

# MENU'



## ANTIPASTI

|                                                                                                                                                                |      |                                                                                                                                                                                                                     |      |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------|------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------|
| <b>LA TRIGLIA SFIZIOSA</b>                                                                                                                                     | 13 € | <b>L'OVINO FRITTO AL TARTUFO</b>                                                                                                                                                                                    | 12 € |
| breaded and fried red mullet fillet served on a tomato terrine with basil pesto and burrata cream <sup>(1,3,4,7,8)</sup>                                       |      | breaded and fried poached egg with fresh seasonal truffles served on a mint-flavored broad bean cream <sup>(1,3)</sup>                                                                                              |      |
| <b>POLPO E MELONE</b>                                                                                                                                          | 13 € | <b>TARTARE DI MANZO</b>                                                                                                                                                                                             | 14 € |
| octopus tentacle <sup>(*)</sup> served with roasted melon cubes, drops of fake tomato mayonnaise, toasted cashew nuts and crunchy bread <sup>(1,8,12,14)</sup> |      | beef tartare with hazelnuts, grated egg-yolk and fresh seasonal truffles <sup>(3,6,8)</sup>                                                                                                                         |      |
| <b>TARTARE DI TONNO</b>                                                                                                                                        | 15 € | <b>TAGLIERE TOSCANO</b>                                                                                                                                                                                             | 16 € |
| tuna tartare <sup>(**)</sup> served with dried tomatoes, basil, pistachios, crispy bread, fried basil and delicate onion <sup>(1,4,8)</sup>                    |      | selection of local cold cuts with parma ham, tuscan salami and sbriciolona and mortadella di Prato, "coccoli" (fried pizza bread), burrata foam, and pan brioche with chicken liver terrine <sup>(1,3,4,7,12)</sup> |      |

## PRIMI

|                                                                                                                                                        |      |                                                                                                                                                            |      |
|--------------------------------------------------------------------------------------------------------------------------------------------------------|------|------------------------------------------------------------------------------------------------------------------------------------------------------------|------|
| <b>LINGUINE AI CROSTACEI</b>                                                                                                                           | 14 € | <b>GNOCCHI AL BARDICCIO</b>                                                                                                                                | 15 € |
| Linguine "aglio, olio e peperoncino" with shellfish bisque and breadcrumbs <sup>(1,2,7,12)</sup>                                                       |      | gnocchi with bardiccio white ragout served on Tuscan blue pecorino fondue with toasted almonds <sup>(1,7,8,12)</sup>                                       |      |
| <b>TORTELLI RIPIENI ALL'OMBRINA</b>                                                                                                                    | 16 € | <b>TORTELLI ALLA PAPPAL POMODORO</b>                                                                                                                       | 15 € |
| tortelli filled with white ombrina ragout served on anchovy-flavored broccoli cream served with chicken bottarga and breadcrumbs <sup>(1,3,4,12)</sup> |      | green tortelli filled with tuscan "pappa al pomodoro" served with burrata foam, dried tomato crumbs, crispy pancetta and fried basil <sup>(1,3,7,12)</sup> |      |
| <b>RISOTTO AL GAMBERO ROSSO</b>                                                                                                                        | 16 € | <b>TAGLIOLINI AL TARTUFO</b>                                                                                                                               | 16 € |
| lemon and basil risotto served with red shrimp tartare, candied lemon and squid ink drops <sup>(2,7,12)</sup>                                          |      | tagliolini with fresh seasonal truffle garnished with sage powder served on a pecorino fondue <sup>(1,3,7)</sup>                                           |      |

## SECONDI

|                                                                                                                                                                 |      |                                                                                                                                                         |      |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------|------|---------------------------------------------------------------------------------------------------------------------------------------------------------|------|
| <b>FRITTURA MISTO MARE</b> <sup>(*)</sup>                                                                                                                       | 20 € | <b>STRACOTTO DI MANZO AL CHIANTI</b>                                                                                                                    | 20 € |
| fish fry <sup>(*)</sup> with calamari, mediterranean prawns and anchovies served with homemade lemon mayonnaise <sup>(2,3,4,10,12,14)</sup>                     |      | beefstew cooked with Chianti wine, served on a potato and white chocolate puree <sup>(1,7,9,12)</sup>                                                   |      |
| <b>GUAZZETTO DI MARE</b>                                                                                                                                        | 23 € | <b>FILETTO DI MAIALE</b>                                                                                                                                | 22 € |
| seafood stew with cuttlefish, octopus <sup>(*)</sup> and tuna cubes served with garlic crunchy bread <sup>(1,2,4,12,14)</sup>                                   |      | Low-temperature cooked pork tenderloin served on a cream of purple cabbage, with caramelized apples, toasted almonds and crunchy bread <sup>(1,8)</sup> |      |
| <b>TONNO IN CROSTA DI PANE</b>                                                                                                                                  | 25 € | <b>CONTROFILETTO DI MANZO</b>                                                                                                                           | 26 € |
| tuna steak <sup>(**)</sup> in bread crust served with mixed salad, ponzu sauce, drops of lemon mayonnaise, delicate onion and roasted potatoes <sup>(1,4)</sup> |      | grilled beef sirloin on demi-glace served with asparagus, roasted potatoes, baked cherry tomatoes and fresh seasonal truffle                            |      |

(\*) deep frozen

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# MENU,



## PANINI DEL BASTIANCONTRARIO

### PANINO COL BARDICCIO

rustic bread stuffed with grilled bardiccio, rocket, grilled aubergines and cream of gorgonzola.  
Served with fries <sup>(\*)</sup> or fried vegetables <sup>(\*)</sup> (1,3,7)

15 €

### PANINO CON HAMBURGER DI MANZO

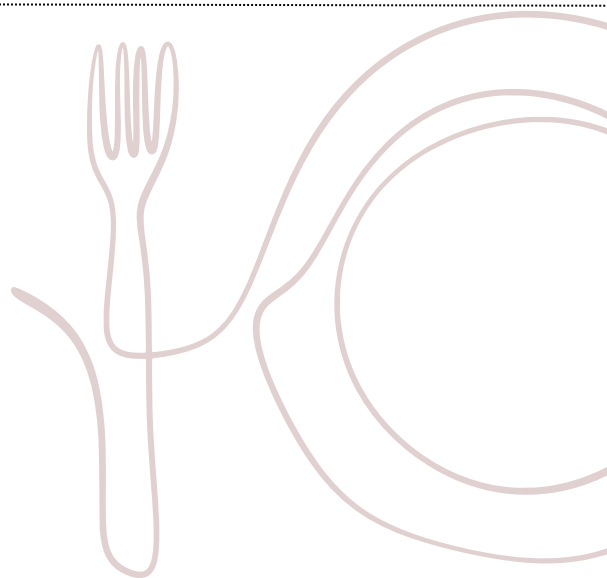
homemade beef burger in rustic bread, with grilled and marinated zucchini, crunchy pancetta, smoked scamorza cheese and green salad.  
Served with fries <sup>(\*)</sup> or fried vegetables <sup>(\*)</sup> (1,7)

16 €

### PANINO AL POLPO

beetroot-favoured bread stuffed with octopus tentacle<sup>(\*)</sup>, burrata cheese, basil pesto, delicate onions and roasted cherry tomatoes.  
Served with fries<sup>(\*)</sup> or fried vegetables <sup>(\*)</sup> (1,7,8,12,14)

16 €



## CONTORNI

### FRIES <sup>(\*)</sup>

6 €

### FRIED VEGETABLES <sup>(\*)</sup>(1)

6 €

### SAUTÉED SPINACH

6 €

### MIXED SALAD

6 €

### ROASTED POTATOES

6 €

## DESSERT

### LEMON SORBET

6 €

### SGROPPINO <sup>(12)</sup>

6,5 €

### CANTUCCINI E VINSANTO DEL CHIANTI <sup>(1,3,7,8,12)</sup>

6,5 €

### HOMEMADE DESSERTS

6,5 €

<sup>(\*)</sup> deep frozen

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## PIZZE CLASSICHE

|                                                         |       |                                                                                                         |      |
|---------------------------------------------------------|-------|---------------------------------------------------------------------------------------------------------|------|
| <b>COVACCINO ALL'OLIO</b> <sup>(1)</sup>                | 5 €   | <b>ORTOLANA</b> <sup>(1)</sup>                                                                          | 9 €  |
| <b>MARINARA</b> <sup>(1)</sup>                          | 6,5 € | Yellow cherry Tomato Sauce, Grilled Aubergines, Courgettes Julienne, Olives, Cherry Tomatoes, Mushrooms |      |
| Tomato Sauce, Oregan, Garlic                            |       | <b>CAPRICCIOSA</b> <sup>(1,7)</sup>                                                                     | 9 €  |
| <b>MARGHERITA</b> <sup>(1,7)</sup>                      | 7 €   | Tomato Sauce, Mozzarella, Artichokes, Olives, Ham, Mushrooms                                            |      |
| Tomato Sauce, Mozzarella                                |       | <b>BUFALINA</b> <sup>(1,7)</sup>                                                                        | 9 €  |
| <b>WURSTEL</b> <sup>(1,7)</sup>                         | 8 €   | Tomato Sauce, Buffalo Mozzarella, Cherry Tomatoes, Basil                                                |      |
| Tomato Sauce, Mozzarella, Wurstel                       |       | <b>PORCINI</b> <sup>(1,7)</sup>                                                                         | 9 €  |
| <b>SALSICCIA</b> <sup>(1,7)</sup>                       | 8 €   | Tomato Sauce, Mozzarella, Porcini Mushrooms <sup>(*)</sup>                                              |      |
| Tomato Sauce, Mozzarella, Sausages                      |       | <b>MAIALONA</b> <sup>(1,7)</sup>                                                                        | 10 € |
| <b>PROSCIUTTO</b> <sup>(1,7)</sup>                      | 8 €   | Tomato Sauce, Mozzarella, Tuscan Sausages, Wurstel, Spicy Salami, Ham                                   |      |
| Tomato Sauce, Mozzarella, Ham                           |       | <b>CINQUE FORMAGGI</b> <sup>(1,7)</sup>                                                                 | 10 € |
| <b>SALAMINO</b> <sup>(1,7)</sup>                        | 8 €   | Mozzarella, Pecorino, Gorgonzola, Smoked Cheese, Parmesan Cheese                                        |      |
| PTomato Sauce, Mozzarella, Spicy Salami                 |       | <b>BIANCA PORCINI E TARTUFO</b> <sup>(1,2,3,4,6,7,8,9)</sup>                                            | 10 € |
| <b>NAPOLI</b> <sup>(1,4,7,12)</sup>                     | 8,5 € | Mozzarella, Porcini Mushrooms <sup>(*)</sup> , Truffle Sauce                                            |      |
| Tomato Sauce, Mozzarella, Anchovies, Capers, Oregan     |       | <b>BOSCAIOLA</b> <sup>(1,2,3,4,6,7,8,9)</sup>                                                           | 12 € |
| <b>PROSCIUTTO E FUNGHI</b> <sup>(1,7)</sup>             | 9 €   | Tomato Sauce, Mozzarella, Pancetta, Porcini Mushrooms <sup>(*)</sup> , Truffle Sauce                    |      |
| Tomato Sauce, Mozzarella, Ham, Mushrooms                |       |                                                                                                         |      |
| <b>WURSTEL E PATATINE</b> <sup>(1,7)</sup>              | 9 €   |                                                                                                         |      |
| Tomato Sauce, Mozzarella, Wurstel, Fries <sup>(*)</sup> |       |                                                                                                         |      |

## PIZZE DEL BASTIANCONTRARIO

|                                                                                                            |      |                                                                                                          |      |
|------------------------------------------------------------------------------------------------------------|------|----------------------------------------------------------------------------------------------------------|------|
| <b>LA GENOVESE BIANCA</b> <sup>(1,7,8)</sup>                                                               | 9 €  | <b>DELICATA</b> <sup>(1,7)</sup>                                                                         | 11 € |
| Mozzarella , Basil Pesto, Pecorino Cheese, Taggaisca Olives, Cherry Tomatoes , Roasted Potatoes            |      | Tomato Sauce, Burrata cheese, spicy "nduja Calabrese", Basil                                             |      |
| <b>BARDICCIO</b> <sup>(1,7)</sup>                                                                          | 9 €  | <b>LA ROMANA</b> <sup>(1,7)</sup>                                                                        | 12 € |
| Tomato Sauce, Mozzarella, Bardiccio, Onions                                                                |      | Mozzarella, Artichokes, Cream of Artichokes, Taggiasca Olives, Pecorino Cheese, Pancetta, Oregan, Garlic |      |
| <b>PARMIGIANA</b> <sup>(1,7)</sup>                                                                         | 9 €  | <b>NAPOLI VERACE</b> <sup>(1,4)</sup>                                                                    | 12 € |
| Tomato Sauce, Mozzarella , Grilled Aubergines, Smoked Provola Cheese, Parmesan, Basil                      |      | Tomato Sauce, Cantabrian Anchovies, Black Garlic, Fried Capers, Taggiasca Olives, Fresh Oregan           |      |
| <b>MEDITERRANEA</b> <sup>(1,4,7)</sup>                                                                     | 10 € | <b>LA SICILIANA</b> <sup>(1,4,7)</sup>                                                                   | 13 € |
| Tomato Sauce, Mozzarella, Tuna, Capers, Onions, Cherry Tomatoes                                            |      | Tomato, Olives, Anchovies, Aubergines, Dried Tomatoes, Smoked Cheese, Burrata, Almonds                   |      |
| <b>CACIO E PERE</b> <sup>(1,5,7,8)</sup>                                                                   | 10 € | <b>LA TARTUFATA</b> <sup>(1,2,3,4,6,7,8,9)</sup>                                                         | 13 € |
| Mozzarella, Pecorino Cheese, Pears, Gorgonzola, Walnuts                                                    |      | Mozzarella, Mortadella, Gorgonzola, Truffe Sauce, Burrata Cheese                                         |      |
| <b>L'AROMATICA</b> <sup>(1,7)</sup>                                                                        | 10 € | <b>LA CALABRESE</b> <sup>(1,7)</sup>                                                                     | 13 € |
| Mozzarella , Bardiccio, Roasted Potatoes, Rosemary, Pancetta                                               |      | Tomato Sauce, Mozzarella, Onions, Spicy Salami, 'Nduja Calabrese Dried Tomatoes, Burrata                 |      |
| <b>LA PIZZICORE</b> <sup>(1,7)</sup>                                                                       | 10 € | <b>LA GOLOSA</b> <sup>(1,7,8)</sup>                                                                      | 13 € |
| Mozzarella, Garlic, Chili Oil, Crushed Chili, Taggiasca Olives, 'Nduja Calabrese, Dried Tomatoes, Pecorino |      | Tomato Sauce, Mozzarella, Tuscan Sbriciolona, Cream of Artichokes, Pecorino, Burrata Cheese              |      |
| <b>MAIALE E MELE</b> <sup>(1,7)</sup>                                                                      | 11 € | <b>LA MAESTRALE</b> <sup>(1,4,7)</sup>                                                                   | 14 € |
| Mozzarella , Bardiccio, 'Nduja Calabrese, Pancetta, Apples' chips, Honey                                   |      | Yellow Cherry Tomato Sauce, Garlic, Cantabrian Anchovies, Dried Tomatoes, Burrata Cheese, Basil          |      |

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## CALZONI, PANNELLE E...IL TEGAMINO

**CALZONE** <sup>(1,7)</sup> 9 €  
stuffed with Mozzarella and Ham, topped with Tomato Sauce 10 €

**CALZONE FARCITO** <sup>(1,7)</sup>  
stuffed with Ham, Olives, Artichokes, Mushrooms, topped with Tomato Sauce

**MERENDA** <sup>(1,7,8)</sup> 12 €  
stuffed by Mortadella, Pistachios, Roasted Potatoes, Rosemary, Burrata Cheese

**CALZONPIZZA** <sup>(1,7)</sup> 13 €  
Calzone topped with Olives, Sausage, Spicy Salami, Tuscan Sausages, Mushrooms, Artichokes and stuffed with Mozzarella and Ham

**CALZONE MAIALONE** <sup>(1,7)</sup> 13 €  
stuffed with Ham, Spicy Salami, Wurstel, Mushrooms, Sausages and 5 Cheeses (buffalo mozzarella, gorgonzola, pecorino, parmesan cheese, smoked cheese)

**PANELLA CLASSIC** <sup>(1,7)</sup> 11 €  
Focaccia stuffed with Cherry Tomatoes, Rocket, Fresh Mozzarella, Parma Ham

**PANELLA MEDITERRANEA** <sup>(1,4,7)</sup> 11 €  
Focaccia stuffed with Mozzarella, Tuna, Cherry Tomatoes, Onions, Capers

**TEGAMINO** <sup>(1,7)</sup> 13 €  
Tomato Sauce, Mozzarella, Ham, Mushrooms, Spicy Salami, Artichokes, Wurstel, Sausages, Olives served in a small pot and accompanied by Focaccia

Additional Ingredients from € 1 to € 3

Fresh Seasonal Truffle 5 €  
Whole Wheat Flour Pizza 1 €  
Gluten Free 3 €

# BEVANDE

## BEVANDE ANALCOLICHE

|                              |                 |             |
|------------------------------|-----------------|-------------|
| Acqua Naturale / Frizzante   | btg. 0,75 lt    | 2,5 €       |
| Coca Cola alla spina         | 0,3 lt / 0,4 lt | 3,5 € / 4 € |
| Coca Cola bottiglia in vetro | btg. 1 lt       | 6 €         |
| Coca Zero / Fanta / Sprite   | btg. 0,33 lt    | 3,5 €       |
| Estathè Limone / Pesca       | btg. 0,25 lt    | 3 €         |
| Lemonsoda                    | btg. 0,20 lt    | 2,5 €       |

## COCKTAIL ANALCOLICI

|                                                    |      |
|----------------------------------------------------|------|
| <b>SPRITZ ANALCOLICO</b>                           | 6 €  |
| Succo all'Arancia, Bitter Analcolico, Acqua Tonica |      |
| <b>GIN TONIC ZERO</b>                              | 8 €  |
| Tanqueray Zero, Acqua Tonica Artigianale           |      |
| Coperto                                            | 2,5€ |

## BIRRE ALLA SPINA

|                                       |                             |           |
|---------------------------------------|-----------------------------|-----------|
| Falkenturm Export hell <sup>(1)</sup> | alc. 5% - 0,2 lt / 0,4 lt   | 3 € / 5 € |
| Falkenturm BOCK <sup>(1)</sup>        | alc. 6,5% - 0,2 lt / 0,4 lt | 4 € / 6 € |

## BIRRE IN BOTTIGLIA

|                                       |                     |       |
|---------------------------------------|---------------------|-------|
| Moretti <sup>(1)</sup>                | alc. 4,6% - 0,66 lt | 4,5 € |
| Franziskaner weissbier <sup>(1)</sup> | alc. 5,5% - 0,5 lt  | 5,5 € |
| Pyraser Analcolica <sup>(1)</sup>     | 0,5 lt              | 6 €   |

## CAFFETTERIA

|                           |       |
|---------------------------|-------|
| Caffè                     | 2 €   |
| Orzo <sup>(1,7)</sup>     | 2,5 € |
| Te' Caldo                 | 2,5 € |
| Cappuccino <sup>(7)</sup> | 2,5 € |
| Caffè Corretto            | 3 €   |

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