

ROW MEAT APPETIZERS

- **Citrus marinated beef Carpaccio (120 gr)** € 9,00
- **Beef Tartare (120 gr) with fresh Truffles** € 12,00
- **Beef Tartare (120 gr) with parmesan mousee** 🍷 € 8,00
- **Beef Tartare (120 gr) with caramelized onion and arugula** € 8,00
- **Sunny side up fried egg with fresh truffles and black bread chips** .. € 8,00

CHEESES SALAMI AND HAM

■ **Cheeses from Abruzzo** (x2 per) 🍷

Corno d'Abbruzzo matured bovine cheese, semi-matured goat cheese and Pecorino di grotta served, with caramelized onion and jam from local farm € 8,00

• **Salami from Abruzzo** (x2 per) 🌾 🍷

Cured prosciutto ,salami from L'aquila ,special mortadella from campotosto ,liver salami,matured capocollo, salami contadino, and toast with ventricina € 7,00

COVER CHARGE € 2,00

TYPICAL APPETIZERS

■ **Pallotte cacio e ovo**

(Cheese and egg ball with tomato sauce and basil) € 8,00

• **Pecora alla Callara** Stewed sheep € 8,00

• **Mazzarelle (1piece)** Typical Abruzzo dish made with lamb offal € 3,00

• **Chiacchere** 🌾 (Fried pizza mass) € 5,00

• **Chiacchere with prosciutto or mortadella** 🌾 (x2 per)..... € 6,00

• **Olive ascolana** 🌾 🔥 🍷 🌿

(8 pieces home made stuffed and fried olives ascolana style) € 6,00

• **Bruschette miste** 🌾 🍷 🍷

(4 pieces 1 with sausage 1 with ventricina 1 with tomato and cheese
1 with ham and truffles cream) € 4,00

• **Bruschette with ventricina** 🌾

(4 pieces) € 4,00

• **Crostino nero** 🌾

(4 pieces of black toasted bread with Borbone ham)..... € 4,00

• **Battered fried cheese** 🌾 🔥 🍷 (3 pieces) € 6,00

• **Battered fried onions rings** 🌾 🔥 🍷 € 5,00

FOCACCIE

• **Borbone** (focaccia with Abruzzo black pork loin) € 8,00




• **Porkotto** (focaccia with roast pork) € 6,00

• **Colonnata** (focaccia with Abruzzo black pork lard) € 10,00



• **Rosmarino** (focaccia with rosemary) € 6,00



LA TAGLIATA Sliced beef sirloin 300gr

- **Sliced beef sirloin** with caramelized onions 300 gr € 19,00
- **Sliced beef sirloin** with porcini mushrooms* 300 gr..... € 23,00
- **Sliced beef sirloin**  with rocket, parmesan cheese, cherry tomatoes 300 gr € 19,00
- **Sliced beef sirloin** with Abruzzo black pork lard 300 gr € 19,00
- **Sliced beef sirloin** with rosemary 300 gr € 19,00
- **Sliced beef sirloin** with fresh truffle 300 gr € 23,00
- **Sliced beef sirloin**   with radicchio, walnuts and fondue 300 gr € 19,00

IL FILETTO (beef tenderloin 250 gr)

- **Filetto** with caramelized onions 250 gr € 23,00
- **Filetto** with porcini mushrooms* 250 gr € 25,00
- **Filetto** with Abruzzo black pork lard 250 gr € 23,00
- **Filetto** with rosemary 250 gr € 23,00
- **Filetto** with truffle flakes 250 gr € 25,00
- **Filetto**   with radicchio, walnuts and fondue 250 gr € 25,00

* Occasionally frozen products may be used

STEAK

- **Selezione BraciLAB**..... € / etto 7,50
- **Scottona IGP** (Chianina, Marchigiana, Romagnola)..... € / etto 7,50
- **Scottona** Frisona..... € / etto 6,50
- **Sashi** € / etto 7,50
- **Black Angus** € / etto 7,50

TRADITION BARBECUED

- **Artisanal arrostiti BraciLAB**
 - Classic 22 g € 0,90
 - Selection 36 g € 1,30
 - Liver and onion 36 g € 1,30
 - Breaded chicken 30g 🌾 € 1,00
- **Mixed grill** 🍷 bacon, sausage, beef, lamb € 16,00
- **Lamb grill** € 16,00
- **Tagliata di pollo** 🍷 arugula, grana cheese, cherry tomatoes..... € 12,00
- **Meat sausages** (3 pieces BraciLAB)..... € 7,00

SIDE DISHES

Delicious side dishes to best accompany our meat dishes and our pizzas

■ Potatoes Chips	€ 5,00
■ French Fries	€ 4,50
■ Baked potatoes	€ 4,50
■ Grilled vegetables eggplant, zucchini and peppers	€ 5,00
■ Vegetables of the season	€ 5,00
■ Mixed salad lettuce, radicchio, carrots and cherry tomatoes	€ 4,00
■ Green salad lettuce and rocket	€ 3,50

ONE-DISH MEALS

• Cured prosciutto and DOP Campania buffalo mozzarella	€ 8,00
• Cured ham and melon	€ 7,00
■ House salad lettuce, radish, nuts, tuna, mozzarella, corn, cherry tomatoes	€ 7,50
■ Grilled vegetables and mozzarella	€ 7,00
■ Caprese salad with DOP Campania buffalo mozzarella.....	€ 7,00



SANDWICHES

Made by BraciLAB

- **MANZO SFILACCIATO**     

shredded beef brisket with american lettuce and greek sauce with mint

€ 9,00



- **CARAMEL**   

180 grams beef hamburger with rocket, caramelized onion and bacon (guanciale)

€ 9,00



- **AGRESTE**     

180 g, hamburger with roasted peppers pecorino cheese, friarielli (turnips tops) and mayonaise € 10,00



- **BOSCHETTO**    

180 grams beef hamburger with porcini mushrooms, truffles cream, rocket and smoked cheese. € 10,00



- **PULLED PORK**      

hamburger black bun with pulled pork, lettuce, red onions, BBQ sauce

€ 9,00



- **PANINO DEL PASTORE**     

bun with stewed sheep

€ 10,00



- **FUMÉ** 🌾 🥛 🥬 🍄 🍷 € 10,00
180 grams beef hamburger , lattuce, smoked ham, smoked cheese, fondue cheese and pistachio pesto



- **TARTUFATTO** 🌾 🥚 🍄 🥬 € 14,00
180 gr Hamburger with black bun, sunny side up egg, fresh truffles and pork lard



- **OTELLO** 🥛 🥚 🌾 🍷 🥬 🍄 € 10,00
180 grams beef hamburger, with black bun, BBQ sauce, pecorino cheese, violet cabage and mayonaise



- **MANZO 100/180 gr** 🌾 🥬 🍄 🥚 🍷
Hamburger di scottona da 100/180 g, salad tomato, ketchup & maionese

€ 4,50 da 100 g

€ 9,00 da 180 g

BURGER SERVED FLAT ON A PLATE

Made by BraciLAB

- **BEEF HAMBURGER AT THE DISH**

It is served on a plate without a bun ,with a side dish of your choice

french fries, potatoes chips, baked potatoes, grilled € 6,50 da 100 g

vegetables or seasonal vegetables € 11,00 da 180 g

BBQ SECTION

Made by BraciLAB



BBQ RIBS

Pork ribs in BBQ sauce

€ 16,00



CHICKEN WINGS

Grilled chicken wings
in BBQ sauce

€ 12,00

With **BBQ RIBS** and **CHICKEN WINGS**, a side dish of your choice is included french fries, chips, baked potatoes, pan-fried seasonal vegetables or grilled vegetables.

Food is Life



PIZZERIA • THE SPECIALS

Also available dough with multigrain flour rich in Herbs with linseed, sesame and soybean seeds: € 2,50



RED BASE PIZZA

Braci & Grani € 13,00

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



Frutti di Mare € 13,00

Tomato, seafood salad*, shrimps*, mussels, clams and scampi.



Parmigiana € 10,00

Tomato, mozzarella, aubergines, cooked ham, parmesan flakes.



Balsamica € 10,00

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



WHITE BASE PIZZAS

Gustosa 🍷 🥤 🌾 € 13,00

Mozzarella, cooked ham, stracciatella, chopped pistachios, caramelized onion



Bronte 🍷 🥤 € 13,00

Mozzarella, cream of pistachio, cured ham, pistachio grain



Ciccia 🥤 € 11,00

Campania buffalo mozzarella, friarelli, sausage, bacon



Mortella 🍷 🥤 € 13,00

Mozzarella, pistachio cream, mortadella, grains of pistachio, stracciatella cheese



Delicata 🥤 € 10,00

Mozzarella, spinach, ricotta cream, cooked ham



Raw correction - buffalo / low lactose buffalo: € 1.50

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

** Occasionally excellent frozen products can be used*

PIZZERIA • RED BASE PIZZAS

Also available dough with multigrain flour rich in Herbs
with linseed, sesame and soybean seeds: € 2,50



- Abruzzese** 🍷 tomato sauce, mozzarella cheese, sausage, rocket truffles oil and fresh mushrooms € 9,00
- Americana** 🍷 tomato sauce, mozzarella cheese, wuster, sausage, hot peperoni salami and red peppers € 9,50
- Baciami prima** 🍷🍷 tomato sauce mozzarella cheese tuna fish and onions € 8,00
- Bufala** 🍷 tomato, basil, buffalo mozzarella DOP from campania .. € 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 sauce, mozzarella, raw ham € 7,50
- Diavola** 🍷 tomato sauce, mozzarella, spicy salami € 7,50
- Funghi** 🍷 tomato sauce, mozzarella cheese and mooshrooms ... € 7,50
- Girasole** 🍷 tomato sauce , mozzarella, corn € 7,50
- Italy** 🍷 tomato sauce, origano DOP Campania buffalo mozzarella after cooking, basil € 9,00
- Margherita** 🍷 tomato sauce and mozzarella cheese € 6,00

Marinara 🍷	tomato sauce, oil, garlic, parsley	€ 5,50
Napoli 🍷🍷	tomato, mozzarella, anchovies	€ 7,50
Peperino 🍷	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
Salame dolce 🍷	tomato, mozzarella, spianata salami from Abruzzo	€ 8,00
Salsiccia 🍷	tomato, mozzarella, sausage	€ 8,50
Siciliana 🍷🍷	tomato, mozzarella, oregano, anchovies, capers, black olives, cherry tomatoes	€ 8,50
Wüistel 🍷	tomato, mozzarella, oregano, anchovies, capers, black olives, cherry tomatoes	€ 8,00

Raw correction - buffalo / low lactose buffalo: € 1.50

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PIZZERIA • THE WHITES

Also available dough with multigrain flour rich in Herbs
with linseed, sesame and soybean seeds: € 2,50



- Abbinata** 🍷 mozzarella, broccoli, sausage € 8,00
- Adamo ed Eva** 🍷 mozzarella, boiled potatoes, sausage € 8,00
- Bigusto** 🍷 mozzarella, mashed potatoes, truffle sauce,
cooked ham, sausage € 9,00
- Bosco Ceppo** 🍷 mozzarella, porcini mushrooms*, baked raisin
cherry tomatoes € 9,00
- Bresaola** 🍷 Focaccia, bresaola, rucola, pomodori freschi,
scaglie di grana € 8,50
- Campana** 🍷 buffalo mozzarella, fresh cherry tomatoes, basil € 9,00
- Caprese** 🍷 fior di latte mozzarella, sliced seasonal tomatoes € 8,00
- Cocktail** 🍷 🍷 focaccia, prawns, rocket, cherry tomatoes,
pink sauce € 9,00
- Cotto & Mias** 🍷 mozzarella, cooked ham, corn € 7,50
- Dei Monti** 🍷 mozzarella, Emmenthal cheese, gorgonzola,
fontina cheese, parmesan flakes, porcini mushrooms*, speck € 10,00
- Eden** 🍷 mozzarella, gorgonzola, green apple, rocket € 8,50
- Estiva** 🍷 focaccia, raw ham, rocket, parmesan flakes € 8,50

- Tirolese** 🍷 mozzarella, smoked provola, speck € 8,50
- Maya** 🍷 mozzarella, rocket, pear, pecorino flakes, honey aroma .. € 8,50
- Nocina** 🍷 mozzarella, walnut cream, cooked ham, julienned
zucchini, walnuts € 9,00
- Patacotto** 🍷 mozzarella, boiled potatoes, cooked ham € 8,00
- Pizzaiola** 🍷🍷 mozzarella, anchovies, tuna, capers, cherry
tomatoes, chilli pepper, onion € 8,50
- Quattro formaggi** 🍷 mozzarella, Emmenthal cheese, fontina
cheese, gorgonzola, flakes of parmesan € 8,00
- Rustica** 🍷 mozzarella, smoked provola, baked potatoes, bacon ... € 9,00
- Sfiziosa** 🍷🍷 mozzarella, courgettes, shrimps* € 8,50
- Tartufata** 🍷 mozzarella, porcini mushrooms*, parsley truffle
sauce € 10,00
- Trevigiana** 🍷 mozzarella, radicchio, cooked speck, soft cheese
(Stracchino)..... € 9,00
- Vegana** 🍷 focaccia, boiled potatoes, broccoli, spinach, raisin
cherry tomatoes € 7,50
- Verdure** 🍷 mozzarella, spinach*, aubergines, courgettes
and peppers € 8,50

* Excellent frozen products can be used occasionally



BEVERAGES

• Water 0,75 lt	€ 2,00
• Pepsi Cola 1 lt	€ 8,00
• Pepsi Cola 0,3 lt	€ 3,00
• Pepsi Cola 0,4 lt	€ 4,00
• Gassosa d'Abruzzo 0,2 lt	€ 2,00
• 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

COVER CHARGE € 2,00

Food is Life

BEERS ON TAP



BENEDIKTINER HELL

Benedikter Hell is a beautiful golden yellow color, with an excellent foam. The nose is clean, slender, but well constructed, of pleasant breadth on honeyed and herbaceous hops. In the mouth it has a good path, malty entry, noticeably sweet and appropriately hoppy finish. A simple and balanced beer. Brewed without interruption for over 400 years, it can count on a solid centuries-old tradition.

Style: **Hell**

Type: **Low fermentation**

Brewery: **Benedikter Brauerei**

Alcohol content: **5,0%**



ST. BERNARDUS WIT

Golden-colored beer with fine, persistent white foam. On the nose and palate the hints are citrusy, lemon and orange in particular, with floral and just a hint of spice. Light cover and lively but not excessive carbonation.

Style: **Blanche**

Type: **High fermentation**

Brewery: **Saint Bernardus**

Alcohol content: **5,5 %**





OPPERBACCO 4 PUNTO 7

It's a beer that never tires you. Deep gold in color, it features the use of monk malt and aromatic American and European hops. Their use is aimed at enhancing the aroma while keeping the bitterness low. Extremely drinkable, it gives on tasting numerous nuances that remain in the mouth for many minutes. Suitable for any occasion. Like the Blues, it moves you with a few simple chords.

Style: **Golden Ale**
Type: **High fermentation**
Brewery: **Birrificio Opperbacco**
Alcohol content: **4.7%**



0,3 l
€ 4,50



0,5 l
€ 6,50



1 l
€ 12,50



BREWFIST MONTANTE

Upright, a borderline doppelbock given the low alcohol content but fully accepted for aroma and fragrance. Foam to chew where the roasted malts get the better of you, the drink starts precisely with caramel that surprises almost as if it were an uppercut, the palate is already satiated when the hints of grapes and Aurora hops arrive to close what we might call a masterpiece.

Style: **Doppelbock**
Type: **Low fermentation**
Brewery: **Brewfist**
Alcohol content: **7.3%**



0,3 l
€ 4,50



0,5 l
€ 6,50



1 l
€ 12,50

BOTTLED BEERS



€ 6,00

BENEDIKTINER WEISSBIER 0,5 lt

Specialty top-fermented beer, Weizen of the highest quality, the fruity aromas typical of Weisse and the balance of yeasts make it unmistakable on the palate. Thanks to a refined and balanced use of hops, the sensations of cleanliness and freshness in the finish are strong. Benediktiner Weissbier (wheat beer) is based on a tradition and ancient knowledge of the Ettal Monastery, acquired over hundreds of years is a weissbier brewed according to the original recipe of the monks of Ettal. Knowledge, passion and craftsmanship come together in a product that represents the highest level of quality.

Style: **Weissbier**

Type: **High fermentation**

Brewery: **Benediktner Brauerei**

Alcohol content: **5,4%**



€ 7,00

BRASS CASTLE SUNSHINE CL 44

A West Coast Ipa brewed in the traditional Yorkshire manner, with a mountain of American and Australian hops to balance the backbone of old world malt. Herbaceous and critical taste, with percolous drinkability!

Style: **India Pale Ale**

Type: **Low fermentation**

Brewery: **Brass Castle**

Alcohol content: **5,7%**



€ 5,00

MICROBIRRFIFICIO OPPERBACCO RUSTHELL CL 33

A German, malty, golden-colored lager with a cereal flavor, a soft, dry finish and enhanced by an all-Abruzzo soul thanks to the use of a wheat from the Castel del mONTE (aq) area called Rosciola, also known as Il Grano del Pastore (Shepherd's Wheat).

Style: **Helles**

Type: **High fermentation**

Brewery: **Microbirrificio**

Alcohol content: **4,8%**



PRODUZIONE E VENDITA ARROSTICINI

e tanti prodotti tipici abruzzesi

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Products marked with this symbol  are intended to be **vegetarian**

ALLERGEN DISCLOSURE

In compliance with EC Reg. 1169/2011

Information about the presence of substances or products that cause allergies or intolerances is available by contacting the staff on duty.



EGG



GLUTEN



LUPIN



MILK



SULFITES



FISH



MOLLUSCS



SESAME



NUTS



CELERY



PEANUTS



MUSTARD



SOIA



CROSTACEI

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