

MENU

STARTERS

POLENTINA DI MARE €13

baby octopus stew served on fried polenta,
with taggiasca olives and basil pesto drops ^(7,8,12,14)

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 ^(1,9,12)

TARTARE DI TONNO (**) €15

bluefin tuna tartare^(**) served with dried tomatoes, basil, pistachios,
cubes of crispy bread, fried basil and delicate onion ^(1,4,8)

L'OVINO FRITTO al TARTUFO €12

breaded and fried poached egg with fresh seasonal truffles
served on Tuscan pecorino fondue and fresh spinach ^(1,3,7)

TARTARE DI MANZO €14

Beef tartare with hazelnuts,
grated egg-yolk and fresh seasonal truffles ^(3,6,8)

TAGLIERE TOSCANO €16

Selection of local cold cuts
with parma ham, tuscan salami and sbriciolona and mortadella di Prato,
"coccoli" (fried pizza bread), stracchino soft cheese and
pan brioche with terrine of chicken liver ^(1,3,4,7,12)

PASTA DISHES

TORTELLI AL GUZZETTO DI POLPO €16

tortelli stuffed with octopus ragout served on chickpea cream, with taggiasca olives,
bread crumbs and baked cherry tomatoes ^(1,12,14)

LINGUINE ALL'ESSENZA DI SCAMPI €16

Linguine aglio, olio, peperoncino with scampi bisque
served with raw scampi ^(1,2,7,12)

GNOCCHI ALLA RANA PESCATRICE €16

potato dumplings sautéed with anglerfish and toasted pine nuts
served on a black cabbage cream ^(1,7,12,14)

(*) deep frozen

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RISOTTO VIOLA al BARDICCIO €15

risotto with "bardiccio"
flavoured with tuscan red wine ^(7,12)

TAGLIATELLE al RAGU' di CONTROFILETTO €15

Tagliatelle with ragout of sirloin steak
served with crumble of Tuscan pecorino cheese ^(1,3,7,9)

TAGLIOLINI al TARTUFO €16

tagliolini with fresh seasonal truffle garnished with sage powder
served on a taleggio fondue ^(1,7)

MAIN COURSES

FRITTURA MISTO MARE (*) €20

Fish fry ^(*) with calamari, mediterranean prawns and anchovies
served with homemade lemon mayonnaise ^(2,3,4,10,12,14)

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 ^(1,4)

FILETTO DI OMBRINA e ZUCCA GIALLA (**) €25

croaker fillet roasted with hazelnuts
served on a pumpkin cream
with baked pumpkin cubes favoured with dill and liquorice ^(4,8)

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

CONTROFILETTO DI MANZO ai PORCINI €26

grilled beef sirloin steak served on porcini flavored demi-glace,
sautéed porcini mushrooms ^(*), roasted potatoes and baked cherry tomatoes

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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^(*) (1,3,7)

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^(*) (1,7)

PANINO AL POLPO € 16

beetroot-flavoured bread stuffed with octopus^(*) tentacle, burrata cheese,
basil pesto, delicate onions and roasted cherry tomatoes.

Served with fries^(*) or fried vegetables^(*) (1,7,8,12,14)

SIDE DISHES

Mixed Salad	€ 5
Fries ^(*)	€ 5
Fried vegetables ^(*) (1)	€ 5
Roasted Potatoes	€ 5
Sautéed Spinach	€ 5

DESSERTS

Lemon Sorbet	€ 5
Alcoholic Lemon Sorbet ⁽¹²⁾	€ 6
Cantuccini e Vinsanto del Chianti ^(1,3,7,8,12)	€ 6,5
Homemade Desserts	€ 6,5

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PIZZERIA

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

COVACCINO ALL'OLIO ⁽¹⁾	€ 5,00
MARINARA ⁽¹⁾ <i>Tomato Sauce, Oregan, Garlic</i>	€ 6,50
MARGHERITA ^(1,7) <i>Tomato Sauce, Mozzarella</i>	€ 7,00
WURSTEL ^(1,7) <i>Tomato Sauce, Mozzarella, Wurstel</i>	€ 8,00
SALSICCIA ^(1,7) <i>Tomato Sauce, Mozzarella, Tuscan Sausages</i>	€ 8,00
PROSCIUTTO ^(1,7) <i>Tomato Sauce, Mozzarella, Ham</i>	€ 8,00
SALAMINO ^(1,7) <i>Tomato Sauce, Mozzarella, Spicy Salami</i>	€ 8,00
NAPOLI ^(1,4,7,12) <i>Tomato Sauce, Mozzarella, Anchovies, Capers, Oregan</i>	€ 8,50
PROSCIUTTO E FUNGHI ^(1,7) <i>Tomato Sauce, Mozzarella, Ham, Mushrooms</i>	€ 9,00
WURSTEL E PATATINE ^(1,7) <i>Tomato Sauce, Mozzarella, Wurstel, Fries(*)</i>	€ 9,00
BUFALINA ^(1,7) <i>Tomato Sauce, Buffalo Mozzarella, Cherry Tomatoes, Basil</i>	€ 9,00
PORCINI ^(1,7) <i>Tomato Sauce, Mozzarella, Porcini Mushrooms(*)</i>	€ 9,00
ORTOLANA ^(1,7) <i>Yellow cherry Tomato Sauce, Grilled Aubergines, Courgettes Julienne, Olives, Cherry Tomatoes, Mushrooms</i>	€ 9,00
CAPRICCIOSA ^(1,7) <i>Tomato Sauce, Mozzarella, Artichokes, Olives, Ham, Mushrooms</i>	€ 9,00
“CINQUE” FORMAGGI ^(1,7) <i>Mozzarella, Pecorino, Gorgonzola, Smoked Cheese, Stracchino Cheese</i>	€ 10,00
MAIALONA ^(1,7) <i>Tomato Sauce, Mozzarella, Tuscan Sausages, Wurstel, Spicy Salami, Ham</i>	€ 10,00
BIANCA CON PORCINI E TARTUFO ^(1,2,3,4,6,7,8,9) <i>Mozzarella, Porcini Mushrooms(*), truffle Sauce</i>	€ 10,00
BOSCAIOLA ^(1,2,3,4,6,7,8,9) <i>Tomato Sauce, Mozzarella, Pancetta, Porcini Mushrooms(*), Truffle Sauce</i>	€ 12,00

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

la GENOVESE BIANCA ^(1,7,8)	€ 9,00
<i>Mozzarella , Basil Pesto, Pecorino Cheese, Taggaisca Olives, Cherry Tomatoes , Roasted Potatoes</i>	
BARDICCIO ^(1,7)	€ 9,00
<i>Tomato Sauce, Mozzarella, Bardiccio, Onions</i>	
PARMIGIANA ^(1,7)	€ 9,00
<i>Tomato Sauce, Mozzarella , Grilled Aubergines, Smoked Provola Cheese, Parmesan, Basil</i>	
MEDITERRANEA ^(1,4,7)	
<i>Tomato Sauce, Mozzarella, Tuna, Capers, Onions, Cherry Tomatoes</i>	€ 10,00
CACIO E PERE ^(1,5,7,8)	€ 10,00
<i>Mozzarella, Pecorino Cheese, Pears, Gorgonzola, Walnuts</i>	
L'AROMATICA ^(1,7)	€ 10,00
<i>Mozzarella , Bardiccio, Roasted Potatoes, Rosemary, Pancetta</i>	
la PIZZICORE ^(1,7)	€ 10,00
<i>Mozzarella, Garlic, Chili Oil, Crushed Chili, Taggaisca Olives, 'Nduja Calabrese, Dried Tomatoes, Pecorino</i>	
MAIALE E MELE ^(1,7)	€ 11,00
<i>Mozzarella , Bardiccio, 'Nduja Calabrese, Pancetta, Apples' chips, Honey</i>	
“DELICATA” ^(1,7)	€ 11,00
<i>Tomato Sauce, Burrata cheese, spicy “'nduja Calabrese”, Basil</i>	
LA NAPOLI VERACE ^(1,4)	€ 12,00
<i>Tomato Sauce, Cantabrian Anchovies, Black Garlic, Fried Capers, Taggiasca Olives, Fresh Oregan</i>	
la TARTUFATA ^(1,2,3,4,6,7,8,9)	€ 13,00
<i>Mozzarella, Mortadella, Gorgonzola, Truffle Sauce, Burrata Cheese</i>	
la GOLOSA ^(1,7,8)	€ 13,00
<i>Tomato Sauce, Mozzarella, Sbriciolona, Cream of Artichokes, Pecorino, Burrata Cheese</i>	
la CALABRESE ^(1,7)	€ 13,00
<i>Tomato Sauce, Mozzarella, Onions, Spicy Salami, 'Nduja Calabrese Dried Tomatoes, Burrata</i>	
la MAESTRALE ^(1,4,7)	€ 14,00
<i>Yellow Cherry Tomato Sauce, Garlic, Cantabrian Anchovies, Dried Tomatoes, Burrata Cheese, Basil</i>	
TEGAMINO ^(1,7)	€ 13,00
<i>Tomato Sauce, Mozzarella, Ham, Mushrooms, Spicy Salami, Artichokes, Wurstel, Sausages, Olives, Served with Focaccia</i>	

>> Pizza “Tegamino” is not a real pizza: all the ingredients are put altogether in s 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 ^(1,7) <i>stuffed with Mozzarella and Ham, topped with Tomato Sauce</i>	€ 9,00
CALZONE FARCITO ^(1,7) <i>stuffed with Ham, Olives, Artichokes, Mushrooms, topped with Tomato Sauce</i>	€ 10,00
LA MERENDA ^(1,7,8) <i>Mortadella, Pistachios, Roasted Potatoes, Rosemary, Burrata Cheese</i>	€ 12,00
CALZONPIZZA ^(1,7) <i>Calzone topped with Olives, Sausage, Spicy Salami, Tuscan Sausages, Mushrooms, Artichokes and stuffed with Mozzarella and Ham</i>	€ 13,00
CALZONE MAIALONE ^(1,7) <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 ^(1,7) <i>Focaccia stuffed with Cherry Tomatoes, Rocket, Fresh Mozzarella, Parma Ham</i>	€ 11,00
PANELLA SALSICCIA E STRACCHINO ^(1,7) <i>Focaccia stuffed with Tuscan Sausages, Stracchino Cheese, Roasted Tomatoes</i>	€ 11,00

Extra charges

Additional 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%* ⁽¹⁾

chiara piccola lt. 0,2 € 3,00

media lt. 0,4 € 5,00

"Falkenturm BOCK" *alc. 6.5% rossa* ⁽¹⁾

piccola lt. 0,2 € 3,50

media lt. 0,4 € 5,50

IN BOTTIGLIA

"Moretti" Chiara ⁽¹⁾

btg. lt. 0,66 € 4,00

"Franziskaner" weissbier *alc 5,5%* ⁽¹⁾

btg. Lt 0,5 € 5,50

"Pyrazer" ⁽¹⁾ *Analcolica chiara*

btg. Lt 0,5 € 6,00

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

Lemon Soda

btg vetro. lt. 0,2 € 2,50

COCKTAIL ANALCOLICI

Spritz Analcolico

€ 6,00

Succo di Arancia, Bitter Analcolico, Acqua Tonica

Gin Tonic Zero

€ 8,00

Tanqueray Zero, Tonica Artigianale

CAFFETTERIA

Caffè

€ 2,00

Orzo ^(1,7) / Ginseng ⁽⁷⁾

€ 2,50

Te' Caldo

€ 2,50

Cappuccino ⁽⁷⁾

€ 2,50

Caffè corretto

€ 3,00

Coperto

€ 2,50

LISTA ALLERGENI

CODICE	ALIMENTO ALLERGENE	ALLERGENS	IMMAGINE
1	Cereali contenenti Glutine (grano, segale, orzo, avena, farro, kamut o i loro seppi derivati, e tutti i prodotti derivati)	Gluten (wheat, rye, barley, oat, emmer, kamut , their derivative strains, and by products)	
2	Crostacei e loro derivati (sia quelli marini che d'acqua dolce: <u>esempi</u> : gamberi, scampi, aragoste, granchi, paguri eccetera)	Crustaceans and products based on sellfish (both marine and freshwater ones: <u>examples</u> : shrimps, prawns, lobsters, crabs, hermit crabs etc.)	
3	Uova e loro derivati	Eggs and products based on eggs	
4	Pesce e loro derivati	Fish and products based on eggs	
5	Arachidi e loro derivati	Peanuts and peanuts-based products	
6	Soia e loro derivati	Soy and soy-based products	
7	Latte e loro derivati (incluso lattosio)	Milk and dairy-product (included lactose)	
8	Frutta a guscio e loro derivati (mandorle, nocciole, noci, noci di agaciù, noci di pecan, noci del brasile, pistacchi, noci macadamia, noci del Queensland) e i loro prodotti	Fruits in shell, i.e. almonds, hazelnuts, walnuts, cashew, pecan, Brazil, pistachios, macadamia nuts or Queensland nuts) and their by-products	
9	Sedano e loro derivati	Celery and procutts based on celery	
10	Senape e loro derivati	Mustard and mustard-based products	
11	Sesamo e loro derivati	Sesame seeds and sesame seeds-based products	
12	Anidride Solforosa e solfiti	Sulphur dioxide and sulphites	
13	Lupini e loro derivati	Lupins and lupin-based products	
14	Molluschi e loro derivati (molluschi di terra e di mare, <u>esempi</u> : capasanta, dattero di mare, lumachino, cozza, ostrica, patella, tartufo di mare, arselle, tellina e vongola, chiocciole eccetera)	Molluscs and mollusc-based products (land and sea molluscs, <u>examples</u> : scallop, sea date, snail, mussel, oyster, patella, sea truffle, clams, clams and clams, snails, etc.)	