

MADONNA

Food & Drink

MADONNA

FOOD

COCKTAIL & APERITIVI

Madonna Bellini 9

Peach, raspberry, prosecco

Campari Tonic 10

Campari, Fever-Tree

Americano 10

Campari, vermouth rosso, soda

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 14

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 Roterno & Piccolo tomatoes.



Antipasti

Bruschetta al pomodoro

Tomatoes, garlic and basil on grilled pane

10**Burrata**

Burratina, Bronte pistachio, piccolo tomato confit
and Madonna pesto

14**Arancino**

Tennis ball-sized crispy arancino with Vialone Nano
rice, Castelmagno cheese, parmesan, mozzarella
and white truffle creme

13**Vitello tonnato**

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

16**Carne cruda**

Raw dry-aged Finnish beef, thinly shaved 24-month
parmigiano, anchovy, local mini greens and Amalfi
lemon

17

+ Add fresh black truffle 10€/5g

Pane e burro 3

Bread with whipped Italian butter

Olives 5

Taggiasca and Verdi Dolci olives

MADONNA

FOOD

Limoncello 7€

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



Madonna at home!

Order for takeaway or enjoy Madonna
delivered to your home through Wolt.



Pasta & Risotto

Cappelletti

Madonna-made cappelletti raviolis with ricotta and Castelmagno cheese filling, swimming in roasted beef broth

+ Add fresh black truffle 10€/5g

22

Frutti di mare

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

26

Paccheri bomba

Paccheri pasta with Bomba di Calabria chili sauce, grappa, tomato, aubergine, Amalfi lemon and creamy burrata on top

+ Add Calabrian 'nduja salame 4€

20

Carbonara

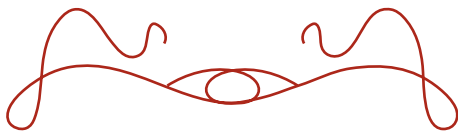
Spaghetti, crispy guanciale, egg yolk, parmigiano and black pepper

19

Risotto del giorno

Seasonally changing heavenly creamy risotto with Vialone Nano rice, parmigiano and Italian butter

22



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.



Pizze

Mortadella

Thin mortadella slices, Bronte pistachio, mozzarella, basil, ricotta and white truffle cream

21

Stracciatella

Smoked stracciatella di bufala cheese, Taggiasca olives, tomato, olive oil, Madonna pesto and lemon

20

'Nduja

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

18

Gamberi (aglio, olio e peperoncino)

Prawns, fresh hand-peeled shrimps, garlic, red chili, parsley, tomato, lemon and parmesan beurre blanc

24

Gorgonzola

Gorgonzola, Piedmontese hazelnuts, mozzarella, salsa verde, crispy kale and tomato confit

19

Dolci

Tartufo di Pizzo

Cocoa-dusted chocolate-and-hazelnut ice cream "truffle" with a heart of chocolate and Galliano

10

Tiramisù

Almond cake, mascarpone, espresso and Galliano Ristretto

9

Cono gelato

Gelato with crumble on waffle cone

7

Sorbetto e meringa

Scoop of sorbet and vegan meringue

6

Affogato

Scoop of vanilla gelato drowned with a shot of Madonna Espresso

8

MADONNA

WINES & BEVERAGES

Spumanti

Riondo Collezione Prosecco Extra Dry 8/43
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.

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.

San Basso Passerina, Tenuta Cocci Grifoni 65
Appealing freshness, great acidity and balance. Not-so-famous grape Passerina, native from Marche.

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

Boffa Roero Arneis 69
Soft and full white with balanced acidity. Capo dei capi for frutti di mare.

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.

Trediberri Langhe Nebbiolo 67
Delightfully food-friendly, elegant and modern Nebbiolo. Carpe diem, Nebbi-YOLO!

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WINES & BEVERAGES

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

Sarocco Moscato d'Asti 8,5
Delicately sparkling dessert delight.

Braida Brachetto d'Acqui 9
Smooth & sparkly. Similar to sweet red Lambruscos.

Caffè

Madonna's own roast 100% arabica

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



Digestivi

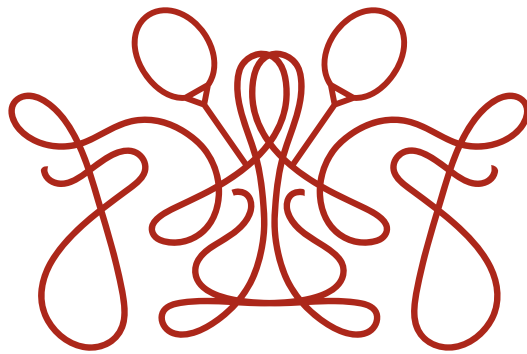
Sambuca Vaccari	7
Averna	8
Montenegro	8
Cynar	7
Fernet Branca	8
Grappa Sarpa Big Mama Poli	10
Grappa Berta Bric del Gaian	15

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
Peroni Nastro Azzurro 4,6% Lager	8
Peroni Libera 0,0% Lager	6
Madonna of Sori 5,3% Limoncello IPA	10
Bon Voyage by The Cock 4,2% Transatlantic Lager	9



Spaghetti, no regretti.

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