

MENU

STARTERS

POLENTA E BACCALA' €12

Creamed cod served on fried polenta and tomato sauce

SFUMATURE DI POLPO €13

octopus tentacle served on potato cream cooked with octopus water, julienne of celery, delicate onion, crispy bread and octopus-flavoured majonnaise

PANZANELLA con TARTARE DI TONNO (*) €15

bluefin tuna tartare(*) served with Tuscan panzanella, cubes of crispy bread, fried basil and delicate onion

TRIS di CROSTONI €11

pan brioche with terrine of chicken liver and reduction of bitter orange fi.lli Morelli -
bruschetta with fresh tomatoes, garlic, basil and mousse of burrata -
crostone with Cantabrian anchovies, butter and fresh truffle

TARTARE DI MANZO €14

Beef tartare with hazelnuts, cream of burrata cheese, grated egg-yolk and fresh seasonal truffles

TAGLIERE TOSCANO €16

Selection of local cold cuts
with parma ham, tuscan salami and sbriciolona and mortadella di Prato,
"coccoli" (fried pizza bread), burrata cheese

PASTA DISHES

TORTELLI AL al GUAZZETTO DI POLPO €16

tortelli stuffed with octopus ragout
served on chickpea cream, with taggiasca olives, bread crumbs
and baked cherry tomatoes

LINGUINE ALL'ESSENZA DI SCAMPI €16

Linguine aglio, olio, peperoncino with scampi bisque
served with raw scampi and its powder

TAGLIOLINI ALLE VONGOLE E PESTO DI PISTACCHIO €17

Tagliolini with clams, pesto of pistachios,
anchovies-flavoured bread crumbs and drops of squid ink

(*) deep frozen

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GNUDI al POMODORO €13

Tuscan "gnudi" on tomato sauce
served with salted ricotta and fried basil

TAGLIOLINI CON CARCIOFI E MAGGIORANA €14

tagliolino stirred with butter and herbs
served with fried artichoke and grated egg yolk

TAGLIATELLE al RAGU' di CONTROFILETTO €15

Tagliatelle with ragout of sirloin steak
served with crumble of Tuscan pecorino cheese

MAIN COURSES

FRITTURA MISTO MARE (*) €20

Fish fry (*) with calamari, mediterranean prawns and anchovies
served with homemade lemon mayonnaise

LA PORCHETTA DI MARE (**) €25

bluefin tuna steak (**) roasted with Tuscan herbs
served with ponzu sauce, wasabi mayonnaise, delicate onion, fried capers
and a side of roasted potatoes

PESCATO DEL GIORNO (**) in CAPPUCCIO

According to availability of the catch,
the fish will be served with hazelnuts on a purple cabbage cream and roasted potatoes
Variable price from € 22 to € 25

STRACOTTO DI MANZO AL CHIANTI € 20

Beefstew cooked with Chianti wine,
served on a potato and white chocolate puree

ROLLE' DI CONIGLIO RIPIENO € 22

Roasted rabbit roll stuffed with tuscan bardiccio and pancetta
served with mashed potatoes and spinach

FILETTO DI MANZO in CROSTA € 25

Beef front fillet in bread crust
served with roasted potatoes and baked cherry tomatoes
on a Mediterranean aubergine cream

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I PANINI DEL BASTIANCONTRARIO

PANINO COL BARDICCIO € 14

rustic bread stuffed with grilled bardiccio, rocket,
grilled aubergines and cream of gorgonzola.

Served with fries^(*) or fried vegetables^(*)

PANINO con HAMBURGER di MANZO € 16

homemade beef burger in wholegrain bread,
with grilled and marinated zucchini, crunchy pancetta,
smoked scamorza cheese and green salad. Served with fries^(*) or fried vegetables^(*)

PANINO AL POLPO € 16

beetroot-flavoured bread stuffed with octopus tentacle, burrata cheese,
chicory and dried tomatoes. Served with fries^(*) or fried vegetables^(*)

PANINO al SASHIMI di TONNO € 16

rustic bread with tuna sashimi^(*), basil, burrata and lemon zest.

Served with fries^(*) or fried vegetables^(*)

SIDE DISHES

Mixed Salad	€ 5
Fries ^(*)	€ 5
Fried vegetables ^(*)	€ 5
Roasted Potatoes	€ 5
Sautéed Spinach	€ 5

DESSERTS

Lemon Sorbet	€ 5
Alcoholic Lemon Sorbet	€ 6
Cantuccini e Vinsanto del Chianti	€ 6,5
Homemade Desserts	€ 6,5

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PIZZERIA

----- LE CLASSICHE -----

COVACCINO ALL'OLIO	€ 5,00
MARINARA <i>Tomato Sauce, Oregan, Garlic</i>	€ 6,50
MARGHERITA <i>Tomato Sauce, Mozzarella</i>	€ 7,00
WURSTEL <i>Tomato Sauce, Mozzarella, Wurstel</i>	€ 8,00
SALSICCIA <i>Tomato Sauce, Mozzarella, Tuscan Sausages</i>	€ 8,00
PROSCIUTTO <i>Tomato Sauce, Mozzarella, Ham</i>	€ 8,00
SALAMINO <i>Tomato Sauce, Mozzarella, Spicy Salami</i>	€ 8,00
NAPOLI <i>Tomato Sauce, Mozzarella, Anchovies, Capers, Oregan</i>	€ 8,50
PROSCIUTTO E FUNGHI <i>Tomato Sauce, Mozzarella, Ham, Mushrooms</i>	€ 9,00
WURSTEL E PATATINE <i>Tomato Sauce, Mozzarella, Wurstel, Fries(*)</i>	€ 9,00
BUFALINA <i>Tomato Sauce, Buffalo Mozzarella, Cherry Tomatoes, Basil</i>	€ 9,00
PORCINI <i>Tomato Sauce, Mozzarella, Porcini Mushrooms(*)</i>	€ 9,00
ORTOLANA	€ 9,00
<i>Yellow cherry Tomato Sauce, Grilled Aubergines, Courgettes Julienne, Olives, Cherry Tomatoes, Mushrooms</i>	
CAPRICCIOSA <i>Tomato Sauce, Mozzarella, Artichokes, Olives, Ham, Mushrooms</i>	€ 9,00
“CINQUE” FORMAGGI	€ 10,00
<i>Mozzarella, Pecorino, Gorgonzola, Smoked Cheese, Parmesan Cheese</i>	
MAIALONA	€ 10,00
<i>Tomato Sauce, Mozzarella, Tuscan Sausages, Wurstel, Spicy Salami, Ham</i>	
BIANCA CON PORCINI E TARTUFO	€ 10,00
<i>Mozzarella, Porcini Mushrooms(*), truffle Sauce</i>	
BOSCAIOLA	€ 12,00
<i>Tomato Sauce, Mozzarella, Pancetta, Porcini Mushrooms(*), Truffle Sauce</i>	

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-----LE PIZZE del BASTIAN CONTRARIO -----

GENOVESE € 9,00

Tomato Sauce, Mozzarella, Basil Pesto, Smoked Provola, Cherry Tomatoes

BARDICCIO *Tomato Sauce, Mozzarella, Bardiccio, Leeks* € 9,00

PARMIGIANA € 9,00

Tomato Sauce, Mozzarella, Grilled Aubergines, Smoked Provola Cheese, Parmesan, Basil

MEDITERRANEA

Tomato Sauce, Mozzarella, Tuna, Capers, Onions, Cherry Tomatoes € 10,00

CACIO E PERE *Mozzarella, Pecorino Cheese, Pears, Gorgonzola, Walnuts* € 10,00

L'AROMATICA € 10,00

Mozzarella, Bardiccio, Roasted Potatoes, Rosemary

la PIZZICORE € 10,00

Mozzarella, Garlic, Chili Oil, Crushed Chili, Taggiasca Olives, 'Nduja Calabrese, Dried Tomatoes, Pecorino

MAIALE E MELE € 11,00

Mozzarella, Bardiccio, 'Nduja Calabrese, Pancetta, Apples' chips, Honey

"DELICATA" *Tomato Sauce, Burrata cheese, spicy "nduja Calabrese", Basil* € 11,00

la TARTUFATA *Mozzarella, Mortadella, Gorgonzola, Truffle Sauce, Burrata Cheese* € 13,00

la GOLOSA € 13,00

Tomato Sauce, Mozzarella, Sbriciolona, Cream of Artichokes, Pecorino, Burrata Cheese

la CALABRESE € 13,00

Tomato Sauce, Mozzarella, Onions, Spicy Salami, 'Nduja Calabrese Dried Tomatoes, Burrata

la MAESTRALE € 14,00

Yellow Cherry Tomato Sauce, Garlic, Cantabrian Anchovies, Dried Tomatoes, Burrata Cheese, Basil

la LIBECCIO € 15,00

Tomato Sauce, Cantabrian Anchovies, Fried Capers, Black Garlic, Oregan, Fresh Seasonal Truffle

TEGAMINO € 13,00

Tomato Sauce, Mozzarella, Ham, Mushrooms, Spicy Salami, Artichokes, Wurstel, Sausages, Olives, Served with Focaccia

>> Pizza "Tegamino" is not a real pizza: all the ingredients are put altogether in a small pot and cooked in the oven. It is served with some focaccia made with pizza bread..it is not easy to find it around and, as we are "Tegamino" lovers, we are glad to give our customers the chance to try it...enjoy the pizza topping without pizza!

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--- CALZONI E PANELLE ---

CALZONE <i>stuffed with Mozzarella and Ham, topped with Tomato Sauce</i>	€ 9,00
CALZONE FARCITO <i>stuffed with Ham, Olives, Artichokes, Mushrooms, topped with Tomato Sauce</i>	€ 10,00
FLAUTO VEGETARIANO <i>stuffed with Mozzarella, Cherry Tomatoes, Roasted Potatoes, Aubergines, Courgettes, Leeks, Green Beans, Spicy Oil, topped with Tomato Sauce and smoked Provola</i>	€ 11,00
LA MERENDA <i>Mortadella, Pistachios, Roasted Potatoes, Rosemary, Burrata Cheese</i>	€ 12,00
CALZONPIZZA <i>Calzone topped with Olives, Sausage, Spicy Salami, Tuscan Sausages, Mushrooms, Artichokes and stuffed with Mozzarella and Ham</i>	€ 13,00
CALZONE MAIALONE <i>stuffed with Ham, Spicy Salami, Wurstel, Mushrooms, Sausages and 5 Cheeses (buffalo mozzarella, gorgonzola, pecorino, parmesan cheese, smoked cheese)</i>	€ 13,00
PANELLA CLASSIC <i>Focaccia stuffed with Cherry Tomatoes, Rocket, Fresh Mozzarella, Parma Ham</i>	€ 11,00
PANELLA GENOVESE <i>Focaccia stuffed with Mozzarella, Roasted Potatoes, Green Beans, Pesto, Smoked Cheese, Anchovies, Taggiasca Olives</i>	€ 11,00

Extra charges

Addictional ingredients:	from € 1,00 to € 3,00
Whole Wheat flour pizza	€ 1,00
Gluten Free	€ 3,00

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BIRRE



DALLA SPINA

"Falkenturm Export hell" *alc. 5%*

chiara piccola lt. 0,2 € 3,00

media lt. 0,4 € 5,00

"Falkenturm BOCK" *alc. 6.5% rossa*

piccola lt. 0,2 € 3,50

media lt. 0,4 € 5,50

IN BOTTIGLIA

"Moretti" Chiara

btg. lt. 0,33 € 3,00

btg. lt. 0,66 € 4,00

"Pyrazer"

- "Pils" chiara *alc. 4,9%*

btg. Lt 0,5 € 6,00

- "Dunkel" rossa, *alc. 5,5%*

btg. Lt 0,5 € 6,00

- Analcolica chiara

btg. Lt 0,5 € 6,00

"Franziskaner" weissbier *alc 5,5%,*

btg. Lt 0,5 € 5,50

BEVANDE ANALCOLICHE

Acqua naturale / frizzante

lt. 0,75 € 2,00

Coca cola

spina lt. 0,3 € 3,00

spina lt. 0,4 € 3,50

btg. vetro lt. 1 € 5,50

Coca Zero/Fanta/Sprite

btg. vetro lt. 0,33 € 3,00

Estathè

btg vetro. lt. 0,25 € 3,00

Succo Arancia

btg vetro. lt. 0,2 € 2,50

Lemon Soda

btg vetro. lt. 0,2 € 2,50

CAFFETTERIA

Caffè

€ 2,00

Orzo/Ginseng

€ 2,50

Te' Caldo

€ 2,50

Cappuccino

€ 2,50

Caffè corretto

€ 3,00

Coperto

€ 2,50