SERVICE 2.20 €

Feat seasonal, FRESH & local

your favorite take view place

FREE WIFI

ESTD. 2010

Appetizers

HUMMUS, SERVED WITH HOME MADE BEETROTH CRAKERS (1-5-8)

24 MONTHS OLD PARMA PROSCIUTTO, BUFFALO MOZZARELLA FROM CAMPANIA, OUR SIGNATURE WARM OLIVES, SEMI DRIED CHERRY TOMATOES AND CRUTONS (1-7-11)

CLASSIC BEEF TARTARE (1-7-10)

SELECTION OF HOME MADE SALUMI:

COPPA AGED IN WINE GRAPES, PANCETTA WITH CAMOMILLE AND WILD WHEAT, BRESAOLA INFUSED WITH LIME AND GIGER, HOME MADE CLASSIC SALAMI, SERVED WITH SMOKED OLIVES, AND HOME MADE BREAD STICK, (1-3-7)

15€ FOR ONE PERSON 18€ TO SHARE, PER 2 PEOPLE

MUSSELS, CARTOCCIO, WITH LUGANA WINE AND FRIED CHERRY TOMATOES (1-14)

ANCIOVIES FROM CANTABRIA, SERVED WITH SMOKED OLIVES, OUR FAMOUS SEMI DRIED BALSAMIC CHERRY TOMATOES AND CEREAL CRUTONS (1-4-7)

SEA DUET: BEETROOT AND JUNIPER MARINATED SWORDFISH, COLD SMOKED SALMON, SEA ASPARAGUS, SERVED ON AN HOME MADE TURMERIC FLATBREAD (1-4-7-11)

SEA MORTADELLA TESTING:

TUNA, PISTACCHIO AND CALAMARI MORTADELLA - SWORDFISH PISTACCHIO AND OCTOPUS MORTADELLA SERVED WITH WARM HOME MADE FOCACCIA AND OLIVES (4-8)

SASHIMI MEDITERRANEAN AMBERJACK OVER A FENNEL AND NUTS SALAD (1-1) 15€

FISH IS TREATED TO PREVENT ANISAKIS CONTAMINATION



Our Meats

BREADED CHICKEN WITH FRIES 10€ (1-3

WILD PORK TAGLIATA SERVED OVER WARM HERBS.
AGED CHEESE AND BEETROOT CHIPS
20€
(1-7)

CLASSIC ITALIAN FIORENTINA 1,1 KG, 1,3 KG, 1,4 KG 5 €/HG

SLOW ROASTED PORK RIBS
SERVED WITH OUR SIGNATURE BLACK TEA BBQ SAUCE
14€

Burgers only for LUNCH

BACONBURGER

Beef burger

WITH CHEDDAR, OUR BACON, SALAD, SAUCE
IN A HOME MADE BUN
SERVED WITH FRIES (1-3-7-11)
13.00€

SIDE DISHES

FRENCH FRIES 4.50€ (1-5-8)

PURPLE, YELLOW AND SWEET POTATOES
CARROTS AND CELERIAC 6€ (7)

RADICCHIO FROM VERONA IN OLIVE OIL AND VINEGAR 5€

ARUGULA AND PARMESAN SALAD 4€ (7)

CLASSIC ZUCCHINI SCAPECE 5€

FROZEN PRODUCT



FRESH MACCHERONCINI PASTA WITH A TOMATO AND BASIL SAUCE (1-3-6) 5,50-€

GRILLED WURSTEL WITH FRENCH FRIES (1-3-5-8) 7,50€

UPON REQUEST, MANY RECIPES CAN BE PREPARED GLUTEN FREE

Pasta

TAGLIOLINI SERVED WITH OUR SIGNATURE HERBS TOMATO SAUCE, A RECIPE IN OUR FAMILY SINCE 1940 (1-7) 8.50€

Cacio e Pepe: home made maccheroni pasta (1-3-7)

PIKE CANNELLONI (1-4-7)

HOME MADE BIGOLI PASTA, WITH LAKE FISH BOLOGNESE, CHERRY TOMATOES AND THYME
12€
(1-3-4)

SEAFOOD SCIALATIELLI, STRICTLY HOME MADE (1-2-3-4)

HOME MADE BIGOLI PASTA WITH SMOKED TROUT CARBONARA AND PEPPER (1-3-7)

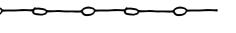
BLACK PACCHERI WITH MONKFISH SAUCE AND YELLOW TOMOATOES (1-4)
11€

HOME MADE MACCHERONCINI PASTA WITH A CLASSICAL GENOVESE (BEEF & ONIONS) 11.50€ (1-3-7)

HOME MADE TAGLIATELLE SERVED WITH BOLOGNESE SAUCE (1-3-7-11) AND HOMEME MADE RICOTTA CHEESE

BEETROOT AND SEA SCALLOPS RISOTTO (4-7)
13€ por portion

Risotto is for a minimum of 2 guests



WE PREPARE FRESH PASTA EVERY DAY ONLY WITH THE BEST QUALITY FLOURS

Our Fish Recipes

SEA BRIM CARTOCCIO
WITH CHERRY TOMATOES, OLIVES AND CAPPERS [4]
14€

DEEP FRIED SHRIMPS AND CALAMARI (1-2-5-4) WITH ZUCCHINI 15-E

LOCAL TROUT BAKED IN ALMOND CROUST (1-5-8) SERVED WITH WARM HERBS AND AIOLI 14-6

ROASTED OCTOPUS SERVED OVER SMOKED POTATOES CREAM WITH BURNT OLIVES AND SMOKED PAPRIKA (4-7) 18€

TUNA TATAKI, WARM HERBS AND WASABY MAYO (4-6-11)

BABY OCTOPUS SERVED OVER HOME MADE FRISELLA BREAD (1-4) 14-6

SEA BASS, BAKED IN SALT (3-4)
- PER 2 GUESTS 40@

9 0

Big Salads

GREEK SALAD: GREENS, SERVED WITH CHERRY TOMATOES, OLIVES, ROASTED VEGETABLES OVER A WARM PIADINA BREAD (1-7) $9 \in$

BIG TOMATO: TOMATOES, RED ONIONS FROM TROPEA, BABY BUFALA MOZZARELLA BITES, BASILICO 8.50€ (7)

ADD ANCIOVES FROM CANTABRIA, 50 GR 6€

00

WE ONLY FRY WITH PENAUT OIL WHICH NEVER SUPERATES THE 180° C. COMPARED WITH PALM OIL: OUR FRITTERS ARE LIGHTER, HEALTHIER AND THE ENVIRONMENTAL IMPACT IS GREATLY REDUCED.

invoices & promotions

MUST ME REQUEST BEFORE
THE ISSUANCE OF
THE RECEIPT

.





MADEINPESCHIERA.COM