



Il Nostro
Menu

COVERED

€2,00

STARTER

CHICKEN STRIPS (3 pcs)

€5,00

Crispy on the outside, tender on the inside. Select chicken, golden breadding with Mediterranean herbs.

STUFFED JALAPEÑOS (4pcs)

€5,00

Green jalapeño peppers stuffed with cream cheese, wrapped in a crispy, spicy breadding.

Mushroom, bacon and cheddar croquettes

€7,00

Maxi artisanal croquette with a stringy provola heart.

CROQUETTE with speck and gorgonzola cream

€7,00

Maxi artisanal croquette with a stringy provola heart.

HOMEMADE FRIED PROVOLA STICKS (5 pcs)

€6,00

Smoked provola, crunchy breading, creamy core served with pink pepper mayonnaise.

MAMA'S MEATBALLS (4pcs)

€9,00

Homemade Scottona meatballs with basil-flavored sauce and croutons.

CHEESE TRIANGLES (3pcs)

€5,00

(Crispy tortilla chip breading with cheddar cheese filling).

HOMEMADE CHICKEN WINGS (4pcs)

€6,00

Beer-battered ONION RINGS(6pcs)

€5,00

PULLED BITES (4pcs)

€7,00

Pork cooked at low temperature with a rub prepared by the Chef.

EGGPLANT PARMIGIANA

€6,00



STARTER

Special

CHIPS STICKS

€4,00

CHOOSE THE SIDE DISH:

- WALNUT SAUCE AND PARMESAN CREAM +€2.00
- SAUSAGE AND CHEESE FONDUA +€3.00
- BACON AND CHEDDAR SAUCE +€3.00
- SAUSAGE AND CHILI MAYONNAISE +€3.00
- SPECK AND GORGONZOLA +€2.00
- CACIO E PEPE +€1.50

CHIPS

€4,00

CHOOSE THE SIDE DISH:

- WALNUT SAUCE AND PARMESAN CREAM +€2.00
- SAUSAGE AND CHEESE FONDUA +€3.00
- BACON AND CHEDDAR SAUCE +€3.00
- SAUSAGE AND CHILI MAYONNAISE +€3.00
- SPECK AND GORGONZOLA +€2.00
- CACIO E PEPE +€1.50

BAKED POTATOES

€4,00

CHOOSE THE SIDE DISH:

- WALNUT SAUCE AND PARMESAN CREAM +€2.00
- SAUSAGE AND CHEESE FONDUA +€3.00
- BACON AND CHEDDAR SAUCE +€3.00
- SAUSAGE AND CHILI MAYONNAISE +€3.00
- SPECK AND GORGONZOLA +€2.00
- CACIO E PEPE +€1.50

CHEESE AND PEPPER CHIPS

€6,50

Crispy artisanal chips wrapped in an intense cacio e pepe cream.

PEPPER AND LEMON CHIPS

€6,50

Crispy artisanal chips wrapped in an intense lemon pepper cream.

GRILL & MEAT

MARCHE RIB (600gr)

€50,00

SLICED BEEF (300g)

€25,00

Extremely tender meat served with ROCKET, 24-MONTH PARMESAN FLAKES AND VESUVIUS CHERRY TOMATOES.

SLICED BEEF (300g)

€25,00

Very tender meat served with GORGONZOLA CREAM AND WALNUTS.

PORK SHANK

€20,00

Homemade. Slow-cooked in beer, with baked potatoes.



GRILL & MEAT



ARTISANAL RIBS WITH BBQ SAUCE

€18,00

Homemade. Slow-cooked, glazed, and juicy. Served with homemade potato sticks.

WAGYŪ HAMBURGER 200 gr

€18,00

A side dish of your choice.

BUFFALO HAMBURGER 200 gr

€14,00

A side dish of your choice.

BLACK ANGUS HAMBURGER 200 gr

€14,00

A side dish of your choice.

HAMBURGER 400gr

€19,00

DOUBLE CHEDDAR, BACON, BAKED POTATOES AND BEER ONION RINGS.

FISH AND CIPS

€15,00

Fried cod fillets with artisanal Mediterranean-breaded potato sticks.

TAGLIERI



MEAT CUTTING BOARD

€25,00

(BEER-GLAZED SHANK PIECE, SAUSAGE, RIBS, MAMA'S SELECTION HAMBURGER).

VEGETARIAN CUTTING BOARD

€18,00

(GRILLED VEGETABLES, PROVOLA STICKS, BRUSCHETTA WITH CHERRY TOMATOES, CROQUETTE).



SIDE DISHES

BAKED POTATOES

€4,00

MUSHROOMS

€4,00

ESCAROLE

€4,00

GRILLED VEGETABLES

€4,00

SALAD

€3,00

NATURAL SAUERKRAUT

€4,00

BURGER



ARCTIC MONKEYS

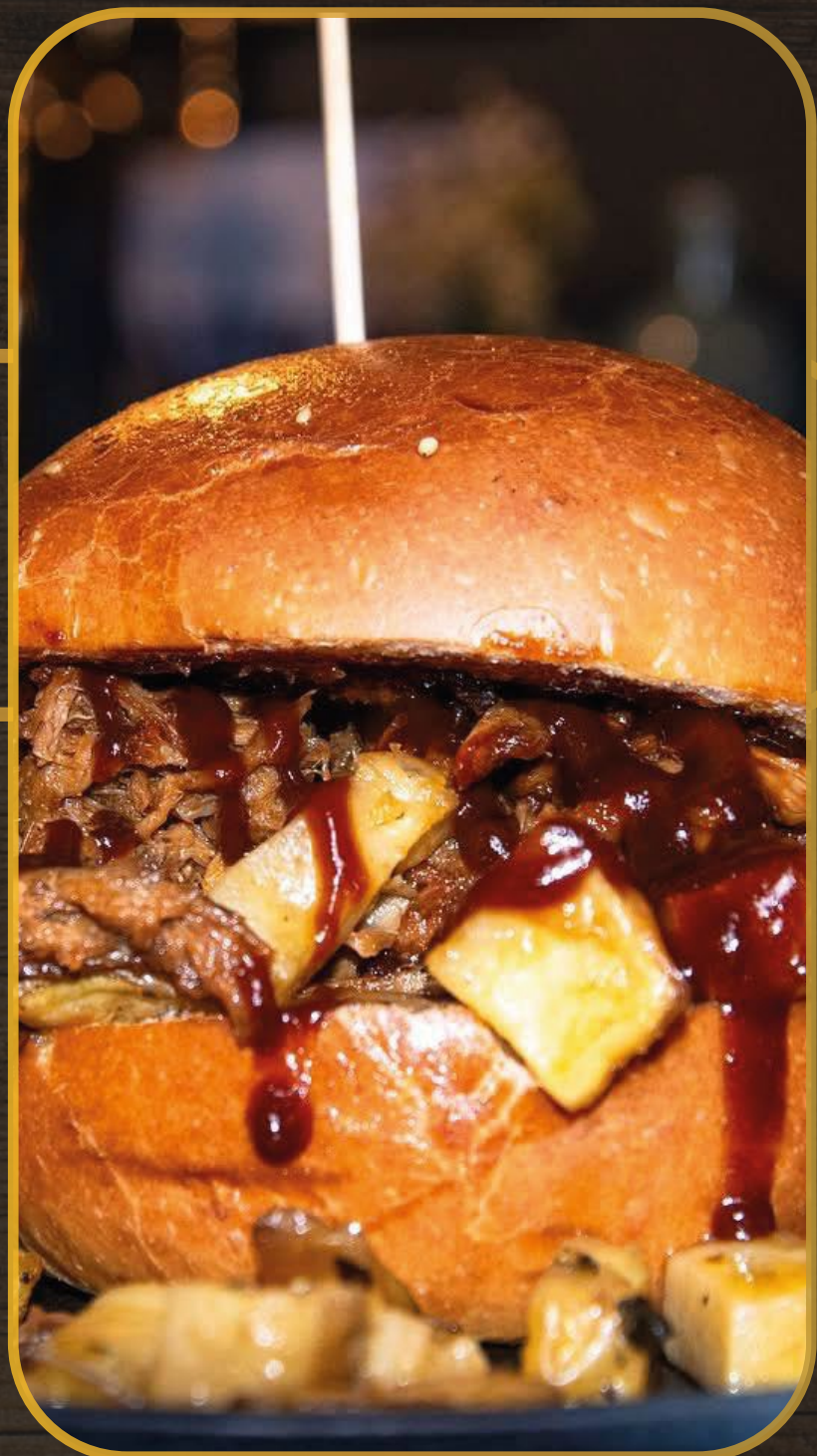
€12,00

180g heifer burger, crispy corn provola, grilled mint-flavored courgettes, diced piennolo cheese, parmesan shavings, and homemade pink peppercorn mayonnaise.

GENESIS

€11,00

Homemade pulled pork, stringy cheddar, potato sticks, beer-battered onion rings, crispy bacon.



MÅNESKIN

€9,00

Homemade beech-fired sausages, sauerkraut, provola cheese (served with gherkins).

ROLLING STONES

€15,00

130g entrecote steak, porcini mushrooms, rustic baked potatoes and provola cheese.



BURGER

SUM 41

€10,00

Porchetta from Ariccia, provola from Vico Equense, grilled aubergines, semi-dried vanilla cherry tomatoes and chili pepper mayonnaise.

RADIOHEAD

€15,00

Double 180g burger, gorgonzola cream, caramelized onion, crispy speck and semi-dried cherry tomatoes with basil.



MOTHOREAD 2.0

€13,00

Sausage burger, 24-month parmesan cream, Sorrento walnut cream, baked potatoes, grilled artichokes, and lard.

BURGER

Special



QUEEN
€16,00

Honey grilled bun, 200g buffalo burger, fried ricotta, semi-dried tomato with basil, chili pepper mayonnaise, and bacon powder.

SMASHING PUMPKINS
€12,00

Fried bun, 180g double smash burger, triple cheddar, triple crispy bacon, caramelized onion.



MAKE YOUR OWN SANDWICH (EXCLUDING FRIDAY AND SATURDAY)

MEAT	SAUCES	SIDE DISHES
HEIFER HAMBURGER €6,00	PROVOLA €1,00	GRILLED VEGETABLES €2,00
CUTLET €5,00	CHEDDAR €0,50	SALAD €2,00
SAUSAGE €6,00	BBQ €0,50	CARAMELIZED ONION €2,00
PORCHETTA €6,00	BURGER €0,50	ZUCCHINI CHIPS €2,00
		BAKED POTATOES €2,00
		BACON €2,00



ROMAN PINSA

THE WHO

€10,00

Porchetta di Ariccia, rustic baked potatoes and provola WITH CREAM CHEESE.

NIRVANA

€10,00

24 MONTH-AGED CREAM CHEESE, SORRENTO TOMATO, BUFFALO CHERRIES, DOUBLE-TEXTURED BASIL.

SPICE GIRLS

€12,00

CREAM OF GORGONZOLA, SPECK AND PORCINI MUSHROOMS.

TAKE THAT

€11,00

FLASH SAUSAGE, BAKED POTATOES, PROVOLA AND CRISPY BACON.



PRODIGY

€13,00

FRIED AND CREAMED COURGETTES, CONSISTENCY, PROVOLONE FLAKES, BASIL LARD.

SALAD

CESAR SALAD

€9,00

(CROUTINI, GRILLED CHICKEN BREAST, PARMESAN FLAKES, SALAD AND CESAR SAUCE).

MEAT SALAD

€12,00

(SALAD, BEEF STRIPS, ROCKET, TOMATOES, PARMESAN FLAKES AND FRIED BREAD).

VEGETARIAN

€9,00

(ICEBERG SALAD, TOMATO, CORN, Arugula, ARTICHOKE AND WALNUTS).

DESSERT

CHEF'S SWEET

€6,00

CRAFT BEERS



KÜHBACHER HELL **alc.4.8%**

25 cl €3,00 | 33 cl €3,50 | 50 cl €6,00

"Bavarian beer with an Italian heart."

Light straw color, light and drinkable, with a delicate and finely malty flavor.



HAKA PANGO IPA **alc.6.3%**

25 cl €3,50 | 33 cl €4,00 | 50 cl €7,00

It draws inspiration from American IPAs, iconic beers of the US craft beer scene, characterized primarily by the bitterness and aroma of local hops. The aromatic profile features notes of citrus, resin, and tropical fruit, followed by hints of melon and spice.



FATA MORGANA **alc.9%**

25 cl €3,50 | 33 cl €4,50 | 50 cl €7,50

A malty amber beer in a Dubbel style with rich, deep, and sweet and sour flavors. Hints of caramel, prunes, and hops blend with a deep malt note with plenty of caramel notes. The overall sensation is sweet and sour, with aromas dominated by sweet, ripe fruit.



BOIA BREWING CO. - SUPPLIZIO DELLA RUOTA **alc.8%**

25 cl €3,50 | 33 cl €4,00 | 50 cl €7,00

Supplizio della Ruota is a Belgian Tripel-style craft beer (8.0% ABV) produced by the Italian brewery Boia Brewing Co., based in Domodossola. It's also suitable for celiacs, as it's officially classified as gluten-free.



KÜHBACHER SUPER STRONG LAGER **alc.9%**

25 cl €4,00 | 33 cl €4,50 | 50 cl €8,00

A pale Doppelbock with malty notes for an underlying sweetness; despite its high alcohol content, it's a very drinkable beer, thanks in part to the use of aromatic hops that lighten the flavor.



BEER TASTING WITH HOUSE-MADE CHOPPING BOARD **€25,00**

Special

Tasting of our 25ml craft beers with a house platter composed by our chef.

Recommended for 2 people.

DRINKS

STILL WATER
€2,00

COCA COLA/COCA ZERO
€3,00

SPARKLING WATER
€2,00

FANTA
€3,00

SPRITE
€3,00

WINE AND PROSECCO

RED WINE
MORELLINO DI SCANSANO
- PRIMITIVO
€25,00

PROSECCO
IN A BOTTLED
€20,00

WHITE WINE
FALANGHINA
€20,00

FLUTE
OF PROSECCO
€5,00

GLASS OF WINE
€5,00

DISTILLATES

BITTER
€4,00

WHISKY
€5,00

BARREL-AGED GRAPPA
€5,00

ALCOHOLIC DRINKS

APEROL SPRITZ
€7,00

NEGRONI
€7,00

LIMONCELLO SPRITZ
€7,00

AMERICANO
€7,00

CAMPARI SPRITZ
€7,00

GIN TONIC
€7,00

GIN LEMON
€7,00