

# MADONNA

Food & Drink

# MADONNA

## FOOD

### COCKTAIL & APERITIVI

**Madonna Bellini 9**

Peach, raspberry, prosecco

**Campari Tonic 10**

Campari, Fever-Tree

**Italian 75 13**

Poli gin, lemon, bitters, prosecco

**Hugo 12**

Elderflower, prosecco, soda, mint

**Negroni 13**

Campari, vermouth rosso, gin

**Negroni Sbagliato 12**

Campari, vermouth rosso, prosecco

**Capri Mule 13**

Amaretto, bourbon, limoncello,  
citrus, ginger beer

**Limoncello Sour 12**

Limoncello, grappa, bitters,  
lemon, egg white

**No-groni 9**

Lyre's non-alcoholic Italian Spritz,  
London Dry, Italian orange

**Italo Spritz 8**

Italian Spritz 0,0%, soda,  
pink grapefruit tonic

**Gingerlini 7**

Ginger, peach, lemon

**Our tomatoes**

We only use local, flavourful and sweet  
vine-ripened tomatoes.



### Antipasti

**Bruschetta al pomodoro**

Tomatoes, garlic and basil on grilled pane

**10****Burrata**

Burratina, honey-roasted piccolo tomatoes,  
Madonna pesto and black truffle

**14****Crudo**

Raw seafood, tomato passata, lovage gremolata,  
mâche and fennel

**16****Fritto misto**

Crispy fried seafood and vegetables with Calabrian  
chile aioli

**15****Vitello tonnato**

Slices of veal with thick, creamy tuna sauce,  
red sorrel and capers. Il classico

**16****Carpaccio**

Paper-thinly sliced raw local beef, mâche, lemon,  
olive oil and parmesan mayonnaise

**19****Senza glutine?**

Our hand-made pastas and our thin crispy Roman-style  
pizza dough can both be replaced with gluten free options.

However, since we cook & bake everything in the same  
kitchen, we can not guarantee 100% gluten freedom.

*For gluten free pizza base we add +2€ to the pizza price.*

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### Limoncello 7€

Enjoy our very own Limoncello.  
It's sunshine in a bottle.



### Madonna at home!

See [madonnarestaurant.fi](http://madonnarestaurant.fi)  
for more information



## Pasta

### Angel hair al limone e gamberi

Madonna-made angel hair pasta with gambero rosso, shrimps, lemon, parmesan beurre blanc and gremolata

24

### Ravioli del plin

Hand-rolled raviolis, parmesan ricotta filling, truffle, lemon, cavolo nero and porcini

25

### Frutti di mare

Hand-made tagliatelle, clams, mussels, baby octopus, tomato, garlic and cherry tomatoes topped with a langoustine

26

### Honey pumpkin paccheri

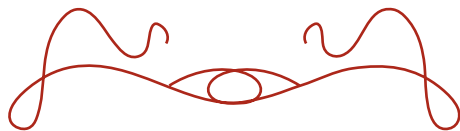
Paccheri pasta, roasted pumpkin purée, honeyed ricotta, tomato, pine nuts and Madonna pesto

19

### Carbonara

Spaghetti, guanciale, egg yolk, parmesan cookie and crispy leek

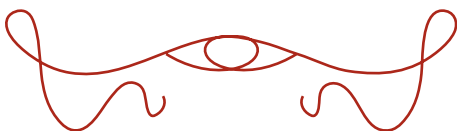
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## Bistecca

### Bistecca di manzo 36

200g dry-aged entrecôte, velvety polenta, roasted tomatoes, greens, lovage gremolata and anchovy butter



## Pizze

### Tartufo

Porcini, black truffle, Miele di Madonna, egg yolk, mozzarella and pecorino

23

### Prosciutto

San Daniele ham, burrata, Amalfi lemon, tomato and Madonna pesto

19

### 'Nduja

Calabrian 'nduja sausage, arrabbiata sauce, mozzarella, garlic oil and basil

18

### Lobster

Spring onion, lemon zest, parmesan beurre blanc, garlic oil and lobster

29

## Dolci

### Panna cotta al Miele di Madonna

Creme de la creme with hazelnut and honey from our rooftop

10

### Tiramisù

Almond cake, mascarpone, espresso and Galliano Ristretto

9

### Cono gelato

Gelato with crumble on waffle cone

6

### Sorbetto

Scoop of sorbet

4,5

### Affogato

Scoop of vanilla gelato drowned with a shot of Madonna Espresso

7

### Espresso Martini

Galliano Ristretto, vodka and Madonna Espresso

13

# MADONNA

## WINES & BEVERAGES

### Spumanti

**Riondo Collezione Prosecco Extra Dry** 7,5/39  
When you're in need of some Italian fizz in your life.

**Contratto Millesimato Pas Dosé** 78  
Northern Italian refined and stylish metodo classico.

**Perrier-Jouët Grand Brut Champagne** 115  
Silvery gold in the glass, pure French elegance in the palate.

### Bianchi

**Cantine Romagnoli Emilia IGT Bianco** 39  
Easy-peasy light-weight white, combination of Chardonnay & Sauvignon.

**Villa degli Olmi Pinot Grigio** 8,5/46  
Fresh yet well-balanced northern Italian.

**Verga Le Rovole Inzolia** 46  
Fruity and tasty all-rounder of the Sicilian Inzolia grape.

**Tormaresca Chardonnay** 9,5/53  
Vibrant, crisp Puglian. Chardonnay is cool again.

**Verdicchio di Matelica, Colle Stefano** 10,5/60  
If you're a fan of crispy mineralic young Grüner Veltliners, try this Verdicchio.

**Fattoria Zerbina Bianco di Ceparano** 10,5/60  
Dynamic acidity and lively minerality. Our favourite words when it comes to white wines.

**Soave Fontana, Tenuta Sant'Antonio** 60  
Well-balanced, faint sweetness, pleasant aftertaste. Like a kiss.

**San Giovanni Orvieto Classico, Castello della Sala** 67  
Lush Umbrian elegance, yet a contemporary representation of the famous Orvieto Classico.

**San Basso Passerina, Tenuta Cocci Grifoni** 67  
Appealing freshness, great acidity and balance. Not-so-famous grape Passerina, native from Marche.

### Rosati

**Le Petit Balthazar Rosé, Pierrick Harang** 8,5/46  
Perfect pink delight for a hot summer day. Or for dreaming of one.

**Tormaresca Calafuria** 56  
Fresh, elegant and balanced rosato from the heel of the boot by the Adriatic sea.

### Rossi

**Cantine Romagnoli Emilia IGT Pinot Nero** 39  
Light ruby-red in colour, perfect fit for pasta. Or pizza.

**Villa Poggio Salvi Tosco** 8,5/46  
Medium body, medium tannins. Full Sangiovese Grosso, full Tuscan.

**Villa Puccini Governo all'Uso Toscano** 9,5/53  
Warm-hearted and heart-warming. Just the perfect companion for dark and cold evenings.

**Masseria Tagaro Passo del Sud Appassimento** 53  
Soft, intense and velvety. Dark red wine made of dark Puglian grapes.

**Sorelli Chianti** 56  
The chubby fiasco wrapped in a figure-hugging straw basket. And a great Chianti in it.

**Ville di Antanè Valpolicella Ripasso (Magnum)** 10,5/120  
Big in mouth, big in bottle. Did we mention it's a party-sized Magnum?

**Chianti Riserva Renzo Masi** 10,5/60  
Deep ruby red colour. Think of plums, cherries, ripe figs.

**Giacomo Borgogno & Figli Barbera d'Alba** 11,5/67  
Stylish epitome of the famous white truffle region's classico.

**Eremo Langhe Rosso DOC, Fontanafredda** 67  
Barbera's acidity, Nebbiolo's smooth tannins, Dolcetto's fruitiness. Perfect package.

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### La Spinetta Il Nero di Casanova 70

A lip-smacking Tuscan 100% Sangiovese.  
A gem.

### Ville di Antanè Amarone della Valpolicella 88

Full-bodied, robust, vigorous and intensive.  
Italy's finest.

### Boffa Barbaresco 2016 92

If Barolo is the King of wine, Barbaresco is the Queen.

### Paolo Manzone Barolo Serralunga 2015 94

Tongue-tingling acidity and firm tannins  
in the elegant and rich Barolo way.

### Argiano Brunello di Montalcino 2014 99

Voluptuous body, silky tannins. Satisfaction  
guaranteed.

### Sukula Meriame Barolo 2015 139

Give your Ferrari keys to the staff.  
You might end up ordering another bottle.

## Dolci

### Prunotto Moscato d'Asti 8,5

Delicately sparkling dessert delight.

### Braida Brachetto d'Acqui 9

Smooth & sparkly. Similar to sweet red Lambrusco.

## Caffè

Madonna's own roast 100% arabica

Espresso	3
Americano	4
Macchiato	4
Cappuccino	4,5
Caffè corretto	8



## Digestivi

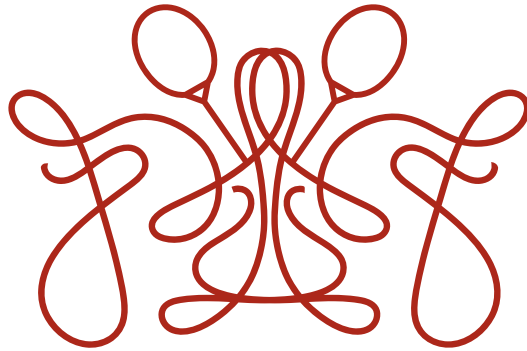
Sambuca Vaccari	7
Averna	8
Montenegro	8
Cynar	7
Fernet Branca	8
Grappa Sarpa Big Mama Poli	10
Grappa Berta Bric del Gaian	15

## Bibite

San Pellegrino Limonata	5
San Pellegrino Aranciata Rossa	5
Coca-Cola	4
Sparkling tap water	2

## Birre

Lapin Kulta Pure 4,5% Lager	5/8
Birra Moretti 4,6% Lager	8
Birra Piretti 6 Luppoli Rossa 7,0% Bock	8,5
Brooklyn Bel Air Sour 4,5% Sour	9
Madonna of Sori 5,3% Limoncello IPA	10
Peroni Libera 0,0% Lager	6



**Spaghetti, no regretti.**

**Madonna Restaurant & Bar**  
**Haapaniemenkatu 5 B, 00530 Helsinki**  
☎ **09 6128 5009**  
**madonnarestaurant.fi**