



Follow us on Facebook:  
@birrificiocomo



Follow us on Instagram:  
ilbirrificiodicomo



Follow us on LinkedIn:  
Gruppo Ethos



For reservations WhatsApp:  
031 505050

## ALLERGENS

As per the provision of the European Union regulation CEE 1169/2011, under each dish you will find the indication relative to all the allergens present in the ingredients used for its preparation.

The dishes production takes place in a single environment, for contamination they may contain nickel and other allergens traces. As indicated by the Health Ministry 10/12/21 N. Prot. 44968 cereal product may contain mustard.

gruppo ethos®





EVERY WEDNESDAY NIGHT

# COSTATA DAY

**MAIALINO  
NERO  
DELL'IRPINIA**

**MANZO  
BLACK  
ANGUS**

**CHOOSE YOUR HALF KG OF RIB:**

**€29,50**

**SCOTTONA  
STEAK**  
# NO ALLERGENS

**€25**

**IRPINIA BLACK  
PIGLET RIB**  
marinated with oranges  
and rosemary # NO  
ALLERGENS

## **INCLUDED:**

- **Ovenbaked potatoes #1**  
or one of the others side dishes in the menu
- **Bottle of still or sparkling water** • **One glass of wine or a small pint of bee** (service charge included)



# HOUSE' SPECIALS

## **Porceddu - ricetta sarda** SUBJECT TO AVAILABILITY # NO ALLERGENS

Typical receipt from Sardinia, slow cooked "mirto" flavoured pork meat served with ovenbaked potatoes

€ 23,00

## **Stinco di maiale al forno cotto in birra Roxanne** # 1 - 3 - 6 - 7 - 10 - 12

Oven-baked pork shank cooked in Roxanne beer served with spatzle gnocchi and roasted potatoes

€ 18,00

## **Brisket** # 1 - 4 - 6 - 9 - 10

Brisket served with ovenbaked potatoes

*Popular beef cut in the USA, a real must have of Texas' BBQs.*

*The beef is marinated all night long and then slowcooked in the morning.*

€ 20,00

## **Grilled pork Ribs** # 1 - 4 - 6 - 9 - 10

marinated with BBQ sauce and served with roasted potatoes

€ 19,00

## **Tartare alla nizzarda** # 3 - 7 - 12

Beef tartare with boiled egg, olives, capers, green beans and Lodigiano cheese crisps

€ 19,00

## **PorkHawk** # NO ALLERGENS

Tomahawk, a long-bone steak with very tender meat thanks to low-temperature cooking

€ 23,00

# Allergens list on last page. Some ingredients can be fresh or frozen subject to market availability. The fish intended to be eaten raw has undergone a preventive treatment in compliance with the requirements of EC Reg. 853/2004. The dishes production takes place in a single environment, for contamination they may contain nickel and other allergens traces.

## **PORCEDDU RICETTA SARDA**





EVERY THURSDAY NIGHT

# FLANK FILLET DAY



€ 27

## FLANK FILLET

About 300 gr of flank steak of Black Angus beef meat  
incredibly soft and tasty cut thanks to the thick marbling

# NO ALLERGENS

## ROASTED POTATOES #1

or choose one of our side dishes

**Bottle of still or sparkling water**

**One glass of wine or a small pint of beer**

(cover charge included)



# I-PA

# ROXANNE



## BEER AMBER # 1

**LIGHT  
HIGHT FERMENTATION  
6,6° ALC.**

Medium bodied, characterized by an intense scent of hops from America, England and New Zealand and added in dry-hop.



**0,3 LT.**  
**€ 5,00**

**PINT**  
**0,5 LT.**  
**€ 7,00**

**LITER**  
**1 LT.**  
**€ 13,00**

**BEER TUBE**  
**2 LT.**  
**€ 24,00**

## BOCK AMBER # 1

**DOUBLE MALT  
HIGHT FERMENTATION  
6,0° ALCOLICI**

Full-bodied beer. It leaves a caramelized and hoppy impression with a dry and decisive aftertaste.



**0,3 LT.**  
**€ 5,00**

**PINT**  
**0,5 LT.**  
**€ 7,00**

**LITER**  
**1 LT.**  
**€ 13,00**

**BEER TUBE**  
**2 LT.**  
**€ 24,00**

Natural sulphites can be found as result of fermentation. # see allergens table on the last page

# MARILYN AGRICOLA — SUPER WEISS

## LAGER BEER #1

**FROM ITALIAN AGRICULTURAL  
SUPPLY CHAIN  
LOW FERMENTATION  
5,3° ALC.**

Clear and light. Fresh and drinkable beer in Lager style. A balance between the fragrance of hops and the almost honeyed malt. Dry and bitter aftertaste.



**0,3 LT.  
€ 4,50**

**PINT  
0,5 LT.  
€ 6,50**

**LITER  
1 LT.  
€ 12,00**

**BEER TUBE  
2 LT.  
€ 22,00**

## WEISS AMBER #1

**DOUBLE MALT  
HIGHT FERMENTATION  
6,3° ALC.**

Our weizen beer, in addition to the hints of banana, vanilla and cloves typical of the weiss, is characterized by flavors of hazelnut and almond, given by the toasted malts of wheat and the generous hopping.



**0,4 LT.  
€ 5,50**

**PINT  
0,5 LT.  
€ 7,50**

**LITER  
1 LT.  
€ 14,00**

**BEER TUBE  
2 LT.  
€ 26,00**



# DAISY DUKE

# EAU ROUGE

## AMERICAN PALE ALE #1

**5° ALC.**

Strong bitter flavour balanced by citrus notes which create a good combination of taste and smell senses.



**0,3 LT.**  
€ 5,00

**PINT**  
**0,5 LT.**  
€ 7,00

**LITER**  
**1 LT.**  
€ 13,00

**BEER TUBE**  
**2 LT.**  
€ 24,00

## BELGIAN STYLE DUBBEL #1

**HIGHT FERMENTATION**  
**7° ALC.**

Particular belgian style of brewery which dates back to the ancient Trappist practice. Characteristically known for being dark brown in colour with strong chocolatey, caramel, and nutty tones but also an intense flavour of dark and dried fruit.



**0,3 LT.**  
€ 5,50

**PINT**  
**0,5 LT.**  
€ 7,50

**LITER**  
**1 LT.**  
€ 14,00

**BEER TUBE**  
**2 LT.**  
€ 26,00

Natural sulphites can be found as result of fermentation. # see allergens table on the last page



## NON-ALCOHOLICS FROM THE BREWERY

### ***SAME TASTE, ZERO RISKS***

#### ANTIOXIDANT

Lime juice, blueberry juice, honey, tonic water

€ 8,00

#### PRETEND TO BE A GIN TONIC

Alcohol-free Gin, Dry Tonic, thyme, and peppercorns

€ 8,00

#### PRETEND TO BE A GIN LEMON

Alcohol-free Gin, soda, lemon juice

€ 8,00

#### PRETEND TO BE A MOJITO

Cane sugar, lime, lemon, fresh mint, and soda

€ 8,00

#### PRETEND TO BE A NEGRONI

Alcohol-free Bitter, Alcohol-free Vermouth, and Tanqueray 0.0% Gin

€ 8,00

#### PRETEND TO BE A SPRITZ

Non-alcoholic bitter, orange juice, and soda

€ 8,00

#### ANALCOLICO DEL BIRRIFICIO

Non-alcoholic fruit cocktail

€ 8,00

# FERAL™

## Zero alcohol, lots of personality

Mountain Botanical Ferments

**N. 2** White beetroot ferment with ginger, allspice, and juniper berries (no alcohol | still)

**N. 4** Red beetroot ferment with wild blueberry, lavender, and juniper berries (no alcohol | still)



cl 15 - Glass € 8



cl 75 - Bottle € 29



Feral ferments are produced in the mountains, starting from the lactic fermentation of turnips, to which spices, roots, herbs, and wild fruits are added. They are designed to be enjoyed throughout a meal: their richness of flavor, lingering finish, and complexity pair well with all courses. These are organic, vegan, and alcohol-free products.



BRUSIGNONE®



AZIENDA AGRICOLA BIO E AGROTURISMO

# MELANIA

*mele della valtellina*

SIDRO DI MELE

MILLESIMATO 2025

MAKE CIDER GREAT  
AGAIN

THE FIRST  
CIDER

BE THANKFUL

## **MELANIA** # 12

Cider made from fermented apple juice.

Alcol 5 %

**PICCOLA CL 30 € 4,50      MEDIA CL 50 € 6,00**

**MELANIA** It's from the mountains, hailing from the apples of our orchard in Tirano, Valtellina. Despite its local roots, it certainly makes a statement. With understated elegance, it presents aromas of flowers and green apple, enveloped in a straw-yellow color and a subtle yet intriguing fizziness. On the palate, there's a perfect balance between well-judged acidity and a faintly whispered sweetness, while its tannic aftertaste challenges you to never stop.

Melania is the first lady of our fermented drinks, taste it and

**BE THANKFUL**



# KIDS MENU



**Pennette with tomato  
or meatsauce**

# 1 - 6 - 9 - 10

with soft drink 0,33 l

€ 8,00

€ 10,50



**Baby hamburger with chicken  
wurstel and fried potatoes \***

# 1 - 6 - 7 - 10

with soft drink 0,33 l

€ 8,50

€ 11,00



**Chicken nuggets with chicken  
wurstel and fried potatoes**

# 1 - 3 - 6 - 7 - 10

with soft drink 0,33 l

€ 8,50

€ 11,00



**Baby pizza margherita**

# 1 - 6 - 7 - 10

with soft drink 0,33 l

€ 8,00

€ 10,50



**Baby pizza with wurstel  
and fried potatoes\***

# 1 - 3 - 6 - 7 - 10

with soft drink 0,33 l

€ 9,50

€ 12,00

**Chocolate and vanilla icecream**

# 1 - 3 - 6 - 7 - 8 - 10

€ 4,00

# Allergens list on last page. Some ingredients can be fresh or frozen subject to market availability. The fish intended to be eaten raw has undergone a preventive treatment in compliance with the requirements of EC Reg. 853/2004. The dishes production takes place in a single environment, for contamination they may contain nickel and other allergens traces.



# PLATTERS

## **Cured meats and cheese platter** # 1 - 6 - 7 - 10

Bresaola, salami and fresh streaky bacon from our Biological Farm and Farmhouse "Brusignone", Quartirollo lombardo, Casera and Taleggio cheese served with our homemade focaccia

**€ 16,50**

## **Prosciutto crudo di Parma 18 Mesi platter** # 1 - 6 - 7 - 10

served with our homemade focaccia and one of the choices below:

- **Fior di latte Mozzarella cheese**
- **Buffalo milk Mozzarella cheese**
- **Burrata cheese**

**€ 14,00**

**€ 15,50**

**€ 16,50**

## **Vegetarian platter** # 1 - 6 - 7 - 10

grilled vegetables and sliced tomatoes served with our homemade focaccia and one of the choices below:

- **Fior di latte Mozzarella cheese**
- **Buffalo milk Mozzarella cheese**
- **Burrata cheese**

**€ 13,00**

**€ 14,00**

**€ 15,00**

## **Gozzata lombarda** # 1 - 6 - 7 - 10

Bresaola cured ham from Valtellina, Roast pork, Crudo ham from Parma 18 months aged, salame Milano, Casera cheese and pickled vegetables, served with homemade focaccia

**€26,50**

*for two people*

# Allergens list on last page. Some ingredients can be fresh or frozen subject to market availability. The fish intended to be eaten raw has undergone a preventive treatment in compliance with the requirements of EC Reg. 853/2004. The dishes production takes place in a single environment, for contamination they may contain nickel and other allergens traces.

## GOZZATA LOMBARDA





# SALAD

**La Greca** # 7

Iceberg salad, cherry tomatoes, olive, cucumber, onion and feta cheese

€ 14,00

**Caesar salad** # 1 - 3 - 4 - 6 - 7 - 10 - 12

Iceberg lettuce, cherry tomatoes, egg, chicken, bacon, Grana flakes, caesar sauce

€ 15,00

**Nizzarda** # 3 - 4 - 7

Iceberg salad, cherry tomatoes, onion, mozzarella cheese, eggs, tuna fish, anchovies, olives, green beans, potatoes

€ 15,00

**Caprese** # 7

Buffalo mozzarella cheese, tomato and basil

€ 13,00

**Insalata di rana pescatrice** # 4 - 12

Monkfish, Cherry tomatoes, Tropea red onions, salad and lemon slices\*

€ 14,50

# POKE

**Chicken Poke** # 1 - 6 - 7 - 8 - 10

Basmati rice bowl with grilled chicken, avocado, cabbage, mango, shaved almonds, teriyaki sauce and coconut flavoured maio

€ 15,50

**Salmon Poke** # 4 - 7 - 12

Black rice, homemade marinated salmon, cherry tomatoes, cucumber, olives, edamame beans

*Ask for our poke with tzatziki sauce\*\**

€ 15,50

# Allergens list on last page. Some ingredients can be fresh or frozen subject to market availability. The fish intended to be eaten raw has undergone a preventive treatment in compliance with the requirements of EC Reg. 853/2004. The dishes production takes place in a single environment, for contamination they may contain nickel and other allergens traces.

## CAESAR SALAD





# FIRST COURSES

**Pici with cacio cheese and black pepper** # 1 - 3 - 6 - 7 - 10 € 14,00

**Basmati Rice** # 7 - 9 - 10 € 14,50  
with vegetables and curry flavoured chicken bites

**Pennette pasta with Marilyn beer, speck and saffron** # 1 - 3 - 6 - 7 - 10 € 14,00

**Paccheri ai frutti di mare\*** # 1 - 2 - 4 - 6 - 9 - 10 - 12 - 14 € 17,00  
Paccheri pasta with seafood, octopus and shrimps

**Risotto allo zafferano** # 3 - 7 - 8 - 9 - 12 € 16,50  
with lemon zest and almond flakes

**Egg fresh Lasagna Bolognese style** # 1 - 3 - 7 - 9 - 10 - 12 € 14,50  
with mixed meat ragout

**Pizzoccheri della tradizione valtellinese** # 1 - 3 - 7 - 9 - 10 € 15,00  
“Pizzoccheri” buckwheat pasta with potatoes, savoy cabbage, sage  
Casera cheese and butter

# Allergens list on last page. Some ingredients can be fresh or frozen subject to market availability. The fish intended to be eaten raw has undergone a preventive treatment in compliance with the requirements of EC Reg. 853/2004. The dishes production takes place in a single environment, for contamination they may contain nickel and other allergens traces.

## RISOTTO ALLO ZAFFERANO





# GRILL

## **Angus Tender** # NO ALLERGENS

*Suggested with every kind of cooking.*

About **300 gr** of "Black Angus". A forgotten chop, with balanced, elegant and delicious flavour.

*Served with one of our side dishes*

**€ 23,00**

## **Flank Fillet®** # NO ALLERGENS

*Suggested with every kind of cooking.*

About **300 gr** of "Black Angus" "Flank Fillet Steak" tender and tasty

*Served with one of our side dishes*

**€ 27,00**

## **Grigliata mista** # 1 - 4 - 10

About **300 gr** of Black Angus beef meat tagliata, low temperature cooked pork ribs marinated with BBQ sauce, pork sausages and chicken drumsticks

*Served with one of our side dishes*

**€ 38,00**

*for two people*

## **Filetto di manzo Black Angus** # NO ALLERGENS

*Recommended cooking: rare.*

About **300 gr** of grilled "Black Angus" tenderloin.

*Served with one of our side dishes*

**€30,50**

## **Irpinia black piglet rib** # NO ALLERGENS

marinated with oranges and rosemary

*Served with one of our side dishes*

**€ 27,00**

## **Spiedone**

*suggested cooking: medium or well done.*

beef, pork sausage, pork fillet and fresh pancetta

*Served with one of our side dishes*

**€ 26,00**

# Allergens list on last page. Some ingredients can be fresh or frozen subject to market availability. The fish intended to be eaten raw has undergone a preventive treatment in compliance with the requirements of EC Reg. 853/2004. The dishes production takes place in a single environment, for contamination they may contain nickel and other allergens traces.

## FLANK FILLET





# GRILL

## I 3 manzi: Chianina, Black Angus, Angus Hereford # NO ALLERGENS

*suggested cooking: medium.*

About **450** total of boneless meat to offer you the best breed in the world, for a high level tasting experience:

- **Chianina**, certified by Consorzio del Vitellone Bianco, is the most loved and famous breed in Italy
- **Black Angus**, one of the most ancient and exquisite breeds; we offer Scottona meat, tender and juicy
- **Hereford**, characterized by a particular marbling that enhances its succulence, it is one of the most important breeds in the world

*Served with one of our side dishes*

€ 29,00

## Costata di manzo "Scottona" 500gr # NO ALLERGENS

*suggested cooking: medium or well done.*

Scottona" sirloin steak - At least **500 gr.**

*Served with one of our side dishes*

€ 37,50

## Fiorentina di manzo "Scottona" # NO ALLERGENS

*(Suggested for two people)*

*Recommended cooking: rare or medium.*

"Scottona" T-bone steak - At least **1000 gr.**

*Served with one of our side dishes*

€ 85,00  
al KG

## SIDEDISHES

**Roasted potatoes** # 1

**Grilled vegetables** # NO ALLERGENS

**Sautéed champignon mushrooms** # 9

# Allergens list on last page. Some ingredients can be fresh or frozen subject to market availability. The fish intended to be eaten raw has undergone a preventive treatment in compliance with the requirements of EC Reg. 853/2004. The dishes production takes place in a single environment, for contamination they may contain nickel and other allergens traces.

**COSTATA  
DI SCOTTONA**





# TAGLIATE

Choose your favourite meat cut, match it with one of our tasty toppings  
and add one of our side dishes

## **Tagliata di petto di pollo** # NO ALLERGENS

250gr of sliced chicken breast.

*Served with one of our side dishes.*

€ 20,00

## **Tagliata di Manzo Black Angus** # NO ALLERGENS

250 gr of Black Angus meat. Suggested cooking: medium.

**Tell to your server how you like it cooked.**

*Served with one of our side dishes.*

€ 23,00

## **Tagliata di Chianina** # NO ALLERGENS

250gr of Chianina meat (a typical and precious breed from Tuscany).

Suggested cooking: from rare to medium.

**Tell to your server how you like it cooked.**

*Served with one of our side dishes.*

€ 25,00

## **Tagliata di Bufalo** # NO ALLERGENS

Tender and delicious meat with exceptional nutritional capacities.

It is naturally low in fat and iron-rich, as well as vitamins and minerals

Suggested cooking: from rare to medium.

**Tell to your server how you like it cooked.**

*Served with one of our side dishes.*

€ 24,00

## TOPPINGS

**Rocket salad and parmesan  
cheese shavings** # 3 - 7

**Sautéed champignon mushrooms**

# 9

**bacon and onions** # NO ALLERGENS

## SIDE DISHES

**Roasted potatoes** # 1

**Grilled vegetables** # NO ALLERGENS

# Allergens list on last page. Some ingredients can be fresh or frozen subject to market availability. The fish intended to be eaten raw has undergone a preventive treatment in compliance with the requirements of EC Reg. 853/2004. The dishes production takes place in a single environment, for contamination they may contain nickel and other allergens traces.

**TAGLIATA DI  
BLACK ANGUS**





# FRIED BASKETS



**Cartoccio di pollo** # 1 - 3 - 5 - 6 - 7 - 10  
Chicken breast Nuggets  
Served with fried potatoes\*

€ 14,50

**Cartoccio di verdure** # 1 - 3 - 6 - 10  
Fried mixed vegetables - Served with fried potatoes\*

€ 13,00



**Tempura chicken** # 1 - 3 - 5 - 6 - 7 - 10  
petto di pollo in tempura accompagnato da salsa teriyaki  
e salsa al chili piccante servito con patatine fritte\*

€ 14,50

**Crocc & Roll** # 1 - 3 - 7 - 9 - 10  
Chicken nuggets, battered vegetables, Potato  
croquettes and Potato croquettes with cured meats

€ 16,00



**Fish & Chips** # 1 - 3 - 4 - 6 - 10 - 12  
180 gr. of fried cod marinated with Marilyn  
beer - Served with fried potatoes\*

€ 18,50

**Cartoccio di mare** # 1 - 2 - 6 - 10 - 12 - 14  
Fried calamari, shrimps and vegetables  
Served with fried potatoes\*

€ 20,50



# Allergens list on last page. Some ingredients can be fresh or frozen subject to market availability. The fish intended to be eaten raw has undergone a preventive treatment in compliance with the requirements of EC Reg. 853/2004. The dishes production takes place in a single environment, for contamination they may contain nickel and other allergens traces.



# WIENER PORK

About **450gr**, homemade with fresh and selected pork meat

**Rucola e Pomodorini** # 1 - 3 - 6 - 7

Wiener pork schnitzel with arugula and cherry tomatoes  
*Served with tomatoes and roasted potatoes*

€ 24,00

**Valdostana** # 1 - 3 - 6 - 7 - 10

Wiener pork schnitzel with Fontina cheese and ham  
*Served with tomatoes and roasted potatoes*

€ 25,00

**Classica** # 1 - 3 - 6 - 7 - 10

Wiener pork schnitzel  
*Served with roasted potatoes*

€ 22,00

**Crudo e Stracciatella** # 1 - 3 - 6 - 7 - 10

Wiener pork schnitzel  
*Served with Raw ham and Stracciatella cheese and roasted potatoes*

€ 25,00

# In ultima pagina elenco allergeni. \*Alcuni ingredienti possono essere freschi o surgelati a seconda della disponibilità di mercato. \*\*Il pesce destinato ad essere consumato crudo è stato sottoposto a trattamento di bonifica preventiva conforme alle prescrizioni del Regolamento CE 853/2004. Poiché la produzione delle pietanze avviene in un unico ambiente, i piatti potrebbero contenere tracce di nichel e di altri allergeni per contaminazione crociata

## COTOLETTA CLASSICA





# ROESTI

Homemade with fresh potatoes

**Roesti with Bratwurst and onions sauce** # NO ALLERGENS

*\* The onion sauce is served in a separate bowl, so as to add on the Roesti the desired amount*

€ 15,50

**Roesti with speck from Alto Adige** # NO ALLERGENS

€ 14,50

**Roesti with ham and cheese** # 7

€ 15,00

## SIDE DISHES

**Roasted potatoes** # 1

€ 5,50

**French fries\*** # 1

€ 5,50

**Grilled vegetables** # NO ALLERGENS

€ 5,50

**Mixed or green salad** # NO ALLERGENS

€ 5,50

**Sautéed champignon mushrooms** # 9

€ 5,50

## LA BUCA L'È MINGA STRACA SE LA SA NO DE VACA!

**Single cheese option**

based on the daily availability

# ASK TO OUR STAFF FOR THE ALLERGENS

€ 8,00

**Organic buffalo's milk mozzarella cheese**

about 250gr # 7

€ 11,00

# In ultima pagina elenco allergeni. \*Alcuni ingredienti possono essere freschi o surgelati a seconda della disponibilità di mercato. \*\*Il pesce destinato ad essere consumato crudo è stato sottoposto a trattamento di bonifica preventiva conforme alle prescrizioni del Regolamento CE 853/2004. Poiché la produzione delle pietanze avviene in un unico ambiente, i piatti potrebbero contenere tracce di nichel e di altri allergeni per contaminazione crociata

## ROESTI CON SPECK





# HAMBURGER

Homemade with Black Angus beef  
and served with fresh craftmade bread and fried potatoes\*

**Bacon burger** # 1 - 3 - 6 - 7 - 10 - 11

Black Angus meat with bacon, tomatoes and salad  
Served with fresh craftmade bread with sesame seeds

€ 15,00

**Cheese burger con bacon** # 1 - 3 - 6 - 7 - 10 - 11

Black Angus meat with bacon, melted cheese, tomatoes and salad  
Served with fresh craftmade bread with sesame seeds

€ 15,50

**Chicken burger** # 1 - 3 - 4 - 6 - 7 - 10 - 11 - 12

Breaded chicken cutlet, marinated with beer, tomatoes and salad  
Served with fresh craftmade bread with sesame seeds

€ 14,50

**Veg burger\*** # 1 - 6 - 10 - 11

Vegetable burger, salad, tomatoes, grilled zucchini and vegan mayonnaise  
sauce  
Served with fresh vegan bread

€ 15,00

# Allergens list on last page. Some ingredients can be fresh or frozen subject to market availability. The fish intended to be eaten raw has undergone a preventive treatment in compliance with the requirements of EC Reg. 853/2004. The dishes production takes place in a single environment, for contamination they may contain nickel and other allergens traces.

## CHEESE BURGER CON BACON





# GOURMET HAMBURGER

## **Texas** # 1 - 3 - 6 - 7 - 9 - 10 - 11

Black Angus meat with smoked scamorza, bacon and smoked sauce.  
Served with **fresh craftmade bread** with sesame seeds

€ 16,50

## **Chianina burger** # 1 - 3 - 6 - 7 - 10 - 11

Chianina meat with Pecorino cheese sauce, crispy bacon, tomatoes and salad. Served with **fresh craftmade bread** with sesame seeds

€ 17,50

## **New York** # 1 - 3 - 6 - 7 - 9 - 10 - 11

Black Angus meat with cheddar cheese, bacon, onion, bbq sauce, tomatoes and salad  
Served with **fresh craftmade bread** with sesame seeds

€ 17,50

## **Fassona burger** # 1 - 3 - 6 - 7 - 10 - 11

Fassona meat, Toma Piemontese cheese fondue, crispy bacon, salad and tomatoes

Served with **fresh craftmade bread** with sesame seeds

**Fassona:** *Originally from Piemonte, it is renowned for its tenderness, low fat content and delicate but intense taste*

€ 19,00

## **Brisket nostrano** # 1 - 3 - 4 - 6 - 7 - 9 - 10 - 11

Sliced Black Angus beef brisket with bacon, caramelized onion, tomatoes and salad

Served with **fresh craftmade bread** with sesame seeds

€ 17,00

## **Pulled pork** # 1 - 6 - 7 - 10

Slow-cooked pork with salad, tomatoes, tartar sauce, and cheddar cheese  
Served with our homemade bread

€ 17,50

## **Buffalo burger** # 1 - 3 - 6 - 7 - 10 - 11

Buffalo meat with melted cheese, salad, tomatoes, and ketchup  
Served with fresh artisanal sesame seed bread

€ 17,50

# Allergens list on last page. Some ingredients can be fresh or frozen subject to market availability. The fish intended to be eaten raw has undergone a preventive treatment in compliance with the requirements of EC Reg. 853/2004. The dishes production takes place in a single environment, for contamination they may contain nickel and other allergens traces.



Exclusively  
grass fed beef

## NEW YORK





# PIZZAS

All our pizzas are also available with semi wholewheat flour  
Extra charge: 1€

	STANDARD	MAXI
<b>Marinara</b> # 1 - 6 - 10 Tomato, origan, garlic	€ 7,50	
<b>Margherita</b> # 1 - 6 - 7 - 10 Tomato, mozzarella, basil	€ 8,50	€ 16,00
<b>Napoli</b> # 1 - 4 - 6 - 7 - 10 Tomato, mozzarella, anchovies, origan	€ 9,50	
<b>Prosciutto</b> # 1 - 6 - 7 - 10 Tomato, mozzarella, ham	€ 9,50	
<b>Prosciutto e funghi</b> # 1 - 6 - 7 - 10 Tomato, mozzarella, ham, mushrooms	€ 10,00	€ 20,00
<b>Diavola</b> # 1 - 6 - 7 - 10 Tomato, mozzarella, spicy salami	€ 10,00	€ 20,00
<b>Quattro stagioni</b> # 1 - 6 - 7 - 10 Tomato, mozzarella, ham, mushrooms, olives, artichokes	€ 10,00	
<b>Bianca</b> # 1 - 6 - 7 - 10 Mozzarella, sausage, friarielli, smoked cheese	€ 11,50	
<b>Bufalina</b> # 1 - 6 - 7 - 10 Tomato, buffalo mozzarella, basil	€ 12,00	
<b>Crudo di Parma</b> # 1 - 6 - 7 - 10 Tomato, mozzarella, Parma ham	€ 11,50	
<b>Mediterranea</b> # 1 - 4 - 6 - 7 - 10 Tomato, mozzarella, anchovies, olives, capers	€ 10,00	
<b>Vegetariana</b> # 1 - 6 - 7 - 10 Tomato, mozzarella fior di latte, zucchini, eggplant and grilled pepper	€ 10,00	
<b>Tonno e cipolle</b> # 1 - 4 - 6 - 7 - 10 Tomato, mozzarella, tuna, onion	€ 10,50	
<b>Speck e gorgonzola</b> # 1 - 6 - 7 - 10 Tomato, mozzarella, speck, gorgonzola cheese	€ 11,50	
<b>Tirolese</b> # 1 - 3 - 6 - 7 - 10 Tomato, mozzarella, wurstel	€ 10,00	
<b>Quattro formaggi</b> # 1 - 3 - 6 - 7 - 10 Tomato, mozzarella, gorgonzola cheese, smoked cheese, parmesan cheese	€ 10,50	
<b>Boscaiola</b> # 1 - 6 - 7 - 10 Tomato, mozzarella, sausage, Porcini mushrooms and Leccine olives	€ 13,00	
<b>Valtellina</b> # 1 - 6 - 7 - 10 Tomato, mozzarella, bresaola, rocket salad and Casera cheese	€ 13,00	

# Allergens list on last page. Some ingredients can be fresh or frozen subject to market availability. The fish intended to be eaten raw has undergone a preventive treatment in compliance with the requirements of EC Reg. 853/2004. The dishes production takes place in a single environment, for contamination they may contain nickel and other allergens traces.



# PIZZAS

## **Carbonara** # 1 - 3 - 6 - 7 - 10

mozzarella, egg, crispy bacon, Pecorino cheese and black pepper

## **Calamarata\*** # 1 - 6 - 10 - 12 - 14

Tomato, mozzarella and fried squid rings

## **Lombarda** # 1 - 6 - 7 - 10

Stracchino cheese, gorgonzola cheese, salami and onion from Breme

## **Calzone classico** # 1 - 6 - 7 - 10

Tomato, mozzarella, ham

## **Calzone farcito** # 1 - 6 - 7 - 10

Tomato, mozzarella, ham, mushrooms, artichokes and olives

## **Maxi pizza del Birrificio** # 1 - 3 - 4 - 6 - 7 - 10

mix di margherita, prosciutto e funghi, ortolana e mediterranea

### STANDARD

€ 13,00

€ 13,00

€ 11,50

€ 9,50

€ 10,50

### MAXI

€ 19,00

### Extra topping costs

Buffalo milk mozzarella cheese

Cured meats and fish toppings

€ 1,50 each

€ 3,00

€ 2,00

€ 2,50 each

€ 5,00

€ 4,00

# Allergens list on last page. Some ingredients can be fresh or frozen subject to market availability. The fish intended to be eaten raw has undergone a preventive treatment in compliance with the requirements of EC Reg. 853/2004. The dishes production takes place in a single environment, for contamination they may contain nickel and other allergens traces.

## MEDITERRANEA





# STIRATA ROMANA

Our kitchen team proposes “stirata romana”.  
A long leavening and high hydration dough for a high, soft and light pizza.

**Imperatrice** # 1 - 3 - 6 - 7 - 10

Tomato, Fiordilatte mozzarella cheese from Mantua, basil

€ 11,00

**Cacio e pepe** # 1 - 3 - 6 - 7 - 8 - 10 - 11

Pecorino romano DOP cheese, black pepper and bacon

€ 15,00

**Parmigiana** # 1 - 3 - 6 - 7 - 8 - 10 - 11

Tomato, mozzarella cheese, fried aubergines, lodigiano cheese flakes and basil

€ 15,50

**Puntarella di Luna** # 1 - 4 - 6 - 7 - 10

Marinated chicory, anchovy sauce, cherry tomatoes and buffalo stracciatella

€ 16,50

**Crudo e Stracciatella** # 1 - 2 - 3 - 4 - 6 - 7 - 9 - 10 - 11 - 12 - 14

Tomato, Parma raw ham aged 18 months, Buffalo stracciatella cheese from Mantua, mozzarella cheese, semi dry tomatoes and pesto drops

€ 18,00

# Allergens list on last page. Some ingredients can be fresh or frozen subject to market availability. The fish intended to be eaten raw has undergone a preventive treatment in compliance with the requirements of EC Reg. 853/2004. The dishes production takes place in a single environment, for contamination they may contain nickel and other allergens traces.

## CRUDO E STRACCIATELLA





# '80 FAME

gli anni d'oro

**Quello da Stadio** Served with French fries\* # 1 - 3 - 6 - 7 - 9 - 10 - 12  
Homemade sandwich with "salamella" sausage, onion, bell peppers, and cocktail sauce

€12,50

**Il Fighetta** Served with French fries\* # 1 - 7 - 10  
Sandwich with Parma raw ham aged 18 months, Buffalo straciatella cheese and semi-dry tomatoes

€ 13,00

## IL FIGHETTA



## CLUB SANDWICH

**Chicken club sandwich** # 1 - 3 - 6 - 7 - 10  
Grilled chicken breast, bacon, salad, tomatoes, mayonnaise  
Served with fried potatoes\*

€ 14,00

**Avocado Lovers club** # 1 - 3 - 7 - 10  
with omelette, avocado, grilled zucchini, tomatoes, and guacamole sauce  
Served with French fries\*

€ 13,50

# Allergens list on last page. Some ingredients can be fresh or frozen subject to market availability. The fish intended to be eaten raw has undergone a preventive treatment in compliance with the requirements of EC Reg. 853/2004. The dishes production takes place in a single environment, for contamination they may contain nickel and other allergens traces.



# DESSERT



LACTO  
FREE

**Cestino Crudista Sugar Free**  
with nuts, agave syrup and fresh wild  
berries # 8

€ 8,00

**Tiramisù** € 8,00  
# 1 - 3 - 6 - 7 - 8 - 10



**Chocolate cake with  
soft heart**  
served with cream ice-cream  
# 1 - 3 - 6 - 7 - 8 - 10

€ 8,00



**Snickers cheesecake**  
with caramel sauce and toasted  
peanuts  
# 1 - 3 - 6 - 7 - 8 - 10

€ 8,00



# Allergens list on last page. Some ingredients can be fresh or frozen subject to market availability. The fish intended to be eaten raw has undergone a preventive treatment in compliance with the requirements of EC Reg. 853/2004. The dishes production takes place in a single environment, for contamination they may contain nickel and other allergens traces.



# DESSERT



**Apple Strudel**  
served with ice cream  
# 1 - 3 - 6 - 7 - 8

€ 8,00

**Tris di tiramisù**  
salted caramel, raspberry, pistachio  
# 1 - 3 - 6 - 7 - 8 - 10

€ 9,00



**I cannoli**  
candied oranges, white chocolate, chopped  
pistachio # 3 - 7

€ 9.00

**Trio of fruit sorberts in crispy waffle** # 1 - 6 - 7

€ 8,00

**Fruit salad with ice cream** # 7

€ 7,50

**Fruit salad** # NO ALLERGENI

€ 6,50

**Lemon sorbet** # 7

€ 5,50

# Allergens list on last page. Some ingredients can be fresh or frozen subject to market availability. The fish intended to be eaten raw has undergone a preventive treatment in compliance with the requirements of EC Reg. 853/2004. The dishes production takes place in a single environment, for contamination they may contain nickel and other allergens traces.



# BAR



## ORGANIC CRAFT COFFEE

*Our coffee is entirely composed of organically grown beans, and weekly produced by our artisan master roaster in our roasting in Como.*

*Thanks to a roasting made in small quantities and weekly delivers, we guarantee the freshness of a "just roasted" coffee.*

ORIGINS : Arabic coffee: 70% (Brasil - Nicaragua - Honduras);  
Robust coffee: 30% (India - Mexico)

### S. Antonio Mineral Water

(sparkling or still)  
CL 75 # NO ALLERGENS

€ 3,00

### Soft drinks

CL 27,5 # NO ALLERGENS

€ 3,50

Chinotto  
Gazzosa  
Aranciata  
Lemonade

Peach/Lemon tea  
Molecola  
Coca Cola/Coca Cola Zero  
Fruit juices  
Red Bull

€ 4,00  
€ 3,50  
€ 3,50  
€ 3,50  
€ 4,50

### Coffee

Espresso # NO ALLERGENS  
Double Espresso # NO ALLERGENS  
Americano # NO ALLERGENS  
Decaf Espresso # NO ALLERGENS  
Orzo # 1  
Ginseng # 7  
Ginseng doppio # 7  
Corretto # for allergens see each label  
Marocchino # 7  
Shakerato # 7  
Shakerato with Baileys # 7  
With whipped cream # 7  
Cappuccino # 7

€ 2,50  
€ 3,50  
€ 2,50  
€ 2,50  
€ 2,50  
€ 2,00  
€ 3,00  
€ 2,50  
€ 2,50  
€ 3,50  
€ 4,50  
€ 2,50  
€ 2,50

### Aperitivi

Crodino  
Aperol soda  
Martini bianco  
Martini rosso  
Martini dry  
Campari bitter  
Campari soda  
Campari shakerato

€ 5,00

### Alcoholic Cocktails

€ 8,50

Americano  
Negroni/Sbagliato  
Caipirina  
Caipiroska  
Mojito  
Spritz  
Cuba libre Havana 3  
Cuba libre Pampero  
Gin lemon/tonic  
Sex on the beach  
Vodka tonic/lemon

### Fruit Cocktail of Birrificio

Alcoholic € 8,50  
Alcohol free € 8,00

### Distilleria Libera®

Limoncino € 5,00  
Amaro alle erbe € 5,00  
Amaro di Montevercchia € 5,00  
Sambuca € 5,00  
Grappa Lombarda € 6,00  
Grappa riserva € 7,00

### Amari

€ 5,00

Braulio  
Averna  
Montenegro  
Jagermeister  
Fernet Branca  
Brancamenta  
Sambuca Molinari  
Amaretto di Saronno  
Amaro del capo  
Amaro Lucano  
Mirto  
Cointreau  
Baileys

SERVICE CHARGE | €1,50 Mon-Fri for lunch | €2,00 Mon-Fri for dinner, Sat-Sun and holidays for lunch

#To know more about allergens, see each label



# WINE LIST



## VIGNAIOLI ERRANTI

Vignaioli Erranti is a project of our “Biological Farm and Farmhouse Brusignone”, part of Gruppo Ethos, born from our desire to offer a small selection of “peregrin” wines. We chose this definition because all of them are the result of meetings we made on our path. Wandering by wine and vineyards, we have made a deal with wine producers: to rent a vineyard section to start producing wine who responds to our criterias. We found what we were looking for in “Tenuta Fortunago”, near Pavia, and in “Tenuta Murlo”, on Siena’s hills. Here we perform a sustainable farming which takes care of land’s richness and biodiversity, a controlled and inspired by the essential wine cellar activity to obtain a natural wine with a strong identity, in one word, GREAT.

### Sparkling wines

#### Stefanago Ancestrale Blanc de Blanc

Lombardia - Castello di Stefanago  
Bottle 75 cl

€ 32,00

#### Prosecco Treviso DOC

Veneto - BellCuore  
Bottle 75 cl  
By glass

€ 25,00  
€ 5,50

### White wines

#### Villano Bianco Tenuta Fortunago Provincia di Pavia IGP

Lombardia  
Bottle 75 cl  
By glass

€ 23,00  
€ 5,50

#### Toscana bianco IGT “#FFF”

Toscana - Arizzi Wine  
Bottle 75 cl  
By glass

€ 25,00  
€ 6,00

### Rosè wines

#### Gioia Toscana Rosato IGT

Toscana - Arizzi Wine  
Bottle 75 cl  
By glass

€ 24,00  
€ 5,50

### Red wines

#### Dolcetto d’Alba DOC Superiore

Piemonte - Cascina Monastero  
bottiglia 75cl

€ 28,00

#### Villano Rosso Tenuta Fortunago Provincia di Pavia IGP

Lombardia  
Bottle 75 cl  
By glass

€ 23,50  
€ 5,50

#### Cormelò Terrazze Retiche di Sondrio IGT

Lombardia - Rivetti&Lauro  
Bottle 75 cl

€ 28,00

#### Chianti Riserva Tenuta Murlo Colli Senesi DOCG

Toscana  
bottiglia 75cl  
By glass

€ 27,00  
€ 6,50

#### Il Manto Nero d’Avola DOP Biologico

Sicilia - Rallo  
Bottle 75 cl  
By glass

€ 25,00  
€ 6,00

### Dessert wines

#### Moscato Oltrepò Pavese DOC

Pavia - Bruno Verdi  
Bottle 75 cl

€ 26,00



# GLUTEN FREE MENÙ

For all the people who suffer from celiac disease, we offer a customized menu with a selection of high quality gluten free products, certified as the law requires. For their realization we rely on artisanal laboratories that produce gluten-free foods. The cooking of these products is then made in our kitchens, using dedicated tools to avoid any risk of contamination.

## FIRST COURSES

<b>Risotto allo zafferano with lemon zest and almond flakes</b> # 3 - 7 - 8 - 9 - 12	€ 14,00
<b>Basmati rice with vegetables and chicken curry bites</b> # 7 - 9 - 10	€ 14,50
<b>Spaghetti pasta with butter and sage</b> # 7 - 9	€ 12,00
<b>Spaghetti pasta with tomato sauce</b> # 9	€ 12,00

## PIZZE

<b>Campania*</b> # 5 - 6 - 7 - 8 - 13 tomato sauce, mozzarella cheese and oregano	€ 12,00
<b>Parmense*</b> # 5 - 6 - 7 - 8 - 13 tomato sauce, mozzarella cheese and raw ham	€ 14,00
<b>Taggiasca*</b> # 5 - 6 - 7 - 8 - 13 tomato sauce, mozzarella cheese and black olives	€ 13,00
<b>Verzura*</b> # 5 - 6 - 7 - 8 - 13 tomato sauce, mozzarella cheese, grilled vegetables	€ 14,00

## DESSERT

<b>Gluten Free Tiramisù*</b> with "Mascarpone" cheese cream and coffee # 3 - 7 - 8	€ 8,00
<b>Gluten Free Whipped cream mousse with berries sauce*</b> # 3 - 6 - 7	€ 8,00

## Drinks

<b>Birra Estrella Dam Daura</b> #To know more about allergens, see each label	€ 7,00
--	--------

## Available gluten free bread

# Allergens list on last page. Some ingredients can be fresh or frozen subject to market availability. The fish intended to be eaten raw has undergone a preventive treatment in compliance with the requirements of EC Reg. 853/2004. The dishes production takes place in a single environment, for contamination they may contain nickel and other allergens traces.



# ALLERGENS

The substances or products that cause allergies or intolerances

- 1** Cereals containing gluten, i.e: wheat, rye, barley, oats, spelt, kamut 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, except:
  - a) Oil and raffinated soy fat (I);
  - b) Mixed natural tocopherols (E306), D-alpha tocopherol, natural acetate D-alpha tocopherol, natural succinate D-alpha soya tocopherol;
  - c) Vegetable oil derivated from phytosterols and ester soya phytosterols;
  - d) Vegetable stanol ester made from vegetable soya sterols.
- 7** Milk and products thereof (including lactose).
- 8** Nuts/treenuts, i.e almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashews (*Anacardium occidentale*), pecan nuts [*Carya illinoiesis* (Wangenh.) K. Koch], Brazil nuts (*Bertholletia excelsa*), pistachio nuts (*Pistacia vera*), macadamia or Queensland nuts (*Macadamia ternifolia*) 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 of more than 10 mg/kg or 10 mg/litre expressed as total SO<sub>2</sub>, calculated for the products as offered ready for consumption or recreated according to the manufacturer's instructions.
- 13** Lupin and products thereof.
- 14** Molluscs and products thereof.



# EXTRA ALLERGENS

<b>Almond</b>	ALLERGENS: 8	<b>Eggs</b>	ALLERGENS: 3	<b>Pepperoni</b>	ALLERGENS: NO
<b>Anchovies</b>	ALLERGENS: 4	<b>Frankfurter</b>	ALLERGENS: 3 - 7 - 10	<b>Pesto</b>	ALLERGENS: 1-2-4-6-7-9-12-14
<b>Artichokes</b>	ALLERGENS: NO	<b>French fries</b>	ALLERGENS: 1 - 6	<b>Pistachio</b>	ALLERGENS: 6-7-8
<b>Asparagus</b>	ALLERGENS: NO	<b>Fresh tomato</b>	ALLERGENS: NO	<b>Porcini</b>	ALLERGENS: NO
<b>Auricchio cheese</b>	ALLERGENS: 7	<b>Friarielli</b>	ALLERGENS: NO	<b>Pumpkin cream</b>	ALLERGENS: 7
<b>Bacon</b>	ALLERGENS: NO	<b>Garlic</b>	ALLERGENS: NO	<b>Raw ham</b>	ALLERGENS: NO
<b>Basil</b>	ALLERGENS: NO	<b>Goat Ricotta cheese</b>	ALLERGENS: 7	<b>Red chicory</b>	ALLERGENS: NO
<b>Black olives</b>	ALLERGENS: NO	<b>Gorgonzola</b>	ALLERGENS: 7	<b>Ricotta cheese</b>	ALLERGENS: 7
<b>Boiled potatoes</b>	ALLERGENS: NO	<b>Grana cheese flakes</b>	ALLERGENS: 3-7	<b>Rocket salad</b>	ALLERGENS: 7
<b>Bresaola</b>	ALLERGENS: NO	<b>Grana cheese grated</b>	ALLERGENS: 3-7	<b>Salami</b>	ALLERGENS: NO
<b>Brie</b>	ALLERGENS: 7	<b>Ham</b>	ALLERGENS: NO	<b>Sausage</b>	ALLERGENS: NO
<b>Bufalo Stracciatella cheese</b>	ALLERGENS: 7	<b>Hemp seeds</b>	ALLERGENS: NO	<b>Scamorza cheese</b>	ALLERGENS: 7
<b>Capers</b>	ALLERGENS: NO	<b>Lard</b>	ALLERGENS: NO	<b>Seafood</b>	ALLERGENS: 2-4-12-14
<b>Casera cheese</b>	ALLERGENS: 7	<b>Mozzarella cheese</b>	ALLERGENS: 7	<b>Shrimps</b>	ALLERGENS: 2-12
<b>Champignon mashrooms</b>	ALLERGENS: NO	<b>Mozzarella cheese with buffalo milk</b>	ALLERGENS: 7	<b>Smoked salmon</b>	ALLERGENS: 4
<b>Cherry tomatoes</b>	ALLERGENS: NO	<b>Mozzarella vegan</b>	ALLERGENS: 7	<b>Speck</b>	ALLERGENS: NO
<b>Chili pepper</b>	ALLERGENS: NO	<b>Mozzarella without lactose</b>	ALLERGENS: 7	<b>Spicy salami</b>	ALLERGENS: NO
<b>Cicory</b>	ALLERGENS: NO	<b>Nduja</b>	ALLERGENS: NO	<b>Spinach</b>	ALLERGENS: NO
<b>Cooking cream</b>	ALLERGENS: 7	<b>Octopus</b>	ALLERGENS: 14	<b>Taleggio cheese</b>	ALLERGENS: 7
<b>Parma salami</b>	ALLERGENS: NO	<b>Onions</b>	ALLERGENS: NO	<b>Tattler</b>	ALLERGENS: 14
<b>Corn</b>	ALLERGENS: NO	<b>Origan</b>	ALLERGENS: NO	<b>Tomato sauce</b>	ALLERGENS: NO
<b>Crayfish</b>	ALLERGENS: 2-4-14	<b>Pears</b>	ALLERGENS : NO	<b>Tuna</b>	ALLERGENS: 4
<b>Dry tomatoes</b>	ALLERGENS: 12	<b>Pecorino cheese</b>	ALLERGENS: 7	<b>Walnuts</b>	ALLERGENS: 8
<b>Eggplant</b>	ALLERGENS: NO	<b>Pecorino zafferano</b>	ALLERGENS: 7	<b>Zucchini</b>	ALLERGENS: NO