

COOKING WITHOUT GLUTEN

Celiac disease cannot be a social obstacle by making you lose the pleasure of being together. this is why we have made a commitment to prepare all the dishes on the menu with gluten-free products.

Gluten-free products will be highlighted with special labels.

To guarantee all customers, including those with particular food intolerances, to enjoy a quiet dinner out with friends.

We remind you that the dining room staff is at your disposal for any clarification.

Communications to the customer Reg.UE 1169/2011

ALLERGEN - ALLERGENE



Dear customer, our staff will be happy to help you choose the best dish related to any specific food allergy or intolerance issue. Our staff is well trained and we will find the best way to satisfy our customers and also meet your specific needs.

THE KITCHEN

STARTERS

The beauty of a Tagliere is the variety of flavours

Sbriciolona, Colonnata lard, raw ham, mortadella, bresaola, wild boar salami, pecorino di Pienza, goat cheese, brie, smoked caciotta, walnuts, Modena balsamic vinegar, acacia honey, sweet and sour onion, olives
€16

Guttiau bread millefeuille

burrata stracciatella, Cetara anchovies and dried tomatoes
€13

Roasted octopus salad

with grilled potatoes, rocket and Taggiasca olives
€15

Sautéed mussels and clams

strips of dried tomatoes, capers and tomato bread
€15

FIRST DISHES

Schiaffoni with pistachio pesto with strips of crunchy seasoned bacon

€13

Violin pumpkin tortelli

Parmigiano Reggiano DOP, with fresh sausage of Norcia and sautéed porcini mushrooms
€15

Bronze drawn fresh pasta spaghetti

prawns, baby octopus, with tomato sauce
Taggiasca olives and capers
€16

The Milanese risotto that wanted to become paella

€18

Crepes

of ricotta and spinach in porcini and truffle sauce
€13

SECOND COURSES

Piemontese Fassona knife tartare

150gr

on a bed of burrata stracciatella, mustard egg and caramelized red onion.
€ 20

Sirloin steak with new potatoes

about 250gr

- with green pepper
- with Colonnata lard
- with porcini mushrooms
€ 22

Fresh sea bass

cooked in a wood oven with potatoes and vegetables
€ 22

Mixed seafood stew

mussels, clams, calamari, prawns, baby octopus, and cod
€22

Fish fry

with carrot julienne and breaded courgettes (anchovies, cod, prawns, squid and squid rings)
€22



HAMBURGERS

Porcini burger

220 gr beef 100% Italian meat
multigrain pizza sandwich and grilled
vegetables
€18

Prairie burger

220 gr beef 100% Italian meat
pizza sandwich, cheddar cheese, bacon,
chips, lettuce and tomato
€16

Texas burger

220 gr beef 100% Italian meat
pizza sandwich, chips, fried egg, lettuce and
tomato
€16

Pecorino cheese burger from Pienza

220 gr beef 100% Italian meat
wholemeal pizza sandwich, potato chips,
lettuce and tomato
€16

Chicken burger with aromatic herbs

150 gr bred in Italy
pizza sandwich, barbecue sauce, melted
brie, caramelized red onion and
spiced rustic potatoes
€16

Vegetarian hamburger

160 gr with quinoa and flax seeds
pizza sandwich, tomatoes, grilled potatoes
and Neapolitan friarielli
€16

Wild boar burger

200 g
pizza sandwich, boscaiola sauce, crunchy
onion and duchess potatoes
€16

SALADS € 9

Sfziosa

green salad, shrimp, tomatoes, pink sauce and
beans

Greca

lettuce, radicchio, cucumbers, onions, feta,
olives and tomatoes

Ceasar

lettuce, rocket, fried bread croutons, flakes
and chicken

Del contadino

green salad, olives, corn,
tomatoes, mozzarella and carrots

Del fattore

lettuce, tuna, onions, tomatoes and capers

SIDE DISHES €6

Fried chips

Mixed salad

Beans

Grilled vegetables

Spinach

Friarielli



T H E P I Z Z E R I A

Our pizzas are cooked in a wood-burning oven and topped with high-quality ingredients: fior di latte morsels, also LACTOSE-FREE, Gargano red peeled tomatoes, buffalo mozzarella and D.O.P. burrata, leavening takes place initially at room temperature and then in a humid place from 24 at 48 hours

You can choose from 5 different doughs at no extra cost

SUPERIOR 5 seasons Molini Agugiaro & Figna: soft wheat type “00” with a high protein content we have chosen this flour for a good result of the Verace dough

Molino Spadoni multi-grains: millet, corn, barley, rye, oats, rice, durum and soft wheat, slightly bitter with the typical taste of toasted seeds, decidedly pleasant taste of all the noblest cereals

Spelled Molino Sima: Rich in proteins, particularly suitable for those who cannot digest bread and pasta, it has a high fiber content and has a stronger flavour.

Molino Sima soft wholemeal wheat: rich in fibre, slightly less in calories and has an unmistakable flavour, it induces an early sense of satiety

Gluten free : our blend contains rice flour, tapioca starch, wholemeal buckwheat flour, corn flour and vegetable fibers

Nibbles € 7,50 Delicious to start

Mozzarella in carrozza - Ascoli olives -
Arancini - Courgette flowers - Potato chips
Fried mozzarella balls Cheese dumplings
made with nachos

Mixed basket €13

Cuddle
them with semi-sweet raw ham and
stracchino cream
€11

Stick
them with Parmigiano Reggiano cream and
crumble
€11

Margherita

(fior di latte mozzarella, tomato and basil)
€ 8

Naples

(fior di latte mozzarella, tomato,
oregano, capers and anchovies)
€10

Verace Margherita - High Borders -

(buffalo mozzarella, parmesan and tomato)
€12

True Naples - High Borders -

(buffalo mozzarella, tomato,
oregano, capers and anchovies)
€13

Four cheeses

(tomato, fior di latte mozzarella, gorgonzola,
emmental, scamorza and parmesan)
€11

Vegetarian

(tomato, fior di latte mozzarella, aubergines,
peppers, courgettes and
mushrooms)
€11



Moon

(fior di latte mozzarella, porcini mushrooms, speck, rocket, cherry tomatoes and parmesan)
€ 15

Fuoripiazza

(mozzarella fior di latte, mortadella, stracciatella and pistachio pesto)
€ 15

Mercury

(mozzarella, gorgonzola, salami and grilled zucchini)
€ 12

Venus

(fior di latte mozzarella, gorgonzola, truffle cream and pears)
€ 14

Saturn

(fior di latte mozzarella, four cheeses, cooked ham and porcini mushrooms)
€ 14

Jupiter

(fior di latte mozzarella, grilled aubergines and gorgonzola)
€ 10

Neptune

(tomato, fior di latte mozzarella, tuna and onion)
€ 13

Pluto

(fior di latte mozzarella, mascarpone and speck)
€ 11

Mars

(fior di latte mozzarella, soft cheese and sausage)
€ 11

Uranus

(fior di latte mozzarella, sausage, scamorza and friarielli)
€ 12

Sottobosco

(fior di latte mozzarella, tomato, basil, porcini and burrata)
€ 15

Sorrentina

(white, buffalo, capers, cherry tomatoes, oregano)
€ 12

Scostumata

(fior di latte mozzarella, Spilinga 'nduja, leeks, porcini mushrooms and Colonnata lard)
€ 15

Capricious

(tomato, mozzarella, artichokes, frankfurters, cooked ham, olives and mushrooms)
€ 12

Pork fruits

(tomato, mozzarella, wurstel, sausage, cooked ham, spicy salami)
€ 12

Fried pizza

(tomato, buffalo mozzarella, basil and parmesan)
€ 12

BREECHES

Stuffed

(mozzarella, cooked ham, mushrooms, artichokes and olives)
€ 12

Classic

(mozzarella and cooked ham)
€ 10

Fried

(ricotta, salami and cooked ham)
€ 12

Supplements

buffalo, burrata, porcini mushrooms, truffle cream €4
chips €3.50

double dough, cold cuts € 2,50

Grana, rucola or other simple additions €1.50



T H E B E V E R A G E S

Natural/sparkling water 0.75cl - €2.80



Castello Beer (Italian)

- Bottom fermented blonde 5.0% Vol.
0.20cl - €5
0.40cl - €6,50

- Red double malt 6.5% Vol.
0.20cl - €6
0.40cl - €7,50

Tre Ville sparkling white wine (Veneto)

1/2 liter - €7
1 liter - €13

Still red or white wine

Piccaratico Farm IGT Vinci Tuscany

1/2 liter - €7
1 liter - €13

Coca Cola

0.30cl - €3.50

Tin cans

coca cola, coca cola zero, fanta, sprite,
lemon and peach tea
0.33cl - €3.50

CAFETERIA AND LIQUOR

Coffee - €2.50



1878

A unique espresso, in aromas and flavors, carefully selected, for a coffee with a full and chocolaty taste.

Grappa
limoncello
Bitters
€3.50

Rum
whiskey
Cognac
€6

spritzer
Aperol, Cynar, Campari, Red Vermouth
€7

Cover charge and service charge € 2



T H E B R E W E R Y

IN THE BOTTLE GLUTEN FREE

Factory in Pedavena Superior - 4.8% Vol.
lager, full and persistent taste
fine and balanced bitterness
33cl - €6

Peroni - 4.7% Vol.
perfect balance between sweet and bitter with a
low hopped flavour
33cl - €6

Daura Estrella - 5.4% Vol.
golden yellow blonde, sweet taste,
fine foam
33cl - €6

HANDCRAFTED

Flea Isabella - 4.9% Vol.
golden straw, seduces with its notes of
honey and herbs
33cl - €7

Organic Grisette Blonde - 5.5% Vol.
Light and very refreshing beer
33cl - €7

Organic triple grisette - 8% Vol.
Belgian beer, warm and intense fruity aromas
33cl - €7

Vetra pale ipa - 5.4% Vol.
intense aromas of citrus and tropical fruit
33cl - €7

IN THE BOTTLE

Kapuziner Weissbier - 5.4% Vol.
golden colored beer with sweet flavors of
malt, fruit and the inevitable spicy notes
0.50cl - €7

Monchshof Bockbier - 6.9% Vol.
flavorful and aromatic in color flavor
dark amber
0.50cl - €7

Forst Non-Alcoholic Beer
full and fragrant taste, beautiful blond color
and good body
0.33cl - €5

HANDCRAFTED

Flea IPA Federico II Extra - 6.6% Vol.
copper colored beer, double malt,
markedly bitter
0.33cl - €7

Flea Violante Belgian Strong Ale - 8% Vol
beer with an intense golden color and slight-
ly amber reflections, with a fine, soft foam
0.33cl - €7

Landbier Dunkel - 5.3% Vol.
tasty dark beer, with veiled hints of malt and
pleasantly drinkable
0.50cl - €7

Landbier - 5.3% Vol.
bottom-fermented light beer,
with an earthy, spicy and fresh character
0.50cl - €7 - 0.33cl - €6



T H E C E L L A R

BUBBLES

Franciacorta Brut D.O.C.G. Bersi Serlini (Lombardy)
€35

Prosecco DOC L'Anteao sparkling wine (Veneto)
€18

Borgofulvia 4 Valli sparkling wine (sweet)
€16

WHITE WINES

Organic Vermentino Micante Maremmalta
(Tuscany)
€ 20

Gewürtraminer Bio Cantina Toblino
(Trentino)
€ 22

Müller Thurgau Cantina Toblino (Trentino)
€20

Ribolla Gialla I.G.T. Toblar (Friuli)
€22

Organic Pinot Grigio Cantina Toblino (Trentino)
€20

Chardonnay Fossa Mala (Friuli)
€20

Falanghina Tufo Cellar (Campania)
€20

Passerina PGI Bio Vigna Madre (Abruzzo)
€20

RED WINES

Morellino Campo al Ghiaccio Bio Maremmalta
(Tuscany)
€20

Primitivo di Manduria DOP Sangaetano
Due Palme (Apulia)
€20

Tower of the Winds Nero D'Avola Fazio (Sicily)
€20

Organic Sangiovese Micante Maremmalta (Tuscany)
€20

Red of Montepulciano Cavalierino (Tuscany)
€22

Chianti Classico DOCG Falorni (Tuscany)
€20

Chianti Classico Corsignano Farm (Tuscany)
€26

Rosso di Montalcino Villa i Cipressi DOC
(Tuscany)
€32

