

BEERS

		
PORETTI 4 HOPS BEER	5	7
PORETTI 6 HOPS • RED BEER	6	8
PORETTI 9 HOPS • IPA BEER	6	8

COCKTAILS

SPRITZ APEROL/CAMPARI/LIMONCELLO	8
SPRITZ HUGO	10
SPRITZ NON-ALCOHOLIC	8
AMERICANO	8
NEGRONI	8
GARIBALDI	8
GIN TONIC	10

DRINKS

ACQUA SAN PELLEGRINO	75 CL 3.8	50 CL 2.5
ACQUA PANNA	75 CL 3.8	50 CL 2.5
COCA COLA/ COLA COLA ZERO/FANTA/SPRITE		3.9
CHINÒ SAN PELLEGRINO		3.5
ARANCIATA BIO SAN PELLEGRINO		3.5
LIMONANTA BIO SAN PELLEGRINO		3.5

Dear Guests, the service Staff is available to provide you with any information regarding the nature and origin of the raw materials used and how the courses on the menu are prepared. We invite you to inform the Service Manager about the need to consume food free of certain allergenic substances before ordering, which are highlighted in each course on the menu in the available folder. During preparation in the kitchen, however, accidental contamination cannot be ruled out, so meals may contain traces of the following substances or products that cause allergies or intolerances, according to EU Reg. 1169/11 Annex II. Courses on the menu marked with (*) are prepared with raw materials frozen or deep-frozen at origin by the manufacturer or prepared with fresh raw materials treated with blast chiller to ensure their quality and safety, as described in the HACCP Plan procedures under EC Reg. 852/04. Fishery products served raw or practically raw are treated with blast chiller to ensure their food safety, as described in the HACCP Plan procedures according to Reg. UE 853/04.

MENU APERITIVO

QUORE
ITALIANO
PASTA - PIZZA - TRADIZIONE

HAPPY HOUR

THE TASTE OF BEING TOGETHER

CASERECCIO ¹ 15

PARMA HAM DOP, STROLGHINO SALAMI, FRIED BREAD*
AND BRUSCHETTA WITH CONFIT CHERRY TOMATOES
AND CHERRY TOMATO COULIS

FRIED CUOPPO ¹⁻³⁻⁷⁻¹² 15

POTATOES AND HAM CROQUETTE*, CACIO E PEPE FIRED PASTA*,
BREADED AND FRIED MOZZARELLA*, AND FRENCH FRIES*
SERVED WITH HOMEMADE KETCHUP AND MAYONNAISE

A CHOICE OF A SOFT DRINK, A GLASS OF WINE,
A BEER OR A COCKTAIL IS INCLUDED IN THE PRICE.

JUST ONE MORE

PARMA HAM DOP 6

ROLLED BACON 6

STROLGHINO SALAMI 5

COOKED SHOULDER 5

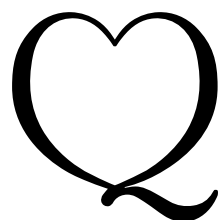
PARMIGIANO REGGIANO DOP 4

PECORINO ROMANO DOP 4

FRENCH FRIES* 6

BRUSCHETTA WITH CONFIT CHERRY TOMATOES
AND CHERRY TOMATO COULIS ¹ 8.8

BRUSCHETTA WITH MORTADELLA AND STRACCIATELLA CHEESE ¹⁻⁷ 9.8



Quore Italiano Dante

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SPARKLING WINE

PROSECCO DOC • VALDO 6

MOSCATO DOLCE SPUMANTE • VALDO 5 25

POGGIO ALTO SPUMANTE BRUT COLLI
DI PARMA DOC • BIO • MONTE DELLE VIGNE 6 28

PROSECCO CUVÉE DI BOJ • VALDO 28

FRANCIACORTA SATÈN DOCG • MONOGRAM 40

FRANCIACORTA BRUT DOCG • MONOGRAM 7 35

WHITE WINE

PINOT GRIGIO DOC • LAMBERTI 6 28

LUGANA DOC • SANTI 6 28

FALANGHINA DOC • MASTROBERARDINO 30

GRECO DI TUFO DOCG • MASTROBERARDINO 30

CHARDONNAY COLLIO DOC • FORMENTINI 6 28

SAUVIGNON COLLIO DOC • FORMENTINI 6 28

RIBOLLA GIALLA COLLIO DOC • FORMENTINI 6 28

ROSÈ WINE

SPUMANTE ROSÈ BRUT • VALDO 6 28

BARDOLINO CHIARETTO • LAMBERTI 6 28

RED WINE

LAMBRUSCO FRIZZANTE DELL'EMILIA IGT • MONTE DELLE VIGNE 5 25

BARBERA BRUSATA COLLI DI PARMA DOC • BIO • MONTE DELLE VIGNE 6 28

ROSSO MONTE DELLE VIGNE COLLI DI PARMA DOC • BIO
• MONTE DELLE VIGNE 6 28

NERO D'AVOLA • RAPITALÀ 7 30

NEGROAMARO DEL SALENTO • CASTELLO MONACI 28

SANGIOVESE DI TOSCANA • SERRISTORI 6 28

CHIANTI SUPERIORE DOCG • MELINI 7 30

NEBBIOLO DELLE LANGHE DOC • CA' BIANCA 28

VALPOLICELLA RIPASSO SUPERIORE • BOLLA 7 30

BAROLO • CA' BIANCA 60

AMARONE DELLA VALPOLICELLA • SANTI 65