



 **Giustospirito**
BIRRIFICIO CON CUCINA

MENÙ



CRAFT BEER GIUSTOSPIRITO

ALL BEERS ARE
HANDCRAFTED AT OUR
MICROBREWERY!
FRESH, UNFILTERED AND
STILL "ALIVE" BEER!

Always available on tap and in bottle format.

-  **GIUSTOSPIRITO** | PILS - 4.9% VOL
-  **GODIVA** | WEIZEN - 5.2% VOL
-  **MONELLINA** | MARZEN - 5.4% VOL
-  **BAD GIRL** | I.P.A. - 5.9% VOL

Ask for availability on tap, always available in bottle format.

-  **DORA** | BLANCHE - 4.8% VOL
-  **FEI MI** | NIPPON PALE ALE - 4.9% VOL
-  **SPICE GIRL NUOVA RICETTA** | NEW ENGLAND I.P.A. - 6.6% VOL
-  **LADY HOPE** | A.P.A. - 6.5% VOL
-  **CHILI BABY** | HABANERO I.P.A. - 5.8% VOL
-  **42048** | ENGLISH STRONG ALE - 7.5% VOL
-  **MISSIS BROWN** | RAUCH - 5.6% VOL
-  **NIGRA** | STOUT - 4.7% VOL
-  **RE MIDA** | ABBEY - 8.6% VOL
-  **WONDER BLONDE** | TRIPEL - 9.0% VOL

Available only in 33 cl. bottle

-  **GLU TIN FRI** | SESSION I.P.A. GLUTEN-FREE BEER 4.9% VOL

CRAFT BEER GIUSTOSPIRITO

GIUSTOSPIRITO - GODIVA - MONELLINA - FEI MI

Small (0,25 lt) 3,50 €

Medium (0,40 lt) 5,00 €

Jug (1 lt) 10,50 €

“Giraffa” (2 lt) 20,00 €

Bottle 75 cl 9,50 €

Bottle 33 cl (ask for availability) 5,00 €

BAD GIRL - CHILI BABY - DORA - LADY HOPE - NIGRA - MISSIS BROWN

Small (0,25 lt) 3,60 €

Medium (0,40 lt) 5,50 €

Jug (1 lt) 11,50 €

“Giraffa” (2 lt) 22,50 €

Bottle 75 cl 10,50 €

Bottle 33 cl (ask for availability) 5,50 €

42048 - RE MIDA - SPICE GIRL NUOVA RICETTA - WONDER BLONDE

Small (0,25 lt) 3,80 €

Medium (0,40 lt) 6,00 €

Jug (1 lt) 12,00 €

“Giraffa” (2 lt) 24,00 €

Bottle 75 cl 11,00 €



Bottle 33 cl (ask for availability) 5,50 €

GLU TIN FRI

Bottle 33 cl 5,00 €

APPETIZER

- **FRITTO BRASSICOLO** (recommended for 3/4 people) Double chicken cutlet (approx. 280 g) with homemade marinade, crispy Alaskan cod fillets (approx. 300 g), beer-battered onion rings, fried potatoes and vegetables and mozzarella sticks. Served with a burrata cheese ball (125g), yoghurt sauce and Giustospirito bitter-sweet sauce.
38.50 €
- **MISTO DEL BIRRAIO** Crispy chicken wings (2 pieces), triangles stuffed with slightly spicy cheddar (2 pieces), delicious mozzarella sticks (2 pieces), beer-battered onion rings and fried potatoes. Served with Giustospirito bitter-sweet sauce.
10.40 €
- **PICCOLO BIRRAIO** Crispy chicken wing (1 piece), triangle stuffed with slightly spicy cheddar (1 piece), mozzarella stick (1 piece), beer-battered onion ring (1 piece) and fried potatoes. Served with Giustospirito bitter-sweet sauce.
5.30 €
- **KROCCO POLLO** Chicken nuggets (5 pieces).
4.50 €
- NEW** ● **ALETTE PANKO** Chicken wing (7 pz) wrapped in a special crunchy breading, served with spicy sweet and sour sauce.
9.50 €
- **ALUCCE DI POLLO** Delicious crispy chicken wings (5 pieces). Served with Giustospirito bitter-sweet sauce.
5.80 €
- **ALUCCE DI POLLO XL** Delicious crispy chicken wings (10 pieces). Served with Giustospirito bitter-sweet sauce and spicy guacamole sauce.
10.90 €
- **BASTONCINI DI MOZZARELLA** Delicious and tasty mozzarella sticks (5 pieces).
4.60 €
- **ANELLI DI CIPOLLA ALLA BIRRA** Beer-battered onion rings (5 pieces).
4.20 €

- 
I NARCOS Triangles stuffed with lightly spicy cheddar wrapped in a crunchy breading based on Nachos (4 pieces).
3.90 €
- 
CARTOCCIO DI VERDURE Deep fried vegetable.
5.80 €
- 
PATATINE FRITTE TARTUFATE Potato chips (approx. 140g) with truffle sauce.
4.40 €
- 
PATATINE FRITTE Potato chips (approx. 140g).
3.40 €



BRUSCHETTE

- 
POMODORELLA Oven-roasted bread, cherry tomatoes, oregano and extra virgin olive oil.
5.60 €
- 
MODENA Oven-roasted bread, extra virgin olive oil, onions braised in Monellina beer (Marzen), Parmigiano Reggiano and balsamic vinegar cream.
5.90 €
- 
MAIALA Oven-roasted bread, extra virgin olive oil, sausage, onions braised in Monellina beer (Marzen), and Parmigiano Reggiano.
5.90 €
- 
MONTANARA Oven-roasted bread, extra virgin olive oil, selected cooked ham, gorgonzola cheese and mixed mushrooms and porcini.
5.90 €
- 
G.S. FERRARA Oven-roasted bread, extra virgin olive oil, Italian fiordilatte mozzarella from Agerola, champignon mushrooms and Alto Adige speck.
5.90 €
- 
FRANCESINA Oven-roasted bread, extra virgin olive oil, brie cheese, selected cooked ham and rocket salad.
5.90 €


FIRST COURSES

- **TAGLIATELLE AL RAGU' DEL NORCINO** Italian “tagliatelle” with meat sauce.
7.90 €
- **CASONCELLI AL BURRO E SCAGLIE DI PECORINO** Italian “casoncelli” (pasta stuffed with meat, Parmigiano Reggiano and herbs) with butter sauce and Sardinian pecorino flakes.
8.90 €
- **CASONCELLI AL RAGU' DEL NORCINO** Italian “casoncelli” (pasta stuffed with meat, Parmigiano Reggiano and herbs) with meat sauce.
9.90 €
-  **TORTELLI VERDI** Italian “tortelli” (pasta stuffed with spinach, swiss chard and ricotta cheese) with butter sauce.
12.50 €

MAIN COURSES

- **COTO-CLASSICA** Double chicken cutlet (approx. 280 gr) with homemade marinade. Served with fried potatoes and Giustospirito bitter-sweet sauce.
12.90 €
- **COTO-SUPERBA** Double chicken cutlet (approx. 280 gr) with homemade marinade, pecorino cheese fondue, raw ham (aged 20 months) and stracciatella cheese. Served with fried potatoes.
14.90 €
- **COTO-GOLOSA** Double chicken cutlet (approx. 280 gr) with homemade marinade, pecorino cheese fondue, speck from Alto Adige and smoked scamorza cheese. Served with fried potatoes.
14.60 €
- **STINCO DI MAIALE** Oven roasted pork shanks. Served with roasted potatoes.
15.60 €

- **GRIGLIATA** Luganega sausage (approx. 80 gr), sliced fillet steak (approx. 150 gr), grilled chicken breast (approx. 150 gr). Served with roasted potatoes and homemade bread.
17.20 €
- **SUPREME DI POLLO ALL'EMILIANA** Sliced chicken breast (approx. 150 gr) with rocket salad, flakes of Parmigiano Reggiano and balsamic vinegar cream. Served with roasted potatoes and homemade bread.
11.90 €
- **SUPREME DI POLLO BIRRAIA** Sliced chicken breast (approx. 150 gr) with pecorino cheese fondue and onions braised in Monellina beer (Marzen). Served with roasted potatoes and homemade bread.
11.90 €
- **SUPREME DI POLLO NATURE** Sliced chicken breast (approx. 150 gr), served with roasted potatoes, grilled vegetables (sweet peppers and zucchini) and homemade bread.
11.90 €
- **TAGLIATINA (150 gr) RUCOLA E PARMIGIANO** Sliced fillet steak (approx. 150 gr) with rocket salad and flakes of Parmigiano Reggiano. Served with roasted potatoes, “gentilina” lettuce salad and homemade bread.
13.60 €
- **TAGLIATA (250 gr) RUCOLA E PARMIGIANO** Sliced fillet steak (approx. 250 gr) with rocket salad and flakes of Parmigiano Reggiano. Served with roasted potatoes, “gentilina” lettuce salad and homemade bread.
17.90 €
- **TAGLIATINA (150 gr) ALSAZIANA** Sliced fillet steak (approx. 150 gr) with pecorino cheese fondue and onions braised in Monellina beer (Marzen). Served with roasted potatoes, grilled vegetables (sweet peppers and zucchini) and homemade bread.
13.60 €
- **TAGLIATA (250 gr) ALSAZIANA** Sliced fillet steak (approx. 250 gr) with pecorino cheese fondue and onions braised in Monellina beer (Marzen). Served with roasted potatoes, grilled vegetables (sweet peppers and zucchini) and homemade bread.
17.90 €
-  **AMICO VEGETARIANO** Grilled Piedmontese Tomino cheese, spinach with pecorino cheese fondue, roasted potatoes, grilled vegetables (sweet peppers and zucchini), “gentilina” lettuce salad with flaked “ricotta salata” cheese and yogurt sauce, homemade bread.
11.90 €

-  **ZIO CONTADINO** A burrata cheese ball (125 gr), roasted potatoes, spinach with pecorino cheese fondue and flaked “ricotta salata” cheese, homemade bread.
9.60 €

SINGLE OR DOUBLE ?

SINGLE DOUBLE

- **FISH & CHIPS** Crispy Alaskan cod fillet (approx. 150 gr). Served with fried potatoes and Giustospirito bitter-sweet sauce.

9.50 € 12.90 €
150GR APPROX. 300GR APPROX.

- NEW** ● **DEGUSTAZIONE DI WÜRSTEL** Mix of würstel selected by Giustospirito. Beef Kasekrainer würstel stuffed with Emmental cheese, Bratwürstel typical Bavarian frankfurter, Waldviertler würstel smoked with beech wood. Served with fried potatoes.

9.50 € 13.50 €
130GR APPROX. 260GR APPROX.

- NEW** ● **VEAL RIBS** Veal ribs cooked at low temperature for 12 hours with a rub of spices and toasted on the grill. Served with roasted potatoes.

14.50 € 22.50 €
320GR APPROX. 640GR APPROX.

- **PORK BBQ RIBS** Smoked pork ribs seasoned with BBQ spice rub and cooked at low temperature for 12 hours and toasted on the grill. Served with roasted potatoes.

12.90 € 18.50 €
270GR APPROX. 540GR APPROX.

SHARE PLATES

- **GRIGLIATONA GIUSTOSPIRITO** (recommended for two) Sliced fillet steak (approx. 250 gr), Luganega sausage (approx. 160 gr), Sliced chicken breast (approx. 150 gr) and mix of würstel selected by Giustospirito (approx. 130 gr). Served with roasted potatoes, grilled vegetables (sweet peppers and zucchini), Giustospirito bitter-sweet sauce and homemade bread.
31.90 €

- **SPADA DEL GIUSTOSPIRITO** (recommended for two) Beef steaks (approx. 600 gr). Served with roasted potatoes, grilled vegetables (sweet peppers and zucchini), lightly spicy guacamole sauce, Giustospirito bitter-sweet sauce and homemade bread.
42.00 €

SALADS AND SIDE DISHES



-  **YOGA** “Gentilina” lettuce salad and rocket salad, tomatoes, julienne carrots, Riviera olives and yogurt sauce. Served with homemade bread.
7.60 €
- **BUFFALO TONY** Tuna in sunflower oil, Buffalo mozzarella from Campania, “gentilina” lettuce salad, julienne carrots, tomatoes and Riviera olives. Served with homemade bread.
9.90 €
- **POLLOCK** Sliced chicken breast (approx. 150 gr), “gentilina” lettuce salad, yoghurt sauce and chopped hazelnuts. Served with homemade bread.
8.90 €
- **POLLOCK CROCCANTE** “Gentilina” lettuce salad, chicken nuggets (approx. 100 g), crispy bacon and roasted sweet peppers. Served with homemade bread.
9.50 €
- **SISAR SALAD STRACCIATELLA** Sliced chicken breast (approx. 150 gr), Stracciatella cheese, “gentilina” lettuce salad, carrots and tomatoes. Served with homemade bread.
9.90 €
-  **STRACCIATELLA IN LOVE** Stracciatella cheese, flakes of “ricotta salata” cheese, “gentilina” lettuce salad, rocket salad, julienne carrots, Riviera olives and tomatoes. Served with homemade bread.
8.80 €
-  **INSALATINA** “Gentilina” lettuce salad, tomatoes and carrots.
3.50 €
-  **ROASTED POTATOS or STEAMED SPINACH or GRILLED VEGETABLES**
3.50 €

BURGLER

BEEF BURGLER

- **ULTIMATE** Bread with Giustospirito beer malt, Hamburger 100% beef (180 gr) with homemade marinade, pulled pork (140 gr) marinated in Missis Brown beer, cheddar, bacon, BBQ-yakiniku sauce, salad. Served with fried potatoes.
14.90 €
- **APOCALITTICO** Bread with Giustospirito beer malt, Hamburger 100% beef (180 gr) with homemade marinade, breaded scamorza cheese, roasted sweet peppers, braised onion with Monellina beer, tomato, salad, slightly spicy guacamole, spiced tomato sauce, slightly spicy honey sauce. Served with fried potatoes.
14.50 €
- **DAL TRAMONTO ALL'ALBA** Bread with Giustospirito beer malt, Hamburger 100% beef (180 gr) with homemade marinade, smoked scamorza cheese, bacon, pecorino cheese fondue and flakes, beer-battered onion rings and truffle cream sauce. Served with fried potatoes.
14.70 €
- **BURRATOMICO** Bread with Giustospirito beer malt, Hamburger 100% beef (180 gr) with homemade marinade, a burrata cheese ball (125 gr), cheddar, tomato and salad. Served with fried potatoes.
14.50 €
- **LOVING EMILIA** Bread with Giustospirito beer malt, Hamburger 100% beef (180 gr) with homemade marinade, pecorino cheese fondue, raw ham, Straciatella cheese and rocket salad. Served with fried potatoes.
12.70 €
- **SPAIDER PORK** Bread with Giustospirito beer malt, Hamburger 100% beef (180 gr) with homemade marinade, cheddar, bacon, braised onion with Monellina beer, slightly spicy guacamole, salad. Served with fried potatoes.
12.20 €



- **MAC ROBBY** Bread with Giustospirito beer malt, Hamburger 100% beef (180 gr) with homemade marinade, smoked scamorza cheese, bacon, braised onion with Monellina beer, Remoulade sauce. Served with fried potatoes.
12.20 €
- **PECHINO EXPRESS** Bread with Giustospirito beer malt, Hamburger 100% beef (180 gr) with homemade marinade, bacon, Piedmontese tomino cheese, spicy sweet and sour sauce, salad. Served with fried potatoes.
12.20 €
- **BIBICHIU'** Bread with Giustospirito beer malt, Hamburger 100% beef (approx. 180 gr) with homemade marinade, bacon, BBQ-yakiniku sauce, salad. Served with fried potatoes.
10.60 €
- **ERRY** Bread with Giustospirito beer malt, Hamburger 100% beef (180 gr) with homemade marinade, cheddar, tomato, salad. Served with fried potatoes.
9.90 €
- **HELLO SPECK** Bread with Giustospirito beer malt, Hamburger 100% beef (180 gr) with homemade marinade, Alto Adige PGI speck, smoked scamorza cheese, selection of mixed mushrooms with porcini, stracciatella cheese and rocket salad. Served with fried potatoes.
12.70 €

VEGGIE BURGER

- 🌿 **IL GRINCH** Bread with Giustospirito beer malt, spinach burger, Piedmontese tomino cheese, yogurt sauce, tomato, salad. Served with fried potatoes.
9.80 €
- 🌿 **PANKO CHEESE** Bread with Giustospirito beer malt, breaded scamorza cheese, roasted sweet peppers, braised onion with Monellina beer, tomato, salad, slightly spicy guacamole. Served with fried potatoes.
10.10 €

CHICKEN BURGER

- **COCCODE'** Bread with Giustospirito beer malt, chicken cutlet (approx. 140 g) with homemade marinade, yoghurt sauce, mayonnaise sauce, tomato, salad. Served with fried potatoes.
9.50 €
- **SUPREMO BURGER** Bread with Giustospirito beer malt, chicken cutlet (approx. 140 g) with homemade marinade, smoked scamorza cheese, roasted sweet peppers, tomato, salad, slightly spicy guacamole sauce. Served with fried potatoes.
10.90 €

BABY MENU

ONE DRINK INCLUDED TO CHOOSE BETWEEN:
WATER (0.5 LT), COCA-COLA / FANTA, CANNED LEMON TEA, SPRITE.
SERVICE INCLUDED.
RESERVED FOR CHILDREN UNDER 12 YEAR OLD.

MENU 7.90 €

- **BABY HOT-DOG** (ketchup and mayonnaise) **AND CHIPS**
- **BABY BURGER** (ketchup and cheddar) **AND CHIPS**
- **BABY CHICKEN CUTLET AND CHIPS**
- **BABY BURGER (JUST MEAT) AND CHIPS**

MENU 6.90 €

- **BABY PIZZA MARGHERITA**
- **BABY PIZZA WITH CHIPS**
- **BABY PIZZA WITH WURSTEL**
- **BABY PIZZA CHIPS & WURSTEL**
- **BABY "PENNE" (PASTA) WITH TOMATO SAUCE**
- **BABY MERLINO** (würstel and chips)




PIZZE SPECIAL

CHOOSE YOUR SIZE!

REGULAR SIZE (280 gr);

PIZZONE 50 CM (600 gr):
choose your two favorite flavors
(price of the two flavors +1,50 €).

- NEW** ● **MORTAZ-ZOLA** Italian fiordilatte mozzarella from Agerola and gorgonzola cheese. Not cooked: mortadella IGP, stracciatella cheese and chopped pistachios.
11.00 €
- NEW** ● **MORTAZZA IGP** Italian fiordilatte mozzarella from Agerola. Not cooked: mortadella IGP, burrata cheese ball (125 gr) and chopped pistachios.
11.50 €
- NEW** ● **GRANCOTTO FERRARINI** Organic tomato sauce, buffalo mozzarella from Campania. Not cooked: cooked ham.
10.00 €
- NEW** ● **ARROGANT** Italian fiordilatte mozzarella from Agerola, friarielli cream, spicy “nduja” from Calabria, black olives, artisan sausage, smoked scamorza cheese. Not cooked: stracciatella cheese.
10.90 €
- **CALABRIA PASSION** Organic tomato sauce, Italian fiordilatte mozzarella from Agerola, smoked scamorza cheese, spicy “nduja” from Calabria, spicy ventricina salami and grilled sweet peppers.
9.80 €
-  **ZUCCOTA BIRRAIA** Italian fiordilatte mozzarella from Agerola, pumpkin puree, braised onion with Monellina beer. Not cooked: rocket salad, Parmigiano Reggiano flakes and balsamic vinegar cream.
10.90 €
- **PORKA LA ZUCCA!** Italian fiordilatte mozzarella from Agerola, pumpkin puree, gorgonzola cheese. Not cooked: Speck from Alto Adige.
9.60 €
- **‘NDUJA** Organic tomato sauce, spicy “nduja” from Calabria. Not cooked: Stracciatella cheese, extra vergin olive oil and fresh basil leaves.
8.30 €
- **4 FORMAGGI + 2** Organic tomato sauce (gently topped), Italian fiordilatte mozzarella from Agerola, brie cheese, gorgonzola cheese, smoked scamorza cheese, pecorino cheese fondue, grated Parmesan cheese.
9.00 €

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TONNO E CIPOLLA CRUNCHY Organic tomato sauce, Italian fiordilatte mozzarella from Agerola, tuna in sunflower oil. Not cooked: beer-battered onion rings.
11.50 €

- **SAPORE DI MALGA** Organic tomato sauce, gorgonzola cheese, artisan sausage, garlic scented oil, mushrooms and porcini. Not cooked: Speck from Alto Adige and Sardinian pecorino flakes.
10.50 €

- 
VEGETARIANA EMILIANA Organic tomato sauce, Italian fiordilatte mozzarella, smoked scamorza cheese, grilled zucchini. Not cooked: rocket salad, flaked Parmigiano Reggiano and balsamic vinegar cream.
9.60 €

- **GIUSTOSPIRITO** Organic tomato sauce, Italian fiordilatte mozzarella from Agerola, spicy ventricina salami and artisan sausage. Not cooked: Stracciatella cheese.
9.90 €

- **AMATRICIANA BIRRAIA** Organic tomato sauce, Italian fiordilatte mozzarella from Agerola, onions braised in Monellina beer, stewed pancetta, Sardinian pecorino flakes and freshly ground black pepper.
9.60 €

- **DIAVOLA BIRRAIA** Organic tomato sauce, gorgonzola cheese, onions braised in Monellina beer, spicy ventricina salami and freshly ground black pepper.
8.50 €

- **RUBIERA UNITED** Italian fiordilatte mozzarella from Agerola, stewed pancetta, artisan sausage and grated parmesan.
9.10 €

- **BRIGANTE** Organic tomato sauce, buffalo mozzarella from Campania, brie cheese, spicy ventricina salami, cherry tomatoes and Sardinian pecorino flakes.
9.90 €

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PROFUMI DELL'ORTO Organic tomato sauce, cherry tomatoes, grilled zucchini, grilled sweet peppers. Not cooked: Stracciatella cheese and flakes of "ricotta salata" cheese.
9.20 €

- **CRUDO E BURRATA** Organic tomato sauce and Italian fiordilatte mozzarella from Agerola. Not cooked: burrata cheese ball (125 gr) and raw ham.
11.50 €

- **DIVINA** Organic tomato sauce and Italian fiordilatte mozzarella from Agerola. Not cooked: raw ham (aged 20 months) and Stracciatella cheese.
9.90 €

- **DIOMIRA** Organic tomato sauce, Italian fiordilatte mozzarella from Agerola, selection of mixed mushrooms and porcini, brie, cooked ham. Not cooked: rocket salad.
9.90 €
- **VIA EMILIA** Organic tomato sauce and Italian fiordilatte mozzarella from Agerola. Not cooked: raw ham, flaked Parmigiano Reggiano and balsamic vinegar cream.
9.90 €
- **MAR CANTABRICO** Organic tomato sauce, Italian fiordilatte mozzarella from Agerola, cherry tomatoes, Cantabrian Sea anchovy fillets and oregano. Not cooked: Stracciatella cheese.
9.90 €

SPACCANAPOLI

PIZZA WITH STUFFED CRUST
(AVAILABLE FROM MONDAY TO FRIDAY)

- **SPACCALABRIA** “Spaccanapoli” with stuffed crust with Italian fiordilatte mozzarella from Agerola, smoked scamorza cheese and organic tomato sauce. Topped with Italian fiordilatte mozzarella from Agerola, artisan sausage, spicy “nduja” from Calabria. Not cooked: grated parmesan and rocket salad.
11.50 €
- **SPACCAZUCCA** “Spaccanapoli” with stuffed crust with artisan sausage and gorgonzola cheese. Topped with Italian fiordilatte mozzarella from Agerola, smoked scamorza cheese, pumpkin puree and stewed pancetta. Not cooked: Stracciatella cheese and fresh basil.
11.90 €
- **SPACCADUCATO** “Spaccanapoli” with stuffed crust with Italian fiordilatte mozzarella from Agerola, artisan sausage and pecorino cheese fondue. Topped with Italian fiordilatte mozzarella from Agerola, organic tomato sauce and cherry tomatoes. Not cooked: raw ham and fresh basil.
12.50 €
- **SPECKANAPOLI** “Spaccanapoli” with stuffed crust with artisan sausage and gorgonzola cheese. Topped with Italian fiordilatte mozzarella from Agerola, organic tomato sauce and wüstel from Alto Adige. Not cooked: speck from Alto Adige, pecorino cheese fondue e chopped hazelnuts.
12.20 €

PIZZE

CLASSIC

CHOOSE YOUR SIZE!

REGULAR SIZE (280 gr);

PIZZONE 50 CM (600 gr):
choose your two favorite flavors
(price of the two flavors +1,50 €).

-  **STRIA** Extra virgin olive oil and oregano.
3.90 €
-  **MARINARA** Organic tomato sauce, garlic, extra virgin olive oil and oregano.
4.90 €
-  **MARGHERITA** Organic tomato sauce and Italian fiordilatte mozzarella from Agerola.
5.80 €
- **NAPOLI** Organic tomato sauce, Italian fiordilatte mozzarella from Agerola, Cantabrian Sea anchovy fillets and oregano.
8.00 €
-  **SPECIALE** Organic tomato sauce, buffalo mozzarella from Campania, Italian fiordilatte mozzarella, cherry tomatoes and basil.
9.10 €
- **SALSICCIA** Organic tomato sauce, Italian fiordilatte mozzarella from Agerola and artisan sausage.
7.20 €
- **SALSICCIA E FRIARIELLI** Italian fiordilatte mozzarella from Agerola, artisan sausage and friarielli cream.
8.90 €
- **WURSTEL** Organic tomato sauce, Italian fiordilatte mozzarella from Agerola and würstel from Alto Adige.
7.20 €
- **SALAMINO PICCANTE** Organic tomato sauce, Italian fiordilatte mozzarella from Agerola and spicy salami.
7.20 €
- **CRUDO** Organic tomato sauce and Italian fiordilatte mozzarella from Agerola. Not cooked: raw ham.
9.10 €
- **COTTO** Organic tomato sauce, Italian fiordilatte mozzarella from Agerola and cooked ham.
7.60 €

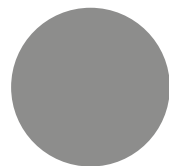
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7 VARIETA' DI FUNGHI Organic tomato sauce, Italian fiordilatte mozzarella from Agerola, selection of mixed mushrooms with porcini.
8.10 €
- **COTTO & FUNGHI** Organic tomato sauce, Italian fiordilatte mozzarella from Agerola, champignon mushrooms and cooked ham.
8.10 €
- 
CARCIOFI Organic tomato sauce, Italian fiordilatte mozzarella from Agerola and artichokes.
7.20 €
- 
FUNGHI Organic tomato sauce, Italian fiordilatte mozzarella from Agerola and champignon mushrooms.
7.20 €
- **CAPRICCIOSA** Organic tomato sauce, Italian fiordilatte mozzarella from Agerola, cooked ham, champignon mushrooms, artichokes and olives.
8.90 €
- **QUATTRO STAGIONI** Organic tomato sauce, Italian fiordilatte mozzarella, cooked ham, champignon mushrooms, artichokes and artisanal sausage.
8.90 €

ADDITION OF:

Beer-battered onion rings | + € 4.00;
 'Nduja, Stracciatella cheese, "Ferrarini" cooked ham | + € 2.00
 Burrata 125 gr, "Ferrarini" raw ham | + € 3.50
 Pumpkin puree, Tuna, Anchovies from the Cantabrian Sea,
 Buffalo mozzarella from Campania, Mixed mushrooms,
 Friarielli cream | + € 2.50
 Bacon, Speck, Spicy salami, Würstel, Sausage, Onion braised in beer,
 Champignon mushrooms, Artichokes | +1.50 €;
 Other additions | +1.00 €



SOFT DRINKS AND WINES



- **WATER** (still or sparkling):
bottle 0,75 lt € 2.60
bottle 0,50 lt € 1.70
- **SOFT DRINKS ON TAP** (Coca-Cola, Coca-Cola Zero e Fanta):
0,2 lt € 2.50
0,4 lt € 3.50
1 lt € 7.00
- **BOTTLED DRINKS:** 0,33 lt (Coca-Cola, Coca-Cola Zero, Sprite, The Limone Fuze Tea) € 3.50
- **WHITE WINES:**
Passerina IGP € 15.50
Falanghina IGP € 18.00
Prosecco Superiore DOCG Marsuret € 18.50
Spumante Shah Mat € 14.00
Franciacorta DOCG '61 brut Berlucchi € 30.00
Glass of Spumante Extra Dry € 4.00
- **RED WINES:**
Lambrusco Salamino di Santa Croce DOP semi secco € 9.50
Lambrusco Grasparossa di Castelvetro secco € 10.50
Montepulciano d'Abruzzo DOP € 18.00
Sangiovese Piccolo Brunelli € 19.50
- **WINE ON TAP** (ask for availability):
Glass of wine € 3.50
Carafe 0,50 lt € 5.00
Carafe 1 lt € 9.00



COFFEE AND LIQUORS

● COFFEE:

Caffè Espresso € 1.50

Decaffeinato € 1.50

Macchiato € 1.50

Corretto € 2.50

Doppio € 2.40

Americano € 1.50

Orzo € 1.50

● BITTERS AND LIQUORS:

Amaro del Capo € 3.50

Branca Menta € 3.50

Jegermeister € 3.50

Montenegro € 3.50

Baileys Irish Cream € 3.50

Sambuca € 3.50

Limoncino € 2.50

Liquore alla Liquirizia € 3.50

● DISTILLATES:

Grappa Barricata di Nebbiolo € 4.00

Grappa Bianca Antica Porta di Gavi € 4.00

Grappa Po' di Poli € 4.50

Grappa Barricata Sarpa Oro Poli € 4.50

Jack Daniel's Gentleman € 6.00

Scotch Whisky Single Malt 12 anni Aberfeldy € 7.00

Rum Diplomatico Riserva 12 anni € 7.00

Rum Santa Teresa 1796 € 7.00

● COCKTAIL:

Spritz € 5.00

Gin tonic with Giustospirito hoppy gin € 9.50

Coca & Rum € 7.50

● SORBETS:

Sorbetto al caffè € 3.00

Sorbetto al limone € 3.00



SERVICE 1.90 €

OUR DESSERTS LIST IS
AVAILABLE ON THE BACK
OF THE PAPER PLACE MAT!



GIFT IDEAS

COMPLETE YOUR PACKAGE WITH THE BEERS
YOU PREFER!

TAKEAWAY PRICES (BUY AT THE CHECKOUT):

GIUSTOSPIRITO - GODIVA - MONELLINA - FEI MI - GLU TIN FRI

75 cl. bottle 6,50 € 33 cl. bottle 4,00 €

BAD GIRL - DORA - SPICE GIRL - LADY HOPE - NIGRA

MISSIS BROWN - 42048 - RE MIDA - CHILI BABY - WONDER BLONDE

75 cl. bottle 7,00 € 33 cl. bottle 4,50 €

BOTTIGLIA GIN GIUSTOSPIRITO

70 cl. bottle 30,00 €

