



SUBURRA 1930
CUCINA E LIQUORI

WHITE WINES

- Capolemole Lazio Igp - Bellone - Carpineti Marco - Bio - 13° - Lazio 23€
Metamorfosi Frascati superiore Docg - Bombino, Greco, Malvasia puntinata - Vitus - 13° - Lazio 24€
Appia Antica 400 Bianco Igt - Malvasia - Tenuta Alberigo - 13,5° - Lazio 24€
Ribolla Gialla Doc Collio - Ribolla gialla - Marco Sclaris - 13° - Friuli 21€
Vulcaia Sauvignon - Sauvignon - Inama - 13,5° - Veneto 31€
Vermentino Vigne Basse Doc - Vermentino - Terenzuola - 13° - Liguria/Toscana 27€
Capofila del Pozzo Buono Doc - Verdicchio - Vicari - 13,5° - Marche 22€
Devon Greco di Tufo Docg - Greco di Tufo - Antonio Caggiano - 13,5° - Campania 27€
Etna bianco Doc - Carricante - Planeta - 13° - Sicilia 34€

RED WINES

- Capolemole Lazio Igp - Nero Buono, Montepulciano, Cesanese - Marco Carpineti - Bio - 14° - Lazio 26€
Prodigo Igp - Syrah - Donato Giangiolami - Bio - 14° - Lazio 22€
Appia Antica 400 Rosso Igt - Cabernet, Merlot - Tenuta Alberigo - 13° - Lazio 25€
Nebbiolo Perbacco Doc - Nebbiolo - Vietti - 14° - Piemonte 36€
Valpolicella Ripasso Doc - Corvina, Corvinone, Rondinella - Domini Veneti 13,5° - Veneto 27€
Chianti Classico Docg Peppoli - Sangiovese, Syrah, Merlot - Antinori - 13° - Toscana 29€
Primitivo Talò - Primitivo - Farnese - 14° - Puglia 26€

ROSE' WINES

- Tramari Rose' Farnese Salento Igp - Primitivo - San Marzano - 12,5° - Puglia 26€

SPARKLING WINES

- Spumante Kius - Marco Carpineti - Bio - Lazio 32€
Prosecco di Valdobbiadene Docg extra dry Setage - Canevel - Veneto 27€
Franciacorta Mosnel Docg Brut - Mosnel - Lombardia 44€
Franciacorta Mosnel Docg Rosè - Mosnel - Lombardia 48€
Champagne Lallier R.018 Brut - Lallier - Francia 58€

WINES BY GLASS

- Wine or prosecco (ask our staff for our selection of the day) 6€





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APERITIF

A DRINK - GLASS OF WINE, GLASS OF PROSECCO OR COCKTAIL - SERVED WITH TREATS
MADE TO ORDER BY OUR CHEF 10€ (this aperitif formula is served from 6.30 until 8 PM)

BEER

CRAFT BEER 33cl

La 150° Bionda Premium Italian Lager, Menabrea 6€

La 150° Rossa Premium Italian Doppio Malto, Menabrea 6€

Birra Reale Italian Ipa, Indian Pale Ale, Birra del Borgo 7€

SIGNATURE COCKTAILS

SUBURRA Vodka, fresh basil, homemade ginger and lime syrup, lime juice, pasteurized egg white, homemade chili extract and pepper 9€

CUCUMBER TONIC Vodka, tonic water, crushed cucumber, lime and pepper 9€

LYCHEE MARTINI Vodka, lychee liquor, lime juice, sugar syrup and lychee syrup 9€

BASILICO' Gin, passionfruit syrup, fresh pineapple, basil leaves, lemon juice and sugar syrup 9€

VIOLET NIGHT white Rum, bitter Campari, blue curacao, white vermouth, grenadine syrup 9€

WHISKY COOLER Whisky, crushed oranges, lime juice, sugar syrup, ginger ale, homemade orange, coffee and rosemary liquor 9€

HONEY MOON Bourbon whisky, honey premix, lemon juice 9€

MEXICAN SOUR Mezcal, homemade chili extract, lime, sugar syrup, toasted corn salt 9€

L'AGE D'OR Cognac, Disaronno, orange Twist 9€

CLASSIC COCKTAILS

Great Classic Cocktails 9€

Spritz Aperol / Campari 8€

Non alcoholic cocktails 6€

BEVERAGES

Still / Sparkling treated water 2€

Coffee / Decaffeinated Coffee 2€

Cappuccino / Barley Coffee 3€

Amari (Herbs Liqueurs) / Homemade Liqueurs / Grappa / Soft Drink 5€

Amaro Jefferson / Amaro Formidabile 7€

Distilled beverages / Liqueurs 8€

Distilled beverages Gran Riserva 12€

