



ALWAYS WITH YOU SINCE 1992!

SUMMER HOURS

from 1st April to 30th September

<u>MONDAY</u>	from 18:00 to 24:00
<u>TUESDAY</u>	<u>CLOSED</u>
<u>WEDNESDAY</u>	from 18:00 to 24:00
<u>THURSDAY</u>	from 18:00 to 24:00
<u>FRIDAY</u>	from 6pm to 1am
<u>SATURDAY</u>	from 6pm to 1am
<u>SUNDAY</u>	from 18:00 to 24:00

WINTER HOURS

from 1 October to 31 March

<u>MONDAY</u>	<u>CLOSED</u>
<u>TUESDAY</u>	<u>CLOSED</u>
<u>WEDNESDAY</u>	from 18:00 to 24:00
<u>THURSDAY</u>	from 18:00 to 24:00
<u>FRIDAY</u>	from 6pm to 1am
<u>SATURDAY</u>	from 6pm to 1am
<u>SUNDAY</u>	from 18:00 to 24:00

Brewery N°1

Strada Statale del Pasubio, 498 - 36100 Vicenza

Tel: (+39) 0444 980676 - www.birrerian1.it

BIRRA ALLA SPINA

BIRRA TO B TEND TO
4,6% VOL



KOZEL LAGER

Produced following the original recipe and with double decoction, as per the traditional method of Czech brewers, this pure malt is born from the skilful blend of selected malts and fine Czech Noble hops, which give it a strong taste and a pleasant aroma.

30 cl (small)	€3.50	50 cl (medium)	€5.50
1lt glass	€10.00	Carafe (1.5 litres)	€15.00

BIRRA TO B TEND TO
4,4% VOL



PILSNER URQUELL

Pilsner Urquell is characterized by an intense bitterness, obtained with the finest variety of hops, by a deep and golden color, by a full and decisive taste and by an interrupted fermentation.

30 cl (small)	€3.50	50 cl (medium)	€6.00
1lt glass	€11.00	Carafe (1.5 litres)	€16.00

BIRRA TO SCURTO
3,8% VOL



KOZEL - CERNÝ

Dark beer with low alcohol content. Four different types of malt create the unique color and sweet caramel taste, perfectly balanced by the bitterness of fragrant Czech hops.

30 cl (small)	€3.50	50 cl (medium)	€5.50
1lt glass	€10.00	Carafe (1.5 litres)	€15.00

CONTAINS
BARLEY MALT

BIRRA TO B TEND TO
4,9% VOL



HOEGAARDEN

Refreshing, bitter-sweet and slightly spicy taste, thanks also to the original aromas that make it unique (coriander and orange peels).

25 cl (small)	€3.50	50 cl (medium)	€6.00
1lt glass	€11.00	Carafe (1.5 litres)	€16.00

NOT
FILTERED

BTRIF TO BTÖN D TO
4,8% VOZ



FURSTENBERG PILSENER

Light and delicate blonde, but quite full-bodied. Refreshing Pils that invites you to drink more, awarded several times with the DLG gold medal

* For tapping we use the direct cold room to optimize the product as much as possible.

30 cl <small>(small)</small>	€3.50	50 cl <small>(medium)</small>	€5.50
1lt glass	€10.00	Carafe <small>(1.5 litres)</small>	€15.00

BTRIF TO BTÖN D TO
4,9% VOZ



FÜRSTENBERG NATURTRÜBES HELLES

NOT
FILTERED

A beer with a sweet and mild character. Thanks to its light hopping, it is particularly drinkable, not too bitter and not too heavy.

30 cl <small>(small)</small>	€3.50	50 cl <small>(medium)</small>	€5.50
1lt glass	€10.00	Carafe <small>(1.5 litres)</small>	€15.00

BTRIF TO BTÖN D TO
6,5% VOZ



BRÚTON - SOR'AMARA- IPA

A beer born from the meeting of a base of light malts with American hops (Citra, Simcoe and Centennial) resulting in a very drinkable, intense, citrusy and resinous beer at the same time.

American pint	€6.00	Carafe <small>(1.5 litres)</small>	€18.00
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BTRIF TO TÖM BR TO
7,9% VOZ



PAULANER SALVATOR

Bottom-fermented beer, it belongs to the so-called very strong "marzoline" beers, which stand out for their malty and very intense aroma.

* For tapping we use the direct cold room to optimize the product as much as possible.

30 cl <small>(small)</small>	€3.50	50 cl <small>(medium)</small>	€5.50
1lt glass	€11.00	Carafe <small>(1.5 litres)</small>	€15.00

BIRRE IN BOTTIGLIA



TENNENT'S * GLUTEN FREE*

Light Lager beer with notes of malt and hops, from which the gluten is removed after the brewing process. Full-bodied and smooth.

33 cl €4.00



AUGUSTINER PILS

Soft and bitter beer at the right point, with a light final note of hops, made with fine malt and hops from the brewery's own production.

33 cl €4.00



AUGUSTINER HELL

Delicate, fragrant and well-malted beer, with a compact and persistent foam. Its flavor is unmistakable with the personality of a true Augustiner.

50 cl €5.70



ROCHFORT 10

Trappist beer with fruity notes of ripe plum and cocoa, created just before the 1950s. It has a clear appearance, although it rests on a bed of yeasts.

33 cl €6.00



BIRRIFICIO ARTIGIANALE



RED ALE BE SESSIONAL

Special red beer, produced by top fermentation with the use of excellent American hops. The first scent when tasted is that of an intense citrus aroma, coming from the blend of overseas hops.

0.5 litres €7.00



IPAREAL AMERICAN INDIA

BLADES ALE

Intense and thirst-quenching blonde. Despite the abundant hops and the considerable alcohol content, Ipareal is a beer with a balanced bitterness and a low perception of alcohol on the palate.

0.5 litres €7.00



DJANGO IMPERIAL STOUT

A double malt. Its color heralds notes of coffee, licorice, cocoa beans and a light hint of smoke. A strong imperial stout.

0.5 litres €7.00



RUE DE L'EGLISE STRONG LAGER

For lovers of strong beers, it is a full-bodied and full-bodied beer, but at the same time soft and velvety. Intense floral and spicy aroma due to generous hopping carried out with hops of European origin.

0.5 litres €7.00





TO OUR DEAR CUSTOMERS
WE INFORM YOU THAT
ORDERS WILL BE SERVED
**NOT NECESSARILY IN
CHRONOLOGICAL ORDER,**
BUT BASED ON THE ABILITY
AND SPEED OF PREPARATION
OF THE DIFFERENT KITCHEN DEPARTMENTS.

THANK YOU FOR
YOUR UNDERSTANDING!

STUZZICHERIA

FINGER FOOD

* All fried dishes use pre-frozen products

Classic corn cream (polenta fritta) €3.30

Corn cream with Parmigiano cheese and rosemary (polenta fritta) €3.30

Corn cream with spicy paprika €3.30

Fried olives stuffed with pork (8 pcs) €4.00

Mix of battered vegetables €4.00

Potatoes with the corn taste €4.00

French fries* €4.00
(+ 1 ketchup and 1 mayonnaise)

Onion rings (11 pcs) €4.00
Fried onion rings in crunchy breadcrumbs

Bacons (4 pcs) €4.00
Potato croquettes with cheese and bacon

Jalapeno peppers (4 pcs) €4.50
Spicy jalapenos stuffed with cream cheese

Chicken nuggets (5 pcs) €5.00

Sauces €0.30



Pictures are for illustration purposes only

CLASSIC PIZZAS

MARINARA 4.5

Tomato puree, garlic, Sicilian oregano

MARGHERITA 6

Tomato puree, fiordilatte. At the end of cooking: basil

ROMAN 7.5

Tomato puree, fiordilatte, anchovies

PROSCIUTTO 7.5

Tomato puree, fiordilatte, cooked ham

CHAMPIGNON 7.5

Tomato puree, fiordilatte, champignon mushrooms

SALAMINO 7.5

Tomato puree, fiordilatte, spicy salami

WÜRSTEL 7.5

Tomato puree, fiordilatte, frankfurters

ASPARAGUS 8

Tomato puree, fiordilatte, asparagus

PROSCIUTTO & FUNGHI 8.5

Tomato puree, fiordilatte, cooked ham, mushrooms

CAPRICCIOUS 8.5

Tomato puree, fiordilatte, cooked ham, mushrooms, salami

4 MALGHE 8.5

Fiordilatte, Asiago, Emmenthal, Fontina

ORTOLANA 8.5

Tomato puree, fiordilatte, mushrooms, aubergines, courgettes, peppers, spinach

CALZONE 8.5

Tomato puree, fiordilatte, cooked ham, mushrooms, salami

PARISIAN PARIGINA 9

Tomato puree, fiordilatte.
At the end of cooking: raw Parma ham

TUNA & ONION TONNO&CIPOLLA 8.5

Tomato puree, fiordilatte, tuna, Tropea onion

TONINO 9.5

Tomato puree, fiordilatte, sausage, potatoes

SAUSAGE & FRIARIELLI 12

Fiordilatte, friarielli "Oro del Vesuvio", sausage, semi-dry date tomatoes.
At the end of cooking: stracciatella

LOMBARD 9

Fiordilatte, gorgonzola cream. At the end of cooking: Trentino speck

ADDITIONS FROM €1.00 TO €3.00

Service €1.00

TASTY PIZZAS

QUEEN MARGHERITA 11

Tomato puree, fiordilatte, confit cherry tomatoes. At the end of cooking: buffalo mozzarella, fresh basil, extra virgin olive oil

LUST/LUSSURIA 12

Tomato puree. At the end of cooking: stracciatella, Parma ham

CULATELLO & STRACCIATELLA 13

Tomato puree, fiordilatte, stracciatella At the end of cooking: culatello, fresh basil, extra virgin olive oil

SARDENARA 13

Tomato puree, Taggiasca olives. At the end of cooking: Cantabrian anchovies, tufts of stracciatella, oregano, extra virgin olive oil

TAXY DRIVER 11

Fiordilatte, radicchio cream, Trevisano radicchio flower. At the end of cooking: flakes of Grana Padano DOP

TIFFANY 12

Fiordilatte, asparagus, boiled eggs, confit cherry tomatoes, mustard mayonnaise sauce

ORANGE MECHANICS 11

Tomato puree, fiordilatte, pumpkin cream, gorgonzola, leek, shredded speck



NO CHANGES ARE ACCEPTED

Service €1.00

SEASONAL PIZZAS

SWEET LIFE DOLCE VITA 11

Tomato puree, fiordilatte, anchovy fillets. At the end of cooking: buffalo mozzarella.

BATTIPAGLIA 11

Tomato puree, fiordilatte. At the end of cooking: buffalo mozzarella, rocket, cherry tomatoes

VALTELLINA 11

Milk cream. At the end of cooking: bresaola, rocket, flakes of Grana Padano DOP

FRESH-FRESCA 11

Milk cream. At the end of cooking: cherry tomatoes, culatello, ricotta, basil

TERRAMARE 11

Fiordilatte, courgette cream. At the end of cooking: shrimps, grated salted ricotta, basil pesto

SALENTINA 11

Milk cream. At the end of cooking: burrata, cherry tomatoes, basil

COLONNATA 11

Milk cream. At the end of cooking: lard, cherry tomatoes, burrata, pistachios

CIMADOLMO 11

Fiordilatte, asparagus cream, asparagus At the end of cooking: shreds of Speck



NO CHANGES ARE ACCEPTED

Service €1.00

ROMAN-STYLE PIZZAS

Our Roman-style pizzas with a typical square shape have high, crunchy edges and a "vapour" consistency; it doesn't take much to hear them melt in your mouth.

The secret of lightness and digestibility lies in the skill of the multiple world champion Gianni Calaon.

Gianni Calaon through the double leavening of the dough (over 60 hours), the use of only Mother Yeast, in the very high hydration (between 85% and 90%) and in the mix of flours used created the "Secret of Happiness":

Our pizza on the shovel!



Oscar and Marco

ROMAN-STYLE PIZZAS



HIS MAJESTY 12

Tomato puree, fiordilatte, confit cherry tomatoes, straciatella, basil emulsion

GRENADE HEART 12

Tomato puree, fiordilatte, dried tomatoes, aubergines, sausage. During cooking: flakes of Grana Padano DOP

TOSTA 12

Tomato puree, gorgonzola, caramelized Tropea onion

STRONG - DECISA 12

Tomato puree, fiordilatte, leek, salami, olives, capers. During cooking: flakes of Grana Padano DOP, oregano

CAMPANA 12

Tomato puree, fiordilatte, provola, broccoli, sausage. During cooking: Grana Padano DOP

SALLY 12

Tomato puree, fiordilatte, anchovy fillets. At the end of cooking: buffalo mozzarella

LADY 12

Tomato puree, fiordilatte, datterini cherry tomatoes. At the end of cooking: buffalo mozzarella, basil

CHRISTIAN 12

Tomato puree, porcini mushrooms, cherry tomatoes, Parma ham

VELVETY-VELLUTATA 13

Fiordilatte, courgette cream. At the end of cooking: shrimps, grated salted ricotta, basil pesto

ALBACHIARA CLEAR DAWN 13

Fiordilatte, asparagus cream, asparagus. At the end of cooking: speck shreds

NO CHANGES ARE ACCEPTED

Service €1.00

INSALATONE

SALADS

** DISHES AVAILABLE UNTIL 11.00 PM**

Minnie €9.00
Salad, cherry tomatoes, corn, tuna, eggs, carrots

Topolino €9.00
Salad, mozzarella, cherry tomatoes, olives

Clarabella €9.00
Salad, feta, olives, eggs, roasted peppers

Pippo €9.00
Salad, cherry tomatoes, corn, carrots, mozzarella

Orazio €9.00
Salad, potatoes, fresh mushrooms, speck

Amelia €9.00
Salad, mushrooms, parmesan flakes

Paperina Daisy Duck €9.00
Salad, cherry tomatoes, rocket, celery, fresh peppers

Gastone €9.00
Salad, arugula, roasted peppers, green beans, cherry tomatoes, potatoes

Rockerduck €9.00
Salad, sweet and sour peppers, ham, olives, artichokes

Etabeta €9.00
Salad, sweet and sour peppers, Sardinian pecorino, fresh mushrooms

Archimede €9.00
Salad, rocket, potatoes, green beans, carrots, cherry tomatoes, mozzarella, gherkins

Pluto €10.00
Salad, rocket, walnuts, raw ham

Ciccio €10.00
Salad, rocket, shrimp, pink sauce

Basettoni €10.50
Salad, rocket, shrimp, asparagus, eggs

Qui, Quo, Qua Huey Dewey Louie €10.00
Salad, frankfurters, gherkins, bean sprouts, roasted peppers, fresh mushrooms

Any addition + €2.00

Service €1.00



PIATTI UNICI

** DISHES AVAILABLE UNTIL 11.00 PM**

Caprese salad €8.00
Sliced mozzarella and tomato

Piatto Bontà €9.00
Mozzarella and prosciutto crudo

Polenta "rabaltà" €12.00
Polenta, grilled salami, melted tosellina and mushrooms

Munich €12.00
Mashed sausage, grilled bacon, served with french fries*or sauerkraut

CHOPPING BOARDS

Chopping board 01 €9.00
Mixed cold cuts

Chopping board 02 €10.00
Bresaola from Valtellina, rocket and parmesan flakes

DISHES OF TRADITION

Canederli Dumplings with melted butter €6.50

Pig leg Beer taste with fried potatoes €13.00

Pig leg Beer taste with fried potatoes* €15.00
and sauerkraut

Goulash €12.00
Goulash with steamed potatoes and polenta

Breaded chicken cutlet with french fries* €10.00

Riesenschnitzel 200 gr €10.00
Breaded pork slice with french fries*

Riesenschnitzel 400 gr €13.00
Breaded pork slice with french fries*



Pictures are for illustration purposes only

Service €1.00

* Frozen product

WÜRSTEL

** DISHES AVAILABLE UNTIL 11.00 PM**

Wurstel Bern¹ €11.00
2 Bern frankfurters¹grilled served with french fries*

Wurstel Bern¹ €11.00
2 Bern frankfurters¹grilled served with sauerkraut

Weisswurst² €10.00
3 white frankfurters²served with boiled potatoes in sauce

Original Wurstel €10.00
2 original frankfurters³ served with french fries*

Original Wurstel €10.00
2 original frankfurters³served with sauerkraut and sanape

1 Wurstel (Baby) 😊 €5.00
1 frankfurter served with french fries*

Brewery dish €12.00
Frankfurter Bern¹, sauerkraut, goulash with steamed potatoes, polenta

Oktoberfest €14.00
Frankfurter Bern¹, Weisswurst², Servedade frankfurters⁴, Nuremberg frankfurters⁵, dumpling, mustard, served with sauerkraut or chips*

NUREMBERG'S WÜRSTEL

Athlete's plate €11.00
8 Nuremberg frankfurters⁵with sauerkraut and potato salad

Professional dish €12.00
10 Nuremberg frankfurters⁵with sauerkraut and potato salad

Winner plate €13.00
12 Nuremberg frankfurters⁵with sauerkraut and potato salad

Service €1.00

* Frozen product



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INFO WÜRSTEL

¹Frankfurters Bern:Pork and cheese sausage wrapped in bacon and cooked on the grill.

²Weisswurst:Typical German white sausage made from meat veal and pork belly. The white color is due to the absence of sodium or potassium nitrites.

³Original Sausages (Bockwurst):Skinless, smoked German frankfurters made from veal and pork.

⁴Sausage Servedade:Boiled pork and beef frankfurter.

⁵Nuremberg sausages:Würstel composed only of the white meat of finely minced pork mixed with a particular blend of spices, cooked on the grill.

ALLA GRIGLIA GRILL

** DISHES AVAILABLE UNTIL 11.00 PM**

Sliced chicken €13.00

Grilled sliced beef €15.00

Sliced beef with mixed mushrooms €17.00

Sliced beef beer taste €17.00
Tagliata with shallots, balsamic vinegar and beer



Service €1.00

* Frozen product

Pictures are for illustration purposes only

SIDE DISHES

French fries* €3.30

Sauerkraut €3.30

Mixed salad €4.00
Salad, tomato, carrots

Grilled vegetables €6.00
Eggplants, courgettes, peppers

On demand:

Pretzels (German bread) €1.00

PANINI

SANDWICHES



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Service €1.00

CLASSIC €5.50
110 g hamburger, Beppe sauce, lettuce, tomato

CLASSIC CHEESE €6.00
110 g hamburger, Beppe sauce, cheddar cheese, lettuce, tomato

Fish burger €5.00
100 g breaded cod, salad, fresh cucumber, yogurt sauce

Shrimps €6.00
Milk bread, shrimp, lettuce, pink sauce

Onion only on request + €0.30

COUNTRY

PANINI CON PANE ARABO

Mountaineer Montanaro €6.00
Cheese, sausage, mushrooms, mayonnaise

Coccodè €6.00
Mozzarella, chicken cutlet, lettuce, tomato, mayonnaise

Onto €6.00
Cheese, sausage, grilled peppers, onion, mayonnaise

HOT DOG

Hot dog €4.00
Frankfurters with ketchup

Hot One €4.50
Frankfurter with sauerkraut and mustard

Hot Dog with Bacon €4.50
Sausage and bacon with ketchup

King Dog €5.00
Sausage, bacon and egg with ketchup

* Frozen product

I NOSTRI **OUR** BUNS

PULLED PORK BUN €8.50

Bread with 00 flour, baked pork shoulder, crunchy carrots, cabbage, caramelized onion, mayonnaise, BBQ sauce

HAMBURGER BUN €9.00

Bread with 00 flour, 160g 100% Italian Sorana hamburger, Beppe sauce, caramelized onion, lettuce, tomato

CHEESEBURGER BUN €9.50

Bread with 00 flour, 160g 100% Italian Sorana hamburger, Beppe sauce, cheddar cheese, caramelized onion, lettuce, tomato

EGGBURGER BUN €10.00

Bread with 00 flour, 160g 100% Italian Sorana hamburger, Beppe sauce, cheddar cheese, egg, caramelized onion, lettuce, tomato

BACONBURGER BUN €10.50

Bread with 00 flour, 160g 100% Italian Sorana hamburger, Beppe sauce, cheddar cheese, bacon, caramelized onion, lettuce, tomato

PEPPERBURGER BUN €11.00

Bread with 00 flour, 160g 100% Italian Sorana hamburger, Beppe sauce, cheddar cheese, peppers, caramelized onion, lettuce, tomato

KINGBURGER BUN €11.00

Bread with 00 flour, 160g 100% Italian Sorana hamburger, Beppe sauce, cheddar cheese, bacon, egg, caramelized onion, lettuce, tomato

CUCCADOR BUN €12.00

Bread with 00 flour, 160g 100% Italian Sorana hamburger, crispy bacon, radicchio sauce, Asiago cheese, salad, tomato, Beppe sauce

MEXICAN BUN €12.00

Bread with 00 flour, 160g 100% Italian Sorana hamburger, caramelized onion, jalapeños, salad, tomato, BBQ sauce

CARAMEL BUN €12.00

Bread with 00 flour, 160g 100% Italian Sorana hamburger, sautéed mushrooms, Asiago cheese, semi-dried cherry tomatoes, caramelized onion, salad, mayonnaise

BURRATA BUN €12.00

Bread with 00 flour, 160g 100% Italian Sorana hamburger, 125g burrata, confit tomatoes, salad, pink sauce

BLUES KISSY BUN €12.00

Bread with 00 flour, 160g 100% Italian Sorana hamburger, sweet gorgonzola, cappuccino, salad, tomato, mayonnaise

ALÈ ALÈ ASPARAGUS BUN €12.00

Bread with 00 flour, 160g 100% Italian Sorana hamburger, cheddar sauce, asparagus, bacon onion, lettuce, tomato, mayo sauce

ARCIBALDO BUN €12.00

Bread with 00 flour, 160g 100% Italian Sorana hamburger, cheddar sauce, sweet and sour aubergines, crispy bacon, salad, tomato, mustard and BBQ sauces

SINKY POSE BUN €12.00

Bread with 00 flour, 160g 100% Italian Sorana hamburger, gorgonzola, salad, cabbage and carrots, tomato, raw onion, mustard

DIRTY SANCHEZ BUN €13.00

Bread with 00 flour, 160g 100% Italian Sorana hamburger, guacamole sauce, crispy bacon, salad, tomato, mayonnaise

BACONISM BUN €13.00

Bread with 00 flour, 160g 100% Italian Sorana hamburger, triple bacon, salad, tomato, mayonnaise, BBQ sauce

BENNY BUN €15.00

Bread with 00 flour, double 100% Italian Sorana hamburger (320 gr), cheddar sauce, salad, tomato, onion, mustard sauce

Service €1.00

* Frozen product

All burgers come with french fries*


I NOSTRI PANINI

OUR SANDWICHES

All sandwiches and wraps can be served with french fries* **at a cost of €2.00**

SCROCCHIARELLE

With pizza-like bread, slightly crunchy, served with a rich and tasty filling.

Spring Primavera  €5.50
Mozzarella, lettuce, tomato, mayonnaise

Tyrolean Tirolese €7.00
Mozzarella, speck and sautéed mushrooms

Piglet Porcello €7.00
Mozzarella, mushrooms, porchetta, mayonnaise

Delicate Delicato €7.00
Mozzarella, tomato, rocket, bresaola, mayonnaise

Philadelphia €7.50
Raw ham, Philadelphia, sliced tomato with basil sauce

Boatswain Nostromo €7.00
Mozzarella, tuna, lettuce, tomato, mayonnaise

Greedy Ghiotto €7.00
Mozzarella, lettuce, tomato, cooked ham, oregano, mayonnaise

Tasty Gustoso €7.50
Mozzarella, lettuce, tomato, raw ham, mayonnaise

BFC €7.50
Brie, mushrooms, culatello

No. 1 €7.50
Brie and speck



THE CLASSICS

Classic Tostone €5.00
Cheese, ham


Stuffed toasties €6.00
Ham, cheese and your choice: aubergines, peppers or mushrooms

ROLLED PIADINE

Riccione €4.50
Cheese, cooked ham

Catholica Cattolica €5.50
Mozzarella, porchetta, radicchio sauce

Bellaria €5.50
Asiago, sopressa, mushrooms

Cesenatico  €5.50
Mozzarella, mix of grilled vegetables

Rimini €6.00
Mozzarella, raw ham, sliced tomato

Service €1.00

* Frozen product

BRUSCHETTE

Additions from €1.00 to €2.00

Garlic only on request

Prosciutto Dried ham €6.50
Mozzarella, tomato, ham

Julius Caesar €7.00
Mozzarella, tomato, anchovies, capers

Ham and mushrooms €7.50
Mozzarella, tomato, ham, sautéed mushrooms

Devil Diavola €7.50
Mozzarella, tomato, salami

Rio sea Rio Mare €7.50
Tomato, tuna, onion

Viennese €7.50
Mozzarella, tomato, frankfurters, sautéed mushrooms

Seas and mountains Mari e monti €7.50
Mozzarella, tomato, tuna, mushrooms

Capriccio €8.00
Mozzarella, tomato, sautéed mushrooms, baby artichokes, salami

Parmesan Parmigiana €7.50
Mozzarella, tomato, cooked ham, aubergines, parmesan

Rustic Rustica €7.50
Mozzarella, tomato, sopressa

Potatoes Patatosa €7.50
Tomato puree, mozzarella, frankfurters, french fries*

Boscaiola €8.00
Mozzarella, tomato, sautéed mushrooms, speck




Trevisana €8.00
Mozzarella, tomato, radicchio cream, porchetta

Pepericcia €8.00
Tomato puree, mozzarella, peppers, sausage

Cicciosa €8.00
Mozzarella, tomato, sausage, potatoes, rosemary

Lampedusa €9.00
Mozzarella, tomato, tuna, dried tomatoes, anchovies, olives, capers

Frivolous Frivola €9.00
Mozzarella, tomato, porcini mushrooms, cherry tomatoes, Parma ham

Bufalina  €9.00
Mozzarella, tomato, datterini tomatoes, buffalo mozzarella after cooking, basil

Shrimps Gamberetti €9.00
Mozzarella, fresh tomato, shrimp, pink sauce

Zibello €10.00
Mozzarella, sliced fresh tomato, buffalo mozzarella, Parma culatello

Service €1.00



VEGETARIAN

Sorrento Sorrentina €5.50
Mozzarella, tomato, oregano

Mushrooms Funghi €6.50
Mozzarella, tomato, sautéed mushrooms

Sicilian Siciliana €7.00
Mozzarella, tomato, capers, olives

Indigestible Indigesta €6.50
Tomato, mozzarella, fresh peppers

Tear Lacrima €6.50
Mozzarella, tomato, onion

Arab Araba €7.00
Tomato, grilled aubergines, parmesan

Bassanese €7.50
Mozzarella, tomato, asparagus, hard-boiled egg

Brazilian €7.00
Mozzarella, tomato, Brazilian salad, sliced tomato (dressed with balsamic vinegar)

Caprese €7.00
Sliced mozzarella, tomato, fresh tomato, raw mozzarella, basil

Mediterranean Mediteranea €7.00
Mozzarella, tomato, fresh tomato, pecorino, basil

Zucchini Zucchina €7.00
Mozzarella, tomato, grilled courgettes

Soleado €7.00
Mozzarella, tomato, dried Calabrian cherry tomatoes

Vegetable Vegetale €8.00
Tomato, peppers, mushrooms, aubergines, spinach, courgettes

WHITE

Speck green Verde speck €7.00
Gorgonzola, speck

Peasant Contadina €7.50
Gorgonzola, bacon, sautéed mushrooms

5 Cheeses 5 Formaggi €7.50
Mozzarella, Asiago, Emmenthal, Fontina, Gorgonzola

Plateau Altopiana €7.50
Mozzarella, Asiago, porcini mushrooms

Eat plan Mangiopiano €7.50
Mozzarella, Asiago, sopressa

False plan Falsopiano €8.00
Mozzarella, Asiago, raw ham

Delicious Prelibata €8.00
Mozzarella, Asiago, mushrooms, porchetta

French Francese €8.00
Mozzarella, brie, raw ham

Delight Deliziosa €8.00
Mozzarella, porcini mushrooms, Parma ham

Superb Superba €8.00
Mozzarella, mix of cheeses, truffle

Cheesy Formaggiosa €8.50
Mozzarella, Asiago, Emmenthal, Fontina, Gorgonzola, Grana, Brie

Additions from €1.00 to €2.00

Garlic only on request

Service €1.00

Seasonal bruschetta

BRUSCHETTE

SEASONAL

Additions from €1.00 to €2.00

Garlic only on request

Summer Estate

€9.00

Milk cream. After cooking: bresaola, rocket, Grana flakes

Burrata

€9.00

Milk cream. After cooking: burrata, cherry tomatoes, basil

Of the Shepherd Del Pastore

€9.00

Tomato puree, fiordilatte. After cooking: buffalo mozzarella, cherry tomatoes, rocket

Tricolor Tricolore

€9.00

Milk cream. After cooking: lard, datterino cherry tomatoes, burrata, pistachios

Castelnuovo

€9.00

Milk cream. After cooking: cherry tomatoes, culatello, ricotta (Castelnuovo dairy), basil

Stinky Puzzone

€9.00

Tomato puree, gorgonzola, caramelized Tropea onion.

Barbie

€9.00

Tomato puree, Mozzarella flower, anchovy fillets. After cooking: Buffalo

Ken

€9.00

After cooking: philadelphia, cherry tomatoes, raw ham, basil sauce

Crocky

€9.00

Tomato puree, fiordilatte, crispy bacon. After cooking: burrata, dried tomatoes

Marostice Marostincense

€9.00

Fiordilatte, asparagus, boiled eggs, confit cherry tomatoes, mustard mayonnaise sauce

Service €1.00

DESSERT

Tiramisu €4.50

Catalan cream €4.50

Panna cotta €4.50
With a choice of berry sauce, caramel, chocolate

Delicate cup Coppa Delicata €4.50
Mascarpone cream with berries

Greedy Cup Coppa Golosa €4.50
Mascarpone cream with chocolate drops, chocolate sauce

Black truffle Tartuffo nero €4.00
Chocolate ice cream with fiordilatte heart

White truffle Tartuffo bianco €4.00
Fiordilatte ice cream with coffee heart

Coconut Truffle Tartuffo al cocco €4.00
Coconut ice cream with chocolate heart

Truffle After 8 Tartuffo After 8 €4.00
Mint ice cream covered in chocolate

Emerald Truffle Tartuffo Smeraldo €4.00
Pistachio ice cream with a berry heart

Semifreddos Semifreddo €4.50
Pistachio, cheesecake, ricotta and figs Meringues to taste: nutella, berries or strawberry

The creamy ones Le Cremose €4.50
Coffee, zabaglione, nuances of chocolate, cremino, savory dessert, biscuit

I NOSTRI GELATI

Colosi & Contenti

Artisan ice cream shop

Fiordilatte, chocolate, biscuit, meringue, coffee, salted caramel, yogurt, strawberry, lemon (summer period)

Envy Cup Coppa Invidia €5.50
Fiordilatte ice cream with warm berries

Cup Cookies Coppa Cookies €5.50
Biscuit ice cream with biscuit cream and chocolate

Meringue cup Coppa Meringa €5.50
Meringue ice cream, variegated black cherry sauce

Crick Crock Cup €5.50
Variegated fiordilatte ice cream, crunchy chocolate, black cherry sauce and chopped hazelnuts

Snow White Cup Coppa Biancaneve €5.50
Fiordilatte ice cream with berries

Cioccobello Cup Coppa Cioccobello €5.50
Variegated fiordilatte ice cream with chocolate sauce

Yoyo Cup Coppa Yoyo €6.00
Yogurt ice cream with hot raspberries

Pocket Coffee Cup €6.00
Coppa Pocket Coffee
Coffee and chocolate ice cream, variegated coffee and chocolate sauce

☆ ★ **SPECIAL** ★ ☆

Coffee Affogato Cup €6.50
Coppa Affogato al Caffè
Fiordilatte ice cream, coffee ice cream, espresso coffee and whipped cream

Zebra Cup Coppa Zebra €6.50
Chocolate ice cream, fiordilatte ice cream, chocolate sauce and whipped cream

Strawberry Cup Coppa Fragolosa €6.50
Fiordilatte ice cream, strawberry ice cream and whipped cream

Amarena Variegated Cup €6.50
Coppa Amarena
Fiordilatte ice cream, black cherry sauce and whipped cream

All desserts are home-made

CAFFÈ • THÈ • TISANE

Espresso	€1.30
Latte/Milk	€1.50
Decaffeinato/Decaffeinated	€1.50
Corretto/Correct	€1.60
Orzo / Barley	€1.60
Cappuccino	€2.00
Caffè con latte / Coffee with milk	€2.50



Imperial Earl Gray Tea Imperiale	€3.50
Gunpowder Green Tea The Verde	€3.50
Infusion of wild berries Frutti di bosco	€3.50
Peach and apple infusion Pesca e mela	€3.50
Infusion of grapes and fruit Uva e frutta	€3.50
Caramel and fruit infusion Caramel e frutta	€3.50
Infusion "Spices of Arabia" "Spezie d'Arabia" Infusion of spices and vanilla	€3.50
"Enchanted Paradise" infusion "Paradiso incantato" Fruit flavored infusion	€3.50
Digestive herbal tea Tisana digestiva	€3.50
Mint and liquorice tea Menta e liquirizia	€3.50
Chamomile Camomilla	€3.50

BEVANDE

Acqua Panna/S.Pellegrino(25 cl.) €1.30

Acqua Panna/S.Pellegrino(75 cl.) €2.50

Pepsi Cola/Orange/Lemonade The Peach Lipton/The Lemon Lipton (30 cl on tap) €3.00

Pepsi Cola/Orange/Lemonade The Peach Lipton/The Lemon Lipton (50 cl on tap) €4.00

Coca Cola/Coca Cola Zero Fanta/Sprite(33 cl bottle) €3.50

Coca Cola without caffeine/Tonic Chinotto(33 cl. can) €3.00

Red Bull €3.50

Spritz Aperol €3.50

Spritz Campari €3.50

Ginger/Sanbitter €3.00

Martini White or Red €3.00

BOTTLED WINES

Merlot Cavazza €11.00

Custoza €9.00

Prosecco Ciois €11.00

Muscat €11.00

WHISKEY & BITTERS

BOURBON:Jack Daniel's, Wild Turkey Four Rose €5.00

BLENDED:Ballatine's, Glen Grant €5.00

AGED:Chivas Regal, Macallan €5.00

PURE MALT:Laphroaigh, Oban €6.00

Baileys Irish Cream €4.00

Averna, Brancamenta, Fernet, Lucano, Montenegro, Jagermeister, Ramazzotti, Unicum, Disaronno, RhubarbZucca, Kahlúa, Amaro del capo €3.00

Vecchia Romagna, Stravecchio Prugna, Sambuca €3.00

Gin, Cointreau, Tequila, Bacardi Havana 3 years, Pampero, Gran Marnier €3.50

Cardenal Mendoza/Bacardi 8 years Havana 7 years €4.50

GRAPPAS

CLASSICS:Nardini Bianco, Da Ponte, 903 Tipica Maschio, 903 Barrique Maschio, Sarpa di Poli, Bonollo €3.50

SINGLE VARIETY:First white grapes or black Male €4.00

ALL LONG DRINKS

CocaBacardi, Cuba Libre, Coca Jack, Gin Tonic, Gin Lemon, Coca Malibu, Red Bull and Vodka €6.00

ALLERGENI

If you are subject to food allergies or intolerances, report it to our staff who will be able to help you avoid food products and/or dishes that contain ingredients to which you are allergic or intolerant.

However, be aware that the foods and drinks served in this establishment are produced in laboratories and kitchens where foods containing the following allergens are used and served:



GLUTEN



EGG



NUTS



MILK



PEANUTS



SOY



LUPINI



FISH, MOLLUSCS,
CRUSTACEANS



CELERY



MUSTARD



SESAME



ANHYDRIDE
SULFUROUS

It cannot be ruled out cross contamination especially in the presence of free or buffet service.