



BAR BISTRO



ENGLISH

Beers

ON TAP

FOHRENBURGER N°1 PILS

Austrian beer, blond with an aromatic and fresh taste (alc. 5.5%)

20 CL

3€

50 CL

5€

SUPER 8 BLANCHE

Unfiltered wheat beer, naturally cloudy, with fresh notes of coriander and orange zest. Thirst-quenching and spicy, with a surprising flavor. (5.1% ABV)

20 CL

3.5€

50 CL

6.5€

IMPERATRICE IPA

American beer, intense hopping with citrus, resinous, herbaceous tones, (alc. 6.8%)

20 CL

4€

50 CL

7€

CRAFT BEERS (BIRRIFICIO VENETO)

RED (ALC. 5.5%) - 33CL

5€

IPA (6% ABV) - 33CL

5€

LAGER (ALC.4,7%) - 33CL

5€

PILSNER (ALC. 4.8%) - 33CL

5€

WHEAT (ALC. 5.4%) - 33CL

5€



Coffee Bar

ESPRESSO	1,40€
ESPRESSO MACCHIATO	1,40€
AMERICANO	1,60€
DECAFFEINATED COFFEE	1,60€
DECAFFEINATED MACCHIATO	1,60€
BARLEY ESPRESSO	1,60€
GINSENG COFFEE	1,60€
MACCHIATONE	1,50€
CAPPUCCINO	1,90€
DECAFFEINATED CAPPUCCINO	2,00€
HOT MILK	2,50€
LATTE MACCHIATO	3,00€
SHAKEN ESPRESSO	2,50€
TEA/HERBAL INFUSION	2,50€
HOT CHOCOLATE	2,50€
HOT CHOCOLATE WITH WHIPPED CREAM	3,00€



Bitters and Spirits

from 3.5€ to 5€

BRAULIO
FERNET BRANCA
BRANCA MENTA
AMARETTO DISARONNO
MONTENEGRO
SAMBUCA MOLINARI
CYNAR
VECCHIA ROMAGNA
AMARO JEFFERSON
PRUGNA CIEMME
UNICUM
JÄGERMEISTER
AMARO DEL CAPO
HIERBAS
AMARO ABUSIVO
BAILEYS

GRAPPA MIELE POLI
GRAPPA SARPA POLI
PRIME UVE BIANCA
PRIME UVE NERA
BARRIQUE 903
STORICA NERA
NARDINI BIANCA
NARDINI RISERVA
GRAPPA AMARONE OF
GRAPPA MIELE&TIGLIO OF



Aperitifs

APERITIFS

SPRITZ BIANCO	3€
(sparkling white wine, sparkling water)	
SPRITZ APEROL/CAMPARI	4€
(sparkling white wine, soda, Aperol or Campari)	
SPRITZ HUGO	4€
(sparkling white wine, soda, elderflower syrup, mint)	
AMERICANO	6€
Bitter Campari, Carpano Vermouth, Soda Water	
NEGRONI	7€
(Bitter Campari, Vermouth Carpano, gin)	
GINGERINO WITH PROSECCO	4€
(gingerino, sparkling white wine)	

SOFT DRINKS

CRODINO, GINGERINO, CAMPARI SODA	3€
COCA-COLA/COCA ZERO/FANTA/SPRITE	3€
LEMON-PEACH ICED TEA	3€
REDBULL	4€
NON-ALCOHOLIC FRUIT COCKTAIL	6€
NON-ALCOHOLIC GIN TONIC/LEMON	9€



Appetizers

FRENCH FRIES (1)	4€
ONION RINGS (1)	4€
ASCOLI OLIVES (1,2,3)	5€
MOZZARELLA STICKS (1,2)	5€
CHICKEN STICKS (1,3)	8€
MIXED FRIED APPETIZERS (MIX OF FRIED FOODS) (1,2,3)	10€

TOAST

SERVED WITH COCKTAIL SAUCE (3)

CLASSICO (1,2)	6€
Bread, cooked ham, cheese	
FARCITO (1,2)	7€
Bread, cooked ham, cheese, mushrooms	
ITALICO (1,2)	7€
Bread, cooked ham, cheese, salad, tomato	



Bruschetta

CLASSICS

MARGHERITA (1,2) 5,5€
Tomato, mozzarella

CAPRICCIOSA (1,2,4) 7€
Tomato, mozzarella, cooked ham,
mushrooms, artichokes, salami

TRENTINA (1,2) 7€
Tomato, mozzarella, speck, mushrooms,
gorgonzola

SPECIALS

LA SAPORITA (1,2) 8€
Tomato, mozzarella, buffalo mozzarella,
Taggiasca olives, datterini tomatoes,
capers

LA CHIC (1,2,4) 9€
Mozzarella, Veneto DOP prosciutto crudo,
buffalo mozzarella straciatella

NORDICA (1,2,7) 10€
Mozzarella, smoked salmon, guacamole

SOLE (1,2) 9€
Yellow cherry tomato puree, buffalo
mozzarella, friggiteLLi peppers, and salami



Pizze d'Autore

IN THE EVENING, FROM TUESDAY TO SUNDAY.

Our pizzas are made with artisanal slow-leavened dough, carefully selected ingredients and contemporary flavor combinations for a refined pizza experience.

Choose your style:

- **Pala Romana** (light, airy and slow-leavened)
- **Fina Croccante** (thin and pleasantly crispy)

MARGHERITA DOP (1,2)

San Marzano DOP tomato sauce, buffalo mozzarella, and confit yellow datterini tomatoes.

Topped with: basil oil, fresh basil.

8,5€

PROSCIUTTO FUNGHI 2.0 (1,2,4)

San Marzano DOP tomato sauce, fiordilatte mozzarella

Topped with: cooked ham, fresh marinated mushrooms.

10€

CAPRICCIO (1,2,4)

San Marzano DOP tomato sauce, fiordilatte mozzarella, mushrooms, Spilinga 'nduja, and roasted artichokes.

Topped with: cooked ham.

11€

OMEGA 3 (1,2,6,7)

Yellow tomato sauce.

Topped with: stracciatella, Cantabrian anchovies, basil oil, caper dust.

14€



RATATOUILLE (1,2)	14€
Carrot and thyme cream, fiordilatte mozzarella, and seasonal vegetables. <i>Topped with: crusco pepper.</i>	
ESTIVA (1,2)	15€
San Marzano DOP tomatoes, fresh sliced beefsteak tomatoes <i>Topped with: smoked cow's milk provola cheese.</i>	
TONNO CIPOLLA 2.0 (1,2,7)	14€
Yellow tomato sauce, fiordilatte mozzarella, caramelized onions, confit datterini tomatoes. <i>Topped with: Saku tuna carpaccio</i>	
DIABLO (1,2,4)	14€
San Marzano DOP tomato sauce, buffalo mozzarella, Taggiasca olives, Spilinga 'nduja. <i>Topped with: chorizo and Parmesan foam.</i>	
GIRARROSTO (1,2,4)	15€
Smoked provola cheese, caramelized onions, porcini mushrooms. <i>Topped with: porchetta di Ariccia, crusco pepper.</i>	
CARBONARA 2.0 (1,2,3)	13€
Fiordilatte mozzarella. <i>Topped with: crispy guanciale, pecorino foam, dehydrated egg yolk, pepper.</i>	
SALSICCIA E FRIARELLI (1,2,4)	13€
San Marzano DOP tomato sauce, smoked provola cheese, sausage, broccoli rabe, and semi-dried datterini tomatoes.	
BRONTE (1,2,6)	14,5€
Fiordilatte mozzarella. <i>Topped with: mortadella, stracciatella, pistachio pesto, chopped pistachios, and lemon zest.</i>	



FASSONA (1,2,3)

18€

Yellow tomato sauce.

Topped with: smoked burrata, Fassona tartare, mixed greens, dehydrated egg yolk.

PROFUMO DI MARE (1,2,7)

16€

San Marzano DOP tomato sauce, fiordilatte mozzarella, Taggiasca olives, and semi-dried datterini tomatoes.

Topped with: Cantabrian anchovies, caper dust, basil oil.

KIDS' PIZZA



(only fina croccante, thin and pleasantly crispy)

MARGHERITA CLASSICA (1,2)

7€

Tomato sauce, fiordilatte mozzarella.

WURSTEL (1,2,4)

7,5€

Tomato sauce, mozzarella, wurstel.



ADDITIONAL TOPPINGS

€1: San Marzano DOP tomatoes, tomato sauce, lactose-free mozzarella

€1.50: sausage, french fries, salami, fiordilatte mozzarella

€2: confit cherry tomatoes, semi-dried cherry tomatoes, caper powder, and chopped pistachios

€2.50: buffalo mozzarella, Spilinga 'nduja, sausage, guanciale, and vegetables

€3: stracciatella, smoked burrata, smoked provola, cooked ham, prosciutto crudo, mortadella, porchetta di Ariccia, Taggiasca olives, pistachio pesto

€4: chorizo, Cantabrian anchovies, crusco pepper, Fassona beef tartare



Sandwiches

ANGUS BURGERS

SUPER CHEESE (1,2,3,5)

Homestyle bread, cheddar, Angus burger, onion, tomato, lettuce, mayonnaise

12€

FRACANZANA (1,2,3,5)

Homestyle bread, cheddar, Angus burger, bacon, egg, lettuce, tomato, truffle, mayonnaise

14€

GOLOSO (1,2,3)

Homemade bread, Angus burger, Veneto DOP raw ham, Asiago cheese, buffalo stracciatella, caramelized onion, salad, mayonnaise

14€

MENU' BABY



BRUSCHETTA TOPOLINO (1,2,11)

Tomato, mozzarella, sausage, French fries

7€

BABY COTOLETTA (1,2)

Chicken cutlet with French fries

10€

BABY WURSTEL (1,2)

Sausage with French fries

8€

BABY BURGER (1,2,3)

Homemade hamburger patty with fries

10€

APOLLO (1,2,3)

Bread, chicken cutlet, cheddar, tomato, lettuce, mayonnaise

9€



Salads

MIXED SALAD (SMALL)

Salad, carrots, tomatoes

4€

MEDITERRANEA (2,7)

Salad, carrots, olives, tuna, tomatoes, oregano, mozzarella

12€

ADRIATICA (2,3,8)

Salad, tomatoes, carrots, shrimp, hard-boiled egg, buffalo mozzarella, avocado

14€

CAESAR (1,2,3,7,9)

Salad, chicken breast, caramelized onion, aged cheese shavings, croutons, Caesar dressing.

14€

GRECA (1,2)

Cherry tomatoes, Greek feta, cucumbers, green peppers, green and Taggiasca olives, red onion, croutons.

11€

FIOR DI BISTRO' (2,6)

Salad, grilled tommino cheese, raw ham, walnuts, honey vinaigrette

12€



Kitchen

FRIED CALAMARI (1,14)	16€
FRIED CALAMARI AND PRAWNS (1,8,14)	17€
NEW YORK STEAK WITH FRIES (1,4) (SUBJECT TO AVAILABILITY)	17€
ROAST BEEF, MIXED SALAD, AND BALSAMIC VINEGAR	15€
VITELLO TONNATO (2,3,7)	16€
VENETO DOP RAW HAM AND BURRATA (2)	14€
BUFFALO MOZZARELLA CAPRESE (2)	12€
BRESAOLA, ROCKET, PARMESAN (2)	14€



Dessert

CHOCOLATE CAKE (1,2,3) 6€

LEMON DELIGHT (2,3,6) 6€

CHOCOLATE & RASPBERRY CREAM DESSERT (2,3) 6€

Ice cream cups

FRACANZANA (2,6) 8€
Cream ice cream, Amaretto liqueur, whipped cream, chopped hazelnuts, chocolate topping

ESTATE (2) 7€
Fior di latte ice cream, fresh fruit salad, whipped cream, red berry topping

PISTACCHIOSA (1,2,6) 8€
Cream ice cream, biscuit crumble, chopped pistachios, whipped cream

BRONTE (2,6) 7€
Cream ice cream, Nutella, whipped cream, chopped pistachios, chocolate topping

ROCHER (1,2,6) 8€
Cream ice cream, biscuit crumble, whipped cream, chopped hazelnuts, chocolate topping

COFFEE AFFOGATO SMALL-LARGE (2) 4-7€
Fior di latte ice cream, espresso coffee, whipped cream, chocolate topping
(Large size: + ice cream)



ALLERGENS

- 1 GLUTEN
- 2 DAIRY
- 3 EGGS
- 4 SULPHITES
- 5 SESAME
- 6 TREE NUTS
- 7 FISH
- 8 CRUSTACEANS
- 9 MUSTARD
- 10 SOY
- 11 PEANUTS
- 12 CELERY
- 13 LUPIN
- 14 SHELLFISH

Dear Customer, We inform you that some products may be frozen at source or frozen on site by rapid blast chilling, in compliance with self-monitoring procedures pursuant to EC Regulation 852/2004.

Please ask our staff for any information regarding allergens or ingredients.

COVER CHARGE €1.50