

Ehi! SWEETIE

BIRRAMISÙ

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

CHEESECAKE ALL'ITALIANA

Fresh Robiola cheese cream with Mantuan Sbrisolona cake crumble. Served with NUTELLA® or mixed berries

CAFFÈ GOURMAND

Coffee served with a selection of mini desserts from the house: Birramisù, decomposed cannoli*, chocolate mousse* and pistachio mousse* with Mantuan Sbrisolona cake crumble

LA SBRISOLONA

Crunchy traditional Mantuan Sbrisolona cake with almonds, served with chocolate mousse*

PIZZA E NUTELLA®

Pizza slices* with NUTELLA®, whipped cream, dark chocolate flakes and powdered sugar

TORTA CAPRESE

Traditional Italian cake* with chocolate and almonds, sprinkled with powdered sugar and served with fior di latte ice cream

SORBETTO POMPELMO ROSA

Artisanal pink grapefruit sorbet, topped with Mantuan Sbrisolona cake crumble, black cherry amarena and mint leaves

Fancy a sweet touch!



BRIOCHE CIOCCOLATO E PISTACCHIO

Pan brioche* with pistachio mousse*, chocolate mousse*, whipped cream, dark chocolate flakes and powdered sugar

COPPA FIOR DI LATTE E NUTELLA®

Fior di latte ice cream with NUTELLA® topped with whipped cream and Mantuan Sbrisolona cake crumble

COPPA DI GELATO ALLA BIRRA E CARAMELLO SALATO

Beer ice cream, salted caramel ice cream, Mantuan Sbrisolona cake crumble, berry sauce, whipped cream and Parona's Offelle biscuits

Quite A PAIR

Caffè & birra IMPERIALE

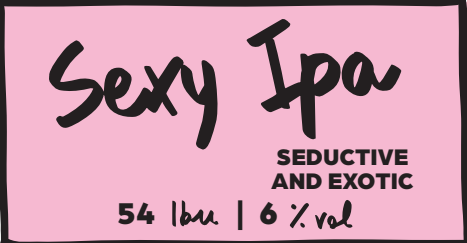
Shaken coffee with our Imperial beer and sugar. Finished with whipped cream, Mantuan Sbrisolona cake crumble and bitter cocoa black powder

Caffè & distillati IRLANDESE

Coffee with Baileys liqueur, whipped cream and dark chocolate flakes

Caffè & cioccolato CAPADOLCE

Coffee with whipped cream, NUTELLA®, Mantuan Sbrisolona cake crumble and bitter cocoa black powder



Birra, cucina e felicità!

OUR BEER IS MADE WITH YOU IN MIND

FROM OUR BREWERY IN SARDINIA

We got 10s across the board in all subjects

IN TERMS OF CONDUCT, HOWEVER, WE STILL NEED TO IMPROVE SO WE CONTINUOUSLY TASTE OUR BEER DURING THE PRODUCTION PROCESS.



OVER 100 AWARDS AND WE'RE JUST GETTING STARTED!

WE HAVE WON MORE THAN 100 AWARDS FOR OUR BEER. BUT WE DON'T WANT TO STOP THERE BECAUSE THERE ARE NEVER ENOUGH PRIZES.

Just like our beer



@doppiomalto_people

SENZA GLUTINE
Super Chiara
PURE AND BITING
17 lbu | 4,6% vol.

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.

Iper Weiss

NOSTALGIC AND NATURALISTIC
9 lbu | 5% vol.

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.

Bella Rossa

COMPLEX AND CHARMING
32 lbu | 6,5% vol.

Strong, British Strong Ale Style.
High fermentation.

A perfect body is nothing without inner strength, that's the secret. Drinking it is an important date.

O sole mio

BALANCED AND BREATHTAKING
24 lbu | 4,9% vol.

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.

Ultra Pils

STUBBORN AND GENEROUS
35 lbu | 4,8% vol.

Classic, Italian Pils Style.
Low fermentation.

It is a beer that should be treated gently. Insistence is futile and it is always right.

Sexy Ipa

SEDUCTIVE AND EXOTIC
54 lbu | 6% vol.

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.

Black Stout

CHEEKY AND STOUT
33 lbu | 6,3% vol.

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.

Summer Ipa ANALCOLICA

LAZY AND CITRUSY
38 lbu | 4,2% vol.

Session IPA.
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.

BEVERAGES

COCA-COLA

COCA-COLA ZERO

FANTA

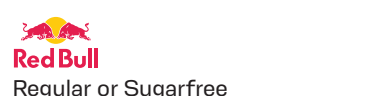
FANTA LEMON

SPRITE

FUZE TEA LEMON

FUZE TEA PEACH

@2025 The Coca-Cola Company



MINERAL WATER

PANNA

SAN PELLEGRINO

COFFEE BAR

with treat

Coffee

Deca / Barley coffee

Ginseng coffee

Cappuccino / Coffee with alcohol

SPIRITS

WHISKY

Lagavulin 8Y, Oban 14Y, Talisker 10Y, Caol Ila 12Y

Johnnie Walker 5Y

RHUM

Kraken, Pampero Anniversario

Zacapa

GRAPPE

Poli Sarpa Classica
Chardonnay Frattina
Barrique

WINES

CANNONAU DI SARDEGNA RISERVA DOC

Costera, Argiolas

DOLCETTO D'ALBA DOC

Dolcetto di Diano D'Alba, Tenute Stefano Farina

VERMENTINO DI SARDEGNA DOC

Is Argiolas, Argiolas

ROSATO DEL SALENTO IGT

Rosato del Salento IGT, La rosa del salice

PROSECCO VALDOBBIADENE DOCG SUPERIORE

Leonte Extra Dry, Fasol Menin

GEWÜRZTRAMINER

Gewürztraminer, Cantine di Ora

GALLUCCIO DOC

Aglianico Concarosso Poderi Foglia, Azienda Agricola Vestini Campagnano

SPUMANTE REGGIANO LAMBRUSCO BRUT DOP

Rubino del Cerro, Venturini Baldini

BITTERS AND LIQUEURS

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



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!

BEER TOUR

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

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LET'S FIND THEM AT THE CHECKOUT AND ON OUR EHII-COMMERCE DOPPIOMALTO.COM

The GUESTS



BUD
Lager Style.
Low fermentation.
5% vol. - 50cl.



HOEGAARDEN
Belgian Whitbier Style.
High fermentation.
4,9% vol.- 50cl.



GOOSE
Midway.
Session IPA.
4,1% vol. - 33cl.



FRANZISKANER
Kellerbier Style.
Low fermentation.
5,2% vol.- 30cl.



LEFFE BLONDE
Belgian Ale Style.
High fermentation.
6,6% vol. - 33cl.



LEFFE ROUGE
Belgian Ale Style.
High fermentation.
6,6% vol. - 33cl.



LEFFE RITUEL
Belgian Ale Style.
High fermentation.
9% vol. - 33cl.

LI VOGLIO tutti

SMALL PLATES

to taste, pair, multiply.
As an appetizer and more!



Mini gnocco fritto
con crudo e
mortadella

CHIPS BELLA LODI 5,2
Fried potatoes chips* with bacon and onion jam and Bella Lodi cheese sauce

FOCACCINA BARESE 5,6
Handmade Bary-style focaccia* with wheat and semolina with cherry tomatoes, shaved Bella Lodi cheese, olives and oregano

MOZZARELLE IN CARROZZA 7,4
Breaded mozzarella* served with sundried tomatoes mayonnaise

MINI GNOCO FRITTO CON CRUDO E MORTADELLA 9
Small fried bread* slices with PDO Parma dry cured ham, Mortadella Bologna PGI and Bella Lodi cheese sauce

MELANZANA ALLA BRACE 6,4
Char-grilled eggplant, fior di latte mozzarella, Piccadilly tomatoes, olives, basil emulsion and basil leaf

BOMBETTE PUGLIESI 8,6
Pork bombette* served on crushed tomatoes, cucumbers, red onion and basil emulsion

Caprese di burrata e pomodori



Melanzana alla brace

CAPRESE DI BURRATA E POMODORI 8
Burrata, tomatoes, olives, basil emulsion and basil leaf

CAPONATA DI VERDURE 8
Eggplant caponata*, zucchini*, peppers*, olives, rustic tomatoe sauce, cheese cream and basil leaf

TAGLIATA DI POLLO PANATO 8
Breaded and fried chicken* cutlet with beer sauce served on crushed tomatoes, cucumber, red onion and basil emulsion

ALETTE DI POLLO 9,6
Chicken wings* slightly spicy served with white BBQ sauce

TARTARE ZUCCHINE E BELLA LODI 9,6
100 g of beef tartare* seasoned with basil emulsion and salt served with Bella Lodi cheese cream, fried zucchini, Guttiau bread crumble and rocket leaves

MINI BURGER MELANZANE E ZUCCHINE 8
Eggplant, zucchini, carrots, sun-dried tomato mayonnaise, tomato and lettuce



Tagliata di pollo panato

Italian GRILL

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

OUR BEST CUTS from Argentina

GRAN TAGLIATA 18,2
Argentine beef rump steak, on rocket leaves. Seasoned with Maldon sea salt flakes
Half portion 12,4

GRAN TAGLIATA SPECIALE 21,6
Argentine beef entrecôte, on rocket leaves. Seasoned with Maldon sea salt flakes
Half portion 14,6

LA GIGANTE 26,2
Argentine beef char-grilled rib eye, 350 g, on rocket leaves. Seasoned with Maldon sea salt flakes



Brace mista for 2 people

COSTINE DI MAIALE 18,2
Pork ribs marinated with Mediterranean herbs, on rocket leaves, seasoned with BBQ beer sauce

IL MANZO DOPPIO 16
Couple of beef burgers* on rocket leaves

TAGLIATA DI POLLO 15,2
Chicken cutlet, 250 g marinated with Mediterranean herbs on rocket leaves. Served with lemon and mint citronette
Half portion 9

COSCE IN CROSTA 16
Coffee-crusted chicken legs in spicy marinade on rocket leaves

Grilled ROOSTER

MEDITERRANEO ALLA BIRRA 19,4
Free-range grilled rooster, glazed with our Honey IPA, honey and spices, on rocket leaves
Half portion 13,4

Do you like it spicy?
Try it with our spicy sauce 1€

ALL TOGETHER NOW

BRACE MISTA per person 24
Black Angus rump steak, pork ribs seasoned with BBQ beer sauce, coffee-crusted chicken legs, beer flavoured salamella sausages. Served with oven roasted flavoured skin on potato wedges, green salad, Maldon sea salt flakes and beer mayonnaise

BE KIND AND share

FRITTO SICILIANO 18,2
Baby arancine* filled with baked aubergines*, crocché* and fried and breaded aubergines*. Served with sundried tomatoes mayonnaise

ARROSTICINI ABRUZZESI 15,8
Beef and lamb arrostitini* skewers served with lemon

ARROSTICINI DI POLLO 14,6
Chicken skewers* served with fresh lemon

FOCACCIA A SPICCHI 6,8
Wedges of pizza bread* with rosemary and Maldon sea salt flakes

ANTIPASTO TRICOLORE 16
Mortadella Bologna PGI, PDO Parma dry cured ham, burrata cheese stracciatella, rocket, wedges of Bari-style focaccia* and Guttiau bread crumble



Antipasto tricolore

Cose PIZZE

MARGHERITA BELLA LODI 9,6
Tomato sauce, Grana Bella Lodi cheese and basil emulsion

FIOR DI LATTE E ZUCCHINE 10,8
Fior di latte mozzarella, fried zucchini, red and yellow Piccadilly tomatoes and basil emulsion

CARBONARA SBAGLIATA 14,6
Pancetta, fior di latte mozzarella, carbonara cream, crispy Bella Lodi cheese and pepper

MORTADELLA E FIOR DI LATTE 13
Mortadella Bologna PGI, fior di latte mozzarella, Bella Lodi cheese cream, chopped pistachio and basil leaf



Crudo e Piccadilly

BURRATA E 'NDUJA 14
Tomato sauce, 'Nduja sausage, burrata cheese, red onion, basil emulsion and basil leaf

CRUDO E PICCADILLY 15,2
PDO Parma dry cured ham, fior di latte mozzarella, Piccadilly tomatoes, Bella Lodi cheese and basil leaf

PRIMI in assoluto

PARMIGIANA 11,8
Aubergines Parmesan*, Bella Lodi cheese cream and a basil leaf

AL RAGÙ 13
Egg-made pasta cooked with meat sauce, Bella Lodi cheese and basil leaves

STRACCIATELLA E POMODORO 13
Fresh half-moon pasta stuffed with porcini mushrooms, burrata cheese stracciatella, tomato sauce, basil emulsion and basil leaf

BELLA LODI E ZUCCHINE 10,8
Fusilli, Bella Lodi cheese cream, fried zucchini, black pepper and basil leaf



Stracciatella e pomodoro



Bella Lodi e zucchini

Gourmet BURGERS!

SUPER CLASSICO 10,8
Beef burger* with tomatoes, lettuce and mayonnaise
Half portion 7,6

'NDUJA E BELLA LODI 13,6
Beef burger* with spicy 'Nduja sausage, burrata cheese stracciatella, crispy Bella Lodi cheese, spicy sauce, tomatoes and lettuce
Half portion 9

PANCETTA E PROVOLA 15,6
Beef burger* with pancetta, sweet Provolona cheese, tomatoes, lettuce and beer mayonnaise
Half portion 10,2

MORTADELLA E STRACCIATELLA DI BURRATA 14
Beef burger* with Mortadella Bologna PGI, burrata cheese stracciatella, tomato and lettuce
Half portion 9,8

TARTARE E STRACCIATELLA 13,6
Beef tartare*, burrata cheese stracciatella, fried zucchini, basil emulsion, tomato and lettuce

IL TROPPO BUONO 15,6
Beef burger* with crispy Bella Lodi cheese, bacon and onion jam, tomato, lettuce and white BBQ sauce
Half portion 9,6

PULLED PORK ALL'ITALIANA 14,8
Pulled-pork cooked at low-temperature, tomatoes, caramelised onions, BBQ beer sauce and red cabbage
Half portion 9,8

DO YOU WANT TO TRY THEM WITH NO MEAT BURGER*?
Ask our staff!

POLLO FRITTO 14,6
Breaded and fried chicken* with bacon and onion jam, honey and ginger sauce, tomato and lettuce

MERLUZZO ALLEGRO 11,8
Fried cod fillet* with tomato, lettuce and beer sauce

POLPO E STRACCIATELLA 16,8
Fried octopus*, burrata cheese stracciatella, lettuce and Piccadilly tomatoes



Mortadella e stracciatella di burrata

Tartare e stracciatella

Pollo fritto

Scatta il VERDE

ORZO E LEGGEREZZA 10,8
Barley with diced eggplant, zucchini, peppers and sun-dried tomatoes. Served with tomatoes, cucumbers, green beans*, fennel, carrots, basil emulsion and Guttiau bread crumble

POLLO FRITTO E PECORINO 12,4
Green salad, red cabbage, breaded and fried chicken*, Sardinian PDO Pecorino cheese, tomatoes, rocket, fried bread croutons*. Served with lemon and mint citronette and Guttiau bread crumble

TAGLIATA DI POLLO E POMODORI 12,4
Green salad, red cabbage, chicken cutlet marinated with Mediterranean herbs, tomatoes, rocket and fried bread croutons*. Served with lemon and mint citronette and Guttiau bread crumble

MANZO E BURRATA 16
Green salad, red cabbage, Argentine beef rump steak, burrata cheese, tomatoes, rocket and fried bread croutons*. Served with lemon and mint citronette and Guttiau bread crumble

VERDURE ALLA BRACE E BURRATA 14
Char-grilled eggplant, tomato, zucchini, carrots, fennel, and red onion, served with burrata cheese, rocket leaves and basil emulsion

VELLUTATA fresca

PISELLI E BELLA LODI 10,2
Chilled pea and mint cream, served with Bella Lodi cheese, Piccadilly tomatoes, fried bread croutons*, basil emulsion and basil leaf



Manzo e burrata

PATATE A SPICCHIO
Oven roasted flavoured skin on potatoes wedges. Served with beer flavoured mayonnaise

PATATE A FIAMMIFERO
Skin on fries*. Served with beer flavoured mayonnaise

CHIPS DI PATATE
Fried potatoes chips*. Served with beer flavoured mayonnaise

ORTO FRESCO
Green salad, rocket leaves, cabbage, tomatoes, carrots, cucumbers and fennel

FAGIOLINI
Green beans*, basil emulsion, served with fresh lemon

VERDURE GRIGLiate
Eggplant, tomato, zucchini, carrots and basil emulsion

Something else? 4,5