

ARIS

San Marzano tomatoes, fior di latte mozzarella, spicy salami, zola and caramelised onion € 11

PROSCIUTTO COTTO SAN GIOVANNI

San Marzano tomatoes,
fior di latte mozzarella,
San Giovanni cooked ham,
basil and extra virgin olive oil € 11

DALLA SICILIA

Yellow tomatoes,
buffalo mozzarella added after
cooking, pistachios and Sicilian
anchovies € 13

SPECK, ZOLA E NOCI

San Marzano tomatoes, fior di latte
mozzarella, speck and walnuts € 13

LA POLPO

Yellow tomato, fior di latte
mozzarella, pistachios, Bologna
mortadella, curly endive,
sun-dried taggiasca olives and
slow-cooked octopus € 18

DALL'ORTO

Yellow tomatoes, porcini
mushrooms, courgettes, fior di
latte mozzarella, fresh baby
spinach, pumpkin seeds,
cream of pea
and red cabbage € 13

PARMA E BURRATA

San Marzano tomatoes,
fior di latte mozzarella,
20-month Parma ham,
fresh burrata cheese,
extra virgin olive oil
and fresh basil € 15



BURRATA, RUCOLA E POMODORINI

San Marzano tomatoes,
fior di latte mozzarella,
fresh burratina cream cheese,
rocket and seared
cherry tomatoes € 15

PIZZA FRITTA

San Marzano tomatoes,
fior di latte mozzarella, sausage
and broccoli rabé € 14

PROFUMI DAL SUD

Seared cherry tomatoes,
fior di latte mozzarella, mixed
leaves, calamari julienne and
fragrant mayonnaise € 15

FITNESS

San Marzano tomatoes,
buffalo mozzarella added after
cooking, slinzega cold cut, basil
and extra virgin olive oil € 13

TASTING MENUS (min. 2 people)

Five courses inspired by my family's roots.
Option of wine or beer pairing by Paolo Nostrini
for a complete experience

PERCORSO MAMMA ANTONELLA

IL FRITTO DELL' ALFIO

Lake fish and country vegetables in
beer batter served with genepi
mayonnaise

TARTARA!

Pezzata rossa beef in VOV, pumpkin
cream, burrata cheese, glazed
chestnuts and beef jus

LA LASAGNA

Angus beef ragù, Parmesan
and cream of nutmeg

MAIALINO NERO

Pork belly, cati sauce, artichoke salad,
apple cream

CHEESECAKE

Mascarpone cream, berry coulis,
digestive ice cream, berry nuggets

€ 35 per person
with drink pairing € 50

PERCORSO PAPÀ MARIO

IL FRITTO DELL'ALFIO

Lake fish and country vegetables in
beer batter served with genepi
mayonnaise

DELICATISSIMA

Pike salad, chickpea cream, parsley
water and lake jus

DAL LAGO

Chickpea cream, fior di latte
mozzarella, smoked trout, cherry
tomato confit, sun-dried olives and
fresh mint

IL SALMERINO

Borlotti bean cream, buffalo
mozzarella, char, celeriac, caramelized
onion, mango cream

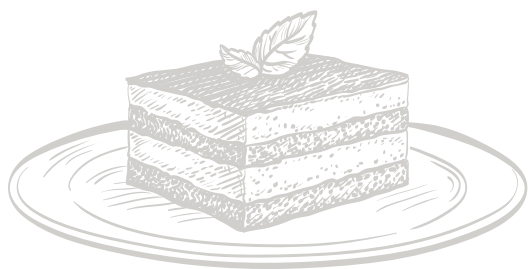
CHEESECAKE

Mascarpone cream, berry coulis,
digestive ice cream, berry nuggets

€ 35 per person
with drink pairing € 50

OUR DESSERTS

End your meal on a sweet note
with our plated desserts
that blend treating yourself
with a balanced diet and innovation
in a tender embrace.



IL TIRAMISÙ

Mascarpone and coffee semifreddo,
Baileys mousse, coffee
and cardamom water and lime
e lime € 8

LA DOCE VITA

Mango, white chocolate,
vanilla and lime € 8

GIOCHI DI CIOCCOLATO

A tasting journey
in the world of chocolate € 10

LA RAPA ROSSA

Turnip rose, saffron foam,
parsley sorbet,
turnip chips € 10

PANNA COTTA AL ROSMARINO

Rosemary panna cotta,
chestnuts, cinnamon crumble,
vanilla ice cream,
raspberry sauce € 9

CHEESECAKE

Mascarpone cream,
berry coulis,
digestive ice cream,
berry nuggets € 9



DESSERT WINES

by the glass (60 grams per serving)

Vernaccia Oristano (DOC) 2007 (750ml) Contini 100% Vernaccia Oristano ABV 15%	€ 3.5		€ 30
Passito Pantelleria (DOC) 2017 (500ml) Solidea 100% Zibibbo ABV 14.5%	€ 5		€ 40
Sauternes (AOC) 2017 (375ml) La Garenne Muscadelle-Semillon-Sauvignon Blanc ABV 13%	€ 4,5		€ 33
Ben Ryè (DOC) 2017 (750ml) Donnafugata 100% Muscat of Alexandria ABV 14,5%	€ 5.5		€ 60
Porto Tawny (750ml) W. And James Graham's Various varieties from the Duoro river ABV 20%	€ 5		€ 52
Passito Garda "Ravel" (DOC) 2015 (375ml) Cà Lojera 80% Trebbiano di Lugana, 20% Malvasia ABV 13%	€ 4,5		€ 35
Asti Spumante (DOCG) 2020 (750ml) Arione 100% Moscato Asti ABV 7,5%	€ 4		€ 20
Vertemate Passito (IGT) 2017 (0,500ml) M.Prevestini Aromatic Traminer and Riesling ABV 14,5%	€ 9		€ 70



OUR SPIRITS

GRAPPA

Sarpa Poli Bianca

€ 4.5

Merlot/Cabernet | ABV 40%

Young grappa Poly-variety, flowing-steam distilled.

Its aroma evokes a basket of red grapes and forest fruits adorned with a rose.

Uva Viva Poli Bianca

€ 4.5

Brandy| Malvasia Candia and White Muscat | ABV 40%

Aromatic grape brandy.

Its aroma recalls a basket of white grapes and some apples, apricots, pears and orange blossom.

Sarpa “ORO” Poli Gialla

€ 4.5

Merlot/Cabernet | ABV 40%

Poly-variety grappa.

Its aroma recalls a basket of exotic fruit, vanilla, almonds and toasted hazelnuts.

Oro di Barolo Francoli

€ 4.5

Nebbiolo | ABV 42,5%

From the Barolo area, aged for 48 months in Slavonian oak barrels and barriques.

A very old grappa with a full and complex bouquet of tobacco, spices, raisins and tea leaves and a warm, enveloping taste.

Ottantotto Francoli

€ 6

Nebbiolo | ABV 42,5%

Amber in colour with very intense golden reflections.

NOSE: fine and noble, evoking jam and candied fruit and a pleasant memory of raisins.

PALATE: the vigorous entrance of the alcoholic note does not conceal a hint of sweetness due to its long ageing. The vanilla of the wood immediately comes through, accompanied by notes of tea leaves and candied fruit, followed by pepper in the finale.

Ambra di Moscato

€ 6

White Muscat | ABV 42,5%

Intensely golden in colour (amber) with a bouquet of flowers and spices typical of young grappa and in perfect harmony with the vanilla notes of the wood.

The initial sensations of spiced citrus are joined by a crescendo of vanilla and tea leaves. The flavour is intense, enveloping and extraordinarily persistent.

OUR SPIRITS

WHISKY / WHISKEY

Ardbeg 10 anni

€ 7

Scotch | ABV 46%

Ardbeg 10-year-old whisky is an intense and well-structured single malt from the Island of Islay, unfiltered to preserve its full rich and aromatic profile. Peaty and uncommonly complex, with sweet, spiced and smoky notes. A true classic, known the world over.

Nikka from the Barrel

€ 8.5

Japan | ABV 51,4%

A soft and fresh Japanese blended whisky, bottled straight from the ageing barrel, undiluted and unfiltered. Delicate aromas of lilac and fresh fruit, creating a long-lasting cadence of warm, powerful and enveloping flavour.

Whiskey Bulleit Bourbon 10 anni

€ 7.5

USA | ABV 45,6%

Distilled only in the United States and aged for ten years in American white oak barrels. Dark brown in colour with orange-red streaks, and a rich aroma with hints of toasted oak and a warm, subtle note of vanilla. The taste is dry and lightly spiced with notes of caramel and dried fruit and a soft, smoky finale.



OUR SPIRITS

COGNAC / ARMAGNAC / BRANDY

Hennessy Very Special Cognac

€ 6

ABV 40%

The VS version is a young and famous interpretation of cognac, aged for at least 24 months in oak barrels, with a soft and enveloping personality and fresh notes of apple, citrus fruits, toasted almonds and fine woods.

Duc De Maravat Bas Armagnac Selection

€ 6

ABV 40%

Duc de Maravat's Bas Armagnac is notable for its elegant and complex aromatic quality, with an intense and intoxicating aroma of tobacco and spices, especially cinnamon and cloves. Harmonious and delicate, enveloping the palate.

Cardenal Mendoza Brandy

€ 6

Spagna | ABV 40%

Cardenal Mendoza Brandy has a deep, dark, mahogany colour and a rich bouquet that encompasses toasted coffee, cherry, ripe figs and plums. To the palate, it is relatively sweet with hints of toasted walnuts and hazelnuts, caramel and even coffee. Concentrated and well-balanced.



DISTILLERIA MARZADRO

Giare Amarone

€ 6

ABV 41%

Grappa aged for 36 months in 500 litre oak barrels of Amarone pomace (from Corvina, Rondinella and Molinara grapes). Velvety and persistent.

Diciotto Lune

€ 5

ABV 41%

A very old grappa made from selected red and white grape pomace. Aged for 18 months in oak, cherry, ash and acacia barrels. Soft and dry.

Aromatica

€ 5.5

Spagna | ABV 41%

The Gewurztraminer and Muscat grape varieties give this grappa a broad and intensely aromatic bouquet. To the palate, it is velvety, harmonious and classy.





SOFT DRINKS

Mineral water $\frac{3}{4}$	€ 3.5
Regular beer	€ 6
Small beer	€ 3.5
Soft drinks	€ 3

COFFEES AND DIGESTIFS

Espresso coffee	€ 1.5
Espresso with a dash of liquor	€ 1.5
Decaffeinated coffee	€ 1.5
Barley coffee	€ 1.5
Digestifs	€ 3.5



OUR SPIRITS

RUM/RON

Diplomatico

€ 7

Venezuela - White rum - ABV 47%

Transparent and luminous in appearance. Intense aroma of vanilla and exotic fruits, fresh coconut and lime. It surprises the palate with its richness and intensity, offering a flavour that is both enveloping and spicy at the same time.

Flor de Cana

€ 8.5

Nicaragua - Dark rum - ABV 40%

Flor de Cana's 'Centenario' 12-year-old rum is produced in Nicaragua from molasses and sugar cane and aged in small ex-Bourbon barrels. Its aromatic profile is soft and seductive, with notes of hazelnut, honey, almond and caramel.

Baron Samedi

€ 6.5

Caribbean - Dark rum - ABV 40%

RUM / RON Made from high-quality rum originating from the Caribbean, Baron Samedi also contains a small quantity of Jamaican rum. Natural spices such as cocoa, cinnamon and cloves blend with the vanilla and an exotic spice obtained from Haiti, the Baron's native island. Intense amber in colour with notes of nutmeg and hazelnut. The flavour is full-bodied with an incredibly smooth finish.

Rhum Vieux Agricole

€ 8.5

Martinique - Dark rum - ABV 45%

Golden-yellow with amber reflections. To the nose, it is distinguished by a wonderful aromatic richness featuring notes of vanilla, coconut, chocolate, plums, candied fruit, cinnamon, nutmeg and coffee. The palate agrees with the nose and is soft and long-lasting.