



 Vegan

 Spicy

 Frozen

## SFIZI - WHIMS

### ARROSTICINI DI PECORA

€1,00 cad

*Sheep arrostiticini*

### BRUSCHETTE MISTE 6 PEZZI

€6,00

*Mixed bruschetta six pieces*

### PINZIMONIO

€4,00

*Sedano, carote, cetriolo, finocchio  
Celery, carrots, cucumber, fennel*

### NACHOS CON FORMAGGIO E GUACAMOLE

€4,50

*Nachos with cheese and guacamole*

### CHIPS

€1,50

## FRITTI - FRIED

### CLASSIC MIX

€9,00

*Nuggets, falafel, patatine, mozzarella stick  
Nuggets, falafel, chips and mozzarella stick*

### SEA MIX

€10,00

*Calamari, gamberi, crocchette patate e baccalà  
Squid, shrimp, croquettes with potatoes and cod*

### SPICY MIX

€9,00

*Stick provola e jalapeños, bites di cheddar e habanero  
Stick provola cheese and jalapeños, cheddar and habanero's bites*

### VEGAN MIX

€8,00

*Felafel, anelli di cipolla, alghe fritte e anelli di peperoni  
Felafel, onion rings, seaweed ana pepper rings*

### MOZZARELLA STICK

€6,00

*Mozzarella stick*

### MOZZARELLINE AL TARTUFO

€7,00

*Truffle mozzarella*

### FELAFEL

€7,00

*Felafel*

### BOCCONCINI DI POLLO

€8,00

*Chicken nuggets*

### ALETTE DI POLLO

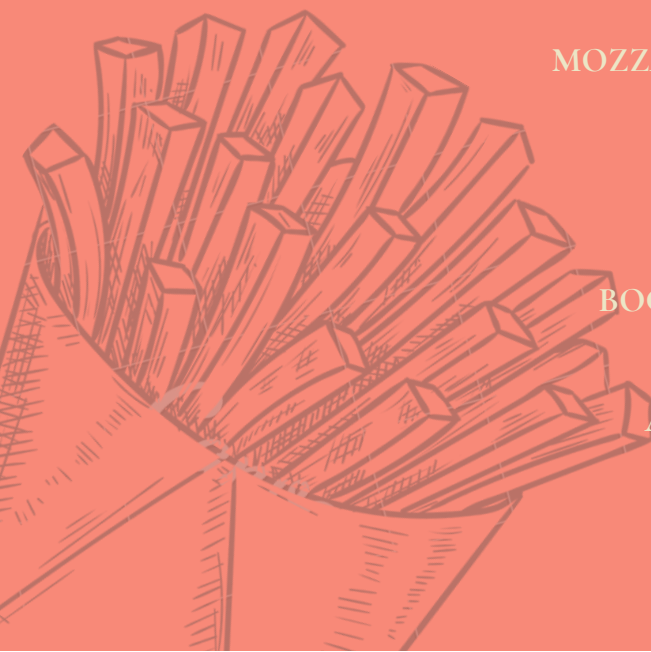
€7,00

*Chicken wings*

### PATATINE FRITTE

€5,00

*Steakhouse fries*





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## TACOS

CHILI 

€6,00

Chili di manzo fatto in casa, fagioli rossi, pomodori e jalapeños  
*Home made chili beef, red beans, tomatoes and jalapeños*

POLLO

€6,00

Pollo, insalata, pomodori, salsa caesar  
*Chicken, salad, tomatoes, caesar sauce*

PULLED PORK

€6,00

Pulled pork, cipolla rossa, salsa BBQ  
*Pulled pork, red onions, BBQ sauce*

CAVALLO

€6,00

Sfilacci di cavallo, rucola e scaglie di grana  
*Horse rag, rocket and parmesan flakes*

SALMONE

€7,00

Salmone, philadelphia, rucola, granella di mandorle  
*Salmon, philadelphia, rocket and almond crumble*

POLPO

€7,00

Polpo, insalata e cipolla rossa  
*Octopus, salad and red onion*

TONNO

€7,00

Tonno affumicato, lattuga, salsa caesar  
*Smoked tuna, salad caesar sauce*

VEGGY 

€6,00

Verdure grigliate, patate, jalapeño e insalata  
*Grilled vegetables, potatoes, jalapeño and salad*

Tris di tacos a scelta

€15,00

*Tacos tris customer's choice*





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## BURGERS

EXTRA CARNE €5,00 - EXTRA MEET €5,00

### CHEESEBURGER

€10,00

150 gr di manzo, insalata, pomodori, cheddar, guanciale, salsa burger  
150 gr beef, salad, tomatoes, cheddar, guanciale, burger sauce

### TEXAS

€13,00

150 gr di manzo, insalata, avocado, cheddar, jalapeño, guacamole  
150 gr beef, salad, avocado, cheddar, jalapeño, guacamole

### CHUBBY

€13,00

150 gr di manzo, coleslaw, cheddar, anelli di cipolla, guanciale, salsa tasty burger  
150 gr beef, coleslaw, cheddar, onion rings, guanciale, tasty burger sauce

### NEW ORLEANS

€13,00

150 gr di manzo, cavolo rosso, provola affumicata, salsa poivre ravigore  
150 gr beef, red cabbage, smoked provola, poivre ravigore sauce

### CHICKEN BURGER

€10,00

150gr di petto di pollo alla piastra, insalata, pomodori e salsa caesar  
150 gr grilled chicken breast, salad, tomatoes and caesar sauce

### CRISPY CHICKEN

€11,00

150 gr di pollo fritto, insalata, pomodori e maionese  
150 gr fry chicken, salad, tomatoes and mayonnaise

### PELEA DE GALLOS

€12,00

150gr di petto di pollo alla piastra, insalata, cavolo rosso, maionese al jalapeño  
150gr chicken breast, salad, red cabbage, mayonnaise with jalapeño

### LOS POLLOS HERMANOS

€12,00

150gr di pollo fritto, insalata, coleslaw, jalapeño e salsa ranch  
150 gr fry chicken, salad, coleslaw, jalapeño, ranch sauce

### IBERO GAUCHO

€12,00

200gr ibero gauchó, cavolo rosso, cipolla rossa e salsa bel andalouse  
200gr ibero gauchó, red cabbage, red onion, bel andalouse sauce

### EL CERDO DE JUAREZ

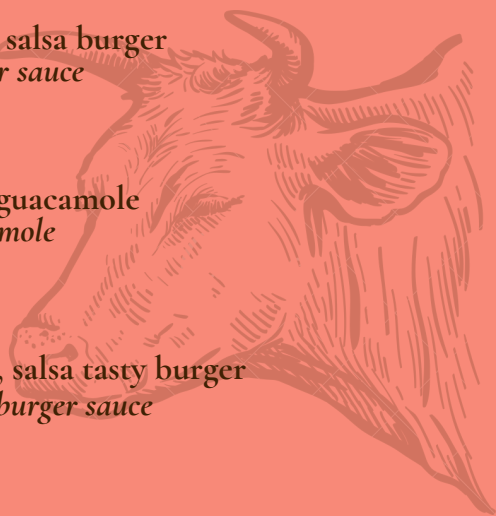
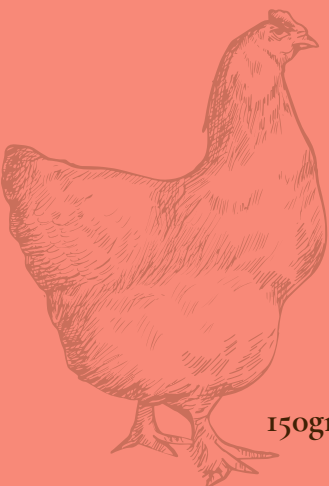
€13,00

200gr ibero gauchó, insalata, anelli di cipolla, guanciale, jalapeño e salsa BBQ affumicata  
200gr ibero gauchó, salad, onion rings, guanciale, jalapeño, smokey BBQ sauce

### PUERCO TRAITOR

€13,00

200gr ibero gauchó, insalata, cheddar, uovo e salsa ranch  
200gr ibero gauchó, salad, cheddar, egg, ranch sauce





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## BAGUETTES

### PULLED PORK

€13,00

Pulled pork marinato in senape, cumino, sale, pepe e salsa BBQ  
*Pulled pork marinated in mustard, cumin, salt, pepper and BBQ sauce*

### KING HOT DOG

€10,00

Hot Dog gigante con cheddar, cipolla, ketchup e maionese  
*Giant hot dog with cheddar, onion, ketchup and mayonnaise*

### CHILI HOT DOG

€12,00

Hot Dog Gigante, cheddar e chili di manzo fatto in casa  
*Giant hot dog, cheddar and home made chili beef*

### POLPO

€14,00

Polpo cotto a bassa temperatura con patate, rucola e cipolle rosse  
*Low temperature cooked octopus, potatoes, rocket and red onions*

### SALMONE

€13,00

Salmone crudo, melograno, insalata e avocado  
*Raw salmon, pomegranate, salad and avocado*

### TONNO FUME'

€12,00

Tonno, rucola e scaglie di parmigiano  
*Tuna, rocket and parmesan flakes*

## BURRITOS

### CHILI BURRITO

€10,00

Fagioli rossi, chili di manzo fatto in casa e riso bianco  
*Red beans, home made chili beef and white rice*

### PULLED PORK BURRITO

€11,00

Pulled pork, riso bianco e cheddar  
*Pulled pork, white rice and cheddar*

### RANCH BURRITO

€12,00

Carne di cavallo essiccata, rucola, coleslaw e salsa ranch  
*Dried horse meat, rocket, coleslaw and ranch sauce*

### CHICKEN BURRITO

€10,00

Pollo alla piastra, insalata, pomodori, guacamole e salsa caesar  
*Grilled chicken, salad, tomatoes, guacamole and caesar sauce*

### CRISPY WRAP

€11,00

Pollo fritto al Panko, insalata, pomodori e guacamole  
*Fry chicken with Panko, salad, tomatoes and guacamole*

### SALMONE BURRITO

€12,00

Salmone crudo, melograno, insalata e guacamole  
*Raw salmon, pomegranate, salad and guacamole*

### VEGGIE BURRITO

€9,00

Felafel, insalata, pomodori e olio extra vergine di oliva  
*Felafel, salad, tomatoes and EVO oil*



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## PRIMI - FIRST ROMAN COURSES

### SPAGHETTI ALLA CARBONARA

€12,00

Uova, guanciale, pepe nero e pecorino romano  
*Egg, guanciale, black pepper and roman pecorino*

### BUCATINI ALL'AMATRICIANA

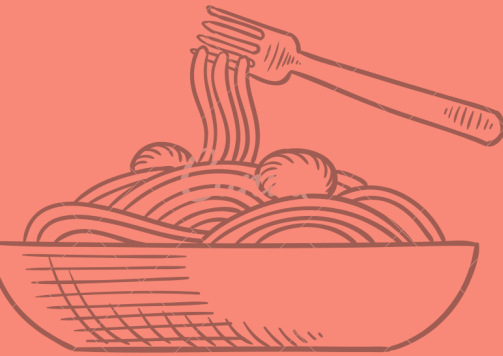
€12,00

Salsa di pomodoro, guanciale e pecorino romano  
*Tomato sauce, guanciale and roman pecorino*

### TONNARELLI CACIO E PEPE

€10,00

Pecorino romano e pepe nero  
*Roman pecorino and black pepper*



### MEZZE MANICHE ALLA GRICIA

€10,00

Pecorino romano, guanciale e pepe nero  
*Roman pecorino, guanciale and black pepper*

## SECONDI - SECOND COURSES

### SALSICCE CON CICORIA RIPASSATA O PATATE AL FORNO

€12,00

*Sausages with sauteed chicory or roast potatoes*

### SCALOPPINE AL VINO BIANCO O AL LIMONE CON PATATE AL FORNO

€14,00

*Chicken escalopes with white wine or lemon with roast potatoes*

### TAGLIATA DI POLLO ALLA PIASTRA CON PATATE AL FORNO

€13,00

*Grilled chicken cut with roast potatoes*

### RIBS DI MAIALE CON PATATE AL FORNO O PATATINE FRITTE

€15,00

*Pork ribs with roast potatoes or steakhouse fries*

### MEXICAN CHILI

€10,00

Fagioli rossi, chili di manzo fatto in casa e riso bianco  
*Red beans, home made chili beef and white rice*

### FISH AND CHIPS

€12,00

*Fry fish with steakhouse fries*





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## INSALATONE - SALADS

### TONNO - TUNA

€13,00

Bresaola di tonno, rucola e scaglie di parmigiano  
*Bresaola tuna, rocket and parmesan flakes*

### SALMONE - SALMON

€12,00

Salmone crudo, insalata, finocchi, pane fritto e guacamole  
*Raw salmon, salad, fennel, fry bread and guacamole*

### CAESAR SALAD

€10,00

Pollo alla piastra, insalata, finocchi, pane fritto e salsa caesar  
*Grilled chicken, salad, fennel, fry bread and caesar sauce*

### RANCH SALAD

€12,00

Carne di cavallo essiccata, rucola, insalata, finocchi, pane fritto e salsa ranch  
*Dried horse meat, rocket, salad, fennel, fry bread and ranch sauce*

### FRESH SALAD

€8,00

Insalata, finocchi, arance, olio Evo e pepe  
*Salad, fennels, oranges, EVO oil and black pepper*

## CONTORNI - SIDE DISHES

### PATATE AL FORNO

€6,00

*Roast potatoes*

### CICORIA RIPASSATA O ALL'AGRO

€6,00

*Sour or sauteed chicory*

### ZUCCHINE E MELANZANE GRIGLIATE

€6,00

*Grilled zucchini and eggplant*

### BROCCOLI RIPASSATI O ALL'AGRO

€6,00

*Sour or sauteed broccoli*





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## DESSERTS

### TIRAMISU'

€6,00

*Tiramisù*

### BIRRAMISU'

€7,00

*Tiramisù with beer (Home Speciality)*

### CHEESECAKE

€7,00

*Frutti rossi / cioccolato / marmellata al lime*

*Red fruits / chocolate / lime jam*

### TORTINO CUORE CALDO AL CIOCCOLATO

€6,00

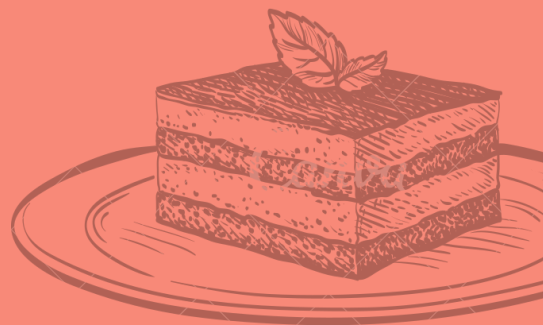
*Hot Heart Chocolate Mini-Cake*

### PANCAKES

€7,00

*Sciroppo d'Acero / Cioccolato*

*Maple syrup / Chocolate*



## BEVANDE - DRINK

### ACQUA NATURALE / FRIZZANTE 50CL

€1,50

*Natural water / Sparkling water 50CL*

### COCA COLA/ COCA COLA ZERO/ FANTA/ SPRITE

€3,50

### THE' LIMONE/ THE' PESCA

€3,50

*Lemon iced tea / Peach iced tea*

### SCHWEPES LEMON / TONICA

€3,00

### CRODINO/CAMPARI SODA

€3,00

### CAFFE'

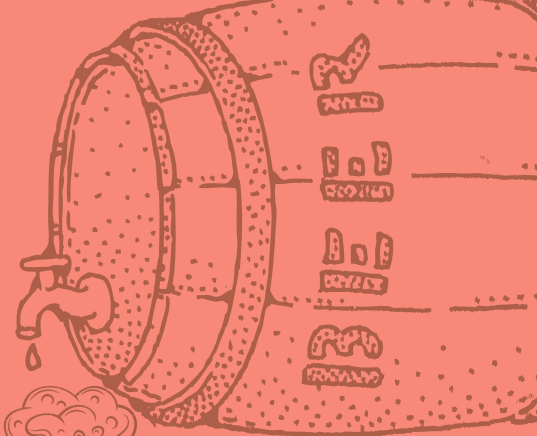
€1,50

*Coffee*





## BIRRE ARTIGIANALI CRAFT BEERS



SCANSIONA IL  
QR CODE E SCEGLI  
LA TUA BIRRA  
ARTIGIANALE  
PREFERITA!



SCAN THE  
QR CODE AND CHOOSE  
YOUR  
FAVORITE CRAFT  
BEER!  
KEEP IN MIND, BEERS  
ALWAYS LIKE TO  
CHANGE!

RICORDATI, ALLE BIRRE  
PIACE SEMPRE  
CAMBIARE!

## CARTA VINI - WINE LIST

### VINI ROSSI - RED WINES CHIANTI CLASSICO DOCG

Coppiere  
€6,00 - €26,00

MERLOT IGP  
Reguta  
€6,00 - €27,00

MONTEPULCIANO DOC - BIO  
Chiusa Grande  
€6,00 - €28,00

NEGROAMARO IGP  
Vini dell'arco  
€6,00 - €26,00

AMICONE IGT  
Cantine di ora  
€6,00 - €30,00

RUCHÈ DI CASTAGNOLE  
MONFERRATO DOCG  
Sant'Agata  
€6,00 - €28,00

NERO D'AVOLA  
Foraci  
€6,00 - €26,00

### VINI BIANCHI - WHITE WINES PECORINO BIO

De Angelis  
€6,00 - €27,00

RIBOLLA GIALLA  
Reguta  
€6,00 - €28,00

TRAMINER AROMATICO DOC  
Savaian  
€6,00 - €28,00

NASCETTA  
Leonina  
€6,00 - €30,00

### VINI ROSATI - ROSE' WINES CERASUOLO DOC BIO

Jasci  
€6,00 - €27,00

PINOT GRIGIO IGP BIO  
Terre di Chieti  
€6,00 - €28,00

PROSECCO - SPARKLING WINE  
€6,00 - €25,00



Nel nostro menù sono presenti i seguenti allergeni:

Cereali con glutine (grano, segale, orzo, avena, farro, kamut o i loro ceri ibridati), uova e prodotti a base di uova, pesce, arachidi e olio di arachidi, soia e prodotti a base di soia, latte e prodotti a base di latte (incluso lattosio), noci, nocciole, pistacchi, sedano e prodotti a base di sedano, sanape e prodotti a base di sanape.

Per maggiori informazioni rivolgersi al personale.