

# Beat the Heat with Five Italian Beers and Dishes to Go with

## List of Beers

### **Messina 700 yen**

This beer is brewed in Messina in Sicily and named thus. The brewery is affiliated with Heineken. The taste is reminiscent of an American lager. This is an ideal beer for starting your night.

### **PratorRosso Birra Bionda 750ml 2,700 yen**

This is a craft beer from Milan. The brewery is owned by a family of farmer. The sixth generation of the family, brothers of Ambrogio and Achille, out of curiosity, started brewing beer with barley they grew. This beer has a very unique taste combination of orange peel, honey, caramel and almond. It is good for pairing with pasta dishes.

### **Forst Sixtus 700 yen**

This is a beer from Alto Adige where many Germans traditionally live. It is brewed to celebrate Saint Sixtus. It has an amber colored foam and dark chocolate colored body. It tastes of caramel and malt. This one is ideal to be enjoyed with meat and cheese.

### **Menabrea 800 yen**

This pale lager is brewed by Menabrea brewery established in Piedmont in 1846. It is made with natural water from 1,500 meters below ground. This beer goes with all kinds of dishes as its taste is very subtle, dry and not so bitter.

### **Moretti Doppio Molto 800 yen**

Moretti is known for its trademark bearded old man on the label. This one is a thicker version of the regular Moretti: It contains 20% more malt than the regular. It has a slightly sweet taste with hints of toast, baked apple and clove. It goes very well with sausage and roast red meat.

## **Dishes to go with these beers are:**

Assortment of spicy salami 1,200 yen

Calabria Style Spicy Stewed Trippa 1,200 yen

Garlic Flavored Polpettine Fried Meat Ball 900 yen

Seasonal Vegetable Fritto 1,000 yen

Daily Assortment of Bruschetta 1,200 yen

Daisen Chicken Diablo 2,000 yen

And more!