

MEDITERRANEO

BRASSERIE



ENGLISH

MENU






















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RAW FISH

	Raw scampi (6 pieces)	24
	Raw red prawns (6 pieces)	20
	Tuna tartare	16
	Brittany "Special" oysters (3 pieces)	7,5
	Brittany "Special" oysters (6 pieces)	14
	Brittany "Special" oysters (12 pieces)	27
	Pink Oyster (Veneto) (per piece)	8
	Tasting of carpaccio fish	18
	The great plateau of the Brasserie (oysters, scampi, red prawns, scallops and tuna tartare)	38
	Tuna carpaccio, green beans, pesto and cherry tomatoes	18

APPETIZERS

	Veneziana appetizer - Appetizer tasting of fish	30
	Prawns in a kataifi crust with lime mayonnaise	16
	Sardines "in saor" (with onion, raisin and pine nuts)  	14
	Sea salad with vegetables	20
	Sautéd mussels and sea clams with toasted bread	20
	Lightly marinated anchovies with flat bread	14
	Grilled scallops with small croutons (3 pieces)	19
	Tacos of cod fish  	15
	Our homemade fish olives	14
	Our veal with tuna sauce  	14
	Buffalo mozzarella, olives, basil, tomato and grilled bread 	14
	Beef carpaccio, rocket pesto, parmesan fondue and its chips	16
	Fried panzerotto with courgettes and scamorza cheese 	14



ITALIAN FOOD



VEGETARIAN










SLOW FOOD

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FIRST COURSES

	Rice with cuttlefish ink, peach and robiola cheese	18
	Spaghettoro "Verrigni" with sea clams 	22
	Spaghettoro "Verrigni" with sea food	23
	Tagliolini with lobster sauce	25
	Tajarin, red prawn tartare, pesto	22
	Gnocchi, porcini mushrooms, pecorino cheese and black pepper	18

MAIN COURSES











	Daily deep-fried seafood	19
	Deep-fried cuttlefishes and calamaries	20
	Assorted grilled fish	28
	Tuna in bread crust with vegetables	22
	Seabass cooked on its skin, courgettes and tomato sauce	20
	Grilled octopus with olives and paprika sauce	26
	Fish burger with homemade bread, avocado, lime sauce and our fried potatoes	16
	Ribs of Iberian pig with barbeque sauce	20
	Grilled fillet of beef with mustard sauce	26
	Breaded cutlet aubergines summer style 	14



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GARNISH

 	Grilled vegetables	6
	Steamed vegetables	6
	Homemade french fries	6
 	Baked potatoes	5
	Mixed raw salad	5
  	Caponata	6

SALADS

    	CEASAR SALAD Mixed salad, chicken, bacon, parmesan and croutons	15
  	MEDITERRANEAN SALAD Mixed salad, cherry tomatoes, buffalo mozzarella, olives 	14
    	NICOISE SALAD Salad, slow cooking tuna, tomatoes, potatoes, eggs, anchovies	15
   	GREEK SALAD Tomatoes, cucumbers Tropea, feta cheese, basil, olives  and oregano	14

TRADITIONAL DISHES WITH PIZZA?

Sure, we do all we can to make this happen. Always.
But the research for real quality requires patience. Do you agree?



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For our pizza we only use stone-ground
organic flour and **long leavening**.
We cook them in a **beech wood oven**.

PIZZE

ALWAYS

	VENEZIANA - "OUR SPECIALITY" San Marzano Tomato, fiordilatte, assorted fresh fish	18
	ALTOPIANO San Marzano Tomato, fiordilatte, Asiago cheese, speck	13
	BELLUMATA San Marzano Tomato, fiordilatte, gorgonzola, hot salami, speck	13
	CALZONE ■ ■ San Marzano Tomato, fiordilatte, ham, mushrooms, artichokes, hot salami	11
	CAPRICCIOSA ■ ■ San Marzano Tomato, fiordilatte, ham, mushrooms, artichokes, hot salami	10
	DIAVOLA San Marzano Tomato, fiordilatte, hot salami	9
	ESTIVA San Marzano Tomato, fiordilatte, fresh cherry tomatoes, basil	9
	MARGHERITA ■ ■ San Marzano Tomato, fiordilatte, basil	8
	MARGHERITA CU U' PIZZ Tomato from Piennolo of Vesuvio D.O.P., fiordilatte, basil	11
	MARINARA San Marzano Tomato, garlic, oregano	6,5
	NAPOLI  Tomato, fiordilatte, anchovies from Cetara, oregano	11

EXTRA



Pizza thick
+ 2 €



Pizza with organic whole wheat flour integral
+ 1,5 €



Pizza extra large
+ 3 €



Pizza for celiac
+ 3 €

Additional toppings are charged separately.

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PIZZE

ALWAYS


















	NAPOLI CU U' PIZZ  San Marzano Tomato from Piennolo of Vesuvio D.O.P., mozzarella, anchovies from Cetara, oregano	13
	PARMA San Marzano Tomato, mozzarella, Parma raw ham	12
	PROSCIUTTO E FUNGHI San Marzano Tomato, mozzarella, ham, mushrooms	9
	QUATTRO FORMAGGI San Marzano Tomato, mozzarella, 4 cheeses	11
	QUATTRO STAGIONI  San Marzano Tomato, mozzarella, ham, mushrooms, artichokes, hot salami	10
	REGINA MARGHERITA  San Marzano Tomato, buffalo mozzarella, oregano, basil	11
	REGINA MARGHERITA CU U' PIZZ  Tomato from Piennolo of Vesuvio D.O.P., buffalo mozzarella, oregano, basil	14
	SPECK San Marzano Tomato, mozzarella, speck from Alto Adige region	12
	TIROLESE San Marzano Tomato, mozzarella, chiodini mushrooms, brié, speck	13
	TONNO E CIPOLLA  San Marzano Tomato, mozzarella, tuna, Tropea onion	11
	VALTELLINA San Marzano Tomato, mozzarella, bresaola, rocket salad, Grana cheese	13
	VERDURE San Marzano Tomato, mozzarella, seasonal vegetables	12

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PIZZE

LAND, SEA, ISLAND

	AMATRICIANA   	12
San Marzano Tomato, mozzarella, bacon, Tropea onion		
	BUFALOTTA	14
San Marzano Tomato, buffalo mozzarella, dried tomatoes, hot salami		
	CARBONARA  	12
San Marzano Tomato, mozzarella, bacon, egg cream, Grana cheese		
	FAVIGNANA 	14
San Marzano Tomato, roasted Tropea onion, smoked tuna, cherry tomatoes (raw toppings)		
	SHRIMP WITH PISTACHIOS AND BASIL PESTO	16
White pizza with shrimp, pistachios and basil pesto		
	LIPARI	14
San Marzano Tomato, buffalo mozzarella, tuna, dried tomatoes, capers, oregano, basil (raw toppings)		
	MEDITERRANEA 	12
San Marzano Tomato, mozzarella, anchovies from Cetara, capers, olives, oregano, basil		
	ROMANA	12
San Marzano Tomato, mozzarella, mixed mushrooms, porchetta		
	TROPEA 	12
San Marzano Tomato, mozzarella, Tropea onion, anchovies, cherry tomatoes, olives		

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PIZZE

SEASONAL

	PARMIGIANA Tomatoe, fiordilatte, aubergine, parmesan and basil	10
	ZUCCHINE IN FIORE AND YELLOW TOMATOES Fiordilatte, smoked provola, zucchini, yellow tomatoes, courgette flowers and basil	12
	ESTATE Sliced tomato, burrata, mixed salad and raw ham	14
	CETARA Yellow tomatoes, bufala mozzarella and Cetara anchows	12
	FRESH PORCINI Tomato, fiordilatte, fresh porcini	12
	PORCINI, CRUDO AND BURRATA Fiordilatte, fresh porcini, crudo and burrata	14

GOURMET (raw toppings)

	MARINATE ANCHOVIES Confit cherry tomatoes, burrata and marinate anchovies	18
	SCALLOPS, VEGETABLES AND THEIR SAUCE Grilled scallops, vegetables	24
	GRILLED SHRIMPS, PORCINI AND BURRATA Grilled shrimps, mixed salad, porcini and burrata	20
	RAW SCAMPI Confit cherry tomatoes, raw scampi and burrata	25
	FRESH TUNA Fresh tuna, green beans, pesto, cherry tomatoes and robiola	20



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BABY MENÙ

	Small pasta bolognese	7
	Gnocchi with tomato sauce	7
	Breaded turkey cutlet with french fries	10
	Grilled sea bass with roasted potatoes	12

BABY PIZZA

	SPONGEBOB Tomato, fiordilatte, wurstel, french fries	7
	HELLO KITTY Tomato, fiordilatte, sausage, french fries	7
	WURSTEL Tomato, fiordilatte, wurstel	6
	PATATOSA Tomato, fiordilatte, french fries	7



ITALIAN FOOD



VEGETARIAN




SLOW FOOD

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DESSERT

	Our Langhe's hazelnut ice cream	8
	Apricot custard tart	8
	Cocktail with chocolate Caramelia, mango and fruits	7
	Crispy cream with white chocolate and strawberries	7
	Classic Tiramisù	7
	Our white truffle with coffee	7
	Sorbet with lime and passion fruit	5
	Assorted home made biscuits with Torcolato wine of Breganze	8
	Rum "Flor de Cana" 12 years with chocolate	8

ALLERGEN LEGEND

 **Fish and fish products**

 **Crustaceans and their derivatives**

 **Molluscs and products thereof**

 **Cereals with gluten and derivatives**

 **Peanuts and their derivatives**

 **Nuts and products thereof**

 **Soya, sesame and derivatives**

 **Mustard and mustard products**

 **Eggs and derivatives**

 **Milk, lactose and dairy products**

 **Tomato and derivatives**

 **Garlic, onion and derivatives**

 **Celery and its derivatives**

 **Olives and olive products**

 **Monosodium glutamate**

 **Sulphur dioxide and sulphites**

 **Lupins**

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APERITIFS

Hugo	3,5
Spritz Aperol	3,5
Spritz Campari	3,5
Mezzo e mezzo	3,5
Americano	6
Non-alcoholic at the fruit	3
Non-alcoholic (Gingerino, Crodino...)	3

SOFT DRINKS

Fruit juices	3
Bottled drinks (tonic water, chinotto...)	3
Draft drinks 20 cl	3
Draft drinks 40 cl	5
Canned drinks	3
Non-alcoholic bottled beer	4
Beer gluten free in bottled	4
Recoaro natural water - 0,75 L	2,5
Recoaro mineral water - 0,75 L	2,5

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WINE

HOME WINES

CHARDONNAY WINE	
1 liter	12
½ liter	6
PROSECCO WINE	
1 liter	15
½ liter	7,5
CABERNET WINE	
1 liter	12
½ liter	6

BUBBLES

PROSECCO DI VALDOBBIADENE "SWEET WORLD" - Cepol	22
PROSECCO COL FONDO "SWEET WORLD" - Cepol	18
VESPAIÒ - Il Moralizzatore	22
PERLENA VESPAIOLO MILLESIMATO - Col Dovigo	20
PINOT NERO QUATTRO BRUT - Marco Buvoli	65
LAMBRUSCO - Podere Saliceto	22
DURELLO RISERVA DOSAGGIO ZERO - Casa Cecchin	45
FRANCIACORTA BRUT - Enrico Gatti	35
FRANCIACORTA SATEN - Enrico Gatti	45
FRANCIACORTA CONTESTATORE PAS DOSÉ - Il Pendio	60
TRENTO DOC - Marco Tonini	38
ALTO ADIGE PAS DOSÉ - Haderburg - BIO	49
CHAMPAGNE BLANC DE NOIRS - Barbichon - BIO	72
CHAMPAGNE BRUT TRADITION - Egly Ouriet - BIO	164
CHAMPAGNE BLANC DE BLANCS - Larmandier Bernier - BIO	119
CHAMPAGNE RESERVE MAGNUM - Doyard - BIO	158

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WINE

WHITE

LUGANA - Ca' Lojera	25
VESPAIOLO - La Costa - BIO	23
SAUVIGNON COLLI BERICI - Chiesa Vecchia	23
SOAVE CALVARINO - Pieropan - BIO	35
RIBOLLA GIALLA - Vigna Lenuzza	25
RIBOLLA ANFORA - Gravner	99
COLLIO BIANCO - Edi Keber	36
COLLIO BIANCO MAGNUM - Edi Keber	72
VITOVSKA VERDE - Zidarich	32
GRECO DI TUFO RISERVA - Benito Ferrara	35
GEWURZTRAMINER - Terlano	29
SAUVIGNON WINKL - Terlano	34
RIESLING ALTO ADIGE - Falkstein	35
RIESLING TROCKEN MOSELLA - Clusserath	32
TREBBIANO D'ABRUZZO 20 - Emidio Pepe	56
ETNA BIANCO - Giovanni Rosso	44
CHABLIS - Bessin - BIO	47
BOURGOGNE BLANC - Boillot	58
POUILLY FUMÉ - Domaine du bouchot	55

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WINE

RED

ROSATO ROSES ROSES - Otella	22
CABERNET BREGANZE - Col Dovigo	22
TAI ROSSO - Piali - BIO	24
MERLOT VERDUGO - Masiero - BIO	50
RIPASSO DELLA VALPOLICELLA - Antonini - BIO	28
RIPASSO DELLA VALPOLICELLA 2018 - Monte dei Ragni - BIO	88
AMARONE DELLA VALPOLICELLA - Monte Dall'Ora - BIO	143
PINOT NERO - Carlotto	40
CHIANTI CLASSICO - Fiasco 1 lt. - Buondonno - BIO	39
ROSSO DI MONTALCINO - Il Marroneto	85
BOLGHERI ROSSO - Le Macchiole - BIO	38
BRUNELLO DI MONTALCINO 2015 - Poggio di Sotto	228
MONTEPULCIANO D'ABRUZZO 20 - Emidio Pepe	68
BOURGOGNE ROUGE - Chicotot	52

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BEERS

BOTTLED BEERS

Only Italian Beers fermented in the bottle, unfiltered and unpasteurized.

BREWERY BRUTON
S. CASSIANO DI MORIANO - LUCCA

BIANCA DI BRUTON <i>Light blonde 5,5% - 33 cl</i> Produced with Garfagnana's spelt with scents of coriander and citrus	8
BIANCA DI BRUTON <i>Light blonde 5,5% - 75 cl</i> Produced with Garfagnana's spelt with scents of coriander and citrus	18
BRUTON DI BRUTON <i>Blonde 5,5% - 33 cl</i> Herbaceous and floral flavour	8
BRUTON DI BRUTON <i>Blonde 5,5% - 75 cl</i> Herbaceous and floral flavour	18
ABIURA <i>Blonde 6,5% - 150 cl</i> Bread and citrus flavour	19
STONER <i>Blonde double malt 7,5% - 75 cl</i> Produced with lightly cooked malts, scents of apricot and candied fruit	19
DIECI <i>Dark double malt 10% - 75 cl</i> Produced with caramelized malts, scents of bread crust and cheese	20

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BEERS

DRAFT BEERS

BREWERY ANGELO PORETTI 1877

BLONDE FOUR HOP

Blonde 5,5%

0,20 cl

3

0,40 cl

5

RED DOUBLE MALT

Red 6,5%

0,30 cl

3,5

0,40 cl

6

BREWERY TUCHER BRAU

WEIZEN

Weissbier 5,3%

0,30 cl

3,5

0,50 cl

6

DRINK DIFFERENT.

Our beers are tapped without CO₂,
keeping their freshness from the brewery to the glass.
Moreover 60 liters of beer tapped, contribute to the reduction
of the green house effect as a tree in one year of life.

SERVICE AND COVER CHARGE

2

THANKS

