

# MENU



#### ALLERGENS REG. UE N.1169 / 2011

It is important that anyone who is allergic or intolerant to certain foods, before ordering, takes a look at the ingredients used in the preparation of the products on sale. Information about

the presence of substances or products that cause allergies or intolerances are available by contacting the staff on duty. However, we cannot completely rule out cross-contamination during the preparation of dishes. Among the ingredients used there may be ingredients that cause intolerances or allergies and are listed below.

#### Tab. 2 - LIST OF ALLERGENS

#### Annex III bis (Legal directive 2003/89/CE and its amendments)

- (1) Cereals containing gluten: wheat, rye, barley, oats, spelled, kamut or their hybridized strains and derived products
- (2) Crustaceans and crustacean products
- (3) Eggs and egg products
- (4) Fish and fish products
- (5) Peanuts and peanut products
- (6) Soy and soy products
- (7) Milk and milk-based products (including lactose)
- (8) Nuts: Almonds, hazelnuts, pistachios, walnuts, cashew nuts, pecans, Brazil nuts, macadamia nuts, or Queesland nuts, and their products
- (9) Celery and celery-based products
- (10) Mustard and mustard-based products
- (11) Sesame seeds and sesame seed products
- (12) Sulfur dioxide and sulphites in concentrations above 10mg / kge10mg / l
- (13) Lupins and lupine-based products\*
- (14) Molluscs and shellfish products\*

Dott. Antonio Gentile hygiene, quality and safety consultant — e-mail: antgen82@alice.it

- \* products introduced by directive 2006/142, implemented at national level with Legislative Decree 178/2007
- frozen products



#### APPETIZER

Chips**	€ 4,00
Chicken nuggets (1) (with spicy pepper sauce)	€ 5,50
<b>"Arrosticini"</b> (pork skewers with nuxbarbecue sauce)	€ 4,50
<b>Onion rings<sup>**</sup> (1)</b> (with spicy pepper sauce)	€ 4,00
<b>"Bocconcini in carrozza" (7)</b> (mozzarella cheese with bacon)	€ 5,00
Brezel <sup>**</sup> (1) (Pretzel, tipycal German bread)	€ 1,50





## **OUR BRUSCHETTA**

LA CLASSICA (1) (tomato and rocket - 4 pcs)	€ 3,00
<b>BOSCAIOLA (1)</b> (radicchio cream and venison ham - 4 pcs)	€ 5,50
<b>POSEIDONE (1)(4)(7)</b> (smoked salmon and buffalo mozzarella - 4 pcs)	€ 7,00
<b>L'AFFUMICATA (1)(7)</b> (speck and smoked scamorza cheese - 4 pcs)	€ 5,50
<b>TARTUFATA (1)(4)</b> (truffle crean and Felino salami - 4 pcs)	€ 6,00





## **OUR BRUSCHETTA**

<b>LA BUFALA (1)(7)</b> (tomato, buffalo mozzarella and basil - 4 pcs)	€ 6,00
<b>LA TIROLESE (1)(7)</b> (robiola cheese, speck and radicchio cream - 4 pcs)	€ 4,50
<b>DI PANTELLERIA (1)</b> (dried tomatoes, capers and basil - 4 pcs)	€ 4,00
<b>LA SUD'S (1)</b> (tomato, Lardo di Colonnata - 4 pcs)	€ 4,50





#### **OUR TAGLIERI** (platter of cold-cuts)

Tagliere of Master Brewer's with fritters (1)	small large	€ 15,00 € 22,00
Tagliere of Local Cheeses (7)		€ 10,00 € 18,00
<b>Tagliere "all'Italiana" (1)(7)</b> (Parma ham 20 months aged, mozzarella, fritters)		€ 15,00





# THE DOUGHS TO CHOOSE FROM

#### CLASSIC

(primitive type 1 stone-ground flour, from 100% Italian wheat, yeast from our beer, extra virgin olive oil, salt and water) (1)

#### **5 CEREALS**

(soft wheat flour, oats, rye, soy and barley, water, extra virgin olive oil, salt and yeast from our beer) (1)(6)

#### TRITORDEUM

(100% tritordeum flour, water, extra virgin olive oil, salt and yeast from our beer) (1)





<b>4 STAGIONI (1)(7)</b> (tomato sauce, mozzarella, baked ham, olives, mushrooms, artichokes)	€ 7,50
<b>4 FORMAGGI (1)(7)</b> (tomato sauce, mozzarella, gorgonzola, taleggio, baked scamorza)	€ 7,50
<b>A MODO MIO (1)(7)</b> (tomato sauce, mozzarella, gorgonzola, bacon)	€ 8,00
<b>ALBA (1)(7)</b> (mozzarella, artichokes, truffle oil, smoked scamorza cheese)	€ 8,00
<b>AFFUMICATA (1)(7)</b> (tomato sauce, mozzarella, smoked scamorza cheese, speck)	€ 8,00
<b>ANNA (1)(7)</b> (cherry tomatoes, mozzarella, philadelphia cheese, rocket, Parma ham 24 months aged)	€ 8,50
<b>BRESAOLA (1)(7)</b> (tomato sauce, mozzarella, bresaola, rocket, Grana Padano cheese, citror	<b>E 9,00</b> nette)

BUFALINA (1)(7) E 8,50 (tomato sauce, buffalo mozzarella, cherry tomatoes, Grana Padano cheese, basil)





<b>CALABRESE (1)(7)</b> (tomato sauce, mozzarella, 'nduja spicy salami sauce from Calabria, mushrooms, rocket)	€ 8,00
<b>CAPRESE (1)(7)</b> (mozzarella, cherry tomatoes from Pachino, rocket)	€ 5,50
<b>CAPRICCIOSA (1)(7)</b> (tomato sauce, mozzarella, baked ham, mushrooms, artichokes)	€ 7,50
<b>CARDONCELLI (1)(7)</b> (tomato sauce, mozzarella, Cardoncelli mushrooms, spicy pork sausage (knife-point cutting), rocket)	€ 10,00
<b>CARPACCIO DI MANZO (1)(7)</b> (tomato sauce, mozzarella, beef carpaccio, rocket, Grana Padano cheese, citronette)	€ 9,00
<b>CARPACCIO DI SALMONE (1)(4)(7)</b> (mozzarella, baked salmon carpaccio, rocket, citronette)	€ 9,00
<b>CARPACCIO DI TONNO (1)(4)(7)</b> (mozzarella, red tuna carpaccio, rocket, citronette)	€ 9,00





<b>CREMA DI TARTUFO (1)(4)(7)</b> (tomato sauce, mozzarella, salami, truffle cream, rocket)	€ 9,00
<b>CRUDAIOLA (1)(7)</b> (cherry tomatoes, mozzarella, rocket, cacioricotta cheese)	€ 7,50
<b>DEL SUD (1)(7)</b> (buffalo mozzarella, sausage, sun-dried tomatoes, stracciatella cheese)	€ 9,00
<b>DELICATA (1)(2)(3)(7)</b> (mozzarella, lettuce, shrimp, pink sauce)	€ 8,00
<b>DIAVOLA (1)(7)</b> (tomato sauce, mozzarella, spicy salami)	€ 7,50
EMILIANA (1)(7) (mozzarella, grilled eggplant, breadcrumbs, basil oil)	€ 7,00
FRANCHINO (1)(7) (tomato sauce, mozzarella, olives, onion, baked ham, spicy salami)	€ 8,50





<b>FUNGHI (1)(4)</b> (tomato sauce, mozzarella, champignon mushrooms)	€ 6,50
<b>GENOVESE (1)(7)(8)</b> (tomato sauce, mozzarella, stracciatella cheese, pesto, Grana Padano cheese)	€ 8,00
<b>GIADA (1)(7)</b> (mozzarella, porcini mushrooms**, sausage, smoked scamorza cheese, Basil oil)	€ 9,00
<b>INDIMENTICABILE (1)(4)(7)</b> (mozzarella, cherry tomatoes, tuna, olives, capers, lettuce, citronette)	€ 8,00
<b>INFEDELE (1)(7)</b> (tomato sauce, mozzarella, venison ham, truffle oil, Grana Padano 16 months aged cheese)	€ 11,00
<b>LA CAMPAGNOLA (1)(7)</b> (Asparagus cream, buffalo mozzarella, speck, Porcini mushrooms oil)	€ 8,50
LIMONE (1)(7) (mozzarella, baked ham, lettuce, citronette)	€ 7,50
MARGHERITA (1)(7) (tomato sauce, mozzarella, basil)	€ 5,00





MARY (1)(7) (tomato sauce, mozzarella, stracchino cheese, speck, cream of Treviso's ra	<b>E 8,50</b> dicchio)
MIA (1)(7) (cherry tomatoes, buffalo mozzarella, cacioricotta cheese, basil, oil)	€ 8,50
MILLY (1)(7) (tomato sauce, mozzarella, stracciatella cheese, Capocollo of Martina Franca)	€ 9,00
<b>NAPOLI (1)(4)(7)</b> (tomato sauce, mozzarella, anchovies, capers, oregano)	€ 7,00
NOCESE (1)(7) (buffalo mozzarella, walnut pesto, bacon, dried tomatoes)	€ 9,00
<b>NOCINA (1)(7)</b> (mozzarella, "sfilacci" of dried horsemeat, rocket, Grana Padano cheese, citronette)	€ 9,00
<b>PARMA (1)(7)</b> (tomato sauce, mozzarella, Parma ham 20 months aged)	€ 8,50
<b>PESTO (1)(7)(8)</b> (tomato sauce, mozzarella, cherry tomatoes, pesto, parmesan)	€ 7,50





<b>PIERO (1)(7)</b> (mozzarella, red onion, Capocollo of Martina Franca, cacioricotta cheese)	€ 9,00
<b>PORCINI (1)(7)</b> (tomato sauce, mozzarella, porcini mushrooms**)	€ 8,00
<b>PROFUMATA (1)(4)(7)</b> (tomato sauce, mozzarella, tuna, onion, capers, oregano)	€ 7,50
<b>PROSCIUTTO (1)(7)</b> (tomato sauce, mozzarella, baked ham)	€ 6,50
<b>RAFFINATA (1)(7)</b> (mozzarella, Turkey breast, rocket, balsamic vinegar cream)	€ 8,00
<b>REGINA (1)(7)</b> (tomato sauce, mozzarella, baked ham, champignon mushrooms)	€ 7,00
<b>ROBIOLA (1)(7)</b> (tomato sauce, mozzarella, robiola cheese, speck)	€ 8,00





<b>SUD'S (1)(2)(7)</b> (mozzarella, cherry tomatoes, shrimp, zucchini, Grana Padano cheese)	€ 9,00
TUNA (1)(4)(7) (tomato sauce, mozzarella, tuna, capers, oregano)	€ 7,50
<b>TOSCANA (1)(7)</b> (tomato sauce, mozzarella, potatoes, Lardo di Colonnata, rocket, smoked scamorza cheese)	€ 9,00
<b>TREVISANA (1)(7)</b> (opened "calzone" with smoked scamorza cheese, mozzarella, speck, radicchio cream)	€ 9,00
<b>VEGETARIANA (1)(7)</b> (cherry tomatoes, mozzarella, grilled vegetables, rocket, Basil oil)	€ 8,00
<b>VELA (1)(7)</b> (opened "calzone" with buffalo mozzarella, Parma ham 24 months aged, lettuce, cherry tomatoes)	€ 9,00
<b>FRANKFURTERS (1)(7)</b> (tomato sauce, mozzarella, frankfurters)	€ 6,00



## **OUR CALZONI**

CALZONE (1)(7) (tomato sauce, mozzarella)	€ 5,50
<b>PANZEROTTO (1)(7)</b> (tomato sauce, mozzarella, artichokes, baked ham)	€ 7,00
<b>SOUFFLE (1)(7)</b> (tomato sauce, mozzarella, baked ham, mushrooms)	€ 7,00





# OUR PUCCE

LA STRACCIATA (1)(7) (Parma ham 24 months aged, salad, tomato and stracciatella cheese)	€ 8,00
<b>AMADEUS (1)</b> (grilled chicken, lettuce, onion and gherkin)	€ 7,50
CUNEESE (1)(7) (2 hamburgers, smoked scamorza cheese, onion and tomato)	€ 8,50
<b>NETTUNO (1)(4)</b> (smoked salmon, rocket, grilled zucchini, oil and lemon)	€ 8,00
<b>LA MARTINESE (1)(7)</b> (Capocollo of Martina Franca, buffalo mozzarella, salad and tomato)	€ 7,50
LOS ANGELES (1)(7) (grilled courgettes and aubergines, rocket and Stracchino soft cheese)	€ 5,50





#### **OUR BARBECUED MEATS**

SLICED BEEF 300-350 g (7) with grilled zucchini and Caciocavallo cheese	€ 17,00
SLICED BEEF 300-350 g with Porcini mushrooms	€ 19,00
SLICED BEEF 300-350 g (7) with rocket, Grana Padano and cherry tomatoes	€ 16,00
SLICED BEEF 300-350 g (7) with Colonnata lard and smoked scamorza cheese	€ 18,00
SLICED CHICKEN 300-350 g with cherry tomatoes, rocket and balsamic vinegar glaze	€ 13,00





OUR BARBECUED MEATS	
BEEF ENTRECÔTE 300-350 g	€ 15,00
BEEF STEAK 450-550 g	€ 20,00
MIXED MEATS	€ 20,00
VEAL SAUSAGE, FRANKFURTERS AND CHIPS**	€ 18,00
<b>BURGERS TRIO WITH FRIES**</b>	€ 13,00
FRANKFURTERS WITH SAUERKRAUT, MUSTARD AND CHIPS** (10)	€ 18,00





# \*\* FISH & BEER

Fried squids and prawns (1) (4) (recommended beer in combination MARTIN)	€ 9,00
Fried codfish (1) (4) (recommended beer in combination MARTIN)	€ 7,00
<b>Grilled octopus (14)</b> (recommended beer in combination FOVEA)	€ 10,00
Puccia with grilled octopus (1) (14) (recommended beer in combination FOVEA)	€ 6,00
OUR CARPACCIO	
	€ 10,00
OUR CARPACCIO Salmon (4)	€ 10,00 € 10,00

\*\* frozen products





# **OUR SALADS**

<b>CAESAR SALAD (1)(7)</b> (lettuce, chicken, croutons, Grana Padano and Caesar sauce)	€ 7,00
<b>SCOMPOSTA (4)</b> (lettuce, rocket, tuna, artichokes, corn and tomatoes)	€ 7,00
FABIOLA (4) (lettuce, shrimp, zucchini and corn)	€ 7,00
ASIATICA (lettuce, grilled chicken and corn)	€ 7,00





#### **SIDE DISHES**

GRILLED VEGETABLES	€ 4,00
BAKED POTATOES	€ 4,00
CHIPS**	€ 4,00
MIXED SALAD	€ 4,00





#### DESSERT

MOUSSE Puffed Rice single portion	€ 4,50
MOUSSE Chocolate single portion	€ 4,50
MOUSSE Three chocolates single portion	€ 4,50
MOUSSE Chocolate and Caramel single portion	€ 4,50
MOUSSE Coconut single portion	€ 4,50
MOUSSE Wild berries single portion	€ 4,50
MOUSSE Pistachio single portion	€ 4,50





#### DESSERT

BIRRAMISU' single portion	€ 5,00
<b>TIRAMISU'</b> (gluten-free, lactose-free) single portion	€ 6,50
BLACK TRUFFLE from Pizzo Calabro single portion	€ 4,50
WHITE TRUFFLE from Pizzo Calabro single portion	€ 4,50
SICILIAN CASSATA single portion	€ 4,50
MINI ICE CREAMS a piece	€ 1,20
SPUMONE a slice single portion	€ 5,00

**\*Affogati** (coffee, liqueurs, spirits, starting from € 1,00 in addition to the indicated prices)

Dolet d'autore



#### **OUR CRAFT BEER**

Our beers are made from original recipes created by the Brew Master Rocco Caldaralo. They are produced with the "all grain" system (with grains), and are not subjected to microfiltration process and pasteurization.

To ensure the right tapping service for our beers, we do not serve jugs to be portioned at your table.





#### MARTIN (1)

**HISTORY**: The brewmaster Rocco Caldaralo realizing this beer wanted to convey all his studing experience in brewing, conducted in the Czech Republic, and for this reason its name is dedicated to the Czech brewmaster Martin Vrba.

STYLE: Pils

**COLOR**: Golden yellow

FERMENTATION: Low

**AROMA**: Malty with caramel notes

**TASTE**: Intensely full with notes of caramel

AFTER TASTE: Bitter

ALCOHOL CONTENT: 4,8 % Vol

(20 cl glass)	€ 2.50
(40 cl glass)	€ 4.50





#### LA STRONG (1)

**HISTORY**: The idea of the brewmaster Rocco Caldaralo was to create a "STRONG" beer, which had all the characteristics of a lager, both for the yeast strain both for the production technique.

STYLE: Strong Lager

**COLOR**: Golden yellow

FERMENTATION: Low

**AROMA**: Malty with caramel notes

TASTE: Intensely full with notes of caramel

**AFTER TASTE:** Slightly Bitter

ALCOHOL CONTENT: 6,5 % Vol

(20 cl glass)	€ 3.50
(40 cl glass)	€ 6.00

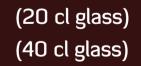




#### FOVEA (1)

**HISTORY**: Fovea (flame in Latin) indicates the type of toasted malt used, which combined with other types of malts gives taste and color to this beer. After years of study in Belgium, the brew master Rocco Caldaralo created this recipe inspired by the oldest brewing techniques of the Cistercian Monks of the Strict Trappist Observance.

STYLE: Belgian Dubble COLOR: Dark amber tending to mahogany FERMENTATION: High AROMA: Malty, intense fruity TASTE: Balanced with notes of caramel AFTER TASTE: Slightly bitter ALCOHOL CONTENT: 6,2 % Vol



€ 3.50 € 6.00





#### **L.A.APA** (1)

**HISTORY**: American-style beer, produced with hops from the USA added both in the boiling phase and subsequently during maturation in cold infusion. The Brew Master Rocco Caldaralo during the first production decided to dedicate this new beer to his wife named Losangelis using the initials L.A. (which also indicate the city of Los Angeles) added to American Pale Ale to name the beer.

**STYLE**: APA (American Pale Ale)

**COLOR**: Light amber with golden reflections

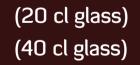
FERMENTATION: High

**AROMA**: Citrus and floral similar to grapefruit

TASTE: Soft and delicate bittering

**AFTER TASTE**: Bitter

ALCOHOL CONTENT: 5 % Vol



€ 3.50 € 6.00





#### NUX (1)(8)

**HISTORY**: After creating the first craft brewery in his hometown, the Brew Master Rocco Caldaralo could not help but dedicate a beer to Noci that reflected the taste of this nuts which also gives the town its name (Nux in Latin). Inspired by beers from German Black Forest, in Germany called schwarzbier, he produced a nocese-style beer with a unique flavor, with prominent the unmistakable taste of walnuts in infusion and the dark color, that characterizes the woods of "Murgia dei trulli" territory.

**STYLE**: Black of Noci

**COLOR**: Black

FERMENTATION: Low

**AROMA**: Not excessive toasted malt

TASTE: Malted with notes of nuts, chocolate and coffee

**AFTER TASTE**: Moderately bitter with hints of walnuts **ALCOHOL CONTENT**: 4,8 % Vol

(20 cl glass) (40 cl glass) € 2.50 € 4.50





#### **TENNENT'S LAGER gluten-free**

Gluten-free version of the famous Tennent's Lager. **STYLE**: Lager **COLOR**: Golden yellow **AROMA**: Malted with notes of citrus **TASTE**: Balanced bitter-sweet taste **ALCOHOL CONTENT**: 5 % Vol



(bottle 33 cl)

€ 4.50





#### **DRINKS AND SPIRITS**

ACQUA still or sparkling	(1/2 l) <b>€ 1.00</b>	(1 l) <b>€ 2.00</b>
COCA O FANTA		(33 cl) <b>€ 2.50</b>
AMARI		€ 3.00
PRIME UVE BIANCA		€ 4.50
PRIME UVE NERA		€ 4.50
GRAPPA BERTA BARRICA	TA	€ 4.00
GRAPPA BERTA BIANCA		€ 4.00
RON ZACAPA 23		€ 8.50
RON DIPLOMATICO CEN	TENARIO	€ 6.00
PAMPERO ANIVERSARIO	)	€ 4.00
WHISKY LAGAVULIN (1)		€ 5.00
WHISKY OBAN (1)		€ 6.00
WHISKEY JACK DANIEL'S	<b>5</b> (1)	€ 4.00
VINO ask for availability ar	nd price	



#### **CLARIFICATIONS**

COVER CHARGE	€ 2,00
COVER CHARGE AT LIVE MUSIC EVEN	TS € 2,50
OLIVES	€ 2,00
ADDITIONAL PRICES FOR SPECIAL DOUGHS (5 cereali, tritord	eum) <b>€ 2,00</b>
GLUTEN-FREE DOUGH	
(product supplied directly in a baking-pan	
by a certified Gluten Free Company)	
additional prices to those indicated	€ 3,00
<b>ADDITIONAL PRICES</b> for more ingredients	;
to those indicated	from <b>€ 0,50</b>
	to <b>€ 1,50</b>
TAKE AWAY	(per box) <b>€ 0,50</b>
We use environmentally friendly,	
compostable and hindegradable hoxes	

compostable and biodegradable boxes.



# TAKE AWAY SERVICE © 328 8773346 Book and collect safely



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