



MIEMMENTO

FOOD & DRINK



A N T I P A S T I

Beef tartare, Whole grain mustard, seasonal vegetables
from our garden

14

Burrata from Puglia d.o.p., per potage, cantabrico
anchovies, croutons

13

Angus beef carpaccio, red fruita reduction, crumbled
taralli

14

Gin Mare marinated salmon sashimi, citrus cremeux,
seasonal greens

15



P R I M I

Pokè: basmati rice, salmon, red cabbage, mango,
cucumbers, edamame beans, seed mix & soy sauce

15

Fresh pasta tagliolino, clams, roe, lime

16

Casoncelli (typical stuffed pasta from Brescia),
with a vegetarian stuffing butter & sage

13

Fusilloni pasta with guanciale, tomato sauce &
pecorino romano

13

S E C O N D I

Eggplant parmigiana

12

Seared prawns with seasonal greens

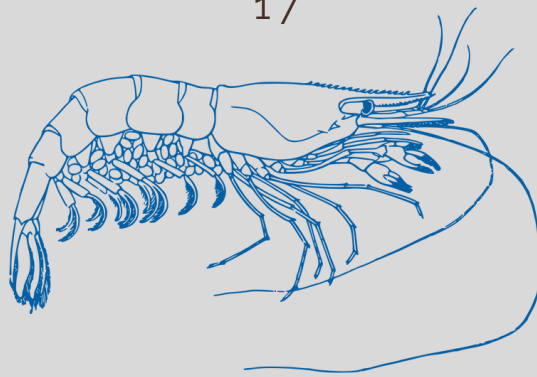
20

Flank beef steak, mustard, baby spinach, toasted almonds

16

Breaded salmon, red cabbage, grapefruit citronette, ponzu sauce

17



B U R G E R

KMO: Rovato beef burger, crea creamy caciotta cheese, veggies from our garden, french fries

15

MMNT: Irish Angus beef burger, sweet provolone cheese, seared onions, homemade pickles, salad, memento secret sauce, french fries

15

CHEESE: Tomino italian cheese, roasted bell peppers, honey mustard, salad, french fries

15

PORKY: slow cooked pulled pork, coleslaw, french fries

15

PO'BOY: Tempura prawns, tartar sauce, sprouts, french fries

17

F U O R I O R A R I O

Mediterranean: Italian hand-pressed pizza,
fresh tomatoes brunoise, l.g.p. Buffalo
mozzarella, basil

12

Mortazza: italian hand-pressed pizza, l.g.p.
Mortadella from Bologna, genoan pesto,
buffalo mozzarella

14

Nostrana: pork belly (bacon) robiola cheese,
honey mustard

15

Cantabrico: Cantabrico anchoies, salted
mascarpone cheese, sprouts

15

Charcuterie board

15



French fries

5

Chicken wings (spicy or not)

8

Nuggets

8

Fried Calamari

8

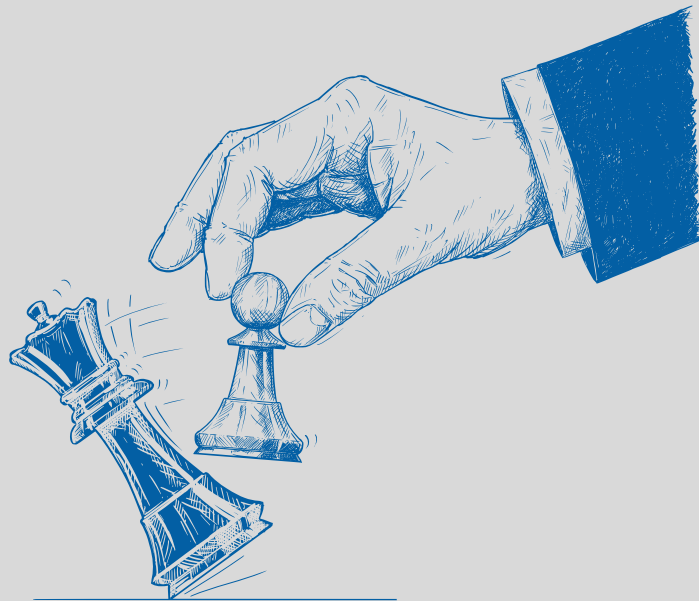
B I R R A

Stella Artois -belgian lager- 5.2
4/5

Hoegaardeen -belgian blanche- 4.8
4/6

Guinness -irish stout- 4.2
6

Beer of the week
4/6



C H I R I N G U I T O
T A K E A W A Y

Corona extra

4

Secchiello Corona Extra da 3 o 7
10/20

Sangria

6

Spritz Aperol o Campari

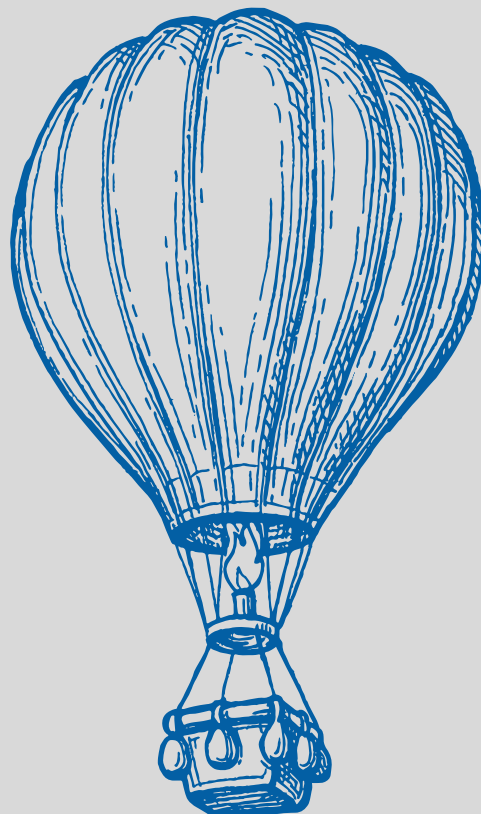
5

Water

1,5

soft drinks

3-5



C O C K T A I L

Spritz

6

Cocktail of the week

10

Sangria

7

No Alcoholic

8

Americano

8

Negroni

8

Gin & Tonic

8

Daiquiri

8

Mojito

8

Moscow Mule

8

Old fashioned

10

Dry Martini

10

Margarita

8

Manhattan

10

Caipiriña

8

Boulevardier

10



W H I T E W I N E

Lugana "Le Quaiare"

6/24

Collio Chardonnay Marco Felluga

6/24

Collio Ribolla Maralba Marco Felluga

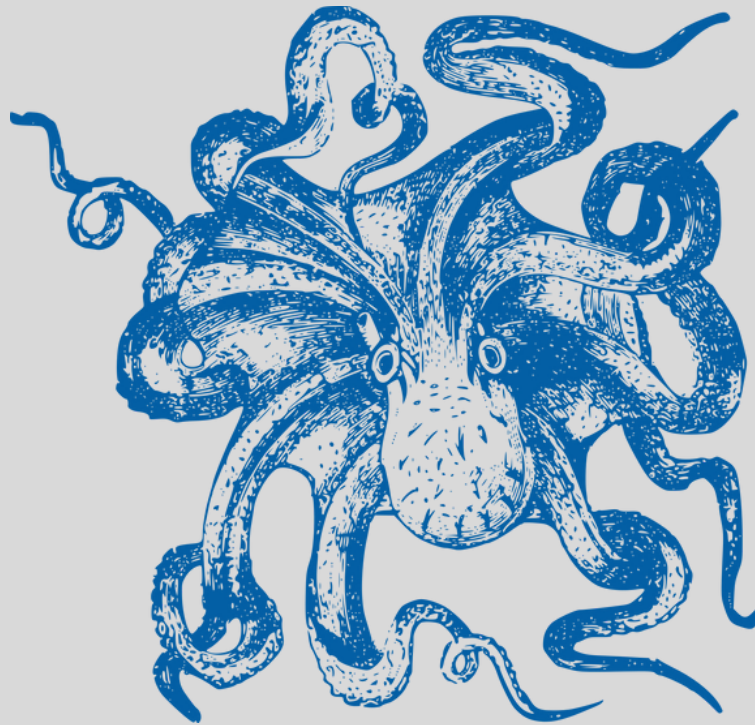
6/24

Cotes de Provence Domaine Saint-Pancrace

8/35

Saint-Bris Sauvignon Grivot-Goisot

8/35



R E D W I N E

Torcicoda Primitivo del Salento Tormaresca
7/30

Valpolicella Ripasso Bertani
8/35

"Revolution" Malbec Oenosapiens, Cahors
9/38

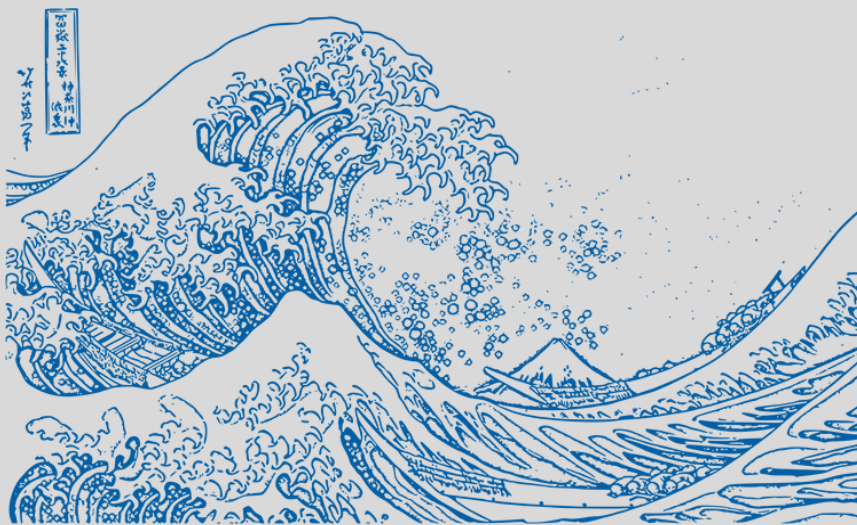
"Fleurie" Origines 100% Gamay, Hoppenot Beaujolais
9/38

Bourgogne pinot noir Vincent Bachelet
40

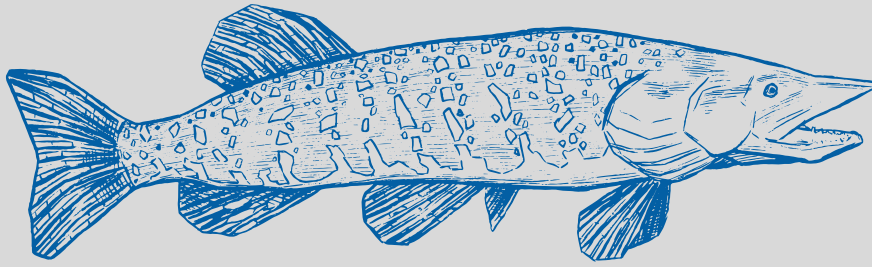
Amarone della Valpolicella Masi
70

Barolo Dragomis Gaja
150

Valpolicella Classico Quintarelli Giuseppe
170



S P A R K L I N G W I N E



Bonzoni Brut o Satèn Franciacorta

8/40

Cremant Blanc de Blanc Maison Lou Dumont, Bourgogne

9/45

Cremant Rosè 100% Pinot Noir, Maison Lou Dumont,
Bourgogne

9/45

Blanc de Blancs Nature Cavalleri

50

Mosnel Pas Dosè

50

Mosnel Pas Rosè

70

Mosnel EBB

70

Mosnel Riserva 2007

120

SoloUva Rosè

60

Bord de Marne Tristan Hiest

70

Bollinger Special Cuvee

100

Bollinger La Grande Anne

200

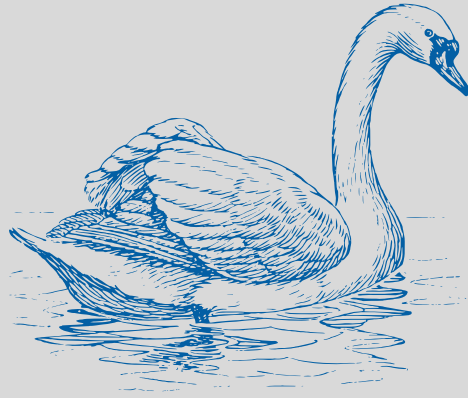
Annamaria Clementi Ca del Bosco

200

Dom Perignon Brut Vintage 2012

300

S O F T D R I N K S



| | |
|---------------------------|---|
| Water Still/Sparkling | 2 |
| Espresso | 2 |
| Cocacola | 4 |
| Cocacola zero | 4 |
| Estathè limone/pesca | 4 |
| Aranciata dolce/amara | 4 |
| Redbull | 4 |
| Sprite | 4 |
| Succo di frutta | 4 |
| Crodino | 4 |
| Acqua tonica | 4 |
| Acqua tonica "le tribute" | 5 |
| Perrier | 3 |
| Ginger beer/ale | 4 |



MEMENTO

ENJOY YOUR SUMMER

