

Our Special Cocktails

Camallo <i>Gin Ginuensis, bitter Camatti, tonic, grapefruit</i>	€ 7.00
Giamba l'americano <i>Gin 140 Manuelina, Vermouth Moveruth, Bitter Fusetti, Soda</i>	€ 7.00
Genovese Spritz <i>Corochinato, prosecco, soda</i>	€ 7.00
1885 Mule <i>Gin 140 Manuelina, Amaro Sarvego, Succo di lime, Ginger Beer</i>	€ 7.00
Il nostro Sbagliato <i>Bitter Operarossa, Vermouth bagascio, soda</i>	€ 7.00
140 & Tonic <i>Gin 140 Manuelina, tonica</i>	€ 9.00

Appetizers

Traditional fried foods ^(1,3,5,7,8)	€ 6,00
Bread, Isigny butter and salted cantabrian anchovies ^(1,3,7,12)	€ 10,00

Tempting Appetizer

Cocktail and traditional fried foods	€ 12,00
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140 IL GIN *by manuelina*

was born to celebrate 140 years offering something unique

MANUELINA'S FOCACCIA COL FORMAGGIO

Our Focaccia and its variants are offered on a round wooden board already cut so you can enjoy them in all their fragrance. You can choose between two sizes to share with the rest of the table: single for one person and double for two people

	Single	Double
La Focaccia di Recco col formaggio IGP ^(1,7)	€ 10,00	€ 20,00
La Focaccia pizzata ^(1,4,7)	€ 12,00	€ 24,00
La Focaccia col formaggio Manuelina con Culatello ^(1,7)	€ 14,00	€ 28,00
La Focaccia col formaggio with Nduja ^(1,7)	€ 12,00	€ 24,00
La Focaccia col formaggio Manuelina with "Spigaroli ham" ^(1,7)	€ 14,00	€ 28,00
La Focaccia col formaggio Manuelina with smoked anchovies ^(1,4,7)	€ 14,00	€ 28,00

OUR FOCACCIAS ARE PRODUCED WITH TOP QUALITY FLOUR



The Bistrot and the Traditional Dishes

Tempting recipes that complete our proposal

Smoked salmon with butter ^(2,7)	€ 16,00	Chestnut trofie with pesto ^(1,7,8)	€ 14,00
Amberjack carpaccio with pink pepper and smoked salt ⁽⁴⁾	€ 22,00	Our handmade 'pansotti' with walnut sauce ^(1,3,7,8)	€ 16,00
Britanic oyster platter n°6 ⁽¹⁴⁾	€ 20,00	Spaghettoni with chopped clams, mussels, and shrimp ^(1,2,4,9,14)	€ 18,00
Fried calamari in paper ^(3,1,8) *	€ 16,00	Genovese stuffed veal "cima" ^(1,3,5,7,8,9)	€ 14,00
Genoese style octopus and potato salad ⁽⁴⁾ *	€ 18,00	Beef tagliata with grilled vegetables	€ 20,00
Stockfish brandade with black olive pate ⁽⁴⁾ *	€ 14,00	Croaker Fish in Ligurian way with black olive e potatoes	€ 20,00
		Veal asado with roasy potatoes ^(2,aglio,pinoli)	€ 20,00

Gluten Free Corner

La Focaccia col formaggio Manuelina gluten free ⁽⁷⁾	€ 15,00
Spaghetti "gluten free" with pesto sauce ^(7,8)	€ 15,00

Our gluten-free options are suitable for intolerances, not for allergies and celiac disease. For more information, please ask our staff.
*Frozen product at origin

Number in the bracket indicate allergens

Have you already tried our
FOCACCIA COL FORMAGGIO AND PIZZATA HOME
Home Edition

For us, it is the best way to enjoy our Focaccia at your home

You can find it in the freezer section of the best supermarkets

Desserts

All dessert options, from ice cream to charlotte tiramisù, are prepared by our pastry chef

Ice cream cappuccino ^(6,7) <i>Coffee Ice Cream with Chocolate Sauce and Whipped Cream</i>	€ 6,00
Catalan cream ^(3,7)	€ 6,00
Tiramisù semifreddo charlotte ^(1,3,7)	€ 6,00
Lemon sorbet	€ 6,00
Manuelina's sweet focaccia with Moscato Passito ^(1,3,7)	€ 7,00
Focaccia pastry with chantilly cream and strawberries ^(1,3,7,8)	€ 6,00
Our Vanilla ice cream with berry coulis ^(1,3,7,8)	€ 6,00
Mixed berry cheesecake ^(1,3,7,8)	€ 7,00
Lemon cake with vanilla icecream	€ 7,00
Chocolate cake witch cream	€ 7,00

Manuelina's Craft Beers

Manuelina Blonde Beer	cl 33	€ 7,50
Manuelina Amber Beer	cl 33	€ 7,50
Maltus Faber Blonde	cl 75	€ 14,00
Maltus Faber Ambrata	cl 75	€ 14,00

Our Draft Beers

Dolomiti Superior Pils <i>Pedavena Factory</i>	cl 20 cl 40	€ 4,00 € 6,00
Unfiltered Dolomit <i>Pedavena Factory</i>	cl 20 cl 40	€ 4,00 € 6,00
Dolomiti Red <i>Pedavena Factory</i>	cl 20 cl 40	€ 4,00 € 6,00
Non-alcoholic beer	cl 33	€ 4,00
Pedavena gluten free	cl 33	€ 4,00

Number in the bracket indicate allergens

All products are purchased fresh, processed by us, and then frozen in compliance with current HACCP standards.

INGREDIENTS AND PRODUCTS THAT CAUSE ALLERGIES AND INTOLERANCES

⁽¹⁾ Cereals containing gluten: wheat, rye, barley, oats, spelt, kamut, or their hybridized strains and derived products.

⁽²⁾ Crustaceans and products made from crustaceans.

⁽³⁾ Eggs and products made from eggs.

⁽⁴⁾ Fish and products made from fish.

⁽⁵⁾ Peanuts and products made from peanuts.

⁽⁶⁾ Soy and products made from soy.

⁽⁷⁾ Milk and products made from milk (including lactose).

Drinks and Bar

MoleCola	Bottle cl 33	€ 4,00
MoleCola Zero	Bottle cl 33	€ 4,00
Lurisia Drinks		
<i>The Real Chinotto</i>	Bottle cl 27,5	€ 4,00
<i>The Real Orangeade</i>	Bottle cl 27,5	€ 4,00
<i>The Real Soda</i>	Bottle cl 27,5	€ 4,00
Microfiltered water		€ 2,00
<i>Still and sparkling</i>		
Espresso Coffee		€ 2,00
Grappa, Bitter, Limoncello		€ 3,00

Our Wine Cellar

	Bottiglia	Calice
Vintage Prosecco Brut <i>Soligo</i>	€ 25,00	€ 6,00
Franciacorta "Blanc" Extra Brut 2021 <i>Contadi Castaldi</i>	€ 40,00	€ 9,00
Champagne Nomièe - Renard Brut	€ 50,00	
Vermentino Colli di Luni 2024 <i>Lunae</i>	€ 25,00	€ 6,00
Sauvignon Langhe "Bric Amel" 2024 <i>Marchesi di Barolo</i>	€ 29,00	€ 8,00
Ribolla Gialla 2025 <i>Puiatti</i>	€ 28,00	€ 7,00
Tramari Rosè Salento Limited Edition 2025 <i>San Marzano</i>	€ 28,00	€ 7,00
Negroamaro Salento 2024 <i>San Marzano</i>	€ 25,00	€ 7,00
Chianti Classico Riserva 2023 <i>Capannelle</i>	€ 40,00	€ 10,00

If you wish to have a wider selection of wines, ask for the full wine list.

COVER CHARGE € 2,00

⁽⁸⁾ Nuts: almonds, hazelnuts, walnuts, cashew nuts, pecan nuts, Brazil nuts, pistachios, macadamia nuts, and their products.

⁽⁹⁾ Celery and products made from celery.

⁽¹⁰⁾ Mustard and products made from mustard.

⁽¹¹⁾ Sesame seeds and products made from sesame seeds.

⁽¹²⁾ Sulfur dioxide and sulfites at concentrations higher than 10 mg/kg or 10 mg/l expressed as total SO₂, to be calculated for products as proposed ready for consumption.

⁽¹³⁾ Lupins and products made from lupins.

⁽¹⁴⁾ Mollusks and products made from mollusks.