

# BIXIO

garbo e sostanza

## SCARPETTE

Dipping sauces and gravies served in a cup with toasted bread

Chickpea hummus, smoked paprika, sesame seeds <sup>(11)</sup>	5,00
Picchiapò (stewed beef) in tomato sauce <sup>(9, 12)</sup>	5,00
Norma-style sauce	5,00

## TEGAMINI



Vignarola (vegetable stew) <sup>(12)</sup> with or without crispy guanciale	12,00
Frittata with cooked ham, potatoes, and Parmesan cheese <sup>(3, 7)</sup>	12,00
Luciana-style musky octopus <sup>(14, 12)</sup>	12,00

## BURGERS

**Burger Bixio** <sup>(1, 3, 7)</sup> 17,00  
Beef patty (150g), sun-dried tomatoes, Valtellina Scimudin cheese, lettuce, ketchup, and guanciale-infused mayonnaise. Served with roasted potatoes.

**Burger Veg** <sup>(1, 7, 11, 12)</sup> 17,00  
Seeded bun, veggie patty (legumes) with Sicilian broccoli and spices, cucumbers, lettuce, tomatoes, and flavored yogurt sauce. Served with roasted potatoes.

## SIDE DISHES

Roasted potatoes <sup>(12)</sup>	6,00
Chard steamed with lemon or sautéed	6,00

## MAIN COURSES

Fusilloni pasta with roasted tomatoes, basil and organic lemon zest <sup>(1)</sup>	15,00
Handmade flour and water gnocchi with broad beans, asparagus, and pecorino cheese <sup>(1, 7, 12)</sup>	15,00
“28 pastai” Spaghettoni with butter, Parmesan, lime, and mint <sup>(1, 7)</sup>	15,00
Artichoke and asparagus carpaccio with Parmesan shavings and balsamic vinegar <sup>(7, 12)</sup>	15,00
Bixio-style Caprese <sup>(1, 7)</sup>	13,00
Beef tartare with teriyaki sauce and sesame seeds <sup>(6, 12)</sup>	16,00
Veal with tuna sauce <sup>(1, 3, 4)</sup>	13,00

### WITH BREAD

Goat ricotta, asparagus, honey, and lemon zest <sup>(1, 7)</sup>	12,00
Smoked butter, Cantabrian anchovies, and lemon zest <sup>(1, 4, 7)</sup>	12,00

ON THE MIRROR:  
TODAY'S SPECIALS

## DESSERTS

Freshly made Tiramisù <sup>(1, 3, 7)</sup>	8,00
Shortcrust pastry tart with pastry cream and berries <sup>(1, 3, 7)</sup>	10,00
Deconstructed Cannolo <sup>(1, 7)</sup>	10,00
Bread, chocolate, and salt	8,00

From our kitchen counter: daily desserts

COVER CHARGE (INCLUDING BREAD) 3,00 P.P. COFFEE 2,00 SPECIALTY COFFEE 5,00

## COFFEE BAR

### Coffee Selection from Mogi Roastery

Espresso Blu	1,50	Latte macchiato	2,50	Marocchino	2,00
Double espresso	2,20	Steamed milk	1,50	Hot chocolate	4,00
Decaf espresso	1,80	Single-origin	3,50	(with whipped cream)	
Cappuccino	2,00	American coffee		Tea and herbal teas	6,00
Decaf cappuccino	2,00	Barley coffee (small)	1,50	(with biscuits selection)	
Barley cappuccino	2,50	Barley coffee (large)	2,00	Breakfast Pastries	1,50
Soy cappuccino	2,50	Ginseng (large)	1,50	Homemade ciambellone	3,50
Oat cappuccino	2,50	Ginseng (grande)	2,00	Homemade tart	3,50
Lactose-free cappuccino	2,50	Caffè corretto	2,00	“Le Morre” artisanal	3,50
Caffelatte	2,50	(with liquor)		fruit juices	
		Shaken iced coffee	3,50	Fresh orange juice	4,00

# WINE SELECTION



## SPARKLING

<b>VENT" EXTRA BRUT MILLESIMATO TRENTO DOC 2020</b>	45,00
CHARDONNAY TRENTO-ALTO ADIGE - CANTINA TOBLINO	
<b>RIVE DI OGLIANO EXTRA BRUT 2023</b>	30,00
GLERA VENETO - BIANCA VIGNA	
<b>DUBL BRUT EDITION III</b>	45,00
GRECO DI TUFO CAMPANIA - TENUTE CAPALDO	
<b>BRUT SECRET DE FAMILLE PREMIER CRU</b>	75,00
PINOT MEUNIER, PINOT NERO, CHARDONNAY FRANCE - MONMARTRE	
<b>BRUT ORIGINE</b>	80,00
CHARDONNAY, PINOT NERO, PINOT MEUNIER FRANCE - MANDOIS	
<b>EXTRA BRUT PREMIÈRE CUVÉE</b>	120,00
CHARDONNAY, PINOT NERO, PINOT MEUNIER FRANCE - BRUNO PAILLARD	

## WHITES

<b>CHABLIS CÔTE DE LECHET 2012 PREMIER CRU</b>	120,00
CHARDONNAY BOURGOGNE - ROY-PRÉVOSTAT	
<b>CHABLIS VIEILLES VIGNES 2022</b>	70,00
CHARDONNAY BOURGOGNE - ROY-PRÉVOSTAT	
<b>WEINVIERTEL 2024</b>	25,00
GRÜNER VELTLINER AUSTRIA - GRUBER RÖSCHITZ	
<b>LARGILLER</b>	45,00
NOSIOLA VALLE D'AOSTA - CANTINA TOBLINO	
<b>PETITE ARVINE DOC 2023</b>	40,00
PETIT ARVINE VALLE D'AOSTA - OTTIN	
<b>KERNER V.ISARCO DOC 2024</b>	35,00
KERNER TRENTO-ALTO ADIGE - STRASEERHOF	
<b>GLI ORTI OLTREPO' PAVESE 2022</b>	25,00
RIESLING RENANO FRIULI-VENEZIA GIULIA - FRECCIAROSSA	
<b>COLLI ORIENTALI DOC 2024</b>	30,00
FRIULANO FRIULI-VENEZIA GIULIA - SIRCH	
<b>RIBOLLA GIALLA DOC</b>	25,00
RIBOLLA GIALLA FRIULI-VENEZIA GIULIA - SIRCH	
<b>NETA LANGHE SOUVIGNON DOC 2024</b>	28,00
SAUVIGNON BLANC PIEMONTE - ADA NADA	
<b>LANGHE ROVELLA 2020</b>	80,00
SAUVIGNON BLANC PIEMONTE - PARUSSO	
<b>SOAVE CLASSICO MONTE CARBONARE BIO</b>	40,00
GARGANEGA VENETO - AZ.AG. SUAVIA	
<b>LUGANA DOC 2024</b>	25,00
TURBIANA VENETO - PATRIZIA CADORE	
<b>VERMENTINO ORANGE 2021</b>	38,00
VERMENTINO TOSCANA - SENZA RETE	
<b>COLLE OZIO GRECHETTO UMBRIA IGT 2024</b>	22,00
GRECHETTO DI ORVIETO E GRECHETTO DI TODI UMBRIA - LEONARDO BUSSOLETTI	
<b>CUTIZZI RISERVA 2023</b>	35,00
GRECO DI TUFO CAMPANIA - FEUDI DI SAN GREGORIO	
<b>FORASTERA ISCHIA DOC</b>	35,00
FORASTERA CAMPANIA/ISCHIA - COSTA DELLE PARRACINE	
<b>SOPHIA VINO BASILICATA BIANCO IGT 2021</b>	60,00
FIANO BASILICATA - BASILISCO	
<b>WIN WIN RIESLING TROCKEN 2023</b>	35,00
RIESLING GERMANIA - VON WINNING	
<b>ETNA BIANCO DOC 2024</b>	42,00
CARRICANTE SICILIA - PIETRADOLCE	
<b>NSAJA</b>	62,00
RECUNU, CUTRERA, RUCIGNOLA SICILIA - RIO FAVARA	
<b>STELLATO ISOLA DEI NURAGHI</b>	45,00
VERMENTINO SARDEGNA - PALA	

## REDS

<b>BOURGOGNE PINOT NOIR</b>	70,00
PINOT NERO BOURGOGNE - DOMAINE NICOLAS ROSSIGNOL	
<b>ALTE REBEN KALTERERSEE</b>	50,00
SCHIAVA TRENTO-ALTO ADIGE - STEPHAN ROHREGGER	
<b>CLADRECIS ROSSO 2019</b>	45,00
MERLOT, PIGNOLO E CABERNET FRIULI-VENEZIA GIULIA - SIRCH	
<b>EL SARTÙ LANGHE NEBB.DOC 2023</b>	35,00
NEBBIOLO PIEMONTE - PARUSSO	
<b>BAROLO DOCG 2020</b>	75,00
NEBBIOLO PIEMONTE - MAURO VEGLIO	
<b>SANPERETTO DOC 2022 VALPOLICELLA CLASSICO SUPERIORE</b>	38,00
CORVINA, RONDINELLA MOLINARA, CORVINONE VENETO - ROBERTO MAZZI	
<b>STUPORE 2023 BOLGHERI ROSSO DOC</b>	44,00
MERLOT, CABERNET FRANC, CABERNET SAUVIGNON TOSCANA - CAMPO ALLE COMETE	
<b>ROSSO DI MONTALCINO 2023</b>	54,00
SANGIOVESE TOSCANA - RIDOLFI	
<b>BRECCIARO</b>	32,00
CILIEGIOLO DI NARNI UMBRIA	
<b>"COCCA DI CASA" 2021</b>	35,00
MONTEPULCIANO D'ABRUZZO - ABRUZZO	
<b>ETNA ROSSO DOC 2023</b>	44,00
NERELLO MASCALESE - SICILIA	

BY THE  
GLASS:  
PLEASE ASK  
OUR STAFF

## SOFT DRINKS, WATER & SPIRITS

MICRO-FILTERED WATER	2,00
SOFT DRINKS	3,00
MOCKTAILS	3,00
ITALIAN BITTERS	6,00
GRAPPA SELECTION	8,00
WHISKY E RUM	10,00
MOSCATO/PASSITO (DESSERT WINES)	7,00

## COCKTAILS

SPRITZ	8,00
HUGO	8,00
NEGRONI	10,00
AMERICANO	10,00
GIN TONIC, LEMON	10,00
VODKA TONIC, LEMON	10,00
MOJITO	10,00