

BIXIO

garbo e sostanza

SCARPETTE

Sauces and gravies served in a cup, accompanied by our homemade pizza bianca

Chickpea hummus, smoked paprika, sesame seeds ⁽¹¹⁾	6,00
Fresh Borlotti beans and tomato sauce	6,00
Norma-style sauce ⁽⁷⁾	6,00

TEGAMINI

Small Margherita (pizza) ^(1,7)	13,00
Eggplant Parmigiana ^(1, 7)	13,00
Caponata ⁽⁹⁾	13,00

BURGERS

HOMEMADE BREAD AND ROASTED POTATOES

Burger Bixio ^(1, 3, 7, 12)	17,00
Beef patty (150g), tomatoes, Valtellina Scimudin cheese , crispy guanciale, lettuce, ketchup, and mayonnaise.	

Burger Veg ^(1, 7, 11, 12)	15,00
Spinach, potato, and cicerchie (chickling vetch) patty, spices, cucumbers, arugola, tomatoes, yogurt sauce, and basil mayonnaise.	

SIDE DISHES

Roasted potatoes	6,00
Chard steamed with lemon or sautéed	6,00

MAIN COURSES

Fusilloni with yellow tomato cream, red tomato confit, basil, and lime zest ⁽¹⁾	15,00
Spaghettoni with red mullet ragout ^(1, 4, 8)	18,00
Sedanini pasta with basil pesto and shaved salted ricotta cheese ^(1,7)	14,00
Veal with tuna sauce ^(1, 3, 4)	14,00
Beef carpaccio with raspberry gel, shaved Parmesan, and rosemary powder ⁽⁷⁾	15,00
Mazara del Vallo red prawn* crudité with marinated cucumbers, bisque, lime, and mint ^(2, 12, 8)	18,00
4-Tomato salad with stracciatella cheese and basil ⁽⁷⁾	13,00
Mixed salad with tuna bresaola, boiled eggs, green beans, potatoes, and Cantabrian anchovies ^(3, 4, 11, 12)	13,00
Baby spinach salad with chickpeas, eggplants, feta cheese, and crispy pane carasau ^(1,7)	16,00

ON THE MIRROR: TODAY'S SPECIALS

DESSERTS

Freshly made Tiramisù ^(1, 3, 7)	7,00
Coffee affogato ^(3, 7)	8,00
Crushed strawberries with mascarpone cream ^(3, 7)	7,00

From our kitchen counter: daily desserts

*FROZEN PRODUCT - 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 ⁽⁷⁾	2,50	Caffè shakerato	3,50
Double espresso	2,20	Steamed milk ⁽⁷⁾	1,50	Marocchino ⁽⁷⁾	2,00
Decaf espresso	1,80	Single-origin	3,50	Tea and herbal teas ^(1, 3, 6, 8, 11)	6,00
Cappuccino ⁽⁷⁾	2,00	American coffee		(with biscuits selection)	
Decaf cappuccino ⁽⁷⁾	2,00	Barley coffee ^(3, 6, 7, 8) (small)	1,50	Homemade iced tea	3,00
Barley cappuccino ^(3, 6, 7, 8)	2,50	Barley coffee ^(3, 6, 7, 8) (large)	2,00	Homemade lemonade	3,00
Soy cappuccino ^(6, 7)	2,50	Ginseng ^(3, 6, 7, 8) (small)	1,50	Breakfast Pastries ^(1, 3, 6, 7, 8, 11)	1,50
Oat cappuccino	2,50	Ginseng ^(3, 6, 7, 8) (large)	2,00	Homemade ciambellone ^(1, 3, 7)	3,50
Lactose-free cappuccino ⁽⁷⁾	2,50	Caffè corretto (whith liquor)	2,00	“Le Morre” artisanal fruit juices	3,50
Caffellatte ⁽⁷⁾	2,50			Fresh orange juice	4,00

WINE SELECTION

SPARKLING

RIVE DI OGLIANO EXTRA BRUT 2023	30,00
GLERA VENETO - BIANCA VIGNA	
DUBL BRUT EDITION III	45,00
GRECO DI TUFO CAMPANIA - TENUTE CAPALDO	
BRUT SECRET DE FAMILLE PREMIER CRU	75,00
PINOT MEUNIER, PINOT NERO, CHARDONNAY FRANCE - MONMARTRE	
BRUT ORIGINE	80,00
CHARDONNAY, PINOT NERO, PINOT MEUNIER FRANCE - MANDOIS	
EXTRA BRUT PREMIÈRE CUVÉE	120,00
CHARDONNAY, PINOT NERO, PINOT MEUNIER FRANCE - BRUNO PAILLARD	
FRANCIACORTA BRUT DOCG	35,00
CHARDONNAY, PINOT NERO - LA FIÒCA	

ROSÉ

SAN GREG CAMPANIA ROSATO IGT	25,00
AGLIANICO CAMPANIA - FEUDI DI SAN GREGORIO	
TM ROSÈ	25,00
MERLOT, CABERNET FRANC, MOURVEDRE TOSCANA - TENUTA MONTETI	
ROSA SPINOLA	25,00
NEBBIOLO PIEMONTE- CASTELLO DI TASSAROLO	

WHITES

CHABLIS CÔTE DE LECHET 2012 PREMIER CRU	120,00
CHARDONNAY BORGOGNA - ROY-PRÉVOSTAT	
CHABLIS VIEILLES VIGNES 2022	70,00
CHARDONNAY BORGOGNA - ROY-PRÉVOSTAT	
LARGILLER	45,00
NOSIOLA VALLE D'AOSTA - CANTINA TOBLINO	
PETITE ARVINE DOC 2023	40,00
PETIT ARVINE VALLE D'AOSTA - OTTIN	
LANGHE ROVELLA 2020	80,00
SAUVIGNON BLANC PIEMONTE - PARUSSO	
SOAVE CLASSICO MONTE CARBONARE BIO	40,00
GARGANEGA VENETO - AZ.AG. SUAVIA	
VERMENTINO ORANGE 2021	38,00
VERMENTINO TOSCANA - SENZA RETE	
CUTIZZI RISERVA 2023	35,00
GRECO DI TUFO CAMPANIA - FEUDI DI SAN GREGORIO	
FORASTERA ISCHIA DOC	35,00
FORASTERA CAMPANIA/ISCHIA - COSTA DELLE PARRACINE	
SOPHIA VINO BASILICATA BIANCO IGT 2021	60,00
FIANO BASILICATA - BASILISCO	
FOLLIA	35,00
RIESLING RENANO - F. MAGGI	
AMAROZ	20,00
PECORINO, SAUVIGNON BLANC - VILLA PIGNA	
TELLENÆ	30,00
MALVASIA PUNTINATA - MANFREDI STRAMACCI	
RIBOLLA GIALLA DOC	25,00
RIBOLLA GIALLA - PERUSINI	
SAUVIGNON DOC BIO	25,00
SAUVIGNON - PERUSINI	
GAVI ATO WINES	25,00
CORTESE DI GAVI - CASTELLO DI TASSAROLO	
WIN WIN RIESLING TROCKEN 2023	35,00
RIESLING GERMANY - VON WINNING	

ETNA BIANCO DOC 2024	42,00
CARRICANTE SICILIA - PIETRADOLCE	
NSAJA	62,00
RECUNU, CUTRERA, RUCIGNOLA SICILIA - RIO FAVARA	
STELLATO ISOLA DEI NURAGHI	45,00
VERMENTINO SARDEGNA – PALA	

REDS

BOURGOGNE PINOT NOIR	70,00
PINOT NERO BOURGOGNE - DOMAINE NICOLAS ROSSIGNOL	
ALTE REBEN KALTERERSEE	50,00
SCHIAVA TRENTINO-ALTO ADIGE - STEPHAN ROHREGGER	
BAROLO DOCG 2020	75,00
NEBBIOLO PIEMONTE - MAURO VEGLIO	
STUPORE 2023 BOLGHERI ROSSO DOC	44,00
MERLOT, CABERNET FRANC, CABERNET SAUVIGNON TOSCANA - CAMPO ALLE COMETE	
ETNA ROSSO DOC 2023	44,00
NERELLO MASCALESE - SICILIA	
ROSSO DI MONTALCINO	54,00
SANGIOVESE TOSCANO - UCCELLIERA	
CABURNIO	40,00
CABERNET SAUVIGNON, ALICANTE BOUSCHET, MERLOT - TENUTA MONTETI	
VENIERO	35,00
CESANESE - TOMEI	

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 ⁽¹²⁾ (DESSERT WINES)	8,00

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