

SIGNORA

Antipasti

Focaccia Pugliese___6,00€

Sourdough focaccia with nduja oil and extra virgin olive oil.

Caprese Mozzarella___13,00€ / **Burrata**___17,00€

Cherry tomatoes, basil pesto, carob crumble, basil, extra virgin olive oil and aged balsamic vinegar.

Insalata Verde___13,00€

Fresh green salad, pumpkin pickled, croutons focaccia, raisins, fresh pear, mint and honey-orange dressing.

Arancino tartufo___13,00€

Truffle rice balls with parmesan-truffle cream, (fresh truffle + 3.50€).

Tartare di Manzo___15,00€

Beef fillet, crunchy potatoes, lime, chili, mayo truffle, (fresh truffle + 3.50€).

Vitello Tonnato___14,00€

Veal round cooked to 60°, tuna sauce, caperberries, fried sage, lemon confit, crouton focaccia and olive oil.

Formaggi o Salumi

Ask us.

Primi

Gnocchi Taleggio e Guanchiale___14,00€

Handmade gnocchi, taleggio-gorgonzola cream, Tuscan guanchiale, sage and nduja oil.

Spaghettoni all' Pomodoro e Basilico___13,00€

San Marzano tomatoes sauce, basil, cherry tomatoes and extra virgin olive oil.

Mafalde Ragu___15,00€

Slow-cooked beef, butter, parmesan Reggiano 24months.

Rigatoni Cacio e Pepe___13,00€

Riesling wine, garlic, pecorino romano, parmesan Reggiano 24months and 7 species of pepper.

Vesuviotti alle Vongole___17,00€

Fresh clams, chili, garlic, parsley, white wine, fresh tomatoes and olive oil extra virgin.

Paccheri alla Carbonara___15,00€

Eggs yolk, pecorino romano, parmesan Reggiano 24months, guanchiale, pepper.

Risotto alla Zucca e Nduja___16,00€

Carnaroli rice, pumpkin puree, nduja, gorgonzola, pumpkin seeds, butter, parmesan Reggiano 24months.

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Pizza

Margherita__12,00€ + **Prosciutto**__3,50€

San Marzano tomato sauce, fresh mozzarella, basil, extra virgin olive oil.

Diavola__13,00€

Pumpkin cream, smoked provolone, nduja and yoghurt with herbs.

Verde__14,00€

*Fresh basil cream, fresh mozzarella, sopresa, rocket
and parmesan Reggiano 24 months.*

Tartufo__15,00€

Handmade truffle cream, smoked provolone, thyme, porto bello and rocket.

Marinara__12,00€

*San Marzano tomatoes sauce, cherry tomatoes, anchovies, capers, olives,
garlic, oregano and extra virgin olive oil.*

Secondi

Cotoletta alla Milanese__19,00€

*Veal striploin coated with breadcrumbs, polenta with parmesan
and parsley sauce.*

Tagliata di Manzo__9,50€/100gr

*Flap steak USA thinly sliced, rocket, cherry tomatoes, aged balsamic
vinegar, parmesan and extra virgin olive oil.*

Pollo alla Cacciatore__16,00€

Free range chicken fillet, baby potatoes, salsa San Mariano, olives.

Ossobuco alla Lombardia__24,00€

*Handmade orzo Milanese, beef shank, chili, garlic,
red wine Chianti Classico.*

Dolce

Tiramisu__10,00€

*Traditional Tiramisu with homemade lady fingers, espresso,
mascarpone cream and cocoa.*

Crostata Meringata al Limone__10,00€

Broken tart, lemon namelaka, coulis raspberries, maringue.

SIGNÓRA

White Wines - Vini Bianci 150ml | 750ml

Oenops – Apla___6,50€ | 32,00€
Assyrtiko – Malagouzia – Vidiano

Tor Del Colle - Pecorino
Terre Di Chieti___5,50€ | 27,00€
Pecorino

Kyr-Yanni – Tesseris Limnes___6,50€ | 32,00€
Gewurtztraminer – Sauvignon blanc

Casa Botter – Pinot Grigio DOC
Venezie BIO___6,00€ | 30,00€
Pinot Grigio

Oenops – Vidiano___7,00€ | 35,00€
Vidiano

Brogia – Gavi Di Gavi___7,50€ | 37,00€
Cortese

Dr. Loosen – Dr. “L”___ - | 34,00€
Riesling – Semi Dry

Syros Winery – Fabrica___ - | 37,00€
Koudoura – Monemvasia

Oenops – Rawditis___ - | 39,00€
Roditis – Orange Wine

Alpha Estate – Sauvignon Blanc___ - | 40,00€
Sauvignon Blanc

La Tunella – Pinot Grigio del Friulli___ - | 40,00€
Pinot Grigio

Ktima Gerovassiliou – Chardonnay___8,00€ |
40,00€
Chardonnay

Castel De Paolis – Frascati Superiore___ - | 43,00€
Malvasia Del Lazio – Trebbiano

Poggio Al Tesoro – Solo Sole___ - | 45,00€
Vermentino

Thymiopoulos Vineyards -
Blanc Des Coteaux___ - | 60,00€
Malagouzia – Assyrtiko – Vidiano – Aidani

Gaia Wines – Assyrtiko Wild Ferment___ - | 63,00€
Assyrtiko

Poggio Al Tesoro - Sondraia Bianco
Costa Toscana IGT___ - € | 82,00€
Viognier

*“I'd rather eat pasta and
drink wine than be a size zero.”*

- Sophia Loren

SIGNORA

Red Wines | Vini Rossi 150ml | 750ml

Oenops – Apla___ 6,50€ | 32,00€

Limniona – Mavroudi – Xinomavro – 2021

Tor Del Colle – Montepulciano

D' Abruzzo Riserva___ 5,50€ | 27,00€

Montepulciano – 2019

Thymiopoulos Vineyards – ATMA___ 6,00€ | 30,00€

Mandilaria – Xinomavro – 2021

Oenops – XinomavRAW___ 7,00€ | 35,00€

Xinomavro – 2021

Domaine Chatzigeorgiou –

Epops Merlot___ 7,00€ | 35,00€

Merlot – 2020

Akriotou Estate – Orivatis___ - | 30,00€

Pinot Noir – 2020

Rouvalis Winery – Tsigello___ - | 35,00€

Dry Red Wine Mavrodaphne

Bosio Winery – “Leda” Truffle

Hunter___ 7,00€ | 36,00€

Barbera D'asti – 2022

Frattoria Selvepiana – Chianti

“Rufina”___ - | 40,00€

Sangiovese – Colorino – Canaiolo – Malvasia Nera

Dougos Winery – Rapsani Palaia

Klimata___ - | 44,00€

Krasato – Xinomavro – 2018

Castellare – Chianti Classico

Riserva___ - | 46,00€

Canaiolo nero – Sangiovese

Allegrini Estates – Palazzo Della

Torre___ - | 52,00€

Corvina – Rondinella – Sangiovese – 2018

Ktima Biblia Chora – Ovilos___ - | 60,00€

Cabernet Sauvignon

**Roberto Mazzi – Amarone Della
Valpolicella Classico** ___ - | 70,00€

Corvina – Rondinella – 2018

Batatsiolo – Barolo___ - | 65,00€

Nebbiolo – 2018

Quintarelli Giuseppe –

Primofiore___ - | 100,00€

Cabernet Franc – Cabernet Sauvignon

Pio Cesare – Barolo___ - | 110,00€

Nebbiolo – 2018

Batatsiolo – Barolo Qerequio___ - | 125,00€

Nebbiolo – 2016

Batatsiolo – Barolo Boscatero___ - | 140,00€

Nebbiolo – 2010

Poggio Al Tesoro – Sondraia Super

Tuscan___ - | 150,00€

Cabernet Franc – Cabernet Sauvignon – Merlot



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Rosé Wines | Vini Rosati 150ml/750ml

Oenops – Apla___6,50€ | 32,00€

Limniona – Mavroudi – Xinomavro

Akriotou Estate – Tupee___5,50€ | 27,00€

Syrah – Merlot | Semi Sweet

Batatsiolo – Piemonte Rosato DOC___6,50€ | 32,00€

Barberra – Dolcetto - Nebbiolo

Casa Botter Gran Passione___- | 32,00€

Merlot

Maseria Surani – Negroamaro___- | 39,00€

Manduria – Negroamaro

Poggio Al Tesoro – Cassiopea Bolgheri___- | 40,00€

Cabernet Franc – Merlot

Sparkling Wines | Vini Frizzante

Domaine Karanika – Cuvee Rose Brut___- | 40,00€

Limniona – Xinomavro

Santo Wines – White Brut___- | 40,00€

Assyrtiko

Prosecco 125ml / 750ml

Casa Botter – Todercolle___5,50€ | 27,00€

L' Antica Quercia – Di Conegliano

Matiu___6,50€ | 32,00€

Moscato D'Asti

Cuvage Piedmonte – Dolce Oro___6,00€ | 30,00€

Franciacorta

Brut Marchese Antinori DOCG___- | 65,00€

Dessert Wines | Vini Dolci 40ml

Estate Alpha- Omega___6,50€

Gewurztraminer – Malagouzia

Estate Alpha- Omega 10 Y.O. ___8,50€

Xinomavro

Non-Alcoholic Wines Vini Analcolici

Cantine Scarzi Luigi – Maracuja___5,50€ | 27,00€

Semi Sweet

Familia Torres – Natureo___6,00€ | 30,00€

Moschato

Signora's Signature Cocktails

Paloma Mia___9,00€

Tequilla – Thyme – Fresh Lemon – Aranciata Rosa

Napolitan Muse___9,00€

Vodka – Limoncello – Fresh Lemon – Ginger

Caprese Smash___9,00€

Gin – Fresh Basil – Fresh Lemon – Tomato Water



SIGNÓRA

Spritz

Aperol Spritz__7,50€

Aperol – Prosecco – Soda Water

Campari Spritz__8,00€

Campari – Prosecco – Soda Water

Veneziano Spritz__8,00€

Select Aperitivo – Prosecco – Soda Water

Limoncello Spritz__8,00€

Limoncello – Prosecco – Soda Water

Amaro Spritz__8,00€

Amaro Montengro – Prosecco – Polara Limonata

El Greco__8,00€

Italicus Rosolio – Rose Wine – Polara Mandarino

Al Limone

Aperitivi Cocktails

Americano__7,50€

Campari – Sweet Vermouth Blend – Soda Water

Bloody Mary__10,00€

*Finlandia Vodka – Naked Tomato – Fermented Tomato
Water Lemon Cordial – Spices*

Dry Martini__9,00€

*Bulldog London Dry Gin – Cocchi Extra Dry Vermouth
Olive or Lemon zest*

Milano – Torino__8,00€

Campari – Sweet Vermouth Blend

Negroni__9,00€

*Bulldog London Dry Gin – Campari – Sweet
Vermouth Blend*

Montenegroni__9,00€

*Bulldog London Dry Gin – Amaro Montenegro
Sweet Vermouth Blend*

White Negroni__9,00€

*Bulldog London Dry Gin – Cocchi Americano
Luxardo Bitter Bianco*

Non Aperitivi Cocktails

Maracuja Spritz__7,00€

Passion Fruit Frizzante – Lemon – Polara Aranciata

Negroni Zero__7,00€

Tanqueray 0% – Martini Vibrante – Bitter N1

Grappa 20ml | 40ml

Berta Valdavi__4,00€ | 8,00€

Moscato

Berta Nibbio__4,50€ | 9,00€

Barbera

Berta Giulia__4,50€ | 9,00€

Chardonnay

Berta Elisi__4,50€ | 9,00€

Barbera | Nebbiolo



SIGNÓRA

Gin 50ml

Bickens London Dry__7,50€

Bulldog London Dry__8,00€

Hendrick's__9,00€

Votanikon__8,00€

Malfy's__9,00€

Vodka 50ml

Finlandia__7,50€

Belvedere__10,00€

Standart__8,00€

Vermouths 25ml | 50ml

Cinzano Rosso__3,00€ | 6,00€

Carpano Antica Formula__4,50€ | 9,00€

Cocchi Americano__4,00€ | 8,00€

Cocchi Storico Di Torino__4,00€ | 8,00€

Otto's Athenian Vermouth__4,00€ | 8,00€

Amari 25ml | 50ml

Averna__3,50€ | 7,00€

Amaro Montenegro__3,50€ | 7,00€

Campari__3,50€ | 7,00€

Fernet Branca__3,50€ | 7,00€

Liqueurs 25ml | 50ml

Aperol__3,50€ | 7,00€

Disaronno Amaretto__3,50€ | 7,00€

Disaronno Velvet__3,50€ | 7,00€

Luxardo Limoncello__3,50€ | 7,00€

Mastiha Skinós__3,50€ | 7,00€

Majuni Greek Herbal Liqueur__3,50€ | 7,00€

Select Aperitif__3,50€ | 7,00€

Beers - Birre

Peroni Red__6,00€

Quality Lager

Birra Moretti__6,00€

Quality Lager

Salonikia__6,50€

Honey Pilsner

Fix Alcohol Free__5,50€

0% Alc.

Soft Drinks | Bebidas

Coca Cola 250ml__3,00€

Coca Cola Zero 250ml__3,00€

Polara Limonata 275ml__3,50€

Polara Aranciata 275ml__3,50€

Polara Gassosa 275ml__3,50€

Polara Mandarino Al Limone__3,50€

Water | Acque

Acqua Panna 1lt__2,50€

Natural Mineral

San Pellegrino 750ml__4,50€

Sparkling Mineral



"Everything you see
I owe to spaghetti."

- Sophia Loren

Marketing manager: **Ioannis Mitrakos**

Chef: **Thanos Pichas**

The store has an approved POS card acceptance terminal.

Please inform the establishment staff of any allergies or intolerances you may have. Our menu may contain traces of allergenic substances, which may cause you an allergy or intolerance.

The consumer has no obligation to pay if he does not receive the legal document (Receipt-Invoice).

Consumption of alcoholic beverages by persons under the age of 17 unaccompanied by parents or guardians is prohibited.

Prices are in euros and include all legal charges.

The store reserves the right to change prices without notice.

Our pasta is Gentile. Founded in 1876, Pastificio Gentile is one of the historic factories that have made the town of Gragnano famous all over the world for its pasta. Even today it uses the ancient techniques - production methods, paying great attention to every detail, from the selection of raw materials to the control of the different production phases. The company offers high quality products with full respect for the details that have made Gragnano pasta so famous in the past: the use of fine hard semolina of strictly Italian origin combined with the unique ancient natural drying method "Cirillo" enhances the taste and aroma. It is the only factory in the world that follows this natural drying method. In the large industries, the drying of the pasta is done in 6-10 hours, as a result of which they are pre-cooked, in contrast to Gentile, which takes 3.5 to 4 days to dry, enhancing their rich taste, aroma and special texture allow it absorb more sauce without being pre-cooked. Quality is a primary goal for Gentile, which is why its production is limited. Pastificio Gentile produces in a year the same amount that can be produced in a day by a large industry, it is a very premium product that will satisfy even the most demanding palate.