

“RAW MEATS”

- 120g Scottona carpaccio marinated in citrus fruits € 9,00
- Beef tartare with parmesan mousse 🍷 € 10,00
- Beef tartare with caramelized onion and rocket € 10,00

BRACILAB AGED MEATS

- **BraciLab Aged Meats** (for 2 people) 🌾 🍷
A selection of our own aged cured meats, an expression of our idea
of craftsmanship € 15,00

FROM THE TERRITORY

- **Pecora alla Callara** (sheep stew) € 10,00
- **Pallotte cacio e ovo** (4 pcs) Meatball made with mixed
Abruzzo cheese, tomato, and basil 🌾🍅💧 € 8,00
- **Mazzarelle alla teramana for pcs** (Lamb offal rolls wrapped
in endive leaves, tied with lamb intestines) € 3,00
- **Battered fried cheese** (2 pcs) 🌾🍅💧 € 6,00

APPETIZERS

- **Chiacchiere** 🌾 € 5,00
- **Chiacchiere with prosciutto** (for 2 people) 🌾 € 7,00
- **Chiacchiere with mortadella** (for 2 people) 🌾 € 6,00
- **Artisanal Ascolana olives BraciLAB** (serving 8 pcs) 🌾🍅💧📈 € 6,00
- **Mixed bruschette** (4 pcs) 🌾🍅🐾 € 4,50
- **Bruschette with ventricina BraciLAB** 🌾 € 4,50
- **Battered onion rings** 🌾🍅💧 € 5,00



SLICE STEAK

- **Sliced entrecôt** with caramelized onion 300 g € 19,00
- **Sliced entrecôt** with porcini mushrooms* 300 g € 23,00
- **Sliced entrecôt** with rocket, parmesan, and cherry tomatoes 300 g 🍷 € 19,00
- **Sliced entrecôt** with rosemary 300 g € 19,00
- **Sliced entrecôt** with radicchio, walnuts, and fondue 300 g 🍷 🍷 € 20,00

THE FILLET

- **Fillet** with caramelized onion 250 g € 28,00
- **Fillet** with porcini mushrooms* 250 g € 32,00
- **Fillet** with rosemary 250 g € 28,00
- **Fillet** with radicchio, walnuts, and fondue 250 g 🍷 🍷 € 29,00

* Frozen products may occasionally be used

STEAK

- **Selection BraciLAB** € 7,50 per 100g
- **Scottona PGI** (Chianina, Romagnola) € 9,50 per 100g
- **Scottona Friesian** € 6,50 per 100g
- **Sashi** € 7,50 per 100g
- **Black Angus** € 7,50 per 100g

TRADITIONAL BARBECUE

- **Hand-made Arrosticini BraciLAB**
 - Classic 22g € 1,10
 - Selection of leg, loin, and fillet 36g € 1,80
 - Liver and onion 36g € 1,50
 - Breaded chicken 30g 🌾 € 1,20
- **Mixed grill** (pancetta, sausage, beef, lamb, chicken) € 16,00
- **Grilled lamb** € 22,00
- **Meat sausages** (3 pcs) BraciLAB € 7,00
- **Grilled chicken thigh** € 15,00

SIDES

*Tasty side dishes to perfectly accompany
our meat dishes and pizzas*

 • Chips	€ 5,00
 • French fries*	€ 4,50
 • Baked potatoes	€ 5,00
 • Grilled vegetables (eggplant and zucchini)	€ 5,00
• Pan-fried seasonal vegetables	€ 5,00
 • Mixed salad (lettuce, radicchio, julienned carrots, cherry tomatoes)	€ 5,00
 • House salad (lettuce, radicchio, walnuts, tuna, mozzarella, corn, cherry tomatoes)   	€ 14,00

* Frozen products may occasionally be used



SANDWICHES

Home - made BraciLAB

• PULLED BEEF € 10,00

Pulled beef brisket, american salad, greek mint dressing. 🌾🔥🌱🍷💧



• CAMEL € 11,00

180g Scottona burger, rocket, caramelized onion, bacon. 🌾🌱🍷



• AGRESTE € 12,00

180g Scottona burger, roasted peppers, pecorino cheese, broccoli rabe, mayonnaise. 🌾🍷🌱🍷💧



• BOSCHETTO € 12,00

180g Scottona burger, porcini mushrooms, truffle cream, rocket, smoked scamorza cheese. 🌾💧🌱🍷



• PULLED PORK € 10,00

Pulled pork shoulder, salad, red onion, BBQ sauce.



• SHEPHERD'S SANDWICH € 12,00

Pecora alla Callara.



• **FUMÈ** € 12,00

180g Scottona burger, lettuce, speck, smoked scamorza, cheese fondue, pistachio sauce.



• **OTELLO** € 10,00

180g Scottona burger, BBQ sauce, pecorino, red cabbage, mayo, guanciale BraciLAB



• **FRESCO** € 11,00

Roast turkey BraciLAB
boiled egg, avocado, mayo.



• **TARTUFATTO** € 14,00

180g Scottona burger, sunny-side egg, fresh truffle, Grana cheese, truffle mayo.



• **TARTANINO** € 14,00

Hand-chopped beef tartare, burrata straciatella, crispy guanciale BraciLAB



• **BASIC BEEF BURGER**

€ 5,00/100g | € 9,00/180g

Scottona beef burger with lettuce, tomato, ketchup & mayo.



• **BEEF BURGER PLATE**

€ 6,50/100g | € 11,00/180g

Scottona beef burger served on a plate without a bun, with a choice of side dish (fries, chips, baked potatoes, sautéed or grilled vegetables).

BBQ SPECIALS

Home-made BraciLAB



BBQ RIBS 🌾

Pork ribs in BBQ sauce

€ 20,00



CHICKEN WINGS 🌾

Grilled wings
in BBQ sauce (5 pcs)

€ 16,00

With **BBQ RIBS** and **CHICKEN WINGS** includes a side of your choice
fries, chips, baked potatoes, sautéed or grilled vegetables.

Food is Life



PIZZERIA • SPECIAL PIZZAS

Wholegrain dough with flax,

sesame & soy available € 2,50



RED SAUCE PIZZAS

• BRACI & GRANI € 13,00

Tomato, buffalo mozzarella DOP, sliced beef, rocket, cherry tomatoes, smoked salt.



• FRUTTI DI MARE € 13,00

Tomato, seafood salad*, scampi, shrimp*, mussels, clams.



• PARMIGIANA € 10,00

Tomato, mozzarella, eggplant, cooked ham, Grana shavings.



• BALSAMICA € 10,00

Tomato, buffalo mozzarella DOP, rocket, fresh mushrooms, cherry tomatoes, balsamic glaze.



LE BIANCHE

• GUSTOSA € 13,00

Mozzarella, cooked ham, stracciatella, pistachio crumbs, caramelized onion.



• BRONTE € 13,00

Mozzarella, pistachio sauce, cured ham, pistachio crumbs.



• CICCIA € 11,00

Buffalo mozzarella DOP, broccoli rabe, sausage, pancetta.



• MORTELLA € 13,00

Mozzarella, pistachio sauce, mortadella, pistachio crumbs, stracciatella.



• ROTONDA € 11,00

Mozzarella, pistachio sauce, rolled pancetta, cherry tomato confit.



Correction ham, buffalo mozzarella/low-lactose buffalo mozzarella: € 1,50

All our pizzas are made with **SELECTED FLOURS**

*Frozen products may occasionally be used

TRADITIONAL PIZZAS • RED BASE 🌾

Wholegrain dough with flax,

sesame & soy available € 2,50 🌿🔥



- **Abruzzese** Tomato, mozzarella, sausage, rocket, truffle oil, fresh mushrooms 🍷 € 9,00
- **Amatrice** Tomato, guanciale **BaciLAB**, grated pecorino 🍷 € 10,00
- **Americana** Tomato, mozzarella, wüstel, sausage, spicy salami, peppersi 🍷 € 9,50
- **Baciami prima** Tomato, mozzarella, tuna, onion 🍷🍷 €8,00
- 🌿 • **Bufala** Tomato, basil, buffalo mozzarella DOP 🍷 €9,00
- **Calzone** Tomato, mozzarella, cooked ham, mushrooms 🍷 €8,50
- **Capricciosa** Tomato, mozzarella, cooked ham, black olives, mushrooms, artichokes 🍷 €9,00
- **Cotto** Tomato, mozzarella, cooked ham 🍷 €7,50
- **Cotto & funghi** Tomato, mozzarella, cooked ham, mushrooms 🍷 €8,00
- **Crudo** Tomato, mozzarella, cured ham 🍷 €7,50
- **Diavola** Tomato, mozzarella, spicy salami 🍷 €7,50
- 🌿 • **Funghi** Tomato, mozzarella, mushrooms 🍷 €7,50
- **Gabri** Tomato, mozzarella, fresh mushrooms, black olives speck (cooked), gorgonzola 🍷 €10,00

• Italy Tomato, buffalo mozzarella DOP (added after cooking), oregano, basil 	€ 9,00
• Margherita Tomato, mozzarella 	€ 6,00
• Marinara Tomato, oil, garlic, parsley	€ 5,50
• Napoli Tomato, mozzarella, anchovies  	€ 7,50
• Paperino Tomato, mozzarella, wüistel, French fries* 	€8,00
• Pilone Tomato, mozzarella, cooked ham, mushrooms, wüistel 	€8,50
• Porcini Tomato, mozzarella, porcini mushrooms* 	€10,00
• Quattro stagioni Tomato, mozzarella, artichokes, mushrooms, cooked ham, black olives 	€9,00
• Salsiccia Tomato, mozzarella, sausage 	€8,00
• Siciliana Tomato, mozzarella, oregano, anchovies, capers, black olives, cherry tomatoes  	€8,50
• Wüistel Tomato, mozzarella, wüistel 	€8,00

Correction ham, buffalo mozzarella/low-lactose buffalo mozzarella: € 1,50

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LA FOCACCERIA 🌾

Wholegrain dough with flax,

sesame & soy available € 2,50



- **Borbone** Focaccia with cured pork loin BraciLAB, Maldon salt, and extra virgin olive oil € 8,00
- **Bresaola** Focaccia with cured beef bresaola, rocket fresh tomatoes, and Parmigiano flakes 🥤 € 8,50
- 🌿 • **Caprese** Focaccia with fior di latte mozzarella and sliced seasonal tomatoes 🥤 €7,00
- **Estiva** Focaccia with prosciutto crudo, rocket, and Parmigiano flakes 🥤 €8,50
- **Porkotto** Focaccia with porchetta BraciLAB, rosemary, and oil €8,00

TRADITIONAL PIZZAS • WHITE BASE 🌾

Wholegrain dough with flax,

sesame & soy available € 2,50



- **Adamo ed Eva** Mozzarella, roasted potatoes, and sausage 🥤 € 8,00
- **Bigusto** Mozzarella, mashed potatoes, truffle sauce, cooked ham, and sausage 🥤 €9,00
- 🌿 • **Bosco Ceppo** Mozzarella, porcini mushrooms*, and roasted cherry tomato sauce 🥤 €9,00

🌿 • Campana	Buffalo mozzarella, fresh cherry tomatoes, basil 🍷	€ 9,00
• Cotto & mais	Mozzarella, cooked ham, sweetcorn 🍷	€ 7,50
🌿 • Dei Monti	Mozzarella, emmental, gorgonzola, fontina, Parmigiano flakes, porcini mushrooms*, speck 🍷	€ 10,00
• Delicata	Mozzarella, ricotta and spinach cream, cooked ham 🍷	€ 9,00
🌿 • Leggera	Mozzarella, rocket, stracchino cheese, walnuts 🍷	€ 8,50
• Nocina	Mozzarella, walnut cream, cooked ham, julienned zucchini, walnuts 🍷 🍷	€ 9,00
🌿 • Quattro Formaggi	Mozzarella, emmental, fontina, gorgonzola, Parmigiano flakes 🍷	€ 8,00
🌿 • Rustica	Mozzarella, smoked provola, roasted potatoes, pancetta 🍷	€ 9,00
• Sfiziosa	Mozzarella, zucchini, shrimp* 🍷 🍷	€ 8,50
🌿 • Tartufata	Mozzarella, porcini mushrooms*, truffle sauce, parsley 🍷	€ 10,00
• Tirolese	Mozzarella, smoked provola, speck 🍷	€ 8,50
• Trevigiana	Mozzarella, radicchio, baked speck, stracchino cheese 🍷 ..	€ 9,00
• Verdure	Mozzarella, spinach*, eggplant, zucchini, bell peppers 🍷	€ 8,50

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BEVERAGES

• Acqua da 0,75 lt	€ 2,50
• Pepsi Cola 1 lt	€ 8,00
• Pepsi Cola 0,3 lt	€ 3,00
• Pepsi Cola 0,4 lt	€ 4,00
• Gassosa 0,2 lt	€ 2,50
• Coca Cola 0,33 lt glass bottle	€ 3,00
• Coca Cola zero 0,33 lt glass bottle	€ 3,00
• Fanta 0,33 lt glass bottle	€ 3,00

COPERTO € 2,50

Food is Life

DRAFT BEERS

BENEDIKTINER HELL



Benediktiner Hell is a bright golden lager with a rich, lasting foam. The aroma is clean and delicate yet well-balanced, with pleasant notes of honey and herbal hops. On the palate, it begins with a malty sweetness and finishes with a light but noticeable hoppy bitterness. A simple, well-balanced beer with over 400 years of uninterrupted brewing tradition behind it.

Style: **Hell**
Fermentation: **Bottom-fermented**
Brewery: **Benediktiner Brauerei**
ABV: **5,0%**


0,3 lt
€ 4,00


0,5 lt
€ 6,00


1 lt
€ 11,00

ST. BERNARDUS WIT



A golden-colored wheat beer with a fine, persistent white head. On the nose and palate, it reveals citrus notes—especially lemon and orange—alongside subtle floral and lightly spicy hints. Light-bodied with lively but balanced carbonation, it's refreshing and easy to drink.

Style: **Blanche**
Fermentation: **Top-fermented**
Brewery: **Saint Bernardus**
ABV: **5,5%**


0,3 lt
€ 4,50


0,5 lt
€ 6,50


1 lt
€ 12,50



OPPERBACCO 4 PUNTO 7

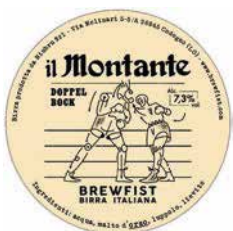
A beer you'll never tire of. Deep golden in color, it features Munich malt and a blend of aromatic American and European hops. These are used to enhance the aroma while keeping bitterness low. Exceptionally easy to drink, it reveals a range of subtle flavors that linger on the palate for minutes. Perfect for any occasion. Like the Blues, it moves you with just a few simple notes.

Style: **Golden Ale**
Fermentation: **Top-fermented**
Brewery: **Birrificio Opperbacco**
ABV: **4,7%**


0,3 lt
€ 4,50


0,5 lt
€ 6,50


1 lt
€ 12,50



BREWIST MONTANTE

"Montante" is a doppelbock that pushes boundaries—lower in alcohol than usual, yet fully expressive in aroma and flavor. With a thick, almost chewable head, toasted malts take center stage. The sip opens with rich caramel, landing like a punch (as the name suggests), followed by hints of grape and Aurora hops for a refined, lingering finish. A bold and balanced creation—some might call it a masterpiece.

Style: **Doppelbock**
Fermentation: **Bottom-fermented**
Brewery: **Brewfist**
ABV: **7,3%**


0,3 lt
€ 4,50


0,5 lt
€ 6,50


1 lt
€ 12,50

BOTTLED & CANNED BEERS



€6,00

BENEDIKTINER WEISSBIER 0,5 LT

A top-fermented wheat beer of exceptional quality. This traditional Weizen offers the classic fruity aromas of a true Weissbier, perfectly balanced by yeast notes. Its smooth hop character brings a clean, fresh finish. Based on an original recipe from the monks of Ettal Monastery, this beer reflects centuries of brewing knowledge, passion, and craftsmanship at the highest level.

Style: **Weissbier**

Fermentation: **Top-fermented**

Birrificio: **Benedikter Brauerei**

ABV: **5,4%**



€7,00

BRASS CASTLE SUNSHINE CL 44 **GLUTEN FREE**

A classic West Coast IPA brewed the Yorkshire way, with a mountain of American and Australian hops balanced against an Old World malt backbone. Bold herbal and citrus notes lead the way in this dangerously drinkable beer.

Style: **India Pale Ale**

Brewery: **Brass Castle**

Fermentation: **Bottom-fermented**

ABV: **5,7%**



€5,00

MICROBIRRFICIO OPPERBACCO RUSTHELL CL 33

A German-style lager with a golden color and grain-forward malt body, finishing smooth and dry. Its unique character comes from Rosciola, a traditional wheat variety from Castel del Monte (Abruzzo), also known as the "Shepherd's Grain."

Style: **Helles**

Brewery: **Microbirrificio**

Fermentation: **Top-fermented**

ABV: **4,8%**



€5,00

BITBURGER 0,0% PREMIUM PILS DRIVE CL 33 **ALCOHOL-FREE**

A bright golden pilsner with straw-colored highlights and a long-lasting white head. Sweet, toasted aromas blend with hints of honey and fresh gingerbread. Flavors of ripe grain and pleasantly bitter herbs follow, finishing with a crisp, full-bodied malt character and subtle vermouth-like notes.

Style: **Pilsner**

Brewery: **Bitburger**

Fermentation: **Bottom-fermented**

ABV: **0,0%**



PRODUZIONE E VENDITA ARROSTICINI

e tanti prodotti tipici abruzzesi

VISITA IL NOSTRO E-SHOP
www.bracilab.com
 Ritira in negozio

Vieni a trovarci in
 Via G. Galilei 403,
 Giulianova (TE)

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 ✉ info@bracilab.com

ALLERGEN INFORMATION

In compliance with EU Regulation 1169/2011

Information about the presence of substances or products that may cause allergies or intolerances is available upon request. Please ask our staff.



EGGS



GLUTEN



LUPIN



MILK



SULPHITES



FISH



MULLUSCS



SESAME
SEEDS



TREE NUTS



CELERY



PEANUTS



MUSTARD



SOY



CRUSTACEANS

Dishes marked with this symbol  are suitable for vegetarians.

All Braci & Grani products are carefully selected and handcrafted in our Braci LAB artisanal kitchen.

I nostri Partner:



331 9570031



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