

RIOT

This is not **MILANO**



This is NOT a Semplice Memó

CONCEPT.

Often relegated to stereotypes, Naples is a city undergoing an extraordinary transformation. At the heart of this cultural and social revolution emerges those who, like us, aim to be a reference of Neapolitan modernity, who challenge the cliché and prove that the city is a powerful hotbed of innovation and creativity.

In the Riot Concept Store, Naples wants to break free from preconceptions. It is not just a "store," but a bold statement. This space not only "challenges" the traditional perception of the city but also promotes the creative and innovative values that it itself is capable of producing, proving that today it can "compete" with metropolises like Milan in terms of innovation, style and modernity. It is a haven for visionaries, a meeting place for artists and an incubator of new ideas, representing an authentic contemporary Naples.

Naples is on the move, ready to redefine the concept of tradition and prove that the future is in the hands of those who dare to challenge labels. The Riot Concept Store proves that the past is not a burden, but a source of inspiration for the future. This is "This is Not Milan": an invitation to discover an avant-garde Naples that is ready to share its vision with the world.

This is not MILANO

BREAKFAST

SERVICE 1,50



a good

beginning
bodes well.

FRENCH TOAST
9,00

MAPLE SYRUP
FRESH FRUIT
WHIPPED CREAM

PANCAKE
6,00

MAPLE SYRUP
FRESH FRUIT
WHIPPED CREAM

CHEESECAKE
7,00

SALTED
CARAMEL
CHEESECAKE

CROSTATA
7,00

LEMON TART
"LA BABBAIOLA"

THE ICE CREAM
7,00

BISCUIT FROM ONE
COCOA SIDE AND SHORT
PASTRY SIDE, WITH A
LARGE HEART AT THE
RED FRUITS

COFFEE

| | | | |
|------------------|------|--------------------|------|
| ESPRESSO | 1,00 | PROPER COFFEE | 3,00 |
| DECAFFEINATED | 1,50 | SHAKEN COFFEE | 3,00 |
| MACCHIATO COFFEE | 1,50 | VANILLA COFFEE | 4,00 |
| AMERICAN COFFEE | 1,50 | CAPPUCCINO | 2,50 |
| CINNAMON COFFEE | 2,00 | SOY CAPPUCCINO | 3,00 |
| COLD COFFEE | 2,00 | CAPPUCCINO WITHOUT | 3,00 |
| HOT-COLD COFFEE | 2,00 | LACOTSE | |
| SCRAMBLE COFFEE | 2,00 | MILK | 3,00 |
| HAZELNUT COFFEE | 2,00 | GINSENG | 2,00 |
| PISTACHIO COFFEE | 2,50 | BARLEY | 2,00 |
| LECCESE COFFEE | 3,00 | COFFEE CREAM | 4,00 |

HOMEMADE SLUSHIES

5,00

LEMON

SPREMUTE

| | |
|---------------|------|
| ORANGE, LEMON | 3,00 |
| GRAPEFRUIT | 4,00 |
| AGRUMI MIX | 4,00 |

EXTRACTS

6,00

WITH SEASONAL FRUIT

SPARKLING WATER

| | |
|--|------|
| SAN PELLEGRINO 0,45 cl (Mineral, San Pellegrino Terme) | 2,00 |
| ORSINI 0,75 cl (Oligomineral, Parco Nazionale dell'Alta Murgia) | 2,50 |
| PERRIER 0,75 cl (Mineral, Perrier di Vergèze, France) | 5,00 |

FRUIT JUICES

3,00

APRICOT, PINEAPPLE, GREEN APPLE,
BLUEBERRY, PEAR, PEACH**SOFT DRINK**

3,00

COCA COLA, COKE ZERO, FANTA, SPRITE,
LEMON TEA, PEACH TEA, TASSONI, CRODINO,
BLOOD ORANGE CRODINO, CHINOTTO, WHITE
BITTER, RED BITTER, LEMON BITTER, TONIC
WATER, GINGER BEER, GINGER ALE**NATURAL WATER**

| | |
|---|------|
| PANNA 0,45 cl (Oligomineral, Tuscan hills) | 2,00 |
| ORSINI 0,75 cl (Oligomineral, Alta Murgia National Park) | 2,50 |
| EVIAN 0,75 cl (Mineral, Evian Les Bains) | 5,00 |



menù.

CUTTERS

CHARCUTERIE BOARD
AND CHEESE

| | |
|--------|-------|
| SMALL | 20,00 |
| MEDIUM | 30,00 |
| LARGE | 50,00 |

| | |
|--------------|-------|
| CHEESE BOARD | 15,00 |
|--------------|-------|

BRUSCHETTE

| | |
|--|------|
| | 2,50 |
|--|------|

GRATED ZUCCHINI SCAPECE
ARTICHOKES, BACON AND LIME MAYO
APPLE, KIWI CHUTNEY WITH PINK PEPPER AND MINT
MASCARPONE MOUSSE WITH WALNUTS AND SPECK
CREAMY AVOCADO AND SLICED AVOCADO
GRATED TOMATO AND ARUGULA MAYO

CROSTONE OF PANE CAFONE

SPECK OF TRENINO

SPECK DEL TRENINO, RADICCHIO,
MASCARPONE AND WALNUT MOUSSE

| | |
|--|-------|
| | 10,00 |
|--|-------|

ARICCIA ROAST SUCKLING PIG

ARICCIA ROAST SUCKLING PIG, SALAD
JAPO, SHREDDED, LIME MAYO

| | |
|--|-------|
| | 11,00 |
|--|-------|

BLACK PIG SAUSAGE

BLACK PIG SAUSAGE, PROVOLA DI
AGEROLA CHEESE, PEPPERS,
BLACK OLIVE MAYO

| | |
|--|-------|
| | 11,00 |
|--|-------|

SMOKED SALMON

SMOKED SALMON, HOMEMADE
AVOCADO CREAM

| | |
|--|-------|
| | 10,00 |
|--|-------|

CUORE DI LANGHIRANO

HEART OF LANGHIRANO, ICEBERG,
OX-HEART TOMATO, BUFFALO
MOZZARELLA

| | |
|--|-------|
| | 12,00 |
|--|-------|



CIABATTA

BREADED AND FRIED
CHICKEN OVERBELLY,
SAUTÉED PEPPERS,
CHIVE MAYO

11,00

ARTISAN BUN

GARLIC AND PEPPER
BACON, HAMBURGER
OF MARCHIGIANA* (200GR),
CACIOCAVALLO IRPINO
CHEESE, ARTICHOKE

15,00

ROSON

MORTADELLA MOUSSE,
HAMBURGER*,
PROVOLA DI AGEROLA
CHEESE, LOLLO

15,00

*HAMBURGER CILLO SELECTION

special ones.

BALTO

9,00

FRIED PASTA STUFFED WITH
POTATO MOUSSE, JAPO SALAD,
SWEET AND SOUR YELLOW
DATE SAUCE

SCARPARIELLO

9,00

TOMATO TARTLETS WITH
PECORINO MOUSSE,
CHERRY GELEE,
DEHYDRATED BASIL

MOCK TORTELLINO

9,00

PARMESAN BRISEE, MORTADELLA
MOUSSE, BELL PEPPER JAM,
FRIED CAPERS

AMALFI MORSEL

10,00

I WON'T TELL YOU THE
INGREDIENTS, REST ASSURED
THAT IT'S GOOD

EGGPLANT MORSEL

7,00

EGGPLANT BITES WITH
CHIVE MAYO

CHICKEN NIBBLE

9,00

CHICKEN NIBBLE
WITH PARMESAN FONDUE,
ALDO SAUCE

BEEF MORSEL

8,00

BEEF MORSEL WITH
PROVOLONE CHEESE FONDUE,
SWEET PAPRIKA

| | | |
|-----------------------------|---|-------|
| CHICKEN SALAD | GRILLED CHICKEN, HARD-BOILED EGG, SALVA CREMASCO, ICEBERG, ARUGULA, DATE, ARUGULA MAYO | 12,00 |
| SALMON SALAD | SMOKED SALMON, AVOCADO CREAM, STRACCIATA, ARUGULA, ICEBERG, DATE, LIME MAYO, SESAME SEEDS | 14,00 |
| TUNA SALAD | TUNA FILLET, RADICCHIO, ICEBERG, DATE, SALVA CREMASCO, BLACK OLIVE MAYO, BALSAMIC VINEGAR SPHERIFICATION | 13,00 |
| VEGAN SALAD | DATTERINO, BELL PEPPER JAM, SWEET AND SOUR SAVOY CABBAGE, PURPLE CABBAGE, CARROTS, YELLOW CHERRY TOMATO SAUCE GARNISHED WITH FRIED CAPERS | 12,00 |
| FASSONA TARTARE | BEATEN FASSON RUMP, LOLLO, SONGINO, RADICCHIO, RED FRUITS, STRACCIATA ON TOASTED CASSETTE BREAD | 14,00 |
| MARCHIGIANA | MARCHIGIANA BURGER (CILLO SELECTION/200GR), GRILLED VEGETABLES, FRIES | 12,00 |
| GRAND GOURMET | GRAND GOURMET CHIANINA BURGER (CILLO SELECTION), GRILLED VEGETABLES, | 18,00 |
| RICE AND CHICKEN CUP | BASMATI RICE BOWL WITH CHICKEN CURRY | 10,00 |

something sweet.

CHEESECAKE

SALTED CARAMEL
CHEESECAKE

7,00

CROSTATA

LEMON TART,
"LA BABBAIOLA"

7,00

THE ICE CREAM

COOKIE ON ONE SIDE
COCOA AND ON THE
OTHER SHORTBREAD,
WITH A LARGE RED
FRUIT HEART

7,00



**CHEF MADE
SOMETHING
FOR YOU,
SOMETHING
ELSE.**

**Find out
what the
OUT OF MENU
of the day.**

Ask the staff

classic ones.

AVEZZANO POTATO

FRIED AVEZZANO
POTATO WITH SKIN

6,00

PARMIGIANA

AUBERGINE
PARMIGIANA

8,00

PARMIGIANA

COURGETTE
PARMIGIANA

8,00

NATURAL TARTARE

PIEMONTESE FASSONA
TARTARE, TRIO OF MAYO

14,00

SEASONED TARTARE

PIEMONTESE FASSONA
TARTARE, ANCHOVIES,
MUSTARD,
WORCESTERSHIRE SAUCE,
CAPERS, BUFFALO
STRACCIATA CHEESE

15,00

AVOCADO DICED

AVOCADO DICED,
OX-HEART TOMATO,
SALICORNIA, BASIL,
TRIO OF MAYO

12,00

JUPILER 5.2°

SMALL 0,25 cl 3,50
LARGE 0,50 cl 6,00

It is a low fermentation blond beer. Pils type brewed in Belgium since 1966, has a fresh and delicate flavor profile hoppy aromas with a good bitterness point.

BASS SCHOTCH ALE 9°

SMALL 0,20 cl 3,50
LARGE 0,40 cl 6,00

Amber-colored, almost coppery Scottish Ale, the liquorish tendency and eventual peat and smoky profile given by the type of water or malts more-I am than from the use of smoked malts. His recipe has been the same since 1777, you can't change a winning beer!

GOOSE ISLAND 5.9°

SMALL 0,25 cl 3,50
LARGE 0,50 cl 6,00

Goose IPA is an India Pale Ale style beer brewed by Chicago brewery Goose Island Beer Company. Classic American IPA offers hops notes and fruity aromas of grapefruit and peach on the nose. In the mouth, floral hop flavors are released with hints of fruit and pine needles, followed by more law- re caramel tips.

The ending is marked by a pleasant bitterness typical of the style.

TRIPLE KARMELIET 8.4°

SMALL 0,20 cl 3,50
LARGE 0,35 cl 6,00

The recipe is dated 1993, not far from the first beers brewed by the Carmelite monks of Dendermonde mastrobir- rai since 1791. This beer falls into the Belgian Ale category, the abundant foam cap contributes to the citrus aroma with floral notes while the taste is reminiscent of cereals with slight fruity notes.

the beer

TO THE THORN

GUINNESS 4.2°

SMALL 0,25 cl 3,50
LARGE 0,50 cl 6,00

The peculiarity of Guinness is the intensely roasted flavor given by barley malt at a high degree of roasting, -very dark brown in color with a creamy beige foam and low alcohol content. The dominant flavor of Stout is roasted with notes of coffee and cocoa, there is good hop- ture and a dry, bitter finish; It is tapped with carbo-nitrogen instead of carbon dioxide.

LONDON P.V.°

SEASONAL

We make a seasonal selection. Ask our staff which type of beer on tap is featured.



RIOT 7.5°

CRAFT BEER
WEST COAST IPA - GLUTEN FREE
LARGE 0,5 cl 7,00

Golden in color, despite its fullness, complexity and 7.5 percent, it maintains a great freshness. Thanks to the 'use of American hops, it releases intense aromas of citrus, tropical fruit and a slight resinous flavor that help the drink and masterfully conceal the high alcohol content.

This is not MILANO



SIGNATURE

SERVICE 1,50

INTRODUCTION

signature Cocktail.

FOUR-HANDEDLY
BY OUR BARTENDER

An ode to global diversity, a taste experience that attracts flavors from afar to the vibrant, Mediterranean atmosphere of Italy. Each recipe is a bridge between distant cultures, a meeting of ingredients and fragrances that blend harmoniously with the fresh and lively notes of summer.

FRATM

TEQUILA ESPOLON REPOSADO
 COGNAC WITH PEARS WILLIAMS
 APEROL
 LEMON JUICE
 BEER, HONEY AND
 GINGER SYRUP

12,00

AMARO DOLCE SPEZIATO

**TUFO**

TANQUERAY N° TEN
 ORANGE HONEY ACIDIFIED
 CHAMOMILE SODA
 SUGAR CRUST AND
 ROMAN CHAMOMILE

12,00

BITTER SWEET SPICY

**UE' FIGA**

GRAND MARNIER
 PEACH WINE HOME MADE
 LIME BITTER
 FRANCIACORTA

12,00

BITTER SWEET SPICY



VIRGIN drink,

VERGINE

STRAWBERRY SHRUB
CARBONATED

7,00

BITTER SWEET SPICY



CERASELLA

AMARENA
MINT
LEMON JUICE
TONIC WATER

7,00

BITTER SWEET SPICY



NEGR 0.0 NI

TANQUERAY 0.0 ALCOL
VERMOUTH 0.0 ALCOL
BITTER 0.0 ALCOL

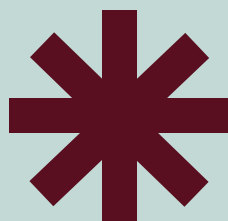
7,00

BITTER SWEET SPICY





**we are waiting
for you everyday,**



**FROM 10.00
TO 02.30**



gin tonic.

MADE IN ITALY

12,00

IL POSTINO

PROCIDA

GIL RURAL

CALABRIA

GIL PEATED

CALABRIA

VII HILLS

PIEMONTE

ROBY MARTON

VENETO

BIG GINO

VENETO

GRIFU PILLONI

SARDEGNA

SABATINI

TOSCANA

MALFY

PIEMONTE
(LONDON DRY-LIMONE)

ENGINE

LIGURIA

AMBROSIA

MARCHE

VESUVIUS

CAMPANIA

GIN DEL PROFESSORE

PIEMONTE
(GENTLEMEN-MADAME-OLDTOM)

GIN TONIC

served with Thomas Henry Tonic

8,00

*served with Fever Tree Indian,
Mediterranea, Thomas Henry Tonic*

9,00

*served with Fever Tree Indian,
Mediterranea, Thomas Henry Tonic*

10,00

*served with Fever Tree Indian,
Mediterranea, Thomas Henry Tonic*

12,00

TANQUERAY LONDON DRY GIN

BEEFEATER
BOMBAY DRY
BOMBAY SAPPHIRE

BULLDOG,
CITTADELLE, FIFTY POUND,
HENDRICK'S, GENEROUS,
GIN MARE, N.3,
PLYMOUTH, PORTOBELLO,
TANQUERAY RANGPUR,
TANQUERAY SEVILLA

BOTANIST 22, BOBBY'S,
ELEPHANT, ELEPHANT ORANGE
COCOA, HENDRICK'S NEPTUNIA,
HENDRICK'S ORBIUM, HENDRICK'S
FLORA ADORA, HENDRICK'S GRAND
CABARET, LE GIN, LE GIN CARMINIA,
MARE CAPRI, MALFY LONDON DRY,
MALFY LIMONE, MARTIN MILLER'S,
MONKEY 47, ROKU, SANTA ANA,
TANQUERAY N°TEN

SPRITZ

APEROL
CAMPARI

7,00

SPRITZ

CYNAR
HUGO ST.GERMAIN
SELECT

8,00

COCKTAIL IBA

COCKTAIL IBA

8,00
10,00
12,00

BY RIOT

timeless.

CampaRIOT

CAMPARI BITTER INFUSED WITH BLACK TEA, PROSECCO, GINGER BEER

10,00

American Julep

CAMPARI BITTER, PROFESSORE'S RED VERMOUTH, MINT, FLAVORED SUGAR MIX, THOMAS HENRY GRAPEFRUIT SODA

10,00

Italian Cup

WILD TURKEY BOURBON 101, ANTICA FORMULA VERMOUTH, BASIL, SUGAR MASCOBADO, LEMON JUICE, GRAPEFRUIT BITTER

10,00

Palomare

TEQUILA ESPOLON BLANCO, AGAVE AND THYME SYRUP, LIME, THOMAS HENRY GRAPEFRUIT SODA, SALT AND PEPPE CRUSTA

10,00

Salvi Tutti

BULLDOG GIN, TEQUILA ESPOLON ANEYO, LEMON, AGAVE, SAGE

10,00

Mi Casa

TEQUILA CASAMIGOS BLANCO, ST.GERMAIN, LIME, SALTED DRIED LIME CRUST

10,00



BITTERS and portions.

WHISKY/WHISKEY

| | | | |
|----------------------------|------|---|-------|
| BUSHMILLS | 7,00 | GLENFIDDICH 15Y | 10,00 |
| MONKEY SHOULDER | | LAPHROIG 10Y | |
| JAMESON | | MAKER'S MARK | |
| JOHNNIE WALKER/RED LABEL | | MICHTER'S BOURBON AMERICAN WHISKEY | |
| TULLAMORE DEW | | JOHNNIE WALKER-GREEN LABEL | |
| WILD TURKEY | | THE BALVENIE 12Y DOUBLE WOOD | |
| WILD TURKEY RYE | | THE BALVENIE 12Y AMERICAN OAK | |
| BUFFALO TRACE BOURBON | 8,00 | MICHTER'S BOURBON SMALL BATCH | 12,00 |
| BULLEIT BOURBON | | MICHTER'S BOURBON SOUR MASH | |
| BULLEIT RYE | | NIKKA FROM THE BARREL | |
| GLENFIDDICH 12Y | | THE BALVENIE 14Y CARRIBEAN CASK | |
| MONKEY SOULDER SMOKEY | | | |
| JOHNNIE WALKER/BLACK LABEL | | GLENFIDDICH 18Y SMALL BATCH SINGLE MALT | 15,00 |
| TALISKER 10/SKY | | LAGAVULIN 16Y | |
| WILD TURKEY 101 | | THE BALVENIE 14Y WEEK OF PEAT | |

RUM/RON/RHUM

| | |
|---|-------|
| BEACH HOUSE SPICED CANEROCK CLAIRIN COMUNAL GOSLING BLACK KRAKEN MYERS'S | 8,00 |
| DIPLOMATICO RESERVA HAMPDEN 8Y SINGLE JAMAICA RUM ZACAPA 23Y | 10,00 |

VERMOUTH

| | |
|--|------|
| VERMOUTH DEL PROFESSORE CARLO ALBERTO RISERVA MARTINI RISERVA ANTICA FORMULA COCCHI CINZANO 1757 DOLIN | 7,00 |
|--|------|

COGNAC/BRANDY/ARMAGNAC

| | |
|---|-------|
| HENNESSY FINE DE COGNAC v.s. ST-REMY BRANDY v.s.o.p. SAINT VIVANT ARMAGNAC v.s.o.p. | 10,00 |
|---|-------|

**BITTERS AND RELATED
OLD GENERATION**

| | |
|---|------|
| AMARO DEL CAPO, BRAULIO, CYNAR, JAGERMEISTER, MONTENEGRO, UNICUM, PETRUS, FERNET, AVERNA BRANCA MENTA, LUCANO, DRAMBUIE, FIREBALL, FRANGELICO, LIMONCELLO | 5,00 |
|---|------|

**BITTERS AND RELATED
NEW GENERATION**

| | |
|--|------|
| AMARO AMARA, MANDRAGOLA, RUPES FRAGRANTE, ITALICUS, JEFFERSON, MADAME MILU', DOPOLAVORO, FRACK, INTERVALLO, GIOCONDO, ABRACADABRA, SANTONI | 5,00 |
|--|------|

VODKA

| | |
|------------------------------------|------|
| KETEL ONE TITO'S STOLYCHNAYA | 7,00 |
| BELUGA GREY GOOSE | 8,00 |

TEQUILA/MEZCAL

| | |
|---|-------|
| ESPOLON BLANCO ESPOLON REPOSADO MEZCAL SIETE MISTERIOS DOBA-YE/ ESPADIN MEZCAL MONTELOBOS ESPADIN | 8,00 |
| CASAMIGOS BLANCO PATRON XO CAFE MEZCAL SIETE MISTERIOS TOBALA | 10,00 |

GRAPPA

| | |
|--|------|
| GRAPPA DI SCIASCINOSO (bianca/barricata) GRAPPA DI CODA DI VOLPE (bianca/barricata) GRAPPA DI LIQUIRIZIA | 5,00 |
|--|------|

LIQUEUR WINES

| | |
|--|------|
| PORTO ROSSO PORTO BIANCO PASSITO | 5,00 |
|--|------|

TASTING

| | |
|--|-------|
| MACALLAN CLASSIC CUT: HIGHLAND SINGLE MALT SCOTCH WHISKY | 20,00 |
| J BALLY RHUM VIEUX AGRICOLE MARTINIQUÉ: CUVÉE ART DECO | |
| FRANCOIS VOYER XO: CRU GRANDE CHAMPAGNE | |
| THE BALVENIE 21Y: PORTWOOD | 40,00 |

RED

| | |
|---|------------------------------|
| SCIASCINOSO DOP <i>TENUTA VITAGLIANO</i> | CHALICE 6,00 BOTTLE 30,00 |
| AGLIANICO DOP <i>TENUTA VITAGLIANO</i> | CHALICE 6,00 BOTTLE 30,00 |
| SEDARA-BLEND MERLOT E SYRAH <i>DONNA FUGATA</i> | CHALICE 6,00 BOTTLE 30,00 |
| PINOT NERO <i>KALTERN</i> | CHALICE 6,00 BOTTLE 30,00 |
| TAURASI DOCG <i>TENUTA VITALIANO</i> | CHALICE 7,00 BOTTLE 35,00 |
| MERLOT <i>PERUSINI</i> | CHALICE 7,00 BOTTLE 35,00 |
| PRIMITIVO DI MANDURIA SESSANTANNI <i>SAN MARZANO 2018</i> | CHALICE 50,00 BOTTLE |
| TERRA DI LAVORO <i>GALARDI</i> | CHALICE 75,00 BOTTLE |

WHITE

| | |
|---|--------------------------------|
| FALANGHINA DOP <i>TENUTA VITAGLIANO</i> | CALICE 6,00 BOTTIGLIA 30,00 |
| CHARDONNAY IGT <i>CANTINE MORI</i> | CALICE 6,00 BOTTIGLIA 30,00 |
| PECORINO <i>FONTEZOPPA</i> | CALICE 6,00 BOTTIGLIA 30,00 |
| FIANO DOCG <i>PATERNO</i> | CALICE 6,00 BOTTIGLIA 30,00 |
| GRECO DI TUFO <i>TENUTA VITAGLIANO</i> | CALICE 6,00 BOTTIGLIA 30,00 |
| GEWRUTZTRAMINER <i>TERRE MAGRE</i> | CALICE 6,00 BOTTIGLIA 30,00 |
| RIBOLLA GIALLA <i>PERUSINI</i> | CALICE 6,00 BOTTIGLIA 30,00 |
| SAUVIGNON DOC <i>PERUSINI</i> | CALICE 6,00 BOTTIGLIA 30,00 |
| SELVA DELLE MONACHE-BLEND BIANCONELLA <i>ETTORE SAN MARCO</i> | CALICE 7,00 BOTTIGLIA 35,00 |

wine

SPARKLING

| | | |
|---|-------------------|---------------|
| AMIENS <i>SPUMANTE FALANGHINA PAS DOSE'</i> <i>tenuta vitaghiano</i> | CHALICE BOTTLE | 5,00 25,00 |
| DE BERNARD <i>PROSECCO DOCG</i> <i>brut</i> | CHALICE BOTTLE | 5,00 25,00 |
| TERRE DI CONTI DUCCO <i>FRANCIACORTA</i> <i>docg</i> | CHALICE BOTTLE | 7,00 35,00 |
| FERGHETTINA <i>FRANCIACORTA</i> <i>docg</i> | CHALICE BOTTLE | 7,00 35,00 |
| CHATEAU DE BLIGNY <i>CHAMPAGNE</i> <i>brut</i> | CHALICE BOTTLE | 70,00 |
| LANSON <i>CHAMPAGNE</i> <i>brut</i> | CHALICE BOTTLE | 70,00 |
| LAURENT PERRIER <i>CHAMPAGNE</i> <i>brut</i> | CHALICE BOTTLE | 80,00 |
| LOUIS ROEDERER <i>CHAMPAGNE</i> <i>brut</i> | CHALICE BOTTLE | 100,00 |
| RUINART <i>CHAMPAGNE</i> <i>brut</i> | CHALICE BOTTLE | 120,00 |
| LAURENT PERRIER ROSE' <i>CHAMPAGNE</i> <i>brut</i> | CHALICE BOTTLE | 130,00 |

ROSE'

| | | |
|---|-------------------|---------------|
| CALAFURIA IGT-SALENTO <i>TORMARESCA</i> | CHALICE BOTTLE | 6,00 30,00 |
| VETERE IGP-PAESTUM <i>SAN SALVATORE</i> | CHALICE BOTTLE | 7,00 35,00 |



allergens

CEREALS AND DERIVATIVE

WHEAT, RYE, BARLEY, OATS,
SPELT, KAMUT

CRUSTACEANS

SHRIMPS, PRAWNS,
LANGOUSTINES, CRABS,
LOBSTERS

EGGS

BOTH COOKED AND RAW, EGG
PASTA, COOKIES, CAKES, OMELETS,
MAYONNAISE, CREAMS, BREADED
FOODS, CASSEROLES, ETC.

CRUSTACEANS

SHRIMPS, PRAWNS,
LANGOUSTINES, CRABS,
LOBSTERS

FISH

FISH AND FOR FISH
PRODUCTS

ARACHIDS

DERIVED PRODUCTS SUCH AS
PEANUT OIL, PEANUT BUTTER,
PEANUT FLOUR, PEANUT MILK
USED AS AN INGREDIENT IN
CREAMS, SNACKS, NOUGATS, ETC.

SOYA

ALL SOY PRODUCTS

MILK

AND MILK PRODUCTS

NUTS

ALMONDS, HAZELNUTS, CASHEWS,
PECANS, BRAZIL NUTS, PISTACHIO
NUTS, MACADAMIA NUTS, AND ALL
PRODUCTS DERIVED FROM THEM

SEDAR

IN CHUNKS OR DERIVED PRODUCTS
SUCH AS SOUP PREPARATIONS, SAUCES,
AND VEGETABLE CONCENTRATES

SENAPE

IN SAUCES AND DRESSINGS

SESAMI

AND DERIVATIVES

SULFURDIOXIDE AND SULFITES

IN CANNED SEAFOOD, PICKLED
FOODS, OIL AND PICKLED FOODS,
JAMS, VINEGAR, DRIED MUSHROOMS,
SOFT DRINKS AND FRUIT JUICES

LUPINS

AND DERIVED PRODUCTS

SPRINGS

CANESTRELLO, CANNOLICCHIO,
SCALLOP, DATE MUSSEL, FASOLARO,
GARAGOLO, LUMACHINO, MUSSEL,
MURICE, OYSTER, LIMPET, SEA
TRUFFLE, TELLINA, AND CLAM, OR IN
DERIVATIVES THEREOF

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