



BIRRE

LAGER, RIEGELE, 5,2%, 50 cl.	€ 6,5
PILS, RIEGELE, 4,7%, 50 cl.	€ 6,5
HEFE WEISSE, RIEGELE, 5%, 50 cl.	€ 6,5
ACHTES DUNKEI BOCK	
RIEGELE, Rossa tedesca, 4,9%, 50 cl.	€ 6,5
ANALCOLICA, RIEGELE, 0%, 50 cl.	€ 6,5
GLUTEN FREE, Daura, 5%, 33 cl.	€ 6

ITALIAN CRAFT

IPA, La Pipa, Menaresta, 5,6%, 33 cl.	€ 7
DUBBEL, Ul Belgun, Menaresta, Rossa stile belga, 8,6%, 33 cl.	€ 7
BLANCHE ZENZERO E PEPE, Scighera, Menaresta, 4,5%, 33 cl.	€ 7
DOUBLE IPA, La Verguenza, Menaresta, 7,5%, 33 cl.	€ 7



GIN TONIC

with Abbondio tonic water

DEL PROFESSORE, MONSIEUR	€8,5
DEL PROFESSORE, A' LA MADAME	€8,5
DEL PROFESSORE, CROCODILE	€8,5
MALFY, POMPELMO ROSA	€9
MALFY, ARANCIA	€9
GIN MARE	€10
TANQUERAY	€7,5
BULLDOG	€8
BROCKMANS	€8
HENDRICK'S	€10



AMARI

LISKAMM, Enoteca Scamuzzi	€ 4,00
AMARO ORUS,	
Distilleria Francesco, 30%vol	€ 4,00
CANTO AMARO, Sirene, 27%vol	€ 4,00
AMARO SIBILLA,	
Distilleria Varnelli, 34%vol	€ 4,00
AMARO CIOCIARO, Paolucci, 30%vol	€ 4,00
AMARO JANNAMICO,	
Francesco Jammanico, 35%vol	€ 4,00
AMARO PUGLIESE Licor, 30%vol	€ 4,00

DRINK



WATER 0,5, SPARKLING or STEEL	€ 2
COFFEE	€2
APPLE JUICES	€ 5
JUICE	€ 4
COCA COLA	€ 4
COCA COLA "ZERO"	€ 4
ABBONDIO TONIC WATER	€ 4
SPRITE	€ 4
FANTA	€ 4
LEMON ICED THE	€ 5
PEACH ICED THE	€ 5



CLASSIC APERITIFS

CRODINO	€ 4
CAMPARI SODA	€ 4
POMODORO CONDITO	€ 5
ANALCOLICO DELLA CASA	€ 6
SPRITZ	€ 7
CAMPARI SHAKERATO	€ 6
AMERICANO	€ 7
NEGRONI	€ 7
NEGRONI SBAGLIATO	€ 7
BLOODY MARY	€ 7
MOSCOW MULE	€ 7
MOJITO	€7
MARGARITA	€ 7
ALTRI COCKTAIL	€ 7/10

SANCARLINO

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MENU

COLD CUT BOARD
PIZZA PAN
JAR



SANCARLINO

PANTRY AND WINE CELLAR



COLD CUTS AND CHEESES
TO SHARE



SELECTION OF COLD CUTS € 20

Cold cuts and marinated or smoked meats served with Russian salad and Piedmontese vegetable

SELECTION OF GUFFANTI CHEESES € 18

cows, goats, sheep cheeses with jam, dried fruit

SELECTION OF COLD CUTS AND CHEESES € 22

Our selection with their accompaniments

MAXI DISH "SINOIRA" (two person) € 30

great appetizer of the Piedmontese tradition with cold cuts, their accompaniments, veal tonnato, beef tongue with green prissy souce , Russian salad, Piedmontese pickled vegetables, anchovies and tuna stuffed peppers

PROSCIUTTO SAN DANIELE DOP RESERVE € 15

with Russian salad

MARINATED BEEF WITH PORCINI MUSHROOMS € 16

with sautéed porcini mushrooms

OCADELLA (GOOSE AND PORK SAUSAGE) € 14

with robiola cheese and balsamic vinegar

BRANCHI DOP HAM € 12

with sweet and sour gardener

SMOKED PORK CARPACCIO € 14

with sweet and sour stewed onions

BUFFALO MOZZARELLA € 12

with vegetable

BETTELMATT CHEESE € 14

raw milk mountain cheese (Val Formazza) with dried fruit and composte

OUR JARS

FOOD COOKED IN A GLASS JAR



RABBIT IN THE JAR € 13

boneless rabbit cooked in vegetable broth with its flavors

SOUP €12

Look on the black board

EGGPLANT PARMIGIANA € 12

mozzarella and tomato



POLENTA
CORN FLOUR

SHELLED SNAILS €14

sautéed

BRAISED BEEF €18

with red wine

PORCINI MASHROOM €15

sautéed

SWEET GORGONZOLA CHEESE €12

by Guffanti

CONCIA €12

with butter and cheese

NOTES TO THE MENU

ALLERGENS - Information about the presence of substances or products that cause allergies is available, addressing service personnel.

Some products could have been blast chilled, in the menu you find its in *Italic style*.

For a better conservation of the products we use blast chiller and vacuum.

FROM THE KITCHEN

PLANT BASED
PREPARAZIONI VEGETARIANE

ONION RINGS € 8

with sourdough bread croutons

LEGUMES BALLS € 10

with yogurt sauce

ZUCCHINI FLOWERS € 10

with turmeric mayonnaise



DELIGHTS

VEAL WITH TUNA SAUCE € 14

cooked at low temperature, served with caper fruits

CALIBRATED CANTABRIAN ANCHOVIES € 12

with herb butter and sweet bread

BEEF TONGUE IN ITS SAUCE € 12

with toasted hazelnuts

FIRST COURSE

RAVIOLI DEL PLIN € 13

in broth

CRESPELLE € 13

Salty crepes with Branchi ham and toma cheese

LASAGNA € 14

look on the black board

SECOND COURSE

BAKED TROUT FISH MEATBALLS € 14

on saffron cream

ARICCIA PORCHETTA € 14

Roasted pork with potatoes

GRILLED TOMINO CHEESE € 12

with potatoes and vegetable caponata

SERVICE, SELECTED BREADSTICKS
AND ARTISAN BREAD (per person) € 2,0



PIZZA IN THE PAN

24 HOURS OF PROOFING,
tomato sauce and mozzarella
TAPPED WITH

BUFFALO MOZZARELLA € 11

oregano and fresh basil

ANCHOVY FILLETS WITH GREEN SAUCE € 10

olives and capers

SAN DANIELE DOP PROSCIUTTO € 14

and burrata cheese

GOOSE AND PORK SAUSAGE € 12

goat cheese and balsamic vinegar

CACIO, PEPE E GUANCIALE € 12

Romano cheese from sheep,
pepper and pork cheek bacon

GORGONZOLA CHEESE € 12

walnuts and honey

MARINATED BEEF € 16

and sautéed porcini mushrooms

BRANCHI DOP HAM € 12

and caramelized onions

SMOKED PORK CARPACCIO € 13

and goat cheese

DESSERT
HOMEMADE



SORBET ORANGE AND CAMPARI € 6

VANILLA ICECREAM with COFFEE € 6

PANNA COTTA WITH HOMEMADE SOUCE € 6

TIRAMISU' € 6