MEXICO AND ITS CUISINE, A PASSION WE HOLD WITHIN.

Our story began on August 17, 2006, inspired by our love and passion for Mexico and its cuisine. It all started at **Il Covo del Ribelle in Vicenza**, a small restaurant with just a few seats, one bartender, one cook, and one waiter.
On March 21, 2013, we opened **Il Covo del Ribelle in Rosà**, a second location with spacious, bright dining rooms where our guests can enjoy our dishes and cocktails.

Driven by the desire to grow, **Don Josè Alimentaria Srl** was founded in August 2015, with the goal of producing traditional Mexican flour tortillas by hand. To make the product as authentic as possible, we purchased our machinery directly from Grupo Villamex in Guadalajara, Mexico.
Our desire to stay close to Mexico also led us to seek out and offer a wide range of typical products, including sauces, jalapeños, dried chiles, nachos, beers, mezcal, and more.

Ten years after the opening of our Rosà location, on March 21, 2023, we inaugurated **La Cocinita del Covo** in the heart of Vicenza's historic center, just a stone's throw from the Basilica Palladiana. This small, carefully designed venue was created from the desire to bring together a Mexican bistro and agave bar, with tables overlooking the river and surrounded by historic buildings near Piazza dei Signori.

TASTING MENU

(MINIMUM 2 PEOPLE)

TASTING EXPERIENCE "EL TAQUERO"

€ 40 per person

STARTERS:

TOSTADA DE TINGA
Fried tortilla served with sour cream, tinga poblana, lettuce, Tajín and lime.

FLAUTAS VEGETARIANAS
Tortillas filled^ with onion, peppers, nopales and cheese, rolled and then fried.

NACHOS PICADILLOS
Corn chips served with melted cheese, tomatoes, chili picadillo (mixed minced meat stewed with red beans) and fresh homemade guacamole sauce.

MAIN COURSE:

Four tacos with lime will be served in the center of the table:

TACOS DE NOPAL
Grilled tortillas served with taquera sauce, a filling of nopal, onion and corn sautéed in a pan, garnished with crunchy spicy carrot.

TACOS DE POLLO
Grilled tortillas served with fresh guacamole sauce, paprika chicken, chipotle chile mayonnaise and pico de gallo.

TACOS DE COCHINITA
Grilled tortillas served with pork shoulder marinated with achiote (Mexican spices), and cooked slowly in the oven at a low temperature, seasoned with marinated onion and jalapeños.

TACOS DE CARNITAS
Carnitas is the Mexican way of cooking pork: strictly done in copper pots and in lard with spices. It is served on grilled tortillas with a mildly spicy green tomatillo salsa, onion and coriander.

DESSERT:

You may choose one of our desserts.

Coffee, tequila and cover charge are included in the price.
Drinks are not included.

= medium hot = hot = very hot = spicy = vegetarian

(*) frozen ingredients - (^) blast-chilled ingredients

TASTING MENU

(MINUMUM 2 PEOPLE)

TASTING EXPERIENCE "EL SUPERIOR"

€ 50 per person

STARTERS::

CHALUPA POBLANA
A tortilla made with maseca, fried and covered with "salsa roja." Served with sautéed chicken, onion, fresh avocado and añejo cheese.

JALAPEÑOS DE QUESO
Sweet jalapeño peppers stuffed* with cheddar cheese, battered and then fried.

CHIMICHANGA VEGETARIANA
Tortilla filled with cheese, zucchini, peppers and carrots, folded into a pouch and then fried.

NACHOS DE CARNE
Corn chips served with melted cheese and grilled Angus beef, seasoned with chimichurri sauce (made with onion, coriander, red pepper and garlic) and served with sour cream.

MAIN COURSE:

A side plate will be served with lettuce, tomatoes, sour cream, beans, rice and cheese.
The following dishes will be served in the middle of the table:

FAJITAS DE RES
Angus fillet seared on the grill, then sautéed with zucchini, carrots, peppers and spices. Served on a hot cast-iron plate.

FAJITAS DE CERDO
Pork fillet, first grilled, then cut into strips and sautéed with red peppers, onion, coriander and spices. Served on a hot cast-iron plate.

CHILI PICADILLO
Mixed minced meat stewed with Mexican-style red beans and spicy sauce.

DESSERT:

You may choose one of our desserts.

Coffee, tequila and cover charge are included in the price.
Drinks are not included.

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TASTING MENU

(AVAILABLE FOR GROUPS OF 4 OR MORE)

Drinks are not included. Groups of more than 10 guests can add refill drinks for €10 per person: water, coke, beer, and sangria.

MENÙ AL COVO

€ 28 per person

STARTERS:

NACHOS PICADILLOS
Corn chips served with melted cheese, tomatoes, chili picadillo made with mixed minced meat stewed with red beans, and fresh house-made guacamole.

Each guest will receive a mixed appetizer plate featuring:

ONION RINGS
Battered and fried onion rings*.

JALAPEÑOS DE QUESO
Sweet jalapeño peppers stuffed* with cheddar cheese, battered an then fried.

FLAUTAS VEGETARIANAS
Tortillas filled^ with onions, bell peppers, nopales, and cheese, rolled then fried.

MAIN COURSE:

Each guest will receive a side plate with lettuce, tomatoes, rice, cheese and sour cream. All served with tortillas and sauces. The following dishes will then be served family-style:

FAJITAS MIXTA
Chicken and beef sautéed with zucchini, carrots, and bell peppers.

POLLO BORRACHO
Cubed chicken sautéed in a creamy sauce and finished with tequila.

CHILI PICADILLO
Traditional chili made with mixed ground meat and Mexican-style red beans.

TACOS DE COCHINITA PIBIL
Tacos prepared with cochinita pibil: pork shoulder marinated in achiote (a Mexican spice) and slow-roasted at low temperature, topped with pickled onions and jalapeños, and served with fresh lime. A typical dish from Yucatan (Caribbean region of Mexico).

Includes one round of tequila with salt and lime, plus coffee.

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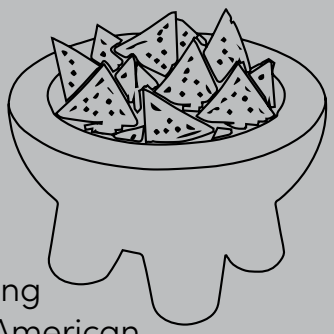
GUACAMOLES



Guacamole is one of the most famous Mexican sauces in the world. It dates back to the time of the ancient Aztecs and is made primarily from **avocados** (Mexico is the world's leading producer), salt, and lime juice. Its name comes from the Nahuatl words "ahuacatl", meaning avocado, and "molli", meaning **sauce** or mixture. In South-American cuisine, mole refers to a family of traditional sauces.

Our guacamole is freshly mashed every day with **the finest avocados and lime**. We add no chiles, making it mild and non-spicy. It is excellent as an appetizer and indispensable as an accompaniment to our dishes.

GUACAMOLE CON TOTOPOS **€ 12.00**

Fresh guacamole prepared at the table and served with spicy chile and chive-seasoned totopos (corn chips).

GUACAMOLE CON CHORIZO **€ 13.00**

House-made guacamole served with chorizo^, ground pork seasoned with guajillo chile, salsa macha, and seasoned tortilla chips.

GUACAMOLE CON CAMARONES ENCHIPOTLADOS, TOCINO Y TOTOPOS **€ 15.00**

House-made guacamole served with shrimps* in a chipotle chile reduction, bacon, and amaranth seeds, served with seasoned totopos (corn chips).

HOUSE-MADE GUACAMOLE SALSA

SMALL	**€ 2.00**
MEDIUM	**€5.00**
LARGE	**€ 10.00**

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ANTOJITOS

CROQUETAS PIBIL — € 9.00
Classic house-made Spanish croquettes^ filled with cochinita pibil. Served with chipotle mayonnaise, pickled onion and lime.

FLAUTAS — € 8.00
Tortillas filled^ with olives and chili picadillo made with mixed minced meat stewed with red beans, then rolled and fried.

FLAUTAS DE CAMARONES — € 8.00
Tortillas filled^ with shrimps*, cilantro, and cheese, then rolled and fried.

FLAUTAS VEGETARIANAS — € 8.00
Tortillas filled^ with onions, bell peppers, nopales, and cheese, then rolled and fried.

CHIMICHANGA — € 8.00
Tortilla filled with cheese and chili picadillo made with mixed minced meat stewed with red beans, folded, and fried until crisp. Served with salad, tomatoes, and sour cream.

CHIMICHANGA DE POLLO — € 8.00
Tortilla filled with cheese and chicken stewed with bell peppers and carrots, folded, and fried until crisp. Served with salad, tomatoes, and sour cream.

CHIMICHANGA VEGETARIANA — € 8.00
Tortilla filled with cheese, zucchini, bell peppers, and carrots, folded, and fried until crisp. Served with salad, tomatoes, and sour cream.

TRIS DE CHIMICHANGAS — € 12.00
Three mini chimichangas: one with chili picadillo (mixed minced meat stewed with red beans), one with chicken, and one vegetarian. Served with salad, tomatoes, and sour cream.

CORN COB — € 6.00
Corn on the cob seasoned with melted butter and spices. Served with salad, tomatoes, and sour cream.

JALAPEÑOS DE QUESO — € 8.00
Sweet jalapeño peppers stuffed* with cheddar cheese, battered an then fried.

JALAPEÑOS RELLENOS — € 10.00
Jalapeño peppers stuffed^ with cheddar cheese, wrapped in bacon, and pan-fried.

MIXTO ENTRADAS
A selection of our appetizers: tinga, sincronizada, cheese-stuffed jalapeños*, vegetarian flautas^, pibil croquettes^, and picadillo nachos.

FOR TWO — € 16.00
FOR THREE — € 24.00
FOR FOUR — € 32.00

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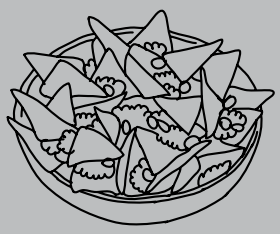
NACHOS



Nachos originated in Mexico thanks to the improvisation of a cook, **Ignacio "Nacho" Anaya**, who, rather than leave his guests without dinner, combined crispy tortillas, melted cheese and jalapeños.
Since then, they have become the dish that starts the meal: **they are meant to be eaten with your hands!**

PANCHITOS

Regular	€ 7.00
Large	€ 10.00

Corn chips served with melted cheese, olives, Mexican-style sausage, onion, black beans, and pico de gallo.

PICADILLOS

Regular	€ 7.00
Large	€ 10.00

Corn chips served with melted cheese, tomatoes, chili picadillo made with mixed minced meat stewed with red beans, and fresh house-made guacamole.

CALIENTES

Regular	€ 7.00
Large	€ 10.00

Corn chips served with melted cheese, spicy tomato salsa, chili picadillo made with mixed minced meat stewed with red beans, jalapeños, and chipotle salsa.

DE CARNE

Regular	€ 8.00
Large	€ 12.00

Corn chips served with melted cheese and sautéed Angus beef strips, seasoned with chimichurri sauce made with onion, cilantro, red pepper, and garlic, accompanied by sour cream.

VEGETARIANOS

Regular	€ 7.00
Large	€ 10.00

Corn chips served with seasoned zucchini, bell peppers, carrots, onions, melted cheese, Mexican-style beans, and jalapeños, accompanied by sour cream.

DE QUESO Y JALAPEÑOS € 7.00

Corn chips served with melted cheese and spicy jalapeño peppers.

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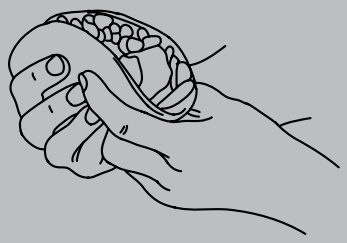
TACOS



Grilled tortillas filled with meat, vegetables, or fish, then folded in half. Best eaten with your hands.
Our tacos are served on tortillas made with a **blend of masa and wheat flour**. Corn-only tortillas^ are available on request.

DE POLLO — € 15.00
Grilled tortillas served with fresh guacamole, paprika chicken, chipotle chile mayonnaise, and pico de gallo. Served with lime.

DE CARNE — € 16.00
Grilled tortillas served with spicy taquera sauce, seasoned Angus beef strips simmered with dark beer, onion, and fresh cilantro. Accompanied by lime.

DE COCHINITA PIBIL — € 15.00
Tacos prepared with cochinita pibil: pork shoulder marinated in achiote (a Mexican spice) and slow-roasted at low temperature, topped with pickled onions and jalapeños, and served with fresh lime. A typical dish from Yucatán, a Caribbean region of Mexico.

AL PASTOR — € 16.00
Grilled tortillas served with pork fillet marinated with spices, Mexican chiles, and orange juice, garnished with fresh pineapple, cilantro and raw onion. Served with lime. A typical dish from the Puebla area.

DE CARNITAS — € 16.00
Carnitas is a traditional Mexican method of cooking pork, traditionally cooked in lard, often in copper pots, with spices. Served on grilled tortillas with a slightly spicy green tomatillo salsa, onion, cilantro, and lime.

DE CAMARONES — € 18.00
Grilled tortillas served with guacamole, salad, and shrimps* sautéed with chipotle cream, onion, and cilantro. Served with lime.

DE NOPAL — € 16.00
Grilled tortillas served with salsa taquera, a filling of sautéed nopales, onions, and corn, garnished with spicy carrot crunch. Served with lime.

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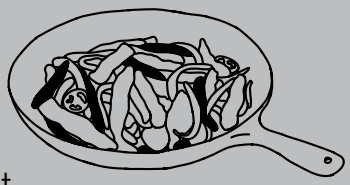
FAJITAS



The name **'fajitas'** derives from the word **'fajas'** (beef strips) which was given as a reward to Mexican workers at the border between Texas and Mexico. Our fajitas are **served on a hot cast-iron skillet**; they can be made **with meat, fish, or vegetables, grilled in strips**, and accompanied by various side dishes, sauces, and wheat tortillas to create tacos according to your taste.

YUCATECA — € 17.00

A typical dish from the Costa Maya. Chicken strips marinated with lime juice and cilantro, grilled with slices of green bell pepper and onion. Served on a cast-iron skillet with rice (tomato sauce and peas), pico de gallo, refried beans, salad, sour cream, cheese, tortillas, and sauces.

DE POLLO — € 16.00

Chicken strips sautéed with zucchini, bell peppers, carrots, and spices. Served on a hot cast-iron skillet with rice, salad, tomatoes, sour cream, cheese, tortillas, and sauces.

MIXTA — € 17.00

Chicken and beef strips sautéed with zucchini, bell peppers, carrots, and spices. Served on a hot cast-iron skillet with rice, salad, tomatoes, sour cream, cheese, tortillas, and sauces.

DE RES — € 26.00

Grilled Angus beef fillet, seared on the griddle, then sautéed with zucchini, carrots, bell peppers, and spices. Served on a hot cast-iron skillet with rice, salad, tomatoes, sour cream, cheese, black beans, tortillas, and sauces.

DE CARNE — € 18.00

Angus beef sirloin sautéed with zucchini, bell peppers, carrots, and spices. Served on a hot cast-iron skillet with rice, salad, tomatoes, sour cream, cheese, tortillas, and sauces.

DE CERDO — € 18.00

Grilled pork fillet, sliced into strips and sautéed with red bell peppers, onion, cilantro, and spices. Served on a hot cast-iron skillet with rice, salad, tomatoes, sour cream, cheese, black beans, tortillas, and sauces.

DE MARISCOS — € 18.00

Shrimps*, squid*, and scallops* sautéed with bell peppers, carrots, zucchini, and spices. Served on a hot cast-iron skillet with rice, salad, tomatoes, sour cream, tortillas, and sauces.

VEGETARIANAS — € 15.00

Carrots, bell peppers, onion, and zucchini sautéed in a pan. Served on a hot cast-iron skillet with a spiced corn cob, rice, salad, tomatoes, sour cream, cheese, black beans, tortillas, and sauces.

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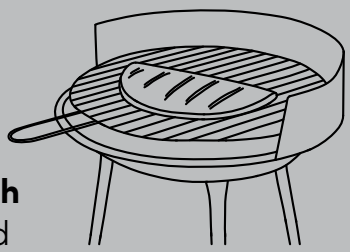
QUESADILLAS



Quesadillas" originated in Mexico in the 18th century. They are **corn or wheat tortillas** folded in half, **stuffed with cheese, and grilled**. In Mexico City (D.F.), you can also find them without cheese, but they still maintain their original name.

DE POLLO — € 14.00

Soft wheat tortilla filled with cheese and ranchera fajita (chicken stewed with peppers and carrots), then folded in half and grilled. Served with salad, rice, tomatoes, cheese, and sour cream.

DE CARNE — € 14.00

Soft wheat tortilla filled with cheese and Angus beef sirloin sautéed with onion and spices, then folded in half and grilled. Served with salad, tomatoes, rice, cheese, and sour cream.

DE CHILI — € 13.00

Soft wheat tortilla filled with cheese and chili picadillo made with mixed minced meat stewed with red beans, then folded in half and grilled. Served with salad, rice, tomatoes, cheese, and sour cream.

DE LONGANIZA — € 13.00

Soft wheat tortilla filled with cheese and Mexican-style sausage, then folded in half and grilled. Served with salad, rice, tomatoes, cheese, and sour cream.

DE CAMARONES — € 18.00

Three black flour tortillas filled with cheese and grilled, served with shrimp* marinated in ancho chile sauce and sautéed with paprika, oil, and salt. Garnished with fresh cilantro and accompanied by fresh house-made guacamole, rice, refried beans, pico de gallo, and fried zucchini.

VEGETARIANAS — € 12.00

Soft wheat tortilla filled with cheese, zucchini, carrots, bell peppers, and onion, then folded in half and grilled. Served with rice, salad, tomatoes, sour cream, and cheese.

TRIS — € 14.00

Three mini quesadillas: chicken, chili picadillo, and longaniza. Served with rice (tomato sauce and peas), salad, tomatoes, sour cream, and refried beans.

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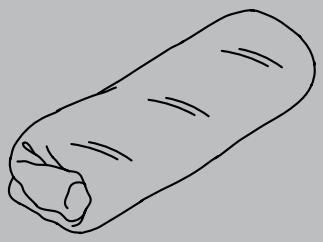
BURRITOS



The burrito owes its name to its inventor, Juan Mendez, who had a food stall.
To prevent it from cooling down, **he came up with the idea of making large tortillas and filling them, rolling them up, and wrapping them in towels to keep them warm.** The success was such that he had to buy a donkey (burro in Spanish, hence the name) to transport them.

DE POLLO — € 15.00

Flour tortilla filled with ranchera fajita (chicken stewed with peppers and carrots), rice, and cheese. Served with rice and black beans.

DE CARNE — € 15.00

Flour tortilla filled with rice, cheese and Angus beef sirloin sautéed with zucchini, carrots, and peppers. Served with salad, tomatoes, sour cream and Mexican style black beans.

PICADILLO — € 14.00

Flour tortilla filled with chili picadillo (made with mixed minced meat stewed with red beans), rice, and cheese. Served with salad, tomatoes, sour cream and rice.

DE PUERCO — € 14.00

Flour tortilla filled with Mexican-style sausage, rice, cheese, peppers, zucchini, and carrots. Served with rice and Mexican black beans.

DE COCHINITA — € 14.00

Flour tortilla filled with cochinita pibil, rice, cheese, Mexican-style beans, onions, and peppers. Served with salad, tomatoes, sour cream, and rice.

VEGETARIANO — € 13.00

Flour tortilla filled with onions, zucchini, carrots, bell peppers, rice, and cheese. Served with rice and Mexican-style black beans.

TRIS — € 16.00

Three mini burritos: picadillo, de pollo, and de puerco. Served with rice, salad, tomatoes, Mexican-style black beans, cheese, and sour cream.

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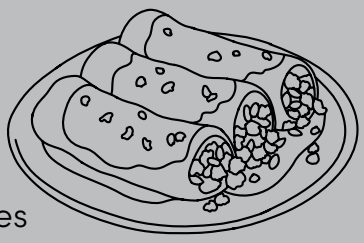
PLATOS TÍPICOS



In Mexico, **traditional dishes** are born not in restaurants, but in homes, markets, and town festivals. They are recipes passed down through generations, cooked slowly, and meant to bring people together. Every dish has a story, and every table **becomes a moment to share**.

POLLO MARGARITA — € 14.00

Cubed chicken breast sautéed in a pan, deglazed with white wine and spices. Served with rice, salad, tomatoes, sour cream, cheese, Mexican-style black beans, tortillas, and sauces.

POLLO MOLE — € 15.00

Cubed chicken breast cooked with mole poblano, a sauce made from spices, cocoa, and sesame seeds. Served with rice, salad, tomatoes, sour cream, cheese, tortillas, and sauces.

POLLO BORRACHO — € 15.00

Cubed chicken breast sautéed in a white cream sauce and flambéed with blanco tequila. Served with rice, salad, tomatoes, sour cream, cheese, French fries*, tortillas, and sauces.

TINGA POBLANA — € 16.00

Stewed chicken cooked with sautéed onions, tomato sauce, jalapeños, and chipotle chile. Served with rice, salad, tomatoes, sour cream, cheese, refried beans, cilantro, tortillas, and sauces.

ALAMBRE — € 18.00

Two grilled tortillas filled with seared Angus beef sirloin seasoned with spices, carrots, bell peppers, zucchini, lettuce, and cheese. Served with salad, tomatoes, salsa taquera, fresh guacamole, and sour cream.

CHILI PICADILLO — € 14.00

Mixed minced meat stewed with Mexican style red beans and spicy sauce. Served with rice, salad, tomatoes, sour cream, cheese, tortillas, and sauces.

ENCHILADAS DE CARNE — € 14.00

Tortillas filled with shredded Angus beef, onion, cheese, and spicy tomato salsa. Topped with tomato sauce and cheese and served with rice, salad, tomatoes, sour cream, cheese, and beans.

ENCHILADAS VEGETARIANAS — € 13.00

Tortillas filled with carrots, bell peppers, zucchini, onion, cheese, and spicy tomato salsa. Topped with tomato sauce and cheese and served with rice, salad, tomatoes, sour cream, cheese, beans, and sauces.

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PLATOS TÍPICOS

CANCÚN CAMARONES — € 15.00

Shrimps* sautéed with zucchini, carrots, and spices, served with rice, salad, tomatoes, sour cream, tortillas, and sauces.

CAMARONES RELLENOS — € 16.00

Shrimps* stuffed with cheese, wrapped in bacon, and sautéed. Served with rice, salad, tomatoes, sour cream, cheese, tortillas, and sauces.

CAMARONES AL MOJO DE AJO — € 16.00

Shrimps* marinated in a garlic sauce, served in a mini cast-iron cocotte with their own cooking sauce, rice, papas rancheras*, salad, sour cream, pico de gallo, fresh guacamole, tortillas, and sauces.

CAMARONES BORRACHOS — € 16.00

Marinated shrimps* sautéed with sweet paprika, onion, avocado, and flambéed with reposado tequila. Served with rice, papas rancheras*, salad, sour cream, pico de gallo, tortillas, and sauces.

PLATO VEGETARIANO — € 16.00

Assorted vegetarian samplers from "El Covo": vegetarian burrito, Mexican-style black beans, spiced corn on the cob, ranch-style potatoes*, and vegetarian fajitas. Served with salad, tomatoes, sour cream, cheese, tortillas, and sauces.

A LA PARRILLA

In Mexico, **the grill** is a ritual: live fire, intense aromas and conviviality. **Meats and vegetables** are cooked to order and made **to be shared**.

ARRACHERA — € 24.00

Arrachera is the Mexican name for a particular cut of premium beef, grilled and served on a cast-iron skillet with chimichurri sauce, chipotle chile purée, sautéed vegetables, rice, and lime. Served with tortillas and sauces.

COSTILLAS DE PUERCO — € 18.00

Pork ribs^ marinated in BBQ sauce and grilled. Served with ranch-style potatoes*, BBQ sauce, and Mexican-style beans.

SOLOMILLO DE RES — € 26.00

Grilled Angus fillet (approximately 225 grams), served on a hot cast-iron skillet. Served with ranch-style potatoes*, Mexican-style black beans, spicy onions, tortillas, and sauces.

COVO BURGER — € 13.00

House-made bun^ and burger patty^, served with tomato, cheese, onion, lettuce, and mayonnaise. Accompanied by French fries* and BBQ sauce.

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GUARNICIÓN

PAPAS FRITAS € 4.00
French fries* served with dipping sauces.

PAPAS RANCHERAS € 5.50
Wedge-cut potato fries* seasoned with garlic and onion, then fried. Served with BBQ sauce.

FRIJOLES MEXICANOS € 5.00
Mexican-style beans in sauce.

RICE € 4.00
Mexican-style rice.

SAUTÉED VEGETABLES € 6.00
Sautéed zucchini, peppers, and carrots with spices.

CHIPOTLE CHILE PURÉE € 6.00
Mashed potatoes with Mexican chipotle chile.

APERITIVOS

FRUIT NON-ALCOHOLIC COCKTAIL € 7.00
Pineapple I Orange I Lime I Strawberry

SPRITZ APEROL € 4.50
Prosecco | Aperol | Soda

SPRITZ CAMPARI € 4.50
Prosecco | Campari | Soda

AMERICANO € 7.00
Vermouth | Campari | Soda

AMERICANO AL COVO € 7.50
Vermouth | Campari | Mezcal | Soda

NEGRONI € 7.50
Vermouth | Campari | Gin

FUSETTONE € 7.00
Bitter Fusetti I Pink Grapefruit Tonic Water

REFRÉSCOS

FANTA (33 cl)	€ 3.50
COCA COLA (33 cl)	€ 3.50
COCA COLA ZERO (33 cl)	€ 3.50
GALVANINA PEACH TEA	€ 4.00
GALVANINA LEMON TEA	€ 4.00
STILL OR SPARKLING WATER	€ 3.00
TONIC WATER	€ 4.00
PINK GRAPEFRUIT TONIC WATER	€ 5.00
GINGER BEER	€ 5.00

RED SANGRÍA

By the glass	€ 4.00
Pitcher 1 L	€ 12.00

= medium hot = hot = very hot = spicy = vegetarian

(*) frozen ingredients - (^) blast-chilled ingredients

CERVEZAS DE BARRIL

LÖWENBRÄU (Pils)

Small	€ 3.50
Medium	€ 6.00
Pitcher 1 L	€ 13.00
Pitcher 1.5 L	€ 18.00

LEFFE (Rossa)

Piccola	€ 4.00
Medium	€ 7.00
Pitcher 1 L	€ 15.00
Pitcher 1.5 L	€ 20.00

HOEGAARDEN (Unfiltered white)

Small	€ 4.00
Medium	€ 7.00
Pitcher 1 L	€ 15.00
Pitcher 1.5 L	€ 20.00

SEASONAL BEER
(Available only at Il Covo Rosà)

Small	€ 4.00
Medium	€ 6.00
Pitcher 1 L	€ 14.00
Pitcher 1.5 L	€ 20.00

CERVEZAS

BIRRIFICIO BIRRANOVA — GOLDEN ALE "LINFA" | PUGLIA | 33 cl — € 6.00

A fresh, balanced Golden Ale, with light citrus notes and excellent drinkability.

Recommended pairings: nachos, light tacos, aperitifs.

Alcohol content: 5%

ALHAMBRA — RESERVA ROJA | GRANADA, SPAGNA | 33 cl — € 5.00

An intense, malty red ale, with light caramel notes and a toasted finish.

Recommended pairings: smoked meat, burgers, tacos al pastor, spicy dishes.

Alcohol content: 7.2% *Gluten Free*

BIRRIFICIO RURALE — TRIPLE PEPPER | LOMBARDIA | 33 cl — € 6.00

A pepper-spiced Tripel, intense and aromatic, with a warm, lingering finish.

Recommended pairings: spicy dishes, red meats.

Alcohol content: 8.8%

CORONA | 33 cl — **€ 5.00**

The quintessential Mexican beer, if not the most famous in the world. A light, delicate beer with fruity notes.

Recommended pairings: guacamole, nachos, chicken tacos, quesadillas, fresh and lightly spiced dishes.

Alcohol content: 4.6%

PACIFICO CLARA — MODELO | 33 cl — **€ 6.00**

A light Mexican lager produced by Grupo Modelo. Ideal with any meal or for casual drinking.

Recommended pairings: fajitas, burritos, quesadillas, meat tacos, grilled chicken and moderately intense dishes.

Alcohol content: 4.5%

VINOS BLANCOS

	By the glass	Bottle
S. CAPECCI — PECORINO DOCG "CIPREA" BIO | MARCHE	€ 5.00	€ 25.00

An intense, elegant white wine with fresh minerality, aromas of yellow fruit, and balsamic hints.

Recommended pairings: white meat, spicy dishes and richly flavoured dishes.

Alcohol content: 11.5%

COLLEMASSARI — VERMENTINO "MELACCE" | TOSCANA	€ 5.00	€ 25.00

A light, fresh red wine with aromas of cherry, small red berries, and delicate spices.

Recommended pairings: starters, chicken burritos, shellfish.

Alcohol content: 13.5%

CUME DO AVIA — T-REIX / TREIXADURA, ALBARIÑO, GODELLO, LOUREIRA GALIZIA, SPAGNA — **€ 33.00**

A savoury, aromatic white wine with aromas of white fruit and citrus, and a pleasant mineral freshness.

Recommended pairings: ceviche, fish, aperitifs, fresh and spicy dishes.

Alcohol content: 12%

MARCO SARA — FRIULANO "ERBA ALTA" | FRIULI VENEZIA GIULIA — **€ 33.00**

An intense, structured white wine with mature notes, light honeyed nuances and elegant minerality.

Recommended pairings: white meat, spicy dishes and richly flavoured dishes.

Alcohol content: 14%

VINOS TINTOS

	By the glass	Bottle
**RUBINELLI VAJOL — ROSSO VERONESE / CORVINA, CORVINONE, RONDINELLA	VALPOLICELLA, VENETO**	€ 5.00	€ 25.00

A pale, fresh red wine with aromas of cherry, small red berries and delicate spices.

Recommended pairings: light meats, beef tacos, aperitifs.

Alcohol content: 13.5%

SCRIANI — VALPOLICELLA RIPASSO / CORVINA, CORVINONE, RONDINELLA | VALPOLICELLA CLASSICA, VENETO € 28.00

A structured, rounded red wine with notes of black cherry, cocoa and sweet spices.

Recommended pairings: ribs, chili con carne, barbecue.

Alcohol content: 14%

SCHOLA SARMENTI — NERÌO RISERVA / NEGROAMARO, MALVASIA NERA SALENTO, PUGLIA € 35.00

An intense, balanced red wine, with notes of black cherry, ripe fruit and delicate spices.

Recommended pairings: meat fajitas, meat burritos, BBQ ribs, chili con carne and richly flavoured meats from traditional Mexican cuisine.

Alcohol content: 14.5%

VINOS ESPUMOSOS

COLESEL PROSECCO EXTRA DRY DOCG - FONTANA VECIA - VENETO	€ 5.00	€ 25.00

An elegant, fresh sparkling wine with floral aromas and hints of green apple, pear and citrus. Fine perlage and a pleasantly soft palate.

Recommended pairings: aperitifs, fish tacos, starters, light fried dishes and spicy dishes.

Alcohol content: 11%

COVER CHARGE
Per person € 3.00

Information on the presence of substances or products that may cause allergies or intolerances is available by scanning the QR code or in printed form from our staff.