

# MADONNA

Food & Drink

# MADONNA

## FOOD

### COCKTAIL & APERITIVI

**Madonna Bellini 11**

Peach, raspberry, prosecco

**Campari Seltz 10**

Campari, soda, orange

**Con Limone Gin & Tonic 14**

Malfy Gin Con Limone,  
Mediterranean Fever Tree, limone

**Aperol Spritz 13**

Aperol, prosecco, soda, orange

**Hugo 12**

Elderflower, prosecco, soda, mint

**Negroni 13**

Campari, vermouth rosso, gin

**Negroni Sbagliato 13**

Campari, vermouth rosso, prosecco

**Capri Mule 13**

Amaretto, bourbon, limoncello,  
citrus, ginger beer

**Limoncello Spritz 13**

Limoncello, prosecco, soda, lemon

**Maraschino Cherry Sour 15**

Bourbon, cherry liqueur, egg white, lemon,  
Maraschino cherries

**Crodino 8**

“Aperitivo non alcolico - dal 1965”

**No-groni 9**

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

**Gingerlini 7**

Ginger, peach, lemon

**Our tomatoes**

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



### Antipasti

**Bruschetta al pomodoro 11**

Tomatoes, garlic and basil on grilled pane

**Burrata 15**

Burratina, honey-roasted piccolo tomatoes and  
Madonna pesto

**Cozze 14**

Fresh mussels, vino bianco, parsley, garlic, olive oil,  
focaccia and Amalfi lemon

**Vitello tonnato 16**

Slices of veal with thick, creamy tuna sauce,  
cavolo nero and capers. Il classico

**Carpaccio 19**

Paper-thinly sliced raw Finnish dry-aged beef,  
24-month parmigiano, Amalfi lemon, mâche and  
Italian black truffle

**Pane e burro 3**

Focaccia with whipped Italian butter

**Olives 6**

Taggiasca and Verdi Dolci olives

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### Limoncello 8€

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.



## Pizze

### Quattro formaggi

Taleggio, gorgonzola, pecorino, mozzarella and honey from our rooftop

20

### Tricolore

The holy trinity of fresh burrata, tomato sauce and basil

19

### 'Nduja

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

19

### Porcini e tartufo

Porcini mushrooms, fresh Autumn truffle, mozzarella and oregano from Calabria

24

### Stoccolma

Whitefish roe, Västerbotten cheese, salted lemon sour cream, red onion, dill and chives

23

## Pasta & Risotto

### Pasta al limone e gamberi

Hand-peeled shrimps, gremolata and Amalfi lemon beurre blanc

25

### Tagliatelle ai funghi porcini

Fresh tagliatelle pasta, porcini mushrooms, nepitella mint, walnuts, shallots and vegan 'parmigiano'

24

### Trenette alle vongole

Trenette pasta with clams, peperoncino, garlic, parsley, white wine and olive oil

25

### Ravioli del plin

Hand-rolled raviolis filled with Autumn truffle, ricotta and parmigiano, served with truffle butter sauce, cavolo nero and fresh Italian black truffle

26

### Risotto del giorno

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

23

## Dolci

### Formaggio

Piece of Italian cheese with Miele di Madonna

7

### Tiramisù

Almond cake, mascarpone, espresso and Galliano Amaretto

11

### Cono gelato

Madonna-made gelato on a waffle cone

8

### Sgroppino

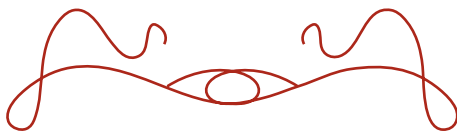
Lemon sorbet float drowned in prosecco

13

### Cioccolato

Small chocolatey bite, match made in heaven with your espresso

7



### Senza glutine?

Our pizza dough and our pastas 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.*



# MADONNA

## WINES & BEVERAGES

### Spumanti

**Riondo Falceri Prosecco Extra Dry** 9/49  
When you're in need of some Italian fizz in your life.

**Corvezzo Prosecco Rosé Extra Dry** 56  
If the whole world is drinking Rosé Prosecco, maybe you should too.

**Contratto Millesimato Pas Dosé** 79  
Northern Italian refined and stylish metodo classico.

**Perrier-Jouët Grand Brut Champagne** 119  
Silvery gold in the glass, pure French elegance in the palate.

### Bianchi

**Cantine Romagnoli Emilia IGT Bianco** 46  
Easy-peasy light-weight white, combination of Chardonnay & Sauvignon B.

**Villa degli Olmi Pinot Grigio** 9/49  
Fresh yet well-balanced northern Italian.

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

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

**Vignalucis Castelmarino Vermentino** 66  
Vermentino grapes caressed by the Mediterranean breeze in coastal Tuscany. Very approachable.

**Verdicchio di Matelica, Colle Stefano** 11/66  
If you're a fan of crispy mineralic young Grüner Veltliners, try this Verdicchio.

**San Giovanni Orvieto Classico Castello della Sala 12/71**  
Lush Umbrian elegance, yet a contemporary representation of the famous Orvieto Classico.

**Giovanni Almondo Roero Arneis Vigne Sparse** 72  
Arneis means "little rascal", as it's said to be a damn hard grape to grow. But we're sure it'll behave with some seafood.

**Tenuta delle Terre Nere Etna Bianco** 79  
Non-mainstream local grapes grown on the volcanic land of Etna. Win-win wine.

**Borgogno Langhe Riesling Era Ora** 91  
After 250 years in winemaking, this is the first white that Borgogno, the eminent master of Barolo, has produced.

### Rosati

**Le Petit Balthazar Rosé, Pierrick Harang** 49  
Perfect pink delight for a hot summer day. Or for dreaming of one.

**Trediberri Langhe Rosato** 56  
Blend of Piemonte's finest: Barbera, Dolcetto, Freisa & Nebbiolo. Delicate rosato brimming with freshness.

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

### Rossi

**Cantine Romagnoli Emilia IGT Pinot Nero** 46  
Light ruby-red in colour, perfect fit for pasta. Or pizza.

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

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

**Trediberri Barbera d'Alba** 10,5/60  
The winemaker has compared 2016 vintage to Jackie Kennedy, 2017 to Pamela Anderson and 2018 to Miley Cyrus. We've got 2019.

**Vignalucis Ejus Morellino di Scancano** 65  
Beautiful Sangiovese with a little Merlot from seaside Tuscany.

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### Chianti Riserva Renzo Masi 11/66

Deep ruby red colour. Think of plums, cherries, ripe figs.

### Ville di Antanè Valpolicella Ripasso 11/126 (Magnum)

Big in mouth, big in bottle. Did we mention it's a party-sized Magnum?

### Pian delle Vigne Rosso di Montalcino 69

The perfect full-bodied red wine to curl up with on our green velvet sofas.

### Giacomo Borgogno & Figli Langhe Rosso 72

40% Barbera, 30% Nebbiolo, 30% Dolcetto. 100% lip-smacking, dark red from the truffle region.

### Trediberri Langhe Nebbiolo 12,5/74

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

### Tenuta delle Terre Nere Etna Rosso 79

"It's an aristocratically liberal wine: enjoy it with whatever food, as long as its properly cooked."

### Ville di Antanè Amarone della Valpolicella 97

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

### Boffa Barbaresco 2016 99

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

### Paolo Manzone Barolo Serralunga 2015 104

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

### Argiano Brunello di Montalcino 2014 114

Voluptuous body, silky tannins. Satisfaction guaranteed.

### Sukula Meriame Barolo 2015 159

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

## Dolci

### Saracco Moscato d'Asti 9,5

Delicately sparkling dessert delight.

### Braida Brachetto d'Acqui 9,5

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**

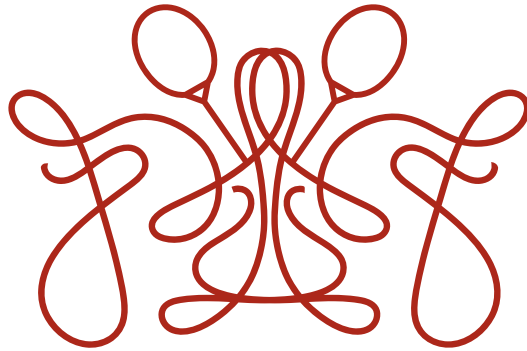
Sambuca Vaccari	9
Averna	9
Montenegro	10
Cynar	9
Fernet Branca	8
Grappa Sarpa Big Mama Poli	11
Col d'Orcia Grappa di Brunello	14
Grappa Berta Bric del Gaian	19

**Bibite**

San Pellegrino Limonata	6
San Pellegrino Aranciata Rossa	6
Coca-Cola	5
Sparkling tap water	2

**Birre**

Birra Moretti (draft)	4,6% Lager	6/9
Peroni Nastro Azzurro	4,6% Lager	8,5
RPS The Beast APA	5,2% American Pale Ale	9
Madonna of Sori	5,3% Limoncello IPA	10
Peroni Libera	0,0% Lager	7



**Spaghetti, no regretti.**

**Madonna Restaurant & Bar**  
**Haapaniemenkatu 5 B, 00530 Helsinki**  
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**madonnarestaurant.fi**