

IL BISTROT

by MAX MARIOLA

POTATO

HOW DO YOU LIKE POTATO?

POTATO, EGG, TRUFFLE, PECORINO ROMANO CHEESE,
GUANCIALE BACON (1,3,7) 14,5

POTATO, “PROIBITA” SMOKED COOKED SHOULDER, FRIED
EGG, FONTINA CHEESE (1,3,7) 11,5

POTATO, PARMA HAM, STRACCIATELLA CHEESE,
ROASTED TOMATOES (1,5,7) 12,5

BURRATA

THE BURRATA! ROUND, SOFT... ENJOYABLE

MEDITERRANEA 13,5
Bread with EVO oil, burrata cheese, roasted tomatoes,
basil pesto (1,7,8)

ALLA ROMANA 13,5
Bread with EVO oil, burrata cheese, roasted zucchini,
anchovies (1,7,4)

TARTUFATA 17,5
Bread with EVO oil, burrata cheese, Parma Ham,
black truffle (1,7)

FRIED

FRIED, IT’S ALL BETTER!

SPICED WINGS WITH YOGURT SAUCE (1,3,6) 9,5

CRUNCHY POTATOES (1,3) 7,5

All fried foods are served with house sauces

PANINI	NOW WE GET HURT... CRISPY CHICKEN Breaded chicken breast, crispy bacon, marinated cucumbers, homemade onion compote, salad, tomato, homemade mayonnaise and ketchup (1,3,7) 17,5 ZINGARA Rustic bread toasted in EVO oil, Parma ham, Fior di latte di Agerola mozzarella, salad, tomato, homemade mayonnaise (1,3,7) 15,5 CHEESEBURGER Homemade beef burger, marinated cucumbers, fontina cheese, homemade mayonnaise and ketchup (1,3,7) 19,5 VEGETARIAN Rustic bread toasted in EVO oil, Fior di latte di Agerola mozzarella, eggplant, zucchini, cherry tomatoes (1,7,8) 11,5 CROQUE MONSIEUR Artisanal cassette bread, “Proibita” smoked cooked shoulder, Gruyere cheese, béchamel sauce (1,3,7) 15,5 Panini come with potatoes, salad, kimchi and homemade sauces
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SALAD	IT DOESN'T HAVE TO BE COLD... BUT ALWAYS GOOD... CESARINA Crunchy chicken breast, lettuce salad, Caesar dressing, Giovanna bacon, bread croutons, tomatoes (1,3,4,10,11) 13,5 A GRECA Feta, marinated cucumbers, sweet and sour red onion, seasonal salad tomato, olives “they’re not Greek!”, oregano (7) 11,5 HUMMUS (1,11) Chickpea cream, tahina sauce, lemon, sweet paprika, cruschi peppers, EVO oil, parsley, carasau bread (1,11) 10,5 GRILLED VEGETABLES 7
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PASTA

WHAT DO YOU DO? DON'T YOU TASTE IT?

CACIO, PEPE E LIMONE	11,5
Tonnarelli, Pecorino Romano cheese, black pepper, lemon zest (1,7)	
AMATRICIANA	11,5
Maccheroncini, tomato, guanciale bacon, Pecorino Romano cheese (1,7)	
LASAGNA	
Handmade fresh egg pasta sheet, celery, carrots, onions, tomato paste (1,3,7,8,9)	11,5
PASTA CON LUPINI	15
Lupini clams, garlic, sweet cherry tomatoes, parsley, EVO oil (1,2,3,4,14)	

MAIN COURSE

SOME GOOD MEAT

FINO ALL'OSSO	15,5
Beef tartare on bone, roasted marrow, celery, tomato, Parmigiano Reggiano (7,9)	
TAGLIATA DI MANZO	23,5
Grilled beef tagliata, potatoes, kimchi, homemade sauces	
BACCALÀ ALLA ROMANA	18
Slow-cooked chicken breast, Olive oil, lemon, mustard, oregano (4)	
POLLO CON VERDURE GRIGLIATE	16
Deasalted salt cod, rice flour, sunflower oil, peeled tomatoes, Taggiasca olives, onion, basil, EVO oil (10)	

DESSERT

DOLCEZZA MIA

TIRAMIMAX (1,3,7)	8
HOMEMADE ICE CREAM (7)	8
MILLEFOGLIE WITH SOUR CHERRY JAM (1,3,7,8)	8
PANNA COTTA WITH SEASONAL FRUIT (7)	8

COVER CHARGE	3
WATER	3

BAR & CANTINA

SPARKLING WINES	CHAMPAGNE BRUT Veuve Bonneval	60
	"NAONIS" PROSECCO DOC ROSÉ EXTRA DRY La Delizia	20
	VALDOBBIADENE PROSECCO SUPERIORE DOCG BRUT Jeio	25
	"MAXIMUM BLANC DE BLANCS" TRENTO DOC Ferrari	45
	"MAXIMUM ROSÉ" TRENTO DOC Ferrari	50
	"RHINO" FRANCIACORTA DOCG BRUT Ca' de Pazzi	55

WHITE WINES	"SOULMARINO" ROERO ARNEIS DOCG Batasiolo	28
	"TRAMINER AROMATICO" FRIULI GRAVE DOC Antonutti	25
	CHARDONNAY COLLIO DOC Marco Felluga	30
	"LE FORNACI" LUGANA DOC Tommasi	28
	"RIBOLLA GIALLA" DOC Livio Felluga	45
	"SESSANTA PASSI" PECORINO IGP Marramiero	22
	GRECO DI TUFO DOCG Feudi San Gregorio	28
	"CAVALLO DELLE FATE" GRILLO SICILIA DOC Tenuta Regaleali, Tasca D'Almerita	30
	"CALA REALE" VERMENTINO DI SARDEGNA DOC Sella & Mosca	25

RED WINES	NEBBIOLO LANGHE DOC Beni di Batasiolo	30
	VALPOLICELLA DOC Tommasi	25
	MERLOT "VARNERI" COLLIO DOC Marco Felluga	30

	PINOT NERO DOC Bottega Vinai, Cavit	28
	LAGREIN DOC Bottega Vinai, Cavit	27
	"IL SEGGIO" BOLGHERI DOC Poggio al Tesoro	50
	ROSSO DI MONTALCINO DOC Casisano	30
	"DAMA" MONTEPULCIANO D'ABRUZZO DOC Marramiero	25
	PRIMITIVO SALENTO IGT Rivera	22
ROSÉ WINES	CERASUOLO D'ABRUZZO DOC Marramiero	22
	NEGROAMARO PUGLIA IGT Masseria Surani	25
	"GEMMA" LAGREIN DOC San Leonardo	30
SWEET WINES	MOSCATO D'ASTI DOCG Vite Colte	25
FLEA DRAFT BEER	0.33cl	6
FLEA BEER 0.33cl	RED BLONDE WHITE IPA	6.5
SOFT DRINKS	COCA-COLA	3.5
	COCA- COLA ZERO	3.5
	FANTA	3.5
	SPRITE	3.5
	LEMON SODA	3.5
	TONIC WATER	3.5
	LEMON ICED TEA	4
	PEACH ICED TEA	4

COCKTAIL	SOUND OF LOVE Hendricks, Lychee, Yuzu, Vanilla	10
	NEGRONI Gin, Campari, Red Vermouth	10
	NEGRONI SBAGLIATO Campari, Red Vermouth, Prosecco	10
	AMERICANO Campari, Red Vermouth, Soda	10
	PALOMA Tequila, Lime, Grapefruit Soda	10
	MOSCOW MULE Vodka, Lime, Ginger Beer	10
	DARK 'N' STORMY Dark Rum, Ginger Beer	10
	APEROL SPRITZ Aperol, Prosecco, Soda	10
	CAMPARI SPRITZ Campari, Prosecco, Soda	10
	HUGO SPRITZ St-Germain, Prosecco, Soda, Mint	10

*ALLERGEN LEGEND: 1. Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut and their derived products); 2. Crustaceans and products made from crustaceans; 3. Eggs and products made from eggs; 4. Fish and products made from fish; 5. Peanuts and products made from peanuts; 6. Soybeans and products made from soy; 7. Milk and dairy products (including lactose); 8. Nuts (almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios, macadamia nuts); 9. Celery and products made from celery; 10. Mustard and products made from mustard; 11. Sesame seeds and products made from sesame; 12. Sulphur dioxide and sulphites in concentrations higher than 10 mg/kg or 10 mg/l; 13. Lupin and products made from lupin; 14. Molluscs and products made from molluscs. *Product frozen at source.

Dear Customer, In compliance with European Union Regulation 1169/2011, which requires the indication of the possible presence of the 14 main allergens, please contact our Director or the Head Nurse, who will be happy to provide you with all the necessary information.

We serve 100% osmosis-purified quality drinking water, in accordance with Legislative Decree No. 181 of 23/06/2003 and Legislative Decree No. 231 of 15/12/2017. Our micro-filtration refining system meets the highest hygiene standards and has been authorized by the Ministry under authorization no. 400.4/18.10/A1 160.

*Please note that some products may be frozen at the origin or blast-chilled on-site in compliance with self-monitoring procedures pursuant to EC Regulation 852/2004.We therefore invite you to contact our staff for further information regarding our products.