Beers

	Always Present		
lötzinger Hell 5,20%		Small:	3,00€
Flötzinger	It is a full-bodied beer with a slight hops note and a strong malt aroma. The unique taste of this beer comes from the Bavarian malt of the highest quality, the Hallertau hops, the aromatic hops from Tettnang near Lake Constance and from the controlled fermentation.	Medium:	5,00€
Jnfiltered Ichnusa 5,00	0%	Small:	3,00€
<u>i</u> chnusa	Un Itered Ichnusa beer. The presence in the recipe of light golden malt and caramelized barley malt give to it a golden and luminous color. The haze of the beer is given by the presence of the yeasts left in suspension.	<u>Medium:</u>	5,00€
rewdog Punk IPA 5,50	%	Small:	3,50€
BREWDOG	Brewdog Punk IPA beer is an indian-style Pale Scottish beer. It takes inspiration from American trends in terms of brewing and in terms of choice of hops. It is in fact a very hoopy bear.	<u>Medium:</u>	6,00€
Flötzinger Pills 4,80%	Yaliilii Karii X	<u>Small: 0,3</u>	<u>3,50€</u>
Flötzinger	The Pils beer is characterized by a crown of foam that creates a balance between bitter freshness and a sweet taste. The aromatic Tettnang hops choise intensifes the final aroma.		

Beers

Let the waiter recommend the beers of the day!

Coffee and Soft Drinks table service

Bottled drinks		Soft Drinks on tap	
Crodino	2,50€	Coke (0,25cl)	3,00€
Gingerino	2,50€	Coke (0,50cl)	4,50€
Tassoni	2,50€	Schweppes Tonica (0,25cl)	3,00€
Organic fruit juices	. 3,00€	Schweppes Tonica (0,50cl)	4,50€
Ginger Beer	3,00€	Schweppes Lemon (0,25cl)	3,00€
		Schweppes Lemon (0,50cl)	4,50€
Soft Drinks in Cans			
Coke	. 3,50€	Sparkling Red Wine	5
Coke Zero	3,50€	MONTELVINI Sparkling White Wi	ne
Fanta	3,50€	Glass	2,00€
Sprite	3,50€	1/4 Liter	3,50€
Lemon Soda	3,50€	1/2 Liter	5,00€
Red Bull	3,50€	1 Liter	10,00€
	····· Coffee Bar		
Coffee	1,50€	Hot Chocolate + Rum	4,00€
Coffee with alcohol	2,00€	Deca Coffee	2,00€
Double Coffee	2,50€	Hot infusion	3,00€
Ginseng	1,80€	Milk with Coffee	3,00€
Barley Co ee	1,80€	Macchiatone	1,80€
Shaken Co ee	3,00€	Deca Macchiatone	2,00€
Cappuccino	1,80€	Barley + Cream	3,00€
Cappuccino Deca	2,00€	Barley Co ee with alcohol	2,50€
Barley Cappuccino	2,50€	Orzo macchiato	2,00€
Hot Chocolate	3,00€	Hot Tea	3,00€
Hot Chocolate + Cream	3,50€	Sandwiches	2,00€

Golden Burger

Chianina Burger14,00€

Caramelized Bread, lettuce, tomatoes, double cheese, radish sauce, bacon, Chianina 200gr, thai sauce

+ Rustic Fries apart

Chianina

Chianina is an Italian breed of cattle.

It is native to Tuscany and Umbria.



200 gr.

Angus Burger

Pepper Bread, lettuce, tomatoes, double cheese, broccoli, onion tartare, Angus 200gr, black pepper sauce.

+ Rustic Fries apart

Angu

Angus is the most raised beef breed in the world. It takes its name from its area of origin in Scotland.



200 gr.

House Burger

Milk Bread, lettuce, tomatoes, double cheese, Beef 150gr, fried onions, ketchup.

+ Rustic Fries apart

Beef

Beef is the common name that indicates the meat of cattler used in cooking, in particular the domestic ox one



150 gr.

Gipsy Burger

Bun Bread, sausage (110gr. x2), double cheese and brie, tropea onion, grilled peppers, Iceberg salad, paprika, mustard, barbecue sauce.

+ Rustic Fries apart

Sausage

Sausage is mainly composed of pork and fat part.

The meat is salted and avored.



220 gr.

Fresh Burger

Caramelized Bread, or di latte cheese, avocado, cherry tomatoes

100gr. Norvegian salmon, black sesame, rocked salad.

100gr. Burrata cheese, tartar sauce, guacamole.

Salmon

Salmon is a very popular sh for its fasty meet. It can reach over 1 meter in lenght.



110 gr.

Golden Burger

Carbonara Burger

Black pepper Bread, double cheddar cheese, double beef of 120gr. valeriana salad, seared bacon, fried egg, caramelized onions, pecorino cheese sauce Home Made.

+ Potato Chips

Carbonara Burger Lady

Black pepper Bread, double cheddar cheese, beef of 120gr. valeriana salad, seared bacon, fried egg, caramelized onions, pecorino cheese sauce Home Made.

+ Potato Chips

Beef

Beef is the common name that indicates the meat of cattler used in cooking, in particular the domestic ox one.



120 gr.

Reet

IBeef is the common name that indicates the meat of cattler used in cooking, in particular the domestic ox one.



: 120 gr.

Branzo Burger

Beef Branzo Burger

Pink beetroot Bread, Beef Tartare 150gr. not seasoned with radish and rocket salad, aked parmesan with a little note of vinegar and red fruit glaze.

Branzo Burger Tataki

Pink beetroot Bread, Tataki tuna sh 150gr. cooked on the grill, purple hood, beetroot, basil, julienne courgettes and red fruit glaze.

Reef

Beef is the common name that indicates the meat of cattler used in cooking, in particular the domestic ox one.



150 gr.

Tataki Tuna

The Tataki is also called tosa-mi. Is a fish preparaton technique of Japanese cuisine.



150 gr.

Sandwiches

Sandwiches

Angelo d'oro	7,00€
Loaf Bread, tomatoes, tuna sh, spring onions, lettuce,	
mayonnaise	
Hot Dog	6.006
Hot Dog	6,00€
Sweet Bread, wurstel, cheese, mustard	
Romagnolo	6.00€
	0,000
Sweet Bread, pork, cheese, bovis	
Rustico	7.00€
Loaf Bread, eggplant, parmesan cheese, peppery bacon	
Edul Bread, eggplant, parmesan eneese, pepper, bacon	
Trotter	6,00€
Sweet Bread, mozzarella cheese, raw ham	
M. al	7006
Vusak	7,00€
Loaf Bread, baked ham, artichokes, cheese, mayonnaise	

Gizmo	7,00€
Loaf Bread, pork, tomatoes, lettuce, cheese,	
mayonnaise	
Mediterraneo	7,00€
Loaf Bread, mozzarella cheese, tomatoes, lettuce, raw ham	
Boscaiolo	7.00€
Loaf Bread, baked ham, artichokes, mushrooms, cheese	7,000
mayonnaise	
Milanese	7,00€
Milanese cutlet, tomatoes, salad, cheese	
Delicato	7,00€
Loaf Bread, raw ham, stracchino cheese, zucchini	
For each addition the sandwich will increase the cost of	1€

Burger Classic

Hamburger Sweet Bread, lettuce, tomatoes, onion, beef, ketchup	6,50€
Cheeseburger Sweet Bread, double cheese, lettuce, tomatoes onion, beef, ketchup	7,50€
Franz Burger	8,00€

Price included with sauce. Any supplement + 0,50€

Snack

Club Sandwich		Toast	
Club Sandwich base Cheese, ham, omelette, tomatoes, salad	9,00€	Small Toast	5,00€
Club Sandwich Cheese, ham, vegetables, mushrooms	9,00€	Small Stuffed Toast Baked ham, cheese + addition	6,00€
Club Veggy	9,00€	Tostone Primavera Tomatoes, mozzarella cheese, tuna, salad	7,00€
Club Privè Cheese, tomatoes, salad, briè cheese, bacon, mushrooms, omelette	10,00€	Super Toast Baked ham, cheese	6,00€
		Tostone farcito Baked ham, cheese + addition	7,00€
Piadine			
Piadina vegetariana	5,00€		
Piadina Crudo e formaggio	5,00€		

Fried Fo	ood
Steak Chips4,50€	Spicy Jalapenos
Homemade Chips4,50€	Onion Rings
Rustic Chips	Fried Chicken Strips
Fried mini mozzarella cheese 4,50€	Fried Cheese
Stuffed Olives4,50€	Crab Claws 5,50€
Fried vegetables mix4,50€	Chicken Wings
Chicken Nuggets4,50€	Angelo Mixed Fried

Bruschetteria

Types of bread for the traditional Bruschetta

Bruscopizza

Four organic flour bread, high quality, very crunchy on the outside and soft on the inside.



..... List price +3€

Bruschetta

Rustic bread.

It comes from the farmers' need to conserve bread.



Spianata

It is a mixture of unleavened cereal flour seasoned with pork lard or lard.



List price ⊥1€

Rustega

Classic Italian yeast bread, with a texture similar to the French baguette.



List price

Great Classics

Verdure	6,50€
Campagnola Tomato puree, mozzarella, eggplants, boletus, pork	7,00€
Riki Tomato puree, mozzarella cheese, pepper, radish, spicy salami	7,00€
Gianco Tomato puree, mozzarella and parmesan cheese, eggplants, ba	7,00€ con
Francese Tomato Sliced, mozzarella and parmesan cheese, rocket salad, raw ham	7,50€
Bresaola Tomato Sliced, mozzarella and parmesan cheese, rocket salad, I	7,50€ oresaola
Pesce spada o tonno affumicato Tomato Sliced, mozzarella cheese, carrots, zucchini, swordfish o smoked tuna	
Gamberetti Tomato puree, mozzarella cheese, shrimps, rocked salad	7,50€
Veneta Tomato puree, mozzarella cheese, asiago cheese, radish, sausag	
Bianca Neve	6,00€
Patatosa	6,00€
Onta	7,00€
Tomato puree, mozzarella cheese, onions, peppers, sausage	

Cenci	7,00€
Siciliana Tomato puree, garlic, extra virgin olive oil	4,00€
Etna	4,50€
Estiva Tomato Sliced, mozzarella cheese, origan, basil	5,00€
Romana Tomato puree, mozzarella cheese, anchovies, capers	5,50€
Bronx Tomato puree, mozzarella cheese, gorgonzola cheese, speck	7,00€
Artichoke	6,00€
Polso Tomato puree, mozzarella cheese, mushrooms, boiled ham	6,50€
Tonno cipolla Tomato puree, mozzarella cheese, tuna fish, onions	7,00€
Maria	7,00€
Salamino Wurstel Tomato puree, mozzarella cheese, spicy salami, wurstel	6,50€
Gianna Tomato puree, mozzarella cheese, olives, capers, anchovies peppers	7,00€
Nostrana Tomato puree, mozzarella and asiago cheese, boletus, sopressa	7,50€
Montanara	7,50€ ms

Bruschetteria

Types of bread for the "Gourmet Bruschetta"

Bruscopizza Four organic flour bread, high quality, very crunchy on the outside and soft on the inside. List price +3€ Spianata Rustega Classic Italian yeast bread, with a texture similar to the French baguette. List price +1€ Rustega Classic Italian yeast bread, with a texture similar to the French baguette. List price _____ List price _____ List price

Bruschetteria Gourmet Follows the sea	sons
La fresca	9,00€
L'autunno	9,00€
Pumpkin, radicchio, peppered bacon	
Autunno coi schei	10,00€
Pumpkin, radicchio, Norcia truffle	
Maroni	9,00€
Gorgonzola cheese, chestnuts, speck	
Ovi e asparagi	9,00€
Asparagus, omelette, boiled ham, grana cheese	
L'estate	9,50€
Roast-beef, rocked salad, cherry tomatoes, toasted almonds, tartar sauce	
Mare e monti	9,50€
Boletus mushrooms, salmon, ricotta cheese, grilled zucchini	

Entrée

Beef Tartare

Beef Tartare 150gr. seasoned with oil, salt, pepper and lemon. It is served with seasonal products.

Tempura mix of vegetables fish and chicken

Tempura mix of vegetables, fish and chicken 300gr. with thai sauce - guacamole and homemade pink sauce

Mix of fish croutons10,00€

Bread crouton with salmon, butter and avocado. Smoked tuna and ricotta cheese. Swordfish and julienne courgettes.

Seasonal Paccheri

Fish tempura mix

2 crab claws, 4 fried sardines.

.....12,00€ 2 prawns, 2 crispy prawns,

First Courses

with homemade pasta

Seasonal Ravioli

12.00€

Bigoli all'anitra Bigoli duck sauce	. 8,50€	Pappardelle
Home Made Gnocchiwith meat sauce or tomato sauce	8,50€	Pappardelle
Gnocchi d'Attilawith Norcia truffle	.12,00€	Fettuccine
Panciotti ripieniravioli stuffed with Scallops and Shrimps	. 12,50€	Scialatielli
		Spaghettone Cacio e pepe10,00€
	Seasonal Prod	ducts

*Ask the waiter to recommend seasonal products

12,00€

Second Courses

	Grilled	Dishes		
	Cut of beef of sorana		14,00€	
	Fillet with green pepper		7,00€	all'etto
	Texan Steak		11,00€	(2,5 etti)
	Picanha of Irish Angus (3 onces)		15,00€	(3 etti)
	Fish D	Dishes		
	Tuna tataki with toasted ses	ame	15,00€	
	Grilled salmon with toasted almonds and Home Made Teriyaki sauce ²⁵⁰ gr.		15,00€	
	Octopus tentacles with grilled vegetables		15,00€	
	Side D) ishes ······		
Steak Potatoes	4,00€	boiled vegetables		4,00€
Homemade Chips	4,00€	Beans in sauce (sease	onal)	4,00€
Rustic Chips	4,00€	Polenta (seasonal)		4,00€
Fried boiled potate	oes 4,00€	Raw mixed salad		4,00€
Mixed grilled vege	tables4,00€	Cheese mix (seasonal)	6,00€

Salads

Caprese	. 8,00€	Esotica	9,00€
Tomatoes, mozzarella cheese, olives, basil		Salad, carrots, black olives, corn, salmon, tomato, shrimp	
Primavera	. 9,00€	Swordfish or	
Salad, mozzarella cheese, tuna, hard-boiled egg, hood, carrots, tomatoes			
		smoked tuna	10
		Salad, carrots, courgettes, mozzarella cheese, tomato, smoked fish	
Capricciosa	. 9,00€		
Salad, carrots, grilled zucchini, turkey, corn, capers, olives, asiago cheese		Gamberetti	. 9,00€
		Salad, carrots, capuccio, rocket, asparagus, shrimp, pink sauce	
Bresaola	. 9,00€		
Salad, rocket, zucchini, carrots, Emmental cheese, bresaola, black olives			
		Marinara	9,50€
		Lettuce, carrots, capuccio, rocket, asparagus, spring onions, tuna, shrimp, salmon	
Rustica	. 9,00€		
Salad, carrots, peppers, courgettes, mushrooms, pork, asiago cheese		Rasan Calad	10.000
			.10,00€
		Salad, cherry tomatoes, carrots, Taggiasca olives, Emmenthal cheese, bacon,	
Canarie	9€	grilled courgettes, turkey, tartar sauce	
Tomatoes, carrots, corn, tuna, asparagus, boiled egg			
-bolica egg -		Large salad with	
		mixed vegetables	. 7,00€

Addition of buffalo mozzarella 2,00€

Adding ingredients 1,00€

Poke d'oro

Whole spelled cereals, cherry tomatoes, cucumbers, chickpeas, avocado, buffalo mozzarella, salmon, Tropea onion tartare, black sesame, roasted nuts, Thai sauce.

Bulgur cereals and red quinoa, smoked tuna, buffalo ricotta, mango, cabbage, hood, cherry tomatoes, Tropea red onion, Taggiasca olives, toasted almonds, sauce, balsamic vinegar and soy.

Wild red rice, roast beef, avocado, corn, cherry tomatoes, rocket, black sesame, crispy fried onion, mayione sauce and black pepper, balsamic vinegar and soy topping.

Wild red rice, fried shrimp, edamame, purple cabbage, beetroot, avocado, julienne courgettes, philadelphia, gomasio grosso, olive oil, Sweet and Sour Wok Sauce.

Dessert

House Dessert

Seasonal Panna cotta

Seasonal Catalan cream	5,00€
Tiriamocisù	5,00€
Home Made Sufflè	
with red fruit sauce	6,00€
Semifreddi	
Profitterol	5,00€
Cheesecake with berries	5,00€
Chocolate cheesecake	5,00€
Pistachio cheesecake	5,00€

Tables 2€

White / black tartufo

Single-portion sweets 5,00€