

MENU'



ANTIPASTI

LA RIBOLLITA DI MARE	12 €	L'OVINO FRITTO AL TARTUFO	12 €
with slow-cooked cream of bread, cabbage, beans, chard and cuttlefish served with fried kale, baked tomatoes, black garlic powder and new oil ^(1,4,9,12,14)		breaded and fried poached egg with fresh seasonal truffles served on tuscan blue pecorino fondue ^(1,3)	
POLPO ALLA MEDITERRANEA	13 €	TARTARE DI MANZO	14 €
octopus tentacle ^(*) served on a tomato terrine with taggiasca olives, burrata foam and basil pesto ^(1,3,4,7,9,12,14)		beef tartare with hazelnuts, grated egg-yolk and fresh seasonal truffles ^(3,6,8)	
TARTARE DI TONNO	15 €	TAGLIERE TOSCANO	16 €
tuna tartare ^(**) served with pistachios on the ground of dried tomatoes with beetroot mayonnaise and fried basil ^(1,4,8)		selection of local cold cuts with parma ham, tuscan salami and sbriciolona and mortadella, "coccoli" (fried pizza bread), burrata foam, and with chicken liver crostino ^(1,3,4,7,12)	

PRIMI

LINGUINE AI CROSTACEI	15 €	PAPPARDELLE AL BARDICCIO	15 €
Linguine "aglio, olio e peperoncino" with shellfish bisque and breadcrumbs ^(1,2,7,12)		gnocchi with bardiccio white ragout served with toasted almonds ^(1,3,8,12)	
TORTELLI RIPIENI ALL'OMBRINA	16 €	TORTELLI ALLA ZUCCA GIALLA	16 €
tortelli filled with white ombrina ragout served on anchovy-flavored broccoli cream served with chicken bottarga and breadcrumbs ^(1,3,4,12)		green tortelli filled with yellow pumpkin and pecorino served with tuscan blue pecorino fondue, drops of porcini cream, amaretti crumble ^(1,3,7,8)	
RISOTTO AL GAMBERO ROSSO	16 €	GNOCCHI AL TARTUFO	16 €
kale and orange risotto served with red shrimp crudité, candied orange and squid ink drops ^(2,7,12)		gnocchi with fresh seasonal truffle garnished with sage powder served on a pecorino fondue ^(1,3,7)	

SECONDI

FRITTURA MISTO MARE ^(*)	20 €	STRACOTTO DI MANZO AL CHIANTI	20 €
fish fry ^(*) with calamari, mediterranean prawns and anchovies served with homemade lemon mayonnaise ^(2,3,4,10,12,14)		beefstew cooked with Chianti wine, served on a potato and white chocolate puree ^(1,7,9,12)	
GUAZZETTO DI MARE	23 €	FILETTO DI MAIALE	22 €
seafood stew with cuttlefish, octopus ^(*) and tuna cubes served with garlic crunchy bread ^(1,2,4,12,14)		pancetta-crusted pork tenderloin stuffed with bardiccio served over mashed potatoes ^(7,8,12)	
LA PORCHETTA DI MARE	25 €	CONTROFILETTO DI MANZO	26 €
tuna steak ^(**) in an aromatic herb crust on red onion cream, citrus mayonnaise and delicate onion, served with roasted potatoes and baked cherry tomatoes ^(4,6)		grilled beef sirloin on demi-glace served with spicy sautéed chard, 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 ^(*) or fried vegetables ^(*) (1,3,7)

15 €

PANINO CON HAMBURGER DI MANZO

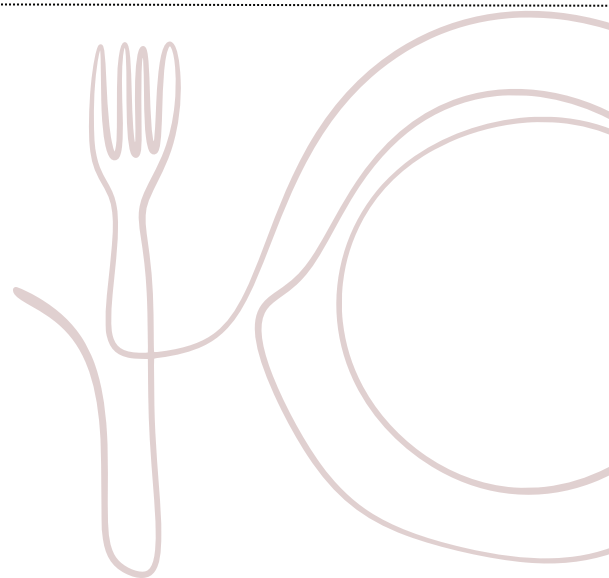
homemade beef burger in rustic bread, with grilled and marinated zucchini, crunchy pancetta, smoked scamorza cheese and green salad.
Served with fries ^(*) or fried vegetables ^(*) (1,7)

16 €

PANINO AL POLPO

beetroot-favoured bread stuffed with octopus tentacle^(*), chard, burrata foam and baked cherry tomatoes.
Served with fries^(*) or fried vegetables ^(*) (1,7,8,12,14)

16 €



CONTORNI

FRIES ^(*)

6 €

FRIED VEGETABLES ^(*) (1)

6 €

SAUTÉED SPINACH

6 €

MIXED SALAD

6 €

ROASTED POTATOES

6 €

DESSERT

LEMON SORBET

6 €

SGROPPINO ⁽¹²⁾

6,5 €

CANTUCCINI E VINSANTO DEL CHIANTI ^(1,3,7,8,12)

6,5 €

HOMEMADE DESSERTS

6,5 €

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PIZZE CLASSICHE

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

PIZZE DEL BASTIANCONTRARIO

LA GENOVESE BIANCA ^(1,7,8)	9 €	DELICATA ^(1,7)	11 €
Mozzarella, Basil Pesto, Pecorino Cheese, Taggaisca Olives, Cherry Tomatoes, Roasted Potatoes		Tomato Sauce, Burrata cheese, spicy "nduja Calabrese", Basil	
BARDICCIO ^(1,7)	9 €	LA ROMANA ^(1,7)	12 €
Tomato Sauce, Mozzarella, Bardiccio, Onions		Mozzarella, Artichokes, Cream of Artichokes, Taggiasca Olives, Pecorino Cheese, Pancetta, Oregan, Garlic	
PARMIGIANA ^(1,7)	9 €	NAPOLI VERACE ^(1,4)	12 €
Tomato Sauce, Mozzarella, Grilled Aubergines, Smoked Provola Cheese, Parmesan, Basil		Tomato Sauce, Cantabrian Anchovies, Black Garlic, Fried Capers, Taggiasca Olives, Fresh Oregan	
MEDITERRANEA ^(1,4,7)	10 €	LA SICILIANA ^(1,4,7)	13 €
Tomato Sauce, Mozzarella, Tuna, Capers, Onions, Cherry Tomatoes		Tomato, Olives, Anchovies, Aubergines, Dried Tomatoes, Smoked Cheese, Burrata, Almonds	
CACIO E PERE ^(1,5,7,8)	10 €	LA TARTUFATA ^(1,2,3,4,6,7,8,9)	13 €
Mozzarella, Pecorino Cheese, Pears, Gorgonzola, Walnuts		Mozzarella, Mortadella, Gorgonzola, Truffle Sauce, Burrata Cheese	
L'AROMATICA ^(1,7)	10 €	LA CALABRESE ^(1,7)	13 €
Mozzarella, Bardiccio, Roasted Potatoes, Rosemary, Pancetta		Tomato Sauce, Mozzarella, Onions, Spicy Salami, 'Nduja Calabrese Dried Tomatoes, Burrata	
LA PIZZICORE ^(1,7)	10 €	LA GOLOSA ^(1,7,8)	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	
MAIALE E MELE ^(1,7)	11 €	LA MAESTRALE ^(1,4,7)	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, PANELLE E...IL TEGAMINO

CALZONE ^(1,7) 9 €
stuffed with Mozzarella and Ham, topped with Tomato Sauce 10 €

CALZONE FARCITO ^(1,7)
stuffed with Ham, Olives, Artichokes, Mushrooms, topped with Tomato Sauce

MERENDA ^(1,7,8) 12 €
stuffed by Mortadella, Pistachios, Roasted Potatoes, Rosemary, Burrata Cheese

CALZONPIZZA ^(1,7) 13 €
Calzone topped with Olives, Sausage, Spicy Salami, Tuscan Sausages, Mushrooms, Artichokes and stuffed with Mozzarella and Ham

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

PANELLA CLASSIC ^(1,7) 11 €
Focaccia stuffed with Cherry Tomatoes, Rocket, Fresh Mozzarella, Parma Ham

PANELLA MEDITERRANEA ^(1,4,7) 11 €
Focaccia stuffed with Mozzarella, Tuna, Cherry Tomatoes, Onions, Capers

TEGAMINO ^(1,7) 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 4 €

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 €
	caraffa 1 lt	10 €
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

SPRITZ ANALCOLICO 6 €

Succo all'Arancia, Bitter Analcolico, Acqua Tonica

GIN TONIC ZERO 8 €

Tanqueray Zero, Acqua Tonica Artigianale

Coperto 2,5€

BIRRE ALLA SPINA

Falkenturm Export hell ⁽¹⁾	alc. 5% - 0,2 lt / 0,4 lt	3 € / 5 €
	caraffa 1 lt	12 €
Falkenturm BOCK ⁽¹⁾	alc. 6,5% - 0,2 lt / 0,4 lt	4 € / 6 €
	caraffa 1 lt	15 €

BIRRE IN BOTTIGLIA

Franziskaner weissbier ⁽¹⁾	alc. 5,5% - 0,5 lt	5,5 €
Pyraser Analcolica ⁽¹⁾	0,5 lt	6 €

CAFFETTERIA

Caffè	2 €
Orzo ^(1,7)	2,5 €
Te' Caldo	2,5 €
Cappuccino ⁽⁷⁾	2,5 €
Caffè Corretto	3 €

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