

EL GRINGO

It starts with the Maritozzi.

Then, for the round pizza three doughs
(Classic with organic stone-ground flours,
wholemeal, and corn) .

In addition to these we propose you

Three other styles of pizza:

In shovel excellent to share,

Vapour perfect to share

As an appetiser or as a single dish.

The latest arrival, the Roman-style pizza, thin
and crunchy with a slightly scorched edge. The

menu changes with the seasons,

Guided by an accurate research of the raw
material, coming from supply chains of
excellence and selected producers.

Some pizzas are served

At lower temperature

To best enhance

The quality of the ingredients.

MARITOZZI 5€

A creative tribute to the Roman tradition:
The salty Maritozzo of durum wheat semolina, delicately steamed, is transformed
In a soft and refined appetiser, stuffed with excellent ingredients.

BACCALA'

A sexy dressed Venetian cicchetto with
cuttlefish ink dough, creamed cod and leek
sprouts.(1.4.7.12)

MANZO TONNATO

A jump to Piedmont with a classic recipe
from Italian gastronomy, low-temperature
cooked beef, tuna sauce, capers.(1.3.4.12)

DOG

This proposal is very street!!
A hubby who dresses up as a Hot Dog
No one had seen it yet!!!(1.7.3.12)

'NDUJA

Apulian stracciatella, nduja. (1.7)

CARBONARA

The myth of carbonara in a maritozzo!
Mimosa eggs, pecorino cheese fondue
And crispy bacon. (1.3.7)

TARTARE

Beef tartare with truffle mayo
And "egg bottarga". (1.3)

LE MONTANARINE

10€

COMBO

TRIO OF MONTANARINE

Fried dough bites stuffed with

BUFFALO AND TOMATO
CAPOCOLLO AND STRACCIATELLA
'NDUJA AND RICOTTA

(1.5.7)

COCKTAIL

AMERICANO 6€

Bitter Campari, Red Vermouth, a splash of soda and fresh orange peel.

NEGRONI 6€

GDry, red Vermouth, Bitter Campari and orange peel for an intense and aromatic classic.

NEGRONI SBAGLIATO 6€

Bitter Campari, Red Vermouth and Prosecco DOC:
Sparkling and slightly more delicate than the original.

GIN TONIC 6€

Premium gin with tonic water and lime slice, fresh, fragrant and timeless.

Spritz & Bubbles

SPRITZ APEROL 4€

Aperol, Prosecco DOC, soda e Orange slice.

SPRITZ CAMPARI 4€

Bitter Campari, Prosecco DOC, soda and orange:
More decisive, with a bitter touch.

PROSECCO DOC BRUT 3,5€

Glass of Prosecco DOC

Non-alcoholic

CRODINO 3€

GINGERINO 3€

SANBITTER 3€

EL GRINGO STYLE

MORTADELLA E PISTACCHI

Fiordilatte, classic mortadella with Apulian burrata and pistachios 13,5 (2-3-9)

LAVARDET

Fiordilatte, fresh leek, bacon cut into julienne while cooking and baked potatoes 13 (1-7)

MARTINA FRANCA

San Marzano tomato in fillets with fior di latte, Capocollo from Martina Franca, burrata stracciatella and valerian 14,5(1-7)

MANZO TONNATO

A jump in Piedmont with a classic Recipe of Italian gastronomy, On a fiordilatte base, beef cooked in pink, tuna sauce, caper fruit and confit cherry tomatoes 14 (1-3-4-12)

PARMIGIANA BIANCA

Fior di latte with fried eggplant*, Parmesan cheese and red cherry tomatoes 12.5 (1-3-5)

SMOKE

Fiordilatte, smoked sweet gorgonzola, speck and bourbon sauce 14.5 (1-7-12)

SAN BIAGIO

Fiordilatte, tomato, pastin, baked potatoes and malga cheeses 13 (1-7)

CRUDO AND BURRATA

Tomato, fiordilatte, Parma cheese and Apulian burrata 14 (1-7)

MIRTILLI E CAPRA

Fiordilatte, blueberries, goat's blue cheese, mountain honey and mint 13,5 (1-5)

FETA & ALICI

Tomato sauce, fresh tomato tartare with Greek feta and anchovies 14,5 (1-4-6)

TARTARE E PATATE

Boiled mashed potatoes with truffle cream, scottona tartare after cooking and cherry tomatoes 15 (1-3-12)

DELICATA

Fiordilatte, San Marzano Tomato, Valerian, stracciatella, cartufole And onion in carpione 13 (1-7)

QUASI CARBONARA

DOP pecorino romano fondue With scrambled eggs, Stewed and crispy bacon 12 (1-3-7)

CIME DI RAPA AND BELLUNO

PASTIN

Fiordilatte, broccoli rabe, homemade confit cherry tomatoes and a local ingredient, Pastin dell'AZ. Agricola Talamini of the Canvas of Vodo 12,5 (1-7-12)

MOUNTAIN CAPRICIOUS

Fiordilatte bacon from Sauris, porcini mushrooms*, Jerusalem artichoke in chips 13 (1-5-7-12)

CAPRICCIOSA SPECIAL

A classic revisited! Fiordilatte, grilled, ham, mushrooms and artichoke cream 13 (1-3-7-12)

CHEESE LOVERS

Fiordilatte, malga cheese, brie, gorgonzola and parmesan flakes 12,5 (1-7)

MEDITERRANEA

San Marzano tomato, fiordilatte, anchovies, Sicilian capers, olives, basil 14 (1-4-7)

MARINARA SPECIAL

A marinara with some additions for the happiness of those who love red pizzas! Tomato S. Marzano DOP, capers, anchovies, red onion, oregano and garlic 12.5 (1-4)

PORCINI MUSHROOMS & GRILLED HAM

Fiordilatte, grilled ham, porcini mushrooms* And potato chips vitelotte 15 (1-5-7-12)

SPECIAL VEGETABLES

S. Marzano, vegetable caponata*, Ligurian olives, stracciatella 13 (1-7)

VEG LOVERS

ORTO Zucchini, beans, potatoes, onion, purple capuccio, balsamic vinegar glaze **15** (1)

FUNGHI E PATATE VEGETABLE GARDEN Porcini cream with baked potatoes, champignon mushrooms, crispy onion and garlic oil **13** (1)

MARINARA LIGHT new
Tomato, sweet and sour garlic, cherry tomatoes, oregano **11** (1-12)

MARGHE STYLE Le nostre Margherite

BUFALA SPECIAL
A Bufala as we like so much, Tomato, buffalo after cooking, Made more interesting, combining it with homemade confit cherry tomatoes with basil emulsion **12,5** (1-7)

BURRATA E DATTERINO
Datterini tomatoes in cooking, Stracciatella, rocket emulsion **12,5** (1-7)

POMO D'ORO
Yellow tomato from Casa Marrazzo With fresh ricotta, yellow cherry tomatoes confit And basil cream **13** (1-7-12)

FANTASTICA
Fiordilatte, peeled tomato reduction, basil cream and parmesan flakes **12,5** (1-7-12)

MARGHERITA DOP
S. Marzano, fiordilat, basil, Oregano **9** (1-7)

The list of the 14 food allergens recognised by European legislation (EU Regulation 1169/2011):
1. Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut and their derivatives) 2. Crustaceans and crustacean products 3. Eggs and egg products 4. Fish and fish products 5. Peanuts and peanut products 6. Soybeans and soy products 7. Milk and milk products (including lactose) 8. Nuts (almonds, hazelnuts, walnuts, cashews, pecans, basil nuts, pistachios, macadamia nuts) 9. Celery and celery-based products 10. Mustard and mustard products 11. Sesame seeds and sesame seed products 12. Sulphur dioxide and sulphites (in concentrations greater than 10 mg/kg or 10 mg/l) 13. Lupins and lupine products 14. Molluscs and mollusc products***DEFROZEN PRODUCTS**

SPICY

DIAVOLA GIALLA
Yellow peeled tomato from Marrazzo, spicy Calabrian spianata, Spicy salami, 'nduja of Spilinga **12** (1-7)

SPIANATA & CAPRA
Mozzarella fior di latte, San Marzano tomato, Calabrian spianata and goat cheese **12** (1-7)

NDUJA, CIPOLLA E TONNO
Tomato, yellowfin tuna fillets, onion, nduja and crispy onion **14** (1-4)

CANAGLIA
San Marzano, fior di latte, peppers*, onion and spicy Calabrian spianata **12** (1-7)

ROMANA STYLE

Thin and crispy spread out on a rolling pin

HOT KISS
Passata di pomodoro, nduja, vellutata di peperoni e cipolla in carpione **11** (1-7)

ALICI
Passata di pomodoro, alici, crumble di olive e stracciatella pugliese **12** (1-4-5-7) (1-3-4-5-7)

REGINA
Passata di pomodoro con stracciatella pugliese e basilico **9** (1-7)

COTTO E FUNGHI
Passata di pomodoro, fiordilatte cotto alla brace, champignon e origano **9** (1-7)

PIZZA AL VAPORE *

ottima da condividere

Our LOW CARB dough is born from a special mix of semi-integral and wholemeal flours ground in stone: spelt, chickpeas and corn and wheat
A combination designed to offer you a steamed pizza and then regenerated in the oven at 240°. It is soft and at the same time pleasantly crunchy,
With a reduced carbohydrate content.
Thanks to the presence of flours rich in resistant starches
And to fillings that enhance ingredients at high Protein content, this pizza is perfect
For those who want to enjoy taste and lightness, without giving up pleasure.

TARTARE

Fassona tartare, seasoned with bitter herbs
Alpine, hazelnuts and porcini cream **19,8** (1-10-12)

LIKE A TOAST

A tribute to the toast myth!!!
With malga cheese, grilled ham in Trieste style, accompanied by the inevitable pink sauce with aged grappa **18** (1-3-7)

MANZO TONNATO

With this proposal we celebrate one of the dishes
More famous than the Piedmontese tradition!
Roast beef with tuna sauce and caper fruit **18** (1-3-4-12)

CRUDO E STRACCIATELLA

Parma cheese with Apulian stracciatella
And citrus oil **18** (1-7)

PRIMO AMORE

San Marzano, buffalo mozzarella and basil **15,9** (1-5)

PIZZA IN PALA

ONLY AT DINNER

Great to share

With the shovel pizza you can taste your favourite ingredients on a pizza made with a special long-ripening dough with sunflower seeds, flax and sesame.

Soft and very digestible with the size of half a metre

Served in the centre of the table on our cutting board.

Ideal for two people and great to share

MARGHERITA “DOP”

San Marzano tomato, fior di latte and fresh basil 20 (1-7)

LAVARDET

Fiordilatte, fresh leek, julienned bacon in cooking and baked potatoes 27 (1-7)

CAPRICCIOSA SPECIAL

A classic revisited! Grilled fiordilatte, mushrooms, homemade artichoke cream. 29 (1-7)

CRUDO E BURRATA

San Marzano tomato, fior di latte, Parma raw ham and Apulian burrata stracciatella. 30 (1-7)

COTTO E FUNGHI

Tomato, fior di latte, champignons

And grilled ham 24 (1-7-12)

PARMIGIANA BIANCA

Fior di latte with fried eggplant*, parmesan,

Red cherry tomatoes and basil 28 (1-7-5)

MORTADELLA

Fiordilatte, mortadella with Apulian stracciatella

And pistachio flakes. 29 (1-7-8)

MARINARA SPECIAL

San Marzano tomato, anchovies, capers,

Onion and oregano 26 (1-4-12)

CUCINA

ONLY AT LUNCH

ORECCHIETTE CIME E PASTIN

Orecchiette of durum wheat semolina with Belluno pastin, turnip tops, Confit cherry tomatoes 11,9 (2-12)

SPAGHETTI PESTO E POMODORINI

Durum wheat semolina spaghetti with Genoese pesto and cherry tomatoes 11,9 (1-8-12)

TAGLIATELLE O GNOCCHI ALLA CARBONARA

Tagliatelle with bacon, egg And pecorino cheese 12,5 (1-3-7)

TARTARE

Beef tartare flavoured with anchovies with pistachios cherry tomatoes confit with caper fruit and Apulian stracciatella 18 (5-7-8)

COTOLETTA DI POLLO ALLA MILANESE

Chicken cutlet with french fries 16 (1-3-5)

GALLETTO E PATATE

Baked roose with french fries 16 (3-5)

MILLE FOGLIE DI MANZO

Beef leg and bacon cut into very thin slices grilled with salad 18,9 (3-5)

MANZO TONNATO

Beef cooked in pink with caper leaves, confit cherry tomatoes and tuna sauce 15 (3-5-12)

CAPRESE

Bufala Campana with cherry tomatoes, EVO oil and oregano 10 (7)

CONTORNI

BAKED POTATOES 5 VEGETABLE CAPONATA 5

INSALATONE

PRIMAVERA

Lettuce, cherry tomatoes, cooked buffalo And mimosa egg 12,5 (3-7-12)

AUTUNNO

Lettuce, parmesan, chicken, Bread croutons and Caesar sauce 12,5 (1-3-7)

INVERNO

Mixed cherry tomatoes confit, Raw and stracciatella 12,5 (7-12)

ESTATE

Mixed salad, Greek feta, olives, cherry tomatoes, tuna 12,5 (7-12)

The list of the 14 food allergens recognised by European legislation (EU Regulation 1169/2011):

1. Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut and their derivatives) 2. Crustaceans and crustacean products 3. Eggs and egg products 4. Fish and fish products 5. Peanuts and peanut products 6. Soybeans and soy products 7. Milk and milk products (including lactose) 8. Nuts (almonds, hazelnuts, walnuts, cashews, pecans, basil nuts, pistachios, macadamia nuts) 9. Celery and celery-based products 10. Mustard and mustard products 11. Sesame seeds and sesame seed products 12. Sulphur dioxide and sulphites (in concentrations greater than 10 mg/kg or 10 mg/l) 13. Lupins and lupine products 14. Molluscs and mollusc products*
DEFROZEN PRODUCTS

NON-ALCOHOLIC DRINKS

ACQUA GASSATA 3,2

ACQUA NATURALE 3,2

COCA COLA piccola

(0,2 cl) 3

COCA COLA media

(0,4 cl) 5

BIBITE BIO GALVANINA

5

ARANCIATA

CHINOTTO

THE ALLA PESCA

THE AL LIMONE

COLA BIO senza caffeina

BEERS ON TAP

BIONDA PICCOLA

0,2 cl 5,2% 3,5

BIONDA MEDIA 0,5

cl 5,2% 6,5

ROSSA PICCOLA

0,2 cl 5,4% 3,5

ROSSA MEDIA 0,5

cl 5,4% 6,5

ARTIGIANALE ALLA SPINA

al Calice da 0,33 cl 7

SCHWEIGER ZWICKL 0,5cl

4,9% 5,5

SCHWEIGER WEISSE 0,5cl

4,5% 5,5

BIRRA ANALCOLICA

0,33 cl 4

BIRRIFICIO 32

IN A 0.75 cl BOTTLE

CURMI

White beer (5.8% vol. alc.) with barley and spelt, coriander and orange peel.

Scented,

Refreshing, with a bit of body, stylistically close to the "white" Belgians.

AUDACE

Light strong beer (8.4% vol. alc.), stylistically close to the Belgian "Tripel",

intense aromas

(Fruit, spices and flowers).

OPPALE

Light beer (5.5% vol. alc.), a Belgian-style hopping, bitter present but not overbearing, dry, cleans the mouth, made famous

The international brewery.

ADMIRAL

Red beer (6.3% vol. alc.) with notes of berries, caramel and roasted, malty and bitter, from a taste point of view it is the most complex of the range, for lovers of red beer and beers from Great Britain.

16€

CAFFETERIA

CAFFÈ 1,5

CAFFÈ CORRETTO 2

ORZO 2

CAFFÈ DECA 2

MACCHIATONE 2

CAPPUCCINO 2,5

THE CALDO 2,5

GRAPPE E LIQUORI

PRIME UVE 5

BARRICATA 5

CIRMOLO 5

CUMINO 5

GINEPRO 5

GENZIANA 5

FIENO 5

LIQUIRIZIA 5

PRUGNA 5

LAMPONE 5

DESSERT

PANNA COTTA

Homemade panna cotta. 5 (7)

TIRAMISÙ

The great Italian classic: soft savoiardi, mascarpone cream and a sprinkling of cocoa

For a timeless dessert. 6,5 (1-3-7)

TIRAMISÙ AL PISTACCHIO

A delicious version of the classic: velvety pistachio cream, soaked savoyards and crispy grains for an irresistible bite. 6,5 (1-3-7-8)

CREMOSO AL PISTACCHIO

An intense and enveloping cream, with an authentic pistachio flavour, served in a modern key

For lovers of strong flavours. 6,5 (7-8)

BOMBARDINO

Bombardino cream with whipped cream.

6,5 (3-7)

BOWL

REAL AND TASTY FOOD

17,90

FALAFEL

Chickpea felafel with mixed food, hummus, pepper cream, marinated cap, baked cherry tomatoes, coriander, sunflower seeds, toast

(1)

MANZO

Sliced beef with chimichurry sauce, mixed vegetables, steamed brown rice, mashed boiled potato, marinated onion, toasted bread

(1,12)

POLLO

Chicken breast with mixed vegetables, steamed brown rice, coriander, roasted cherry tomatoes, tzatziky sauce, purple potato chips, toast.

(1,7,5)

SALMONE

Slice of baked salmon with mixed vegetables, steamed brown rice, toast, teryiaki sauce, marinated cap and sunflower seeds

(1,4,6,)