

Starters

Selection of local cured meats

served with dried tomatoes, artichokes and gnocco fritto

14.00

Taleggio fried rolls *

glazed with honey

14.00

Eggplant parmigiana

Tomato sauce, bufala mozzarella and fresh basil

14.00

Morsels bites

in thin breading with mayonnaise
and red cabbage sauce

14.00

Vegetarian platter

(Grilled scamorza, carrots tart, zucchini salty pie
with caprino fondue, mixed grilled vegetables)

16.00

First courses

Casoncelli alla bergamasca (typical pasta from Bergamo, with meat)

16.00

Risotto Carnaroli with porcini mushrooms

16.00

Scarpinocc di parre (pasta with Grana Padano inside)

15.00

Spaghetti di Gragnano sautéed with bottarga of amberjack fish,
chopped pistachios and dried tomatoes

17.00


Schiaffoni pasta with "Campisi" red tuna and dried tomatoes

16.00


Service 4.00

Second courses

“Polenta” with Gorgonzola cream cheese and Cantabrian anchovies
17.00

Grilled classic beef with rucola and rustic potatoes 
18.00

Irish beef tenderloin with green pepper and mustard
22.00

Beef tenderloin with grilled vegetables 
22.00

Royal Hamburger with rustic potatoes
(Black angus, cheddar, tomato, salad, ketchup, bacon and caramelized onions)
18.00

Carpaccio Tris

Carpaccio Tris of swordfish, salmon and tuna
served with carasau bread and fennel and orange salad
24.00

Sides

Friggitelli pepperoni, spanish style

Mixed grilled vegetables

Rustic potatoes or French fries*

Gnocco fritto

Mixed salad

5.00

Le Scrocchiarelle – Gourmet pizza

The high-water content in the Scrocchiarella dough makes it possible to obtain an extremely light focaccia with a crunchy and crumbly consistency given by the soft wheat flour, the natural yeast of beer and high quality final fillings.

No changes requests to Scrocchiarelle*, thanks.

Wholemeal dough + 1,50 euro

Italiana

Prosciutto crudo (a type of ham), Bufala DOP,
pachino tomatoes, salad and
EVO oil emulsion

(all ingredients will be put on scrocchiarella after cooking)

15.00

Mediterranea

Anchovies, taggiasche olives, capers, dried tomatoes,
perline of mozzarella and Genoese pesto

15.00

Bolognese

Mortadella with pistacchi DOP, stracciatella of bufala, pistacchi cream
mixed salad and yellow little tomatoes

(all ingredients will be put on scrocchiarella after cooking)

16.00

Norvegese

Smoked salmon, Philadelphia, dried tomatoes and bufala

16.00

Trentina

Wholemeal rye dough, salad, stracciatella of burrata,
trentino' speck DOP, caprino cheese, walnuts emulsion & little yellow tomatoes

(all ingredients will be put on scrocchiarella after cooking)

17.00

Service 4.00

*In case of unavailability of fresh raw materials, frozen products may be used.