





DECIO

THE CAFÈ

COFFEE	1,50€
SPIKED COFFEE	2€
AMERICANO COFFEE	3€
SMALL GINSENG COFFEE	1,80€
LARGE GINSENG COFFEE	2€
SMALL BARLEY COFFEE	1,80€
LARGE BARLEY COFFEE	2€
CAPPUCCINO	2€
ALMOND MILK CAPPUCCINO	3€
SOY MILK CAPPUCCINO	3€
DOUBLE ESPRESSO	3€
HOT TEA	3€
HERBAL TEA	3€
COFFEE CREAM	4€
SHAKEN ICED COFFEE	4€
DECAFFEINATED COFFEE	1,50€
LATTE MACCHIATO	4€
AFFOGATO AL CAFFÈ (ESPRESSO OVER ICE CREAM)	4€

THE BAR

STILL AND SPARKLING WATER (SMALL, 0.5 L)	2€
STILL AND SPARKLING WATER (LARGE, 0.75 L)	3€
COCA COLA	3,50€
COCA COLA ZERO	3,50€
LEMON ICED TEA	3,50€
PEACH ICED TEA	3,50€
ORANGE SODA	3,50€
LEMONSODA	3,50€
FEVER-TREE MEDITERRANEAN TONIC WATER	3,50€
GINGER BEER	3,50€
FRESHLY SQUEEZED ORANGE JUICE	5€
ACE JUICE (ORANGE, CARROT, LEMON)	4€
PINEAPPLE JUICE	4€
PEACH JUICE	4€
PEAR JUICE	4€
ORANGE JUICE	4€

WINES BY THE GLASS

BRÛT MONTE ISOLA TURLA CAROLINA	7€
ROSÉ MONTE ISOLA TURLA CAROLINA	8€
CURTEFRANCA ROSSO MÀNDOLA F.LLI BERLUCCHI	8€
CURTEFRANCA BIANCO CÀ BRUSADE F.LLI BERLUCCHI	7€

SWEET / PASSITO WINES BY THE GLASS

Sauternes Cuvée Tradition Domaine Mallard - Bordeaux	7€
Moscato d'Asti DOCG Guasti - Piemonte	5€

TO START WITH TASTE...

- Selection of cured meats from Monte Isola** served with our focaccia and artisanal breadsticks **15€**
Monte Isola salami, pancetta, fiocco, coppa
(1)
- Selection of local cheeses** served with jam and truffle honey **18€**
Rosa Camuna, Taleggio, aged goat cheese, aged Valle Camonica cheese
(7,9)
- Selection of cured meats and cheeses (for 4 people)** served with our focaccia, artisanal breadsticks and homemade jams **35€**
(1,7,9)
- Fassona beef tartare** dressed with extra virgin olive oil from Monte Isola, sun-dried tomatoes and capers **13€**
- Fish & Fiore:** battered zucchini flower and breaded salmon trout fillet served with citrus oil **16€**
(1,2,3,4,5,6,7,8,9,10,11,12,13,14)
- Dried sardine from Monte Isola** with grilled polenta **10€**
(4,10)
- Migole** (fresh Monte Isola salami mixture) grilled and served with grilled polenta **14€**
(10)
- Poppy seed bagel** filled with **15€**
mixed greens, smoked salmon, cream cheese, and guacamole sauce
or
mixed greens, cooked ham, cream cheese, and cherry tomatoes **10€**
(1,3,4,6,7,11,13)
- Toast with ham and Edam cheese** (gluten-free option available) **5€**
(1,7)
- French fries** **5€**
- Selection of vegan falafel:** chickpea, edamame, pea, and herb falafel with a red beet coating, and red turnip and ginger falafel with a crunchy carrot and quinoa coating, served with yogurt sauce (on the side) **6€**
(1,5,6,7,8,9,11)

THE PASTA (gluten-free option available)

- Rustic tagliatelle with migole ragù** (fresh Monte Isola salami mixture) and tomato **16€**
(1,3,8,9,10)
- Bigoli** with smoked salmon or steamed shrimp with cherry tomatoes and zucchini **18€**
(1,2,3,4)

FEEL LIKE HAVING A BURGER? (gluten-free version available)

Decio Burger: 90 g of fresh pure beef, crispy bacon, cheddar, tomato, and lettuce, served with French fries
(1,3,6,7,8,9,11,13) **16€**

Decio Vegan Burger: 125 g vegetable patty, tomato, and lettuce, served with French fries
(1,9,11) **16€**

OUR LARGE SALADS

Our Caesar Salad: mixed greens, Grana Padano shavings, cherry tomatoes, chicken bites, crispy bacon, toasted croutons, and Caesar dressing
(1,3,6,7,8,9,) **12€**

Tutti Frutti Salad: mixed greens, seasonal mixed fruit, steamed shrimp or smoked salmon, served with a citrus dressing
(2,4) **14€**

FOR THE LITTLE ONES...

Breaded chicken bites served with French fries
(1,3,5,6,7,8,9,11) **10€**

Penne with tomato sauce or plain ((gluten-free option available)
(1,3) **10€**

SWEET TEMPTATIONS

Homemade cake of the day
(1,3,7,13) **5€**

Vanilla or hazelnut ice cream
(3,6,7,13) **5€**

Fresh fruit salad (add ice cream for an extra €2) **6€**

Fresh strawberry coulis with vanilla ice cream
(3,6,7,13) **6€**

Homemade chocolate muffin
(1,3) **3€**

Gluten-free and lactose-free tiramisu
(3,5,13) **8€**

Gluten-free mixed berry cheesecake
(3,5,6,7,13) **8€**

Gluten-free chocolate brownie
(3,7,13) **4€**

ALLERGENS

1 Gluten | 2 Crustaceans | 3 Eggs | 4 Fish | 5 Peanuts
6 Soy | 7 Milk | 8 Celery | 9 Mustard | 10 Sulphur dioxide
11 Sesame | 12 Lupin | 13 Tree nuts | 14 Molluscs

Cover charge €2



THINKING ABOUT AN APERITIF?

AMERICANO

Campari, Vermouth rosso, seltz

8€

NEGRONI

Campari, Vermouth rosso, gin

8€

NEGRONI SBAGLIATO

Campari, Vermouth rosso, prosecco

8€

MOJITO

Rum bianco, zucchero di canna, seltz, menta, lime

9€

APEROL SPRITZ

Aperol, prosecco, seltz

6,5€

CAMPARI SPRITZ

Campari, prosecco, seltz

7€

LIMONCELLO SPRITZ

Limoncello, prosecco, seltz

6,5€

HUGO

Prosecco, seltz, mint, elderflower

6,5€

VACANZIERO

Orange juice, pineapple, strawberry syrup, gin

7€

THE NON-ALCOHOLIC

VACANZIERO... MA NON TROPPO!

Orange juice, pineapple, strawberry syrup

6€

MOSCOW MULE

Vodka, lime, ginger beer

8€

CRODINO

6€



BEERS

GOSSER SMALL BLONDE BEER 20CL

Blonde, 5,2% Vol.

Austria

4€

GOSSER MEDIUM BLONDE BEER 40 CL

Blonde, 5,2% Vol.

Austria

6€

GOSSER LARGE BLONDE BEER 50 CL

Blonde, 5,2% Vol.

Austria

8€

BIRRA CARRÙ VIA RIPA 33 CL

Red India Pale Ale 6,0% Vol.

Italia

7€

BRAUHAUS RIEGELE 50cl

Non-alcoholic beer 0% Vol.

Austria

8€

#BE FREE SENZA GLUTINE 33cl

Golden Ale 5,0% Vol.

Italia

8€



OUR GIN SELECTION

ROKU **12€**
With the scent of cherry blossoms and green tea, providing a floral and sweet aroma

MARE **10€**
With the scent of cherry blossoms and green tea, providing a floral and sweet aroma

HENDRICK'S **10€**
A skillful Scottish blend with a smooth and balanced taste, characterized by notes of lemon, lime, and citron, along with hints of pepper, juniper, and eucalyptus

CUBICAL KISS **12€**
Light and pleasantly aromatic, with distinct notes of red berries

MALFY PINK GRAPEFRUIT **12€**
Unique and flavorful, thanks to the use of strictly Sicilian pink grapefruit in its infusion

MONKEY 47 **12€**
On the nose, the pure scent of juniper stands out, followed by a spicy citrus note and a sweet floral aroma

TANQUERAY SEVILLA **10€**
Intense citrus aroma of oranges, mandarins, juniper, and coriander



BITTERS, LIQUEURS, AND SPIRITS

AMARO DEL CAPO	5€
TEQUILA JOSE CUERVO	6€
AMARO DISARONNO	5€
AMARO ZEROTRENTA	5€
AVERNA	5€
BAILEYS	5€
BRANCAMENTA	5€
BRAULIO	5€
COGNAC MARTELL	6€
CYNAR	5€
FERNET BRANCA	5€
LIMONCELLO	5€
LIQUIRIZIA	5€
MONTENEGRO	5€
RAMAZZOTTI	5€
SAMBUCA MOLINARI	5€
FAMOUS GROUSE SCOTCH WHISKY	6€
JACK DANIEL'S	6€
GRAPPA BARRICATA	6€
GRAPPA MORBIDA TRADIZIONALE	5€
RUM BARCELÒ IMPERIAL	7€
VECCHIA ROMAGNA	5€
KAHLUA LIQUORE AL CAFFÈ	5€



DECIO

LA CARTA DEI VINI

WHITE WINES

CÀ BRUSADE <i>100% Chardonnay</i> Freccianera Franciacorta	22€
CORTE DEL LUPO <i>81% Chardonnay, 19% Pinot Bianco</i> Cà del Bosco Franciacorta	42€
CONVENTO SS. ANNUNCIATA <i>100% Chardonnay</i> Bellavista Franciacorta	45€
LUGANA PIEVECROCE <i>100% Turbiana</i> Costaripa - Mattia Vezzola Lombardia	23€
GEWÜRZTRAMINER <i>100% Gewürztraminer</i> Brigl Trentino Alto-Adige	23€
SAUVIGNON <i>100% Sauvignon Blanc</i> Brigl Trentino Alto-Adige	20€
TRADITION CHARDONNAY <i>100% Chardonnay</i> Terlan Trentino Alto-Adige	33€
HOCHKOFLER <i>100% Riesling</i> Kellerei Bozen Trentino Alto-Adige	25€

RIBOLLA GIALLA CATERINA <i>100% Ribolla Gialla</i>	22€
Tenuta Sant'Elena Friuli Venezia - Giulia	
GRECO DI TUFO <i>100% Greco</i>	25€
Le Masciare Campania	
SAN LUIGI <i>100% Dolcetto</i>	18€
Marziano Abbona Piemonte	
INALTO <i>100% Trebbiano Abruzzese</i>	33€
Terre Aquilane IGT Abruzzo	
SOAVE CLASSICO <i>85% Garganega, 15% Trebbiano di Soave</i>	23€
Piero Pan Veneto	
SALMARIANO - CASTELLI DI JESI RISERVA DOCG <i>100% Verdicchio</i>	25€
Marotti Campi Marche	
VOLO D'AUTUNNO - CASTELLI DI JESI DOC CLASSICO SUPERIORE <i>100% Verdicchio</i>	35€
Marotti Campi Marche	
STILL ROSÉ WINES	
ROSA MARA - VALTÈNESI DOC <i>50% Groppello, 30% Marzemino, 10% Sangiovese, 10% Barbera</i>	30€
Costaripa - Mattia Vezzola Lombardia	
LETTERA C - VALTÈNESI RIVIERA DEL GARDA CLASSICO DOC <i>100% Groppello Gentile</i>	46€
Pasini San Giovanni Lombardia	
ROSATO MONTE DELLA GUARDIA <i>50% Groppello, 22,5% Marzemino, 22,5% Sangiovese, 5% Barbera</i>	20€
Cà Lojera Lombardia	

SPARKLING WINES

TURLA CAROLINA BRÙT <i>50% Chardonnay, 50% Pinot Nero</i> Az. Agricola Turla Carolina Monte Isola	24€
NOBILIUM BRÙT <i>90% Chardonnay, 10% Pinot Nero</i> Bonfadini Franciacorta	28€
MOSNEL BRÙT <i>66% Chardonnay, 30% Pinot Bianco, 4% Pinot Nero</i> Mosnel Franciacorta	40€
MAGNIFICENTIA BRÙT <i>100% Chardonnay</i> Uberti Franciacorta	65€
MONTEROSSA P.R BRÙT <i>65% Chardonnay dell'annata, 35% Chardonnay di vini di riserva</i> Monterossa Franciacorta	42€
CABOCHON BRÙT <i>70% Chardonnay, 30% Pinot Nero</i> Monte Rossa Franciacorta	95€
TEATRO "LA SCALA" BRÙT <i>75% Chardonnay, 25% Pinot Nero</i> Bellavista Franciacorta	70€
GIOVE IN ACQUARIO BLANC DE BLANCS - BRÙT NATURE <i>65% Chardonnay dell'annata, 35% Chardonnay di vini di riserva</i> Cavalleri Franciacorta	55€
CÀ DEL BOSCO DOSAGE ZÉRO - VINTAGE COLLECTION <i>70% Chardonnay, 30% Pinot Nero</i> Cà del Bosco Franciacorta	95€

SPARKLING WINES AGAIN..

CARPE DIEM SATÈN <i>90% Chardonnay, 10% Pinot Nero</i> Bonfadini Franciacorta	33€
CONTADI CASTALDI SATÈN <i>100% Chardonnay</i> Contadi Castaldi Franciacorta	38€
TURLA CAROLINA ROSÈ <i>50% Chardonnay, 50% Pinot Nero</i> Az. Agricola Turla Carolina Monte Isola	26€
OPERA ROSÈ <i>70% Chardonnay, 30% Pinot Nero</i> Bonfadini Franciacorta	33€
FRANCESCO I ROSÈ <i>30% Chardonnay, 70% Pinot Nero</i> Uberti Franciacorta	45€

IT'S TIME FOR A CHAMPAGNE!

LA CUVÉE BRÛT <i>35% Chardonnay, 55% Pinot Nero, 10% Pinot Meunier</i> Laurent - Perrier Champagne	70€
CHARLES HEIDSIECK BRÛT RESERVE <i>40% Chardonnay, 40% Pinot Nero, 20% Pinot Meunier</i> Charles Heidsiek Champagne	85€
SPECIAL CUVÉE <i>50% Chardonnay, 50% Pinot Nero</i> Bollinger Champagne	110€
BLANC DE BLANCS <i>100% Chardonnay</i> Ruinart Champagne	150€

RED WINES

ST. MAGDALENER <i>95% Schiava (Vernatsh) , 5% Lagrein</i>	18€
Brigl Trentino Alto-Adige	
MORELLINO DI SCANSANO DOCG <i>85% Sangiovese, 15% uve locali a bacca rossa</i>	18€
Podere Casina Toscana	
MAURZIO ZANELLA SEBINO ROSSO IGT <i>85% Merlot, 15% Cabernet Franc, 10% Cabernet Sauvignon</i>	100€
Cà del Bosco Franciacorta	
MÀNDOLA	25€
Freccianera Franciacorta	

LITTLE COMFORTS IN A BOTTLE

SAUTERNES CUVÉE TRADITION <i>80% Semillon, 15% Sauvignon Blanc, 5% Muscadelle</i>	45€
Domaine Mallard Bordeaux	
MUFFATO DELLA SALA <i>70% Malvasia, 30% Trebbiano</i>	65€
Marchesi Antinori Toscana	

AFTER-HOURS SNACKS

Selection of cured meats from Monte Isola served with our focaccia and artisanal breadsticks Monte Isola salami, pancetta, fiocco, coppa (1)	15€
Selection of local cheeses served with jam and truffle honey Rosa Camuna, Taleggio, aged goat cheese, aged Valle Camonica cheese (7,9)	18€
Selection of cured meats and cheeses (for 4 people) served with our focaccia, artisanal breadsticks and homemade jams (1,7,9)	35€
Fassona beef tartare dressed with extra virgin olive oil from Monte Isola, sun-dried tomatoes and capers	13€
Toast with ham and Edam cheese (1,7)	5€

SWEET TEMPTATIONS

Homemade cake of the day (1,3,7,13)	5€
Vanilla or hazelnut ice cream (3,6,7,13)	5€
Fresh fruit salad (add ice cream for an extra €2)	6€
Fresh strawberry coulis with vanilla ice cream (3,6,7,13)	6€
Homemade chocolate muffin (1,3)	3€
Gluten-free and lactose-free tiramisu (3,5,13)	8€
Gluten-free mixed berry cheesecake (3,5,6,7,13)	8€
Gluten-free chocolate brownie (3,7,13)	4€

ALLERGENS

1 Gluten | 2 Crustaceans | 3 Eggs | 4 Fish | 5 Peanuts
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