

MENU'



ANTIPASTI

LA TRIGLIA SFIZIOSA

13 €

breaded and fried red mullet fillet served on a tomato terrine with basil pesto and burrata cream ^(1,3,4,7,8)

POLPO E MELONE

13 €

octopus tentacle^(*) served with roasted melon cubes, drops of fake tomato mayonnaise, toasted cashew nuts and crunchy bread ^(1,8,12,14)

TARTARE DI TONNO

15 €

tuna tartare^(**) served with dried tomatoes, basil, pistachios, crispy bread, fried basil and delicate onion ^(1,4,8)

L'OVINO FRITTO AL TARTUFO

12 €

breaded and fried poached egg with fresh seasonal truffles served on a mint-flavored broad bean cream ^(1,3,7)

TARTARE DI MANZO

14 €

beef tartare with hazelnuts, grated egg-yolk and fresh seasonal truffles ^(3,6,8)

TAGLIERE TOSCANO

16 €

selection of local cold cuts with parma ham, tuscan salami and sbriciolona and mortadella di Prato, "cocoli" (fried pizza bread), stracchino soft cheese and pan brioche with terrine of chicken liver ^(1,3,4,7,12)

PRIMI

LINGUINE AI CROSTACEI

14 €

Linguine with garlic, oil and chili with shellfish bisque and breadcrumbs ^(1,2,7,12)

TORTELLI RIPIENI ALL'OMBRINA

16 €

tortelli filled with white ombrina ragù served on anchovy-flavored broccoli cream served with chicken bottarga and breadcrumbs ^(1,3,4,12)

RISOTTO AL GAMBERO ROSSO

16 €

lemon and basil risotto served with red shrimp tartare, candied lemon and squid ink drops ^(2,12)

GNOCCHI AL BARDICCIO

15 €

gnocchi with bardiccio white ragù served on Tuscan blue pecorino fondue with toasted almonds ^(1,7,8,12)

TORTELLI ALLA PAPPAL POMODORO

15 €

green tortelli filled with tuscan "pappa al pomodoro" served with burrata foam, dried tomato crumbs, crispy pancetta and fried basil ^(1,3,7,12)

TAGLIOLINI AL TARTUFO

16 €

tagliolini with fresh seasonal truffle garnished with sage powder served on a pecorino fondue ^(1,3,7)

SECONDI

FRITTURA MISTO MARE ^(*)

20 €

fish fry ^(*) with calamari, mediterranean prawns and anchovies served with homemade lemon mayonnaise ^(2,3,4,10,12,14)

GUAZZETTO DI MARE

23 €

seafood stew with cuttlefish, octopus^(*) and tuna cubes served with garlic crunchy bread ^(1,2,4,12,14)

TONNO IN CROSTA DI PANE

25 €

tuna steak^(**) in bread crust served with mixed salad, ponzu sauce, drops of lemon mayonnaise, delicate onion and roasted potatoes ^(1,4)

STRACOTTO DI MANZO AL CHIANTI

20 €

beef stew cooked with Chianti wine, served on a potato and white chocolate puree ^(1,7,9,12)

ROLLE' DI CONIGLIO RIPIENO

23 €

roasted rabbit roll stuffed with tuscan bardiccio, pancetta and herbs served with roasted leek, cream of celeriac and black garlic ^(1,9,12)

CONTROFILETTO DI MANZO

26 €

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 ^(*) or fried vegetables ^(*) (1,3,7)

15 €

PANINO CON HAMBURGER DI MANZO

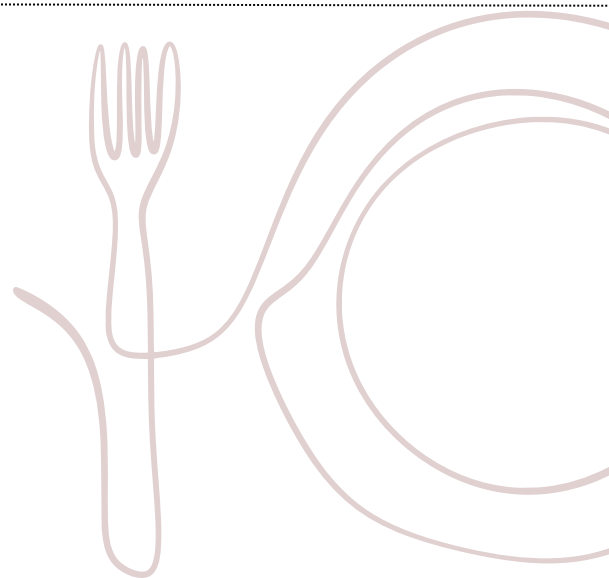
homemade beef burger in rustic bread, with grilled and marinated zucchini, crunchy pancetta, smoked scamorza cheese and green salad.
Served with fries ^(*) or fried vegetables ^(*) (1,7)

16 €

PANINO AL POLPO

beetroot-favoured bread stuffed with octopus tentacle^(*), burrata cheese, basil pesto, delicate onions and roasted 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	
Tomato Sauce, Oregan, Garlic		CAPRICCIOSA ^(1,7)	9 €
MARGHERITA ^(1,7)	7 €	Tomato Sauce, Mozzarella, Artichokes, Olives, Ham, Mushrooms	
Tomato Sauce, Mozzarella		BUFALINA ^(1,7)	9 €
WURSTEL ^(1,7)	8 €	Tomato Sauce, Buffalo Mozzarella, Cherry Tomatoes, Basil	
Tomato Sauce, Mozzarella, Wurstel		PORCINI ^(1,7)	9 €
SALSICCIA ^(1,7)	8 €	Tomato Sauce, Mozzarella, Porcini Mushrooms ^(*)	
Tomato Sauce, Mozzarella, Sausages		MAIALONA ^(1,7)	10 €
PROSCIUTTO ^(1,7)	8 €	Tomato Sauce, Mozzarella, Tuscan Sausages, Wurstel, Spicy Salami, Ham	
Tomato Sauce, Mozzarella, Ham		CINQUE FORMAGGI ^(1,7)	10 €
SALAMINO ^(1,7)	8 €	Mozzarella, Pecorino, Gorgonzola, Smoked Cheese, Parmesan Cheese	
PTomato Sauce, Mozzarella, Spicy Salami		BIANCA PORCINI E TARTUFO ^(1,2,3,4,6,7,8,9)	10 €
NAPOLI ^(1,4,7,12)	8,5 €	Mozzarella, Porcini Mushrooms ^(*) , Truffle Sauce	
Tomato Sauce, Mozzarella, Anchovies, Capers, Oregan		BOSCAIOLA ^(1,2,3,4,6,7,8,9)	12 €
PROSCIUTTO E FUNGHI ^(1,7)	9 €	Tomato Sauce, Mozzarella, Pancetta, Porcini Mushrooms ^(*) , Truffle Sauce	
Tomato Sauce, Mozzarella, Ham, Mushrooms			
WURSTEL E PATATINE ^(1,7)	9 €		
Tomato Sauce, Mozzarella, Wurstel, Fries ^(*)			

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, Truffe 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 3 €

BEVANDE

BEVANDE ANALCOLICHE

Acqua Naturale / Frizzante	btg. 0,75 lt	2 €
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

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 €
Falkenturm BOCK ⁽¹⁾	alc. 6,5% - 0,2 lt / 0,4 lt	3,5 € / 6 €

BIRRE IN BOTTIGLIA

Moretti ⁽¹⁾	alc. 4,6% - 0,66 lt	4,5 €
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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