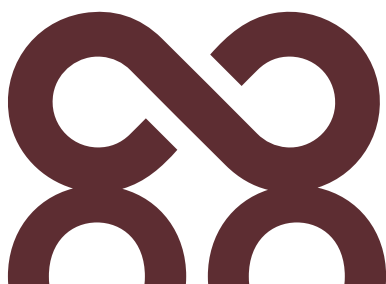


# ilviaggio



## MENU

### **Visit our website**

[www.ilviaggioimpresasociale.com](http://www.ilviaggioimpresasociale.com)

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Il Viaggio Impresa Sociale



## Il Viaggio, inclusivity and excellence

We have always had a great **passion for travel**. We have travelled extensively, exploring every corner of the world, discovering contexts and places far removed from our own, and **meeting extraordinary people** who, born in disadvantaged countries, live **joyfully** and **dignifiedly** with what little they have.

In early 2019, upon returning from Danakil, we decided to do something **to give back some of what we have been fortunate to receive**.

From the sale of businesses and activities that we have created and/or enhanced throughout our working lives, we raised the funds needed to bring our project to life.

**We have no profit motive**, but only one objective: **to build a project, an ecosystem, that can give** fragile and disadvantaged individuals the opportunity to re-engage and regain their individual autonomy.

While the social purpose is paramount, we hope that you choose **“Il Viaggio”** for the beauty of its setting, its excellent offerings, and the atmosphere of serenity, respect, and inclusivity that sets it apart. To be part of a project that **“does good and makes you feel good”**.

We started with a three-room **relais**, a **craft brewery**, and a **brewery** with a small kitchen inspired by the excellences of the territory.

But our Journey continues... thank you for being with us.

***Ornella, Alberto, and the team***

### Allergens

Gluten (1)  
Crustaceans (2)  
Eggs (3)  
Fish (4)  
Peanuts (5)  
Soy (6)  
Milk (7)  
Nuts (8)

Celery (9)  
Mustard (10)  
Sesame (11)  
Sulfure Dioxide (12)  
Lupin (13)  
Mollusks (14)  
Mushrooms (15)  
Garlic (16)



## Aperitif Il Viaggio

### served with a small basket of artisan bread

(4 small beers whit salami, hummus, olives, cheese and chickpeas) <sup>(1;7;11)</sup>

16 €

(with a medium beer of choice instead of 4 small beers) <sup>(1;7;11)</sup>

15 €

## Our Menù

Our Boards. Create your own board with our selection of

### CHARCUTERIE

- Coppa DOP \*
- Salame DOP \*
- Pancetta DOP \*
- Culaccia from Langhirano
- Proibita (smoked cooked shoulder) di Capitelli
- Mortadella with pistachios from Capitelli <sup>(8)</sup>
- Fiocco Cotto Nino from Capitelli

\*The three DOP are the result of constant research among the best artisans of the territory

### CHEESES

- Black (fresh goat cheese) from Capriss <sup>(7)</sup>
- Blu di capra (blue cheese) from Capriss <sup>(7)</sup>
- Creamy Panchino (60 day got cheese) from Cantagallo <sup>(7)</sup>
- Cacio del Po from Caseificio Borgonovo <sup>(7)</sup>
- Grana Padano 30 months <sup>(7)</sup> from Caseificio Borgonovo

Served with:

red onion composte, honey and dried fruits <sup>(8)</sup>

Board of 3 Cured Meats 12 €

Tasting of 3 Cheeses 12 €

Board of 2 Cheeses and 2 Cured Meats 14 €

Tasting of 5 Cheeses (for 2 people) 22 €

Large Board of 3 Cured Meats (for 2 people) 22 €

Boards are served wiyh our bread basket: wholemeal bread from Piacenza grains by Chiere, focaccia by Daniele Repetti, artisanaldark bread, multigrain crackers. <sup>(1)</sup>

Additional **bread basket** 3 €

**Hummus** with organic chickpeas served with caramelized red onions <sup>(11)</sup>

Portion for 1 person 5 €

Portions to share between 2 8 €

### Amalthea Salad

(buckwheat, Capreggio cheese, seasonal vegetables, almonds, Taggiasca olives, and cappers) <sup>(1;7;8)</sup>

10 €

## Our Pinsas by PIZZA+1

<b>Calypso</b> (burrata cheese, Tomatoes, basil, anchovies, extra virgin olive oil) (1;4;7) <i>*also available in vegan version without anchovies and with vegan mozzarella</i>	10 €
<b>Eldorado</b> (burrata cheese, culaccia, arugola) (1;7)	10 €
<b>Aqaba</b> (pecorino cheese, pancetta, honey) (1;7)	10 €
<b>Arcadia</b> (ricotta, Sicilian pistachio, Capitelli mortadella, balsamic vinegar) (1;7)	10 €

## Our signature sandwiches with artisan bread from Chiere crafted by Chef Daniele Repetti

<b>Olimpo</b> (spring onion omelet, spreadable cheese, sautéed mushrooms) (1;3;7;15)	10 €
<b>Babele</b> (tongue prepared by Daniele Repetti, green sauce, caramelized onions, roasted peppers) (1;4;8)	12 €
<b>Itaca - Vegetariano</b> (eggplant, burrata cheese, sun-dried tomatoes, capers, arugola) (1;7;12) <i>*also available in vegan version with Hummus or vegan mozzarella</i>	10 €
<b>Atlantide</b> (smoked cooked shoulder from Capitelli, escarole, anchovy, Capreggio cheese from Capriss, black garlic mayonnaise) (1;3;4;7;12;16)	12 €

**Chiere bread sandwiches with our selection of cured meats** are also always available:

Bread and mortadella or Fiocco Cotto Nino from Capitelli	6 €
Bread and Coppa, salami, pancetta, smoked cooked shoulder from Capitelli, or culaccia	7 €

## Our Dessert

<b>Sbrisolina</b> with Ryokou beer sabayon (1;3;7;8)	6.5 €
<b>Dolceviaggio.....</b> the main ingredient is top secret, all we can say is that it' a discovery by Ornella and Alberto during one of their trips (1;3;7;8)	6 €
<b>Torta "Andreana"</b> chickpeas and chocolate cake with raspberry sauce Gluten-free (3)	6 €
<b>Yogurt Cream</b> (7)	3,5 €
<b>Yogurt Cream with passion fruit sauce or with berries from our forest</b> (7) (when available)	4,5 €
<b>Yogurt Cream with honey and walnuts</b> (7)	5 €



## LOCAL WINES

Pinè - Spumante metodo classico (Podere Paganini)	30 €
Trebbiolo - Red Wine (La Stoppa)	20 €
Martin - Rosso Igt (Lusenti)	20 €
Sorriso di cielo - Malvasia di Candia (La Tosa)	25 €
Querzoli - Emilia bianco (Cascinotta di Rizzolo)	20 €

## WINE BY THE GLASS

Trebbiolo	5 €
Sorriso di cielo	6 €

## SOFT DRINKS AND JUICES

(Coca cola, Coca cola zero, chinotto.....)

4 €

## COFFEE

Nespresso	1.5 €
Single-origin Coffee Etiopia 100 arabica	2,5 €
Single-origin Coffee from Uganda 60% robusta and 40% arabica <i>... this blend comes from our micro-plantation in Uganda established to support local families</i>	2.5 €

## BITTERS

(Amaro del Capo, Montenegro, Averna, Cynar....)	4 €
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## PIMM'S cocktail (All Day Drink)

10 €

## Discover our beers

### **U.S. ROUTE 1 – APA**

Our American Pale Ale, with an all-American style. It's an explosion of citrusy aromas. It has a pronounced bitterness that makes it very drinkable. Its color has amber tones and stands out for a good amount of foam.

Alcohol content: 5.2% ABV.

### **SP55 – BLANCHE**

Belgian-style wheat beer. It has a fresh and slightly spicy flavor, with a light acidity and low hop content; it contains added orange peel and coriander. It's a beer with a pale and cloudy color, due to the use of unfiltered wheat malt. Particularly suitable for enjoying during summer days.

Alcohol content: 4.3% ABV.

### **SAFARI – HELLES**

Typical lager, a widely appreciated beer type in the Bavarian region. It stands out for a smooth, balanced taste, malty flavor with hints of bread crust. The hops, present in moderate quantity, contribute to giving it a slight bitterness. It has a bright golden color and persistent foam. Refreshing and highly drinkable, perfect for those who prefer lighter and balanced beers.

Alcohol content: 4.8% ABV.

### **ITER – IMPERIAL ITALIAN PILS**

Our Italian version of the classic German pilsner style. Clean and light in taste, with a pronounced bitterness derived from the aromatic hops used during production. It has notes of biscuity malt (or bread), alongside a subtle balance of floral and citrusy aromas. Its color is a bright golden and the foam is compact and persistent. Perfect to enjoy during hot days or as an accompaniment to light and fresh dishes.

Alcohol content: 6.5% ABV.

### **RYOKOU – MARZEN**

German beer with a traditional style, originating from Bavaria. It presents a balanced taste between malt notes and a slight bitterness given by the hops. It's characterized by an intense amber color and a creamy foam. With its smooth and malty flavor, it's a popular choice during holidays and Oktoberfest celebrations.

Alcohol content: 5.3% ABV.

### **A – MILK STOUT**

Rich and dark beer, originating from Ireland and the United Kingdom. It has a robust and complex flavor, with notes of malt and coffee. Unlike classic styles, thanks to the addition of lactose, its typically roasted aroma leans towards cappuccino, resulting in a sweeter taste. Dark in color, it has a full and creamy body and a dense and persistent foam. It's highly appreciated by connoisseurs for its complexity and depth of flavor.

Alcohol content: 5.6% ABV.

## BEER MENU



All our medium-sized beers are served with our snack: a jar of our organic chickpeas, flavored and not fried. Additional jar of **seasoned flavored chickpeas**, with your choice of paprika or turmeric or rosemary or sage and thyme.

3 €

### DRAUGHT BEERS

Safari - Helles 0,40 l (1) 5.5 €  
SP 55 - Blanche 0,40 (1)

U.S. Route 1 - APA (1) 6 €

Ryokou - Marzen (1)

Iter - Imperial Italian Pils (1)

A - Milk Stout (1;7)

**Radler** (Safari and Lemonade) 4 €

**Choose a Small Beer** draft 0,15 l 3 €

**Tasting of 4 Beers** of Choice (total draft 0,60 l) 9.5 €

### BOTTLE 0,33 l AT THE TABLE

Safari - Helles bottiglia 0,33 l al tavolo (1) 5.5 €  
SP 55 - Blanche (1)

U.S. Route 1 - APA (1) 6 €

Ryokou - Marzen (1)

Iter - Imperial Italian Pils (1)

A - Milk Stout (1;7)

### BOTTLE 0,75 l AT THE TABLE

Safari - Helle (1) 10 €  
SP 55 - Blanche (1)

U.S. Route 1 - APA (1) 10.5 €

Ryokou - Marzen (1)

Iter - Imperial Italian Pils (1)

A - Milk Stout (1;7)

**Our bottled beers are available for takeaway and can be purchase at the counter for €1,5 less than the price indicated above.**