

Menu

UK

OUR WAY OF MAKING PIZZA

PAN-BAKED PIZZA, SERVED BY THE SLICE
THICK, CRISPY ON THE OUTSIDE AND SOFT ON THE INSIDE

REGINA MARGHERITA

tomato, mozzarella, basil
[allergens: gluten, soy, dairy, mustard](#)

€ 7,00

PRIMAVERA

tomato, mozzarella, grilled vegetables
[allergens: gluten, soy, dairy, mustard](#)

€ 8,00

PARTENOPEA

tomato, mozzarella, anchovies, capers, olives
[allergens: gluten, soy, dairy, mustard, fish](#)

€ 8,00

LIGURE

tomato, fiordilatte cheese, Parma ham, basil purée*
*flash- frozen product
[allergens: gluten, soy, dairy, tree nuts, mustard](#)

€ 9,00

SAPORI D'AUTUNNO

tomato, fiordilatte cheese, cooked ham, cultivated mushrooms
[allergens: gluten, soy, dairy, mustard](#)

€ 9,00

PEPPERONI

tomato, mozzarella, salami, bell peppers
[allergens: gluten, soy, dairy, mustard](#)

€ 8,00

I TAGLIERI

€ 13,00

FATTORIA

local cured meats
and sweet-and-sour vegetables
[allergens: sulfites, dairy products](#)

€ 14,00

CASARO

cheeses from our valleys
served with fruit compote
[allergens: sulfites, dairy products](#)

€ 11,00

ORTO

grilled vegetables
and fresh robiola cheese
[allergens: dairy products](#)

LE INSALATE

CESARE

romaine lettuce, shredded chicken*, shavings of parmesan cheese, toasted bread croutons, caesar dressing
[allergens: gluten, eggs, fish, soy, dairy, mustard, sesame](#)
*flash- frozen product

€ 13,00

CAPRI

Salad of copper-colored tomatoes, buffalo mozzarella, and a drizzle of pureed basil*
[Allergens: dairy, tree nuts - *flash- frozen product](#)

€ 11,00

NIZZA

romaine lettuce, cherry tomatoes, tuna, anchovies, black olives, hard-boiled eggs
[allergens: eggs, fish](#)

€ 12,00

I FRITTINI

LE FRITES*

French fries*
[allergens: gluten, soy, mustard](#)
*frozen product

€ 5,00

BOCCONCINI DI POLLO DORATI*

Golden chicken nuggets*
[Allergens: gluten, soy, mustard, eggs, dairy](#)
*frozen product

€ 6,00

MOZZARELLINE IN CROSTA*

Breaded mini mozzarella balls
[Allergens: gluten, soy, mustard, eggs, dairy products - *frozen product](#)

€ 6,00

I FARCITI

€ 8,00

PULLED PORK

fragrant bread, pulled pork*, compote of caramelized onions and grilled bell peppers
[allergens: gluten, soy, mustard, sulfites](#)
*frozen product

€ 9,00

VELVET SALMON

fragrant bread, smoked salmon, grilled zucchini, and fresh robiolina
[allergens: gluten, soy, dairy, mustard, fish](#)

€ 8,00

ORTOLANO

fragrant bread, grilled vegetables, and fresh robiolina
[allergens: gluten, soy, dairy, mustard](#)

Cover charge: €1.00

BIRRA &
BITES GOURMET

We are open from 8:00 AM to 10:00 PM

Menu

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PER INIZIARE

CARPACCINO DI POLPO*

Octopus carpaccio* with sour cream, Taggiasca olives, and grilled zucchini. [allergens: dairy, shellfish](#) - *flash-frozen

€ 16,00

BUFALINA E CRUDO SELEZIONATO

Parma prosciutto, buffalo mozzarella, and fresh arugula
[allergens: dairy products](#)

€ 14,00

VELVET SALMON

smoked salmon with fresh robiola cheese and dill
[allergens: dairy, fish](#)

€ 14,00

I NOSTRI PRIMI

PARMIGIANA DI MELANZANE*

Aubergine Parmigiana* with Gratin

[allergens: dairy, gluten, soy, mustard, eggs](#) - *frozen product

€ 13,00

IL PESTO

spaghetti with fresh basil pesto*, Parmesan cheese, and pine nuts

[allergens: gluten, soy, dairy, tree nuts, mustard](#) - *flash-chilled product

€ 14,00

LASAGNETTA*

puff pastry* with creamy béchamel sauce and meat sauce

[allergens: gluten, dairy, soy, mustard, eggs, celery, sulfites](#) - *frozen product

€ 11,00

DALLA CUCINA

GALLETTO

galletto al forno con patatine fritte

[allergeni: latticini, pesce, glutine, soia, senape](#)

€ 14,00

STINCO DORATO*

stinco di maiale* al forno con patatine fritte

[allergeni: solfiti, sedano, glutine, soia, senape](#) - *prodotto surgelato

€ 15,00

PESCATO FRITTO*

frittura di calamari e gamberi* con verdurina in tempura*

[allergeni: molluschi, uova, crostacei, glutine, soia, senape](#) - *prodotto surgelato

€ 18,00

PER FINIRE

L'AFFOGATO

creamy ice cream drowned in Italian espresso

[allergens: dairy products](#)

€ 6,00

IL DOLCE DEL GIORNO

€ 5,00

Today's Special

[Allergens: gluten, eggs, mustard, soy, dairy, tree nuts](#)

COPPA GELATO

fresh ice cream

[allergens: dairy, tree nuts](#)

€ 5,00

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Drink

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A GLASS OF WINE

VERMENTINO DEL SALENTO VECCHIA TORRE	€ 4,00
NEGROAMARO ROSÉ VECCHIA TORRE	€ 4,00
PRIMITIVO DEL SALENTO VECCHIA TORRE	€ 4,00
PROSECCO FOLLADOR BRUT o EXTRA DRY	€ 5,00
TRENTO DOC BRUT MILLESIMATO ALTEMASI	€ 7,00

BOTTLED BEER

TUCHER WEISS 50cl A beer made from barley and wheat malt top-fermented, bitter	€ 5,00
GRIMBERGEN BLONDE 75cl Abbey-style double malt top-fermented, full-bodied	€ 9,00
GRIMBERGEN BLANCHE 75cl Belgian-style, with citrus and spicy notes	€ 9,00
GRIMBERGEN DOUBLE 75cl Amber Dubbel-style beer toasty and fruity aromas	€ 9,00

BROOKLYN EAST IPA 33cl An aromatic IPA with fruity and resinous notes. A smooth attack, with a distinct bitter finish	€ 4,00
BROOKLYN LAGER 33cl An iconic IPA with floral and citrus notes. Smooth and malty, with a fresh, bitter finish.	€ 4,00
BROOLYN 33 cl STONEWALL Inn IPA A fresh and easy-drinking Session IPA, with notes of citrus and tropical fruit. Light, with a delicate and refreshing bitterness	€ 4,00
BROOKLYN 33 cl SPECIAL EFFECTS NON-ALCOHOLIC Amber Lager, amber in colour with a slight caramel flavour. Resinous and floral notes, with a dry, hoppy finish	€ 4,00

DRAFT BEER

	20 cl	40 cl
PORETTI 4 LUPPOLI A premium unfiltered lager with a harmonious hoppy character and a full-bodied flavour	€ 3,00	€ 5,00
PORETTI 6 LUPPOLI A double-malt red ale with notes of roasted malt, caramel and liquorice	€ 3,50	€ 6,00
PORETTI 7 LUPPOLI A white beer, unfiltered, with a floral aroma and cold-hopped flavour	€ 3,50	€ 6,00

A BOTTLE OF WINE

WHITE

ARNEIS DELLE LANGHE PRUNOTTO	€ 22,00
PINOT GRIGIO ANTINORI	€ 20,00
VERMENTINO DEL SALENTO VECCHIA TORRE	€ 15,00
NEGROAMARO ROSÉ VECCHIA TORRE	€ 15,00

BUBBLES

FRANCIACORTA MONOGRAM BRUT	€ 25,00
PROSECCO COL FERRADOR BRUT	€ 23,00
PROSECCO FOLLADOR EXTRA DRY	€ 20,00
TRENTO DOC BRUT MILLESIMATO ALTEMASI	€ 25,00
TRENTO DOC ROSÉ ALTEMASI	€ 29,00

RED

A PASSO LENTO VECCHIA TORRE	€ 16,00
BAROCCO REALE PRIMITIVO VECCHIA TORRE	€ 20,00
PRIMITIVO DEL SALENTO VECCHIA TORRE	€ 15,00
CHIANTI PEPPOLI PRUNOTTO	€ 24,00
BAROLO PRUNOTTO	€ 49,00
MOMPERTONE PRUNOTTO	€ 20,00

Cheers!

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Drink

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CAFÉ

CAFFÈ ESPRESSO	€ 1,30
CAFFÈ DOPPIO	€ 2,50
CAFFÈ AMERICANO	€ 1,80
CAFFÈ DECAFFEINATO	€ 1,50
CAFFÈ CORRETTO	€ 2,00
CAFFÈ D'ORZO	€ 1,50
CAFFÈ CON GELATO	€ 3,00
CAFFÈ SHAKERATO	€ 4,00
CAPPUCCINO	€ 2,00
CAPPUCCINO DECAFFEINATO	€ 2,30
CAPPUCCINO DI SOIA	€ 2,40
CAPPUCCINO D'ORZO	€ 2,30
CAPPUCCINO ESTIVO	€ 3,50
LATTE MACCHIATO	€ 2,50
LATTE DI SOIA MACCHIATO	€ 3,00
LATTE BIANCO	€ 1,50
LATTE DI SOIA	€ 2,00
CIOCCOLATA CALDA	€ 3,00
CIOCCOLATA CON PANNA	€ 4,00
TÈ CALDO E INFUSI	€ 2,50

BEVERAGES

ACQUA NATURALE 50 cl	€ 1,00
ACQUA FRIZZANTE 50 cl	€ 1,00
ACQUA NATURALE 75 cl	€ 2,50
ACQUA FRIZZANTE 75 cl	€ 2,50
COCA-COLA	€ 3,00
COCA-COLA ZERO	€ 3,00
FANTA	€ 3,00
SPRITE	€ 3,00
LEMONSODA	€ 3,00
TÈ FREDDO AL LIMONE	€ 3,00
TÈ FREDDO ALLA PESCA	€ 3,00
RED BULL	€ 3,00
ACQUA TONICA	€ 3,00
GINGER BEER	€ 3,00
SUCCO DI MELA	€ 3,00
APFELSCHORLE	€ 3,00
SUCCO	€ 3,00
ACQUA E SCIROPPO	€ 2,50

NON-ALCOHOLIC DRINKS

MOJITO ANALCOLICO	€ 6,00
VIRGIN HUGO	€ 6,00
CRODINO	€ 4,00
SAN BITTER	€ 4,00

APERITIFS

APEROL SPRITZ	€ 7,00
CAMPARI SPRITZ	€ 7,00
HUGO SPRITZ	€ 7,00
LIMONCINO SPRITZ	€ 7,00
CAMPARI ORANGE	€ 7,00
NEGRONI	€ 7,00
NEGRONI SBAGLIATO	€ 7,00
AMERICANO	€ 7,00
MARTINI	€ 4,00
CORDUSIO	€ 5,00
CAMPARI SODA	€ 4,00

COCKTAILS

GIN TONIC	€ 8,00
MOJITO	€ 8,00
MALIBÙ E COLA	€ 8,00
MARGARITA	€ 8,00
CUBA LIBRE	€ 8,00
VODKA LEMON	€ 8,00

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