

# OUR FOOD SELECTION

## STARTERS AND SNACKS

- Mixed Abruzzese salumi and cheese board (min. 2 persons) 15
- Scrocchiarella (Roman-style crispy pizza) with olive oil and rosemary 6
- Scrocchiarella (Roman-style crispy pizza) with olive oil, rosemary, and local prosciutto 12
- Pallotte cacio e ove (Abruzzese-style cheese and egg “meatballs” served with tomato sauce) 8
- Fritto misto selection\* (8 pieces) 10

## FIRST COURSES

- Tonnarelli with cacio e pepe and local crispy guanciale 10
- Sagne with chickpeas and sausage 10
- Slow-braised pork ravioli with ragù, Parmigiano Reggiano fondue, and basil 11

## MAIN COURSES

- Beef entrecôte (250 g) 25
- Boneless Italian chicken thighs (cooked twice) 15
- Grilled sausage from “Macelleria dello Zio Barrett” 10
- Gourmet salad with Italian chicken and Grana Padano 10

## CLASSIC SANDWICHES

- Classic burger 6.5  
(Premium beef burger with tomato and lettuce served on artisanal olive oil bun)
- Cheeseburger 7.5  
(Premium beef burger with tomato, lettuce, and cheddar served on artisanal olive oil bun)
- Il Salsicciotto 5  
(Local sausage with tomato and lettuce served on sourdough)



## SPECIAL SANDWICHES

- The Abruzzese Sheperd 8  
(Local lamb burger with sautéed chicory and scamorza cheese served on artisanal olive oil bun)
- The Italian Turkey Burger 8  
(Turkey burger with grilled eggplant, caramelized onion, and melted cheese served on artisanal olive oil bun)
- Burgez 9.5  
(Premium beef burger with melted cheddar, arugula, crispy onion, and bacon served on artisanal olive oil bun)
- The Gran Sasso Mountaineer 9  
(Local sausage from “Macelleria dello Zio Barrett” with scamorza cheese served on sourdough)
- Chicken Cutlet Sandwich 9  
(Panko-crust chicken cutlet with scamorza cheese and bacon served on artisanal olive oil bun)

## PINSE (Roman-style flatbread pizza)

- Margherita Pinsa 8  
(Artisanal pinsa with tomato and Fior di Latte DOP mozzarella cheese)
- Sausage peppers and Gorgonzola Pinsa 12  
(Artisanal pinsa with tomato sauce, local sausage, bell peppers, and gorgonzola cheese)
- Fries and Würstel Pinsa 12  
(Artisanal pinsa with french fries\* and würstel sausages)

## SIDE DISHES

- Grilled vegetables 5
- Sautéed greens 4
- French fries\* 4
- Mixed salad 4

## DESSERTS

- Tiramisu 5
- Cheesecake 5
- Profiteroles 6
- Chocolate lava cake\* 5
- Grandma's custard tart\* 4

Service charge and cover charge 2

## ALLERGENS

In accordance with Regulation (EU) No. 1169/2011, the company informs customers that all products derived from its standard production process may contain, even in trace amounts, the following substances or products that may cause allergies or intolerances:

1. Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof
2. Crustaceans and products thereof
3. Eggs and products thereof
4. Fish and products thereof
5. Peanuts and products thereof
6. Soybeans and products thereof
7. Milk and products thereof (including lactose)
8. Nuts (almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios, macadamia nuts) and products thereof
9. Celery and products thereof
10. Mustard and products thereof
11. Sesame seeds and products thereof
12. Sulphur dioxide and sulphites at concentrations above 10 mg/kg or 10 mg/litre
13. Lupin and products thereof
14. Molluscs and products thereof

To request specific products free from one or more of the listed allergens, please contact the manager

\*When fresh products are not available, frozen products may be used.