

# MEDITERRANEO

BRASSERIE



ENGLISH

MENU

# MEDITERRANEO

## BRASSERIE

### RAW FISH

	Raw scampi (6 pieces)	24
	Raw red prawns (6 pieces)	20
	Tuna tartare	18
	Brittany "Special" oysters (3 pieces)	7,5
	Brittany "Special" oysters (6 pieces)	14
	Brittany "Special" oysters (12 pieces)	27
	Pink Oyster (Scardovari, Veneto) (per piece)	8
	Seabass carpaccio, dry tomatoes and jalapeños majo	20
	The great plateau of the Brasserie (oysters, scampi, red prawns, scallops and tuna tartare)	38
	Tuna carpaccio, avocado and puffed quinoa	20

### APPETIZERS

	Veneziana appetizer - Appetizer tasting of fish	30
	Crispy prawns with our cocktail sauce	18
	Sardines "in saor" (with onion, raisin and pine nuts) 	14
	Sea salad with vegetables	22
	Our fish ascolan olives with lime mayo	14
	Sautéd mussels and sea clams with toasted bread	22
	Lightly marinated anchovies with flat bread	14
	Scallops Veneziana style	20
	Tacos of cod fish 	16
	Our meatballs with potatoes cream 	14
	Beef carpaccio caprese style	16
	Burrata, datterini tomatoes, pesto 	14
	Our veal with tuna sauce	16



ITALIAN FOOD



VEGETARIAN









SLOW FOOD

# MEDITERRANEO

## BRASSERIE

### FIRST COURSES

	Couscous with peppers, octopus and olives	20
	Spaghetto "Verrigni" with sea clams 	23
	Spaghetto "Verrigni" with sea food	23
	Tagliolini with lobster sauce	27
	Ravioli alla parmigiana di melanzane	18

### MAIN COURSES





	Daily deep-fried seafood	20
	Deep-fried cuttlefishes and calamaries	20
	Grilled fish of the day	28
	Seabass and scapece zucchini	20
	Grilled octopus with baked potatoes, olives and paprika sauce	26
	Tuna in panzarella	22
	Fish burger with homemade bread, our sauces, potatoes	18
	Ribs of Iberian pig with barbeque sauce	20
	Sliced Angus with mustard sauce	25
	Roasted ricotta with zucchini 	16



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### GARNISH

	Our caponata	6
	Grilled vegetables	7
	Homemade french fries	6
	Baked potatoes	5
	Mixed raw salad	5

### SALADS

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

**Our sauces:** 1,5

	"Nina" chioggiotta sauce
	Lime mayonnaise
	Cocktail sauce
	Ketchup
	Mayonnaise



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## BRASSERIE

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

### PIZZE

#### ALWAYS

	<b>VENEZIANA - "OUR SPECIALITY"</b> San Marzano Tomato, fiordilatte, assorted fresh fish	20
	<b>ALTOPIANO</b> San Marzano Tomato, fiordilatte, Asiago cheese, speck	13
	<b>BELLUMATA</b> San Marzano Tomato, fiordilatte, gorgonzola, hot salami, speck	13
	<b>CALZONE</b> ■ ■ San Marzano Tomato, fiordilatte, ham, mushrooms, artichokes, hot salami	11
	<b>CAPRICCIOSA</b> ■ ■ San Marzano Tomato, fiordilatte, ham, mushrooms, artichokes, hot salami	10
	<b>DIAVOLA</b> San Marzano Tomato, fiordilatte, hot salami	9
	<b>ESTIVA</b> San Marzano Tomato, fiordilatte, fresh cherry tomatoes, basil	9
	<b>MARGHERITA</b> ■ ■ San Marzano Tomato, fiordilatte, basil	8
	<b>MARGHERITA CU U' PIZZ</b> Tomato from Piennolo of Vesuvio D.O.P., fiordilatte, basil	11
	<b>MARINARA</b> San Marzano Tomato, garlic, oregano	6,5
	<b>NAPOLI</b> 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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## BRASSERIE

### PIZZE

#### ALWAYS















	<b>NAPOLI CU U' PIZZ</b>  San Marzano Tomato from Piennolo of Vesuvio D.O.P., mozzarella, anchovies from Cetara, oregano	13
	<b>PARMA</b> San Marzano Tomato, mozzarella, Parma raw ham	14
	<b>PROSCIUTTO E FUNGHI</b> San Marzano Tomato, mozzarella, ham, mushrooms	9
	<b>QUATTRO FORMAGGI</b> San Marzano Tomato, mozzarella, 4 cheeses	11
	<b>QUATTRO STAGIONI</b>  San Marzano Tomato, mozzarella, ham, mushrooms, artichokes, hot salami	10
	<b>REGINA MARGHERITA</b>  San Marzano Tomato, buffalo mozzarella, oregano, basil	12
	<b>REGINA MARGHERITA CU U' PIZZ</b>  Tomato from Piennolo of Vesuvio D.O.P., buffalo mozzarella, oregano, basil	15
	<b>SPECK</b> San Marzano Tomato, mozzarella, speck from Alto Adige region	12
	<b>TIROLESE</b> San Marzano Tomato, mozzarella, chiodini mushrooms, brié, speck	13
	<b>TONNO E CIPOLLA</b>  San Marzano Tomato, mozzarella, tuna, Tropea onion	11
	<b>VALTELLINA</b> San Marzano Tomato, mozzarella, bresaola, rocket salad, Grana cheese	13
	<b>VERDURE</b> San Marzano Tomato, mozzarella, seasonal vegetables	12

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### PIZZE

#### LAND, SEA, ISLAND

	<b>AMATRICIANA</b>   San Marzano Tomato, mozzarella, bacon, Tropea onion	13
	<b>BUFALOTTA</b> San Marzano Tomato, buffalo mozzarella, dried tomatoes, hot salami	15
	<b>CARBONARA</b>  San Marzano Tomato, mozzarella, bacon, egg cream, Grana cheese	13
	<b>FAVIGNANA</b>  San Marzano Tomato, roasted Tropea onion, smoked tuna, cherry tomatoes (raw toppings)	15
	<b>LIPARI</b> San Marzano Tomato, buffalo mozzarella, tuna, dried tomatoes, capers, oregano, basil (raw toppings)	15
	<b>MEDITERRANEA</b>  San Marzano Tomato, mozzarella, anchovies from Cetara, capers, olives, oregano, basil	13
	<b>ROMANA</b> San Marzano Tomato, mozzarella, mixed mushrooms, porchetta	13
	<b>TROPEA</b>  San Marzano Tomato, mozzarella, Tropea onion, anchovies, cherry tomatoes, olives	13

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### PIZZE

#### SEASONAL

	<b>GRECA</b> Tomatoe, fiordilatte, grilled pepper, feta, oregano and olives	13
	<b>PARMIGIANA</b> Tomatoe, fiordilatte, aubergine, parmesan and Parma ham	14
	<b>ZUCCHINE IN FIORE AND YELLOW TOMATOES</b> Fiordilatte, smoked provola, zucchini, yellow tomatoes, courgette flowers and basil	12
	<b>ESTATE</b> Sliced tomato, burrata, mixed salad and raw ham	14
	<b>CETARA</b> Yellow tomatoes, bufala mozzarella and Cetara anchows	12
	<b>LIGURE</b> Stracchino, fiordilatte, beans, confit cherry tomatoes and pine nuts	13

#### GOURMET (raw toppings)





	<b>MARINATE ANCHOVIES</b> Confit cherry tomatoes, burrata and marinate anchovies	18
	<b>SCALLOPS AND ZUCCHINI BLOSSOMS</b> Grilled scallops and zucchini blossoms	24
	<b>GRILLED SHRIMPS, AVOCADO AND BURRATA</b> Grilled shrimps, mixed salad, avocado and burrata	20
	<b>RAW SCAMPI</b> Confit cherry tomatoes, raw scampi and burrata	25
	<b>FRESH TUNA</b> 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 with our sauces	12
	Fillet of grilled sea bass with roasted potatoes	14

### BABY PIZZA

	<b>SPONGEBOB</b> Tomato, fiordilatte, wurstel, french fries	9
	<b>HELLO KITTY</b> Tomato, fiordilatte, sausage, french fries	9
	<b>WURSTEL</b> Tomato, fiordilatte, wurstel	6
	<b>PATATOSA</b> Tomato, fiordilatte, french fries	8

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### DESSERT

 	Our cream and strawberry ice cream	8
    	Our white truffle with black coffee	8
 	Crispy cream with apricot	7
   	Classic Tiramisù	7
 	Coconut, chocolate and passion fruit semifreddo	8
 	Yogurt and red fruits cheesecake	8
	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

### DESSERT WINE

	Glass	Bottle
TORCOLATO DI BREGANZE - Firmino Miotti	6	57
PORTO RISERVA BIN 27 - Fonseca	5,5	42
PEDRO XIMENEZ "SAN EMILIO" - Lustau	7	65
MOSCATO D'ASTI - Gatti		22

### ALLERGEN LEGEND

 <b>Fish and fish products</b>	 <b>Soya, sesame and derivatives</b>	 <b>Celery and its derivatives</b>
 <b>Crustaceans and their derivatives</b>	 <b>Mustard and mustard products</b>	 <b>Olives and olive products</b>
 <b>Molluscs and products thereof</b>	 <b>Eggs and derivatives</b>	 <b>Monosodium glutamate</b>
 <b>Cereals with gluten and derivatives</b>	 <b>Milk, lactose and dairy products</b>	 <b>Sulphur dioxide and sulphites</b>
 <b>Peanuts and their derivatives</b>	 <b>Tomato and derivatives</b>	 <b>Lupins</b>
 <b>Nuts and products thereof</b>	 <b>Garlic, onion and derivatives</b>	

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### APERITIFS

Hugo	4
Spritz Aperol	4
Spritz Campari	4
Mezzo e mezzo	4
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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## BRASSERIE

### WINES

	Glass	Bottle
<b>BUBBLES</b>		
PROSECCO DI VALDOBBIADENE "SWEET WORLD" - Cepol	4,5	24
DURELLO EPOCHÈ - Daniele Piccinin	7,5	36
TRENTO DOC - Marco Tonini	9	45
CHAMPAGNE BLANC DE NOIRS - Barbichon - <b>BIO</b>	16	74

### **WHITE**

LUGANA - Ca' Lojera	5,5	28
PECORINO - Terraviva	6	30
RIBOLLA GIALLA - Lenuzza	6	28
SANCERRE - Domaine Denizot	9,5	45

### **RED**

CABERNET BREGANZE - Col Dovigo	4,5	22
ALTO ADIGE PINOT NERO - Carlotto	8	40
ETNA ROSSO - Marco De Bartoli	10	50

# MEDITERRANEO

## BRASSERIE

### WINE

#### HOME WINES

CHARDONNAY WINE	
1 liter	12
½ liter	6
PROSECCO WINE	
1 liter	16
½ liter	8
CABERNET WINE	
1 liter	12
½ liter	6

#### BUBBLES

PROSECCO DI VALDOBBIADENE "SWEET WORLD" - Cepol	24
PROSECCO COL FONDO "SWEET WORLD" - Cepol	22
VESPAIÒ - Il Moralizzatore - <b>BIO</b>	26
PERLENA VESPAIOLO MILLESIMATO - Col Dovigo	20
PINOT NERO TRE BRUT - Marco Buvoli - <b>BIO</b>	59
LAMBRUSCO - Podere Saliceto	24
DURELLO DOSAGGIO ZERO - Daniele Piccinin - <b>BIO</b>	36
FRANCIACORTA BRUT - Enrico Gatti	39
FRANCIACORTA CONTESTATORE PAS DOSÉ - Il Pendio - <b>BIO</b>	60
TRENTO DOC - Marco Tonini	45
ALTO ADIGE PAS DOSÉ - Haderburg - <b>BIO</b>	53
CHAMPAGNE BLANC DE NOIRS - Barbichon - <b>BIO</b>	74
CHAMPAGNE BRUT RESERVE - Bereche - <b>BIO</b>	98
CHAMPAGNE BLANC DE BLANCS - Doyard	78
CHAMPAGNE BLANC DE BLANCS MAGNUM - Doyard	158

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### WINE

#### WHITE

LUGANA - Ca' Lojera	28
VESPAIOLO - La Costa - <b>BIO</b>	24
SAUVIGNON COLLI BERICI - Chiesa Vecchia	24
SOAVE CALVARINO - Pieropan - <b>BIO</b>	37
RIBOLLA GIALLA - Vigna Lenuzza	28
RIBOLLA ANFORA - Gravner - <b>BIO</b>	115
COLLIO BIANCO - Edi Keber - <b>BIO</b>	36
COLLIO BIANCO MAGNUM - Edi Keber - <b>BIO</b>	72
VITOVSKA VERDE - Zidarich - <b>BIO</b>	32
VERDICCHIO "LE OCHE" - Fattoria San Lorenzo - <b>BIO</b>	28
GRECO DI TUFO RISERVA - Benito Ferrara	36
GEWURZTRAMINER - Terlano	30
SAUVIGNON WINKL - Terlano	34
RIESLING ALTO ADIGE - Falkstein	35
TREBBIANO D'ABRUZZO 22 - Emidio Pepe - <b>BIO</b>	68
ETNA BIANCO - Giovanni Rosso	44
CHABLIS - Moreau - <b>BIO</b>	47
POUILLY FUMÉ - Domaine du Bouchot - <b>BIO</b>	57
SANCERRE - Domaine Denizot	45

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### WINE

#### ROSÉ WINE

CHATEAU LA MASCARONNE - Provenza - <b>BIO</b>	58
ROSES ROSES - Otella	22

#### RED WINE

CABERNET BREGANZE - Col Dovigo	22
TAI ROSSO - Piaci - <b>BIO</b>	28
MERLOT VERDUGO - Masiero - <b>BIO</b>	50
RIPASSO DELLA VALPOLICELLA - Antolini - <b>BIO</b>	30
RIPASSO DELLA VALPOLICELLA 2018 - Monte dei Ragni - <b>BIO</b>	88
AMARONE DELLA VALPOLICELLA - Monte Dall'Ora - <b>BIO</b>	123
PINOT NERO ALTO ADIGE - Carlotto	40
CHIANTI CLASSICO - Fiasco 1 lt. - Buondonno - <b>BIO</b>	39
PIAN DEL CIAMPOLO 2021 - Montevertine	48
ROSSO DI MONTALCINO - Il Marroneto	85
BOLGHERI ROSSO - Le Macchiole - <b>BIO</b>	40
BRUNELLO DI MONTALCINO 2019 - Il Marroneto	160
MONTEPULCIANO D'ABRUZZO 21 - Emidio Pepe - <b>BIO</b>	73
BARBARESCO RONCAGLIETTE 21 - Olek Bondonio - <b>BIO</b>	108
BAROLO BRICCO BOSCHIS 20 - Cavallotto	119
ETNA ROSSO - Marco de Bartoli	50
BORDEAUX 2016 - Clos Puy Arnaud - <b>BIO</b>	108

# MEDITERRANEO

## BRASSERIE

### BEERS

#### BOTTLED BEERS

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

**BREWERY BRUTON**  
S. CASSIANO DI MORIANO - LUCCA

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

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## BRASSERIE

### BEERS

#### DRAFT BEERS

##### BREWERY ANGELO PORETTI 1877

##### BLONDE FOUR HOP

*Blonde 5,5%*

0,20 cl

3

0,40 cl

6

##### 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 CO<sub>2</sub>,  
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

