

# Welcome to our home!

we work hard every day  
to protect the pleasure of hospitality  
and cooking made with passion

## The SETTECENTO Family

Enea  
Daniele  
Fabio  
Stefania  
Roberto  
Giada  
Sharon  
Matteo  
Rita  
Martina  
Marco  
Laura  
Cinzia  
Esnajder  
Moira  
Sara  
Luciana  
Nicolas  
Giulia  
Irene  
Lorenzo  
Michele  
Daniel  
Laura  
Mbowe  
Camilla  
Alessandra

/ Experience hospitality

OPEN FOR DINNER FROM MONDAY TO SUNDAY

FlexibleFood 7/7

# waiting for our Better Normal

live your time



AllaCarta

fish delicious

INFO 035|4517003 WHATTSAPP 035|466089  
WWW.SETTECENTORISTORANTE.COM



Alla Carta

fish delicious



Alla Carta

fish delicious



Alla Carta

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## SEA VIEW

Gran Plateau of raw fish in the center of the table to enjoy and share

100.-

## FRIED MY LOVE

fried seafood and vegetables in the center of the table to enjoy and share

50.-

## SWEET & COFFEE

Coffee & great selection of sweets

30.-

### TRAVEL OF TASTE

One Step at a Time • The Mackerel

It takes liver

Fried & Raw Red Prawns with buffalo and snow peas

SUMMER • Stretch | Cherries | Fava beans

Cinderella & La Scarpetta • Tomato & Il Luigi

Risotto Riserva San Massimo • Bottarga • Baby squid

Tortello del Dani | seafood soup

"Agnolotti", fondue hearth and three roasts sauce

In Norma Alla Norma • Broken Candles

Spaghetti | mint | almonds | sea urchins

UGLY but VERY GOOD | the 3 versions of the redfish

SEA VIEW • Gran Plateau of raw fish

CRUNCHY • Pork belly & apricots

Cube Roll | friggittelli | tomato powder

Sea bass & vegetable garden

CoccoBello • White and creamy coconut chocolate

Stefania's dessert

The shape of milk from the cheese makers of our Bergamo

Bread | Butter | Marmalade

Chocolate & Amarene

Water "San Pellegrino" 3.-/bottiglia  
"Luigi" bread & Table 3.-/persona

15.-

18.-

18.-

16.-

14.-

20.-

15.-

15.-

16.-

17.-

24.-

30.-

20.-

25.-

20.-

15.

12-

12.-

12.-

14.-

### SPARKLING

MV, DENIS CHAPT, Chardonnay, "Promise De L'Auc", B. de B. Brut • [Champagne]	70.-	-
2015, REMY LEORY, Chardonnay, "Sous Larrrey", B. de B. Brut • [Champagne]	130.-	-
MV, JACQUESSON, Chardonnay, P. meunier, P. noir, "744", Brut • [Champagne]	130.-	-
MV, LARNAUDIE-HIRAUT, P.Meunier, "Premier Cru", Brut • [Champagne]	80.-	-
2019, TENUTA MAZZOLINO, P. Nero "Cruasè" [Oltrepò Pavese]	35.-	-
MV, CA DEL Bosco, Chardonnay, P.Bianco, P. Nero, "Cuve prestige" • [Franciacorta]	60.-	-
MV, LA MONTINA, Chardonnay, P. Nero, "Extra Brut" [Franciacorta]	40.-	-
2019, MANZONI, Glera, "Corte delle Rose, Extra Dry Millesimato" • [Prosecco]	22./	6.-
MV, BORG MOLINO, Glera, P.Nero, Raboso, "Motivo Rose" • [Marta Trevigiana]	25.-	-

### WHITE

2016, MARINA COPPI, Timorasso, "Fausto" • [Piemonte]	65.-	-
2018, MASSIMAGO, Garganega, "Duchessa Allegra" • [Verona]	35	-
2020, DOC Kellerei St. Pauls, Alto Adige Riesling	35.-	-
2019, TENUTA DI CASTELLATO, Malvasia Lipari, Carricante, "Bianco Pomice" • [Eolie]	50.-	-
2019, Scolari, Lugana DOC, Classic • [Veneto]	25.-	6.-
2016, RONCUNS, Malvasia, Ribolla "Vecchie Vigne" [Chieti]	42.-	-

### RED

2014, GIACOMO BRAIDA, Barbera "Bricco dell'uccellone" • [Piemonte]	90.-	-
2016, "Syrah", Il Castagno, Cortona	45-	-
2019, Savian, Terre Bandida, "Refosco dal Peduncolo Rosso,"	25.-	6.-

Spring | Summer

fish delicious