

MENU'



ANTIPASTI

LA TRIGLIA SFIZIOSA	13 €	L'OVINO FRITTO AL TARTUFO	12 €
breaded and fried red mullet fillet served on tomato terrine with basil pesto and burrata cream ^(1,3,4,7,8)		breaded and fried poached egg with fresh seasonal truffles served on a mint-flavored broad bean cream ^(1,3,7)	
SFUMATURE DI POLPO	13 €	TARTARE DI MANZO	14 €
octopus tentacle ^(*) served on potato cream cooked with octopus water, julienne of celery, delicate onion, crispy bread and octopus-flavoured majonnaise ^(1,9,12)		beef tartare with hazelnuts, grated egg-yolk and fresh seasonal truffles ^(3,6,8)	
TARTARE DI TONNO	15 €	TAGLIERE TOSCANO	16 €
tuna tartare ^(**) served with dried tomatoes, basil, pistachios, crispy bread, fried basil and delicate onion ^(1,4,8)		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)	

PRIMI

LINGUINE AI CROSTACEI	14 €	GNOCCHI AL BARDICCIO	15 €
Linguine with garlic, oil and chili with shellfish bisque and breadcrumbs ^(1,2,7,12)		gnocchi with bardiccio white ragù served on Tuscan blue pecorino fondue with toasted almonds ^(1,7,8,12)	
TORTELLI RIPIENI ALL'OMBRINA	16 €	TAGLIATELLE AL RAGU' DI CONTROFILETTO	15 €
tortelli filled with white ombrina ragù served over anchovy-flavored broccoli served with chicken bottarga and breadcrumbs ^(1,3,4,12)		tagliatelle with ragout of sirloin steak served with crumble of Tuscan pecorino cheese ^(1,3,7,9)	
RISOTTO AL GAMBERO ROSSO	16 €	TAGLIOLINI AL TARTUFO	16 €
lemon risotto served with red shrimp tartare, candied lemon and squid ink drops ^(2,12)		tagliolini with fresh seasonal truffle garnished with sage powder served on a pecorino fondue ^(1,7)	

SECONDI

FRITTURA MISTO MARE (*)	20 €	STRACOTTO DI MANZO AL CHIANTI	20 €
fish fry ^(*) with calamari, mediterranean prawns and anchovies served with homemade lemon mayonnaise ^(2,3,4,10,12,14)		beefstew cooked with Chianti wine, served on a potato and white chocolate puree ^(1,7,9,12)	
QUAZZETTO DI MARE	23 €	FILETTO DI MAIALE AL VINSANTO	20 €
seafood stew with cuttlefish, octopus ^(*) and tuna cubes served with garlic crunchy bread ^(1,2,4,12,14)		low-temperature cooked pork tenderloin served with mashed potatoes, caramelized apples and vinsanto reduction ^(7,12)	
TONNO IN CROSTA DI PANE	25 €	CONTROFILETTO DI MANZO	26 €
tuna steak ^(**) in bread crust served with mixed salad, ponzu sauce, drops of lemon mayonnaise, delicate onion and roasted potatoes ^(1,4)		grilled beef sirloin on demi-glace served with asparagus, roasted potatoes, baked cherry tomatoes and fresh seasonal truffle	

(*) deep frozen

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PANINI DEL BASTIANCONTRARIO

PANINO COL BARDICCIO

rustic bread stuffed with grilled bardiccio, rocket, grilled aubergines and cream of gorgonzola.
Served with fries ^(*) or fried vegetables ^(*)(1,3,7)

15 €

PANINO CON HAMBURGER DI MANZO

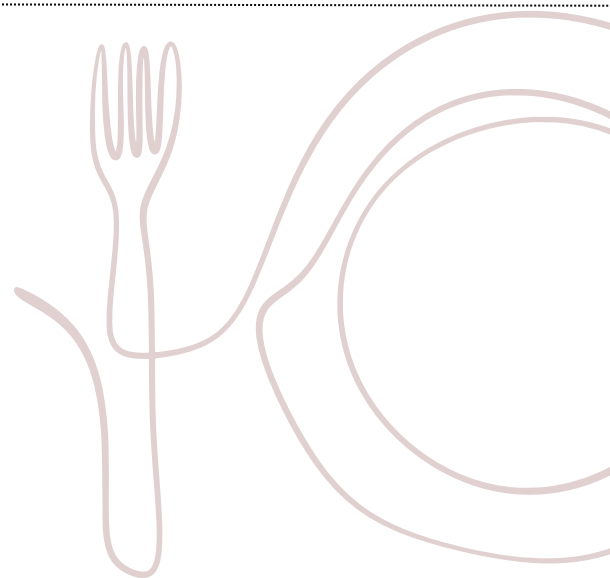
homemade beef burger in rustic bread, with grilled and marinated zucchini, crunchy pancetta, smoked scamorza cheese and green salad.
Served with fries ^(*) or fried vegetables ^(*)(1,7)

16 €

PANINO AL POLPO

beetroot-favoured 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)

16 €



CONTORNI

FRIES ^(*)

6 €

FRIED VEGETABLES ^(*)(1)

6 €

SAUTÉED SPINACH

6 €

MIXED SALAD

6 €

ROASTED POTATOES

6 €

DESSERT

LEMON SORBET

6 €

SGROPPINO ⁽¹²⁾

6,5 €

CANTUCCINI E VINSANTO DEL CHIANTI ^(1,3,7,8,12)

6,5 €

HOMEMADE DESSERTS

6,5 €

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PIZZE CLASSICHE

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

PIZZE DEL BASTIANCONTRARIO

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

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CALZONI, PANNELLE E...IL TEGAMINO

CALZONE ^(1,7) stuffed with Mozzarella and Ham, topped with Tomato Sauce	9 €	PANELLA CLASSIC ^(1,7) Focaccia stuffed with Cherry Tomatoes, Rocket, Fresh Mozzarella, Parma Ham	11 €
CALZONE FARCITO ^(1,7) stuffed with Ham, Olives, Artichokes, Mushrooms, topped with Tomato Sauce	10 €	PANELLA MEDITERRANEA ^(1,4,7) Focaccia stuffed with Mozzarella, Tuna, Cherry Tomatoes, Onions, Capers	11 €
MERENDA ^(1,7,8) stuffed by Mortadella, Pistachios, Roasted Potatoes, Rosemary, Burrata Cheese	12 €	TEGAMINO ^(1,7) Tomato Sauce, Mozzarella, Ham, Mushrooms, Spicy Salami, Artichokes, Wurstel, Sausages, Olives served in a small pot and accompanied by Focaccia	13 €
CALZONPIZZA ^(1,7) Calzone topped with Olives, Sausage, Spicy Salami, Tuscan Sausages, Mushrooms, Artichokes and stuffed with Mozzarella and Ham	13 €		
CALZONE MAIALONE ^(1,7) stuffed with Ham, Spicy Salami, Wurstel, Mushrooms, Sausages and 5 Cheeses (buffalo mozzarella, gorgonzola, pecorino, parmesan cheese, smoked cheese)	13 €		
		Additional Ingredients from € 1 to € 3	
		Fresh Seasonal Truffle	5 €
		Whole Wheat Flour Pizza	1 €
		Gluten Free	3 €

BEVANDE

BEVANDE ANALCOLICHE

Acqua Naturale / Frizzante	btg. 0,75 lt	2 €
Coca Cola alla spina	0,3 lt / 0,4 lt	3,5 € / 4 €
Coca Cola bottiglia in vetro	btg. 1 lt	6 €
Coca Zero / Fanta / Sprite	btg. 0,33 lt	3,5 €
Estathè Limone / Pesca	btg. 0,25 lt	3 €
Lemonsoda	btg. 0,20 lt	2,5 €

COCKTAIL ANALCOLICI

SPRITZ ANALCOLICO	6 €
Succo all'Arancia, Bitter Analcolico, Acqua Tonica	
GIN TONIC ZERO	8 €
Tanqueray Zero, Acqua Tonica Artigianale	
Coperto	2,5€

BIRRE ALLA SPINA

Falkenturm Export hell ⁽¹⁾	alc. 5% - 0,2 lt / 0,4 lt	3 € / 5 €
Falkenturm BOCK ⁽¹⁾	alc. 6,5% - 0,2 lt / 0,4 lt	3,5 € / 6 €

BIRRE IN BOTTIGLIA

Moretti ⁽¹⁾	alc. 4,6% - 0,66 lt	4,5 €
Franziskaner weissbier ⁽¹⁾	alc. 5,5% - 0,5 lt	5,5 €
Pyrazer Analcolica ⁽¹⁾	0,5 lt	6 €

CAFFETTERIA

Caffè	2 €
Orzo ^(1,7)	2,5 €
Te' Caldo	2,5 €
Cappuccino ⁽⁷⁾	2,5 €
Caffè Corretto	3 €

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