



OUR STARTERS

Emilian-style fried dough with smoked mountain cured ham –

12,50

Warm broccoli flan on a celeriac cream –

12,00

Creamed salt cod with toasted bread crostini –

14,00

Seafood salad with crunchy vegetables –

15,00



OUR FIRST COURSES

Bigoli al torcio (thick spaghetti) with beef fillet ragù –

12,00

Egg tagliolini with artichokes, prawns and toasted hazelnut crumble –

15,00

Risotto with Roman puntarelle (chicory), cheek lard and pecorino cheese (minimum 2 servings) –

14,00 p.s.

Potato gnocchi with Treviso radicchio, cherry tomatoes and shavings of Capriccio cheese with balsamic

vinegar –

14,00

Stuffed paccheri with white farm-style meat ragù, gorgonzola and broccoli –

15.00

OUR MAIN COURSES

Vicenza-style salt cod with grilled polenta –
€25.00

Ginger spiced grilled chicken, served with sweet chili
mayonnaise and marinated white spring onion –
17.00

Roast pork knuckle cooked in dark beer, served with
its potatoes –
16.00

Hot skillet with Treviso radicchio, oven-baked
artichokes and baked cheese –
€16.00

Veal ossobuco in white saffron gremolada (dressing
made from finely chopped parsley and garlic, with
the addition of grated lemon zest) with vegetable
brunoise on rosemary purée –
20.00

Braised beef cheek on a bed of soft polenta –
20.00

Beef hamburger with bun, caramelized red onion,
Cheddar, bacon and wedge-cut French fries –
15.50

Beef fillet with green pepper sauce –
25.00



OUR SELECTION OF CERTIFIED GRILLED MEATS – 250 g

SLICED STEAK OF GARRONESE BEEF –
20.00

SLICED STEAK OF IRISH HEIFER BEEF –
18.00

IRISH BEEF FILLET (200 G) –
22.00

BEEF RIB STEAK – €7.00 / hg

FLORENTINE-STYLE T-BONE STEAK –
9.00 / hg



OUR STORY

THE SWORD (SKEWER) WITH TIROVINO MEATS

(Angus sirloin, smoked pork chop, fine salamella
sausage, chicken thigh) served with potato wedges –
18.00

“TRESPOLO” WITH TIROVINO MEATS

(Angus sirloin, smoked pork chop, fine salamella
sausage, chicken thigh) served with potato wdgcs:

- for 4 people – 80.00
- for 5 people – 90.00
- for 6 people – 100.00

VEGETABLES & SIDE DISHES 5.50

Mixed salad –
Grilled eggplant and zucchini –
Roasted potatoes –
Sautéed seasonal vegetables –
Stewed artichoke –
Potato wedges –

OUR PIZZAS WITH TRADITIONAL DOUGH

Wholemeal dough + €2.00

Low-gluten dough + €4.00

Ingredient changes from €1.00 to €3.00 depending on the ingredient

GUSTOSA: Tomato sauce, pumpkin cream, wild honey mushrooms, sun-dried tomatoes, scamorza cheese, walnuts

11.00

CAPRICCIOSA: Tomato sauce, mozzarella, artichokes, mushrooms, cooked ham

9.50

ROMANA: Tomato sauce, mozzarella, Cantabrian anchovy fillets, capers

9.00

DIAVOLA: Tomato sauce, mozzarella, spicy Calabrian spianata added after baking

9.50

DELLA MARCA: Tomato sauce, mozzarella, grilled Treviso radicchio, speck

12.00

AI FUNGHI: Tomato sauce, mozzarella, wild mushrooms, Grana cheese shavings

10.00

AI FORMAGGI: Tomato sauce, mozzarella, brie, provola, Asiago, gorgonzola, Grana shavings

10.00

4 STAGIONI: Tomato sauce, mozzarella, olives, artichokes, mushrooms, cooked ham

9.50

INGLE SINA: Tomato sauce, mozzarella, Parma cured ham

10.00

TIROLO: Tomato sauce, mozzarella, gorgonzola and speck

10.00

TUNA & ONION: Tomato sauce, mozzarella, tuna, Tropea red onion, capers

10.00



OUR PIZZAS WITH TRADITIONAL DOUGH

Wholemeal dough + €2.00

Low-gluten dough + €4.00

Ingredient changes from €1.00 to €3.00 depending on the ingredient

ORTOLANA: Tomato sauce, mozzarella, friarielli (Neapolitan broccoli rabe), peppers, zucchini, eggplant –
10.00

BRIOSIA: Pumpkin cream, mozzarella, brie, Treviso radicchio and speck –
11.50

ZUCCONA: Violin pumpkin cream, mozzarella, honey mushrooms, speck –
11.00

SORRENTO: Tomato sauce, mozzarella, Neapolitan-style friarielli, ricotta, sun-dried tomatoes, spicy Calabrian spianata –
10.00

ISOLANA: Tomato sauce, mozzarella, capers, Taggiasca olives, onion, sun-dried tomatoes, spicy Calabrian spianata –
10.50

DEL CASARO: Tomato sauce, buffalo mozzarella, cherry tomatoes, basil –
10.00

DEL TROVAROBE: Tomato sauce, mozzarella, fresh mild italian sausage, gorgonzola, bacon, Grana shavings –
11.00

DELIZIOSA: Tomato sauce, mozzarella, truffle cooked ham, buffalo mozzarella, porcini mushrooms –
12.00

BAGUETTE MATTA: Tomato sauce, mozzarella, mixed mushrooms, stracchino cheese, Parma cured ham-
11.00

PECORELLA: Tomato sauce, mozzarella, eggplant, bacon and pecorino cheese shavings-
10.00



OUR PIZZAS WITH TRADITIONAL DOUGH

EMILIANA: Tomato sauce, mozzarella, Parma cured ham, honey mushrooms, pecorino shavings –
11.00

LEVANTE: Tomato sauce, Genovese pesto, buffalo mozzarella, cherry tomatoes, ricotta, Taggiasca olives –
10.50

TIROVINO: Tomato sauce, mozzarella, Taggiasca olives, Parma cured ham and fresh burrata –
12.00

DECISA: Mozzarella, tomato sauce, truffle cream, porcini mushrooms, bacon and Asiago cheese –
11.00

AFFUMICATA: Mozzarella, shredded smoked foal meat, honey mushrooms, brie –
11.00

DOLCE: Mozzarella, tomato sauce, cooked ham, zucchini, stracchino cheese –
10.50

ALPINA: Mozzarella, South Tyrolean speck, brie, honey mushrooms, sliced almonds and pistachio emulsion –
11.00

THICK NEAPOLITAN-STYLE PIZZAS

FRESCA: Tomato sauce, buffalo mozzarella and fresh basil leaves –
10.00

LAMPARA: Tomato sauce, fresh burrata, Cantabrian anchovies –
11.00

PARTENOPEA: Mozzarella, friarielli, sausage, smoked provola cheese –
10.50

PICCANTINA: Mozzarella, tomato sauce, spicy Calabrian spianata, peppers, gorgonzola –
11.00

VIVACE: Tomato sauce, mozzarella, grilled Treviso radicchio and Parma cured ham –
12.00



DRINKS

Mineral Water (0.75 l) –
3,00
Coca-Cola (0.30 l / 0.50 l) –
3,50 / € 5,50
Canned soft drinks –
4,00

DRAFT BEERS

TUCHER ÜBERSEE

Small 0.2 l –
3.50
Medium 0.4 l –
6.00
1 litre –
12.00

INDIAN PALE ALE

Small 0.2 l –
4.00
Medium 0.4 l –
7.00

RED BOCK

Small 0.2 l –
4.00
Medium 0.4 l –
7.00

PORETTI BLANCHE

Small 0.2 l –
3.50
Medium 0.4 l –
7.00

COFFEE & HOT DRINKS

Espresso - € 1,50
Decaffeinated coffee - € 1,80
Barley coffee - € 1,80
Espresso with liqueur - € 1,90
Hot tea - € 2,50
Italian liqueurs - € 3,50

