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HAMBURGERIA / Gourmet
Foggia

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“Uno non può pensare bene, amare bene,
dormire bene, se non ha mangiato bene”

Virginia Woolf



STARTER

CHIPS * € 4

DIPPERS * € 4

Add salsa & pulled pork + € 2.50

AMERICAN FRIES * € 5

Add salsa & crispy bacon + € 2.50

10 FRIED DOUGH BITES WITH CHEESE
AND PEPPER SAUCE € 7

CHEESE AND PORK BELLY IN A SMALL
PAN € 6

FRIED MOZZARELLA STICKS x6 * € 8

PULLED PORK BALLS WITH PANKO BRE-
ADING ON TOMATO SAUCE, CHEESE SAU-
CE AND BASIL SAUCE (4 pcs) € 8

FETA IN FILLO PASTRY CRUST, HONEY
AND TOASTED ALMONDS € 8

SHEEP ARROSTICINI SKEWERS (5 pcs) € 8

MEXICAN-STYLE
2 pcs ribs and 5 pcs chicken wings with
paprika € 9

CHICKEN SKEWER x2 pcs
breaded and served with sauce € 9

PUGLIAN BOMBETTE
with caciocavallo cheese and sun-dried
tomatoes on caciocavallo sauce € 9

CARPACCIO OF MARINATED CBT
with arugula, grana cheese and citronette € 10
(oil and lemon)

SCOTTONA BEEF TARTARE
stracciatella cheese, capers, baked toma-
to, toasted and salted almonds, Tropea
onion € 13

* (cold chain)
- FC out of cooking - INTOLERANCES & ALLERGIES





TACOS

2 pcs.

TACOS WITH PULLED PORK (2 pcs)

Pulled pork, avocado, mustard, BBQ sauce, mayo

€ 8

TACOS WITH TARTARE (2 pcs)

Beef tartare with fresh cherry tomato, avocado sauce,
honey mustard sauce, Tropea red onion

€ 10

* frozen product

BRUSCHETTE

2 pcs.

FRESH CHERRY TOMATOES, ARUGULA AND GRANA PADANO € 5

PANNI CURED HAM, BASIL PESTO, ARUGULA, STRACCIATELLA CHEESE AND ZUCCHINI ALLA SCAPECE € 6

BLACK ANGUS SCOTTONA BEEF TARTARE, CONFIT CHERRY TOMATOES, AVOCADO SAUCE AND CAPER FLOWER € 7

RED AND YELLOW TOMATO, FRIED EGGPLANT AND CACIORICOTTA CHEESE € 7





TAGLIERE

CHARCUTERIE AND CHEESE BOARD

recommended for two people

€ 18

MENÙ BABY

Hot dog sandwich, side of fries*, drink

€ 8

2 mini veal burgers with mayonnaise, lettuce, tomato, side of fries*, drink

€ 10

Chicken cutlet, side of fries*, drink

€ 10

* (cold chain)



PINSE

PANNI CURED HAM, FIOR DI LATTE FC, ARUGULA, CONFIT TOMATO AND ZUCCHINI ALLA SCAPECE € 16

CAPOCOLLO FROM MARTINA FRANCA, STRACCIATELLA CHEESE, ROASTED PEPPERS AND TOASTED ALMONDS € 15

TOMATO SAUCE, MOZZARELLA DURING COOKING, EGGPLANT, GRANA CHEESE, CONFIT TOMATOES AND BASIL SAUCE € 15

FIOR DI LATTE, BEEF STRIPS 300G, AVOCADO AND LIME SAUCE € 15

CBT BEEF CARPACCIO, ARUGULA, FRESH CHERRY TOMATOES AND CACIOCAVALLO SAUCE € 15

N.B. toppings added after cooking





SALADS

GRILLED CHICKEN BREAST, MIXED GREENS, TOASTED BREAD CUBES, CAESAR SAUCE, GRANA FLAKES AND AVOCADO € 12

FETA, CORN, TOMATO, OLIVES, TROPEA RED ONION AND MIXED GREENS € 12

BEEF STRIPS, DOUBLE-COOKED POTATOES, BAKED TOMATOES, FIOR DI LATTE, MIXED GREENS AND ZUCCHINI ALLA SCAPECE € 13

MAIN COURSE

Suckling pig hamburger with side dish of your choice (approx. 180g)	€ 11
Chicken hamburger with side dish of your choice (approx. 180g)	€ 12
Turkey, ginger and lime hamburger (approx. 180g) with side dish of your choice	€ 12
Sliced chicken with honey mustard sauce and walnuts	€ 12
Hamburger approx. 400g with side dish of your choice	€ 15
Tigrinto steak approx. 350g	€ 16
Italian Wagyu hamburger approx. 180g with side dish of your choice	€ 18
Beef strips 300g with arugula, Grana flakes and balsamic vinegar glaze	€ 18
Irish Angus entrecôte (average 300g with Grana Padano flakes and baked cherry tomatoes)	€ 20
Prussiana 350g	€ 20
T-bone / Florentine-style steak 350g	€ 22
Scottona fillet 300g, salt and pepper	€ 26
Galiziana 350g	€ 30
Tomahawk approx. 1100g	€ 50
Italian Wagyu approx. 350g	€ 60

N.B. For extra cuts of meat, please ask the staff.





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BREAK FROM THE BURGER HOUSE

Scotona beef hamburger 180g topped with fried egg, crispy capocollo, unsalted tomato, fries, caciocavallo sauce and local bread

€ 18

MIXED GRILL

Sheep arrosticini skewers, pork sausage, Irish Angus entrecôte with baked tomatoes and Grana Padano, ribs with BBQ sauce, double-cooked potatoes

€ 40





HAMBURGERS

	panino	piatto
PUGLIESE		
Scottona beef hamburger 180g, capocollo from Martina Franca, stracciatella from Andria, mixed greens and sun-dried tomatoes	€ 11	€ 14
SUPER AMERICAN		
Scottona beef hamburger 180g, crispy bacon, burger sauce, mixed greens, tomato, ketchup and Really Crunch	€ 13	€ 16
SMOKY		
Black suckling pig hamburger 180g, smoked provola from Andria, baked potatoes, speck, BBQ sauce, crispy onion, mixed greens	€ 10	€ 13
CALABRESE		
Scottona beef hamburger 180g, Calabrian 'nduja, caramelized Tropea red onion, stracciatella from Andria, tomato, mayonnaise and mixed greens	€ 13	€ 16
THE QUEEN		
Scottona beef hamburger 180g, crispy guanciale, baked potatoes, fior di latte, arugula, Grana cheese, mixed greens and mayonnaise	€ 14	€ 17
SUPER PUPILLO		
Black suckling pig hamburger 180g, mozzarella, grilled mortadella, baked potatoes, mixed greens, pistachio cream	€ 12	€ 15
ALL'OCCHIO		
Scottona beef hamburger 180g, caciocavallo sauce, arugula, fried egg, crispy capocollo and mixed greens	€ 12	€ 15
VEG		
Vegan burger 180g, mixed greens, tomatoes and grilled eggplant	€ 9	€ 12
AMATRICIANA		
Chicken hamburger, Grana Padano, guanciale, mixed greens and mayonnaise	€ 10	€ 13
GIORGINA		
Chicken hamburger, fior di latte, pork belly, mixed greens and mayonnaise	€ 10	€ 13

N.B. Only one modification per sandwich is possible.

N.B. Plate version served with a side of fries.

MEAT SANDWICHES

ER BOMBETTA

Black suckling pig bombette with caciocavallo cheese and sun-dried tomatoes, peppers and mayonnaise

€ 11 € 14

ZIA RITELLA

Artisan ciabatta, pork sausage, crispy speck, grilled zucchini, stracciatella from Andria, pistachio cream

€ 11 € 14

MR CHICKEN 2.0

Artisan ciabatta, crispy bacon, chicken cutlet, smoked scamorza, mixed greens, fries and BBQ sauce

€ 10 € 13

PULLED SUMMER

Artisan ciabatta, pulled pork and BBQ sauce

€ 9 € 12





SIDES

BAKED POTATOES € 5,00

MELTED CACIOCAVALLO CHEESE € 6,00

GRILLED EGGPLANT € 6,00

GRILLED ZUCCHINI € 6,00

ROASTED PEPPERS € 6,00

PULLED PORK € 6,00

MIX OF 3 ITEMS € 14,00

DESSERT

HOMEMADE DESSERTS € 6



DRINKS

WATER 0.75 L	€ 2
COCA COLA, COCA COLA ZERO, FANTA 33 CL	€ 3
ESTATHÈ peach, lemon	€ 2,5
GLASS OF WINE	€ 5

BITTERS, COFFEE, SPIRITS

COFFEE	€ 1,5
AMARO DEL CAPO	€ 3
JÄGERMEISTER	€ 3
AMARO LUCANO	€ 3
AMARO PETRUS	€ 4
AMARO MONTENEGRO	€ 3
JEFFERSON	€ 5
UNICUM	€ 3
LIMONCELLO	€ 3
BRANCAMENTA	€ 3
FERNET BRANCA	€ 3
GAMBRINUS	€ 4
SEGNANA WHITE GRAPPA	€ 6
AGED GRAPPA "SOLERA"	€ 7
AMARONE GRAPPA BY BONOLLO	€ 8
PASSITO DI PANTELLERIA	€ 5
RUM ABUELO 12 YEARS	€ 8
RUM DON PAPA	€ 10
LAPHROAIG WHISKY	€ 10

LIST OF THE 14 FOOD ALLERGENS

Customers are kindly requested to inform the dining room staff of the need to consume foods free from certain allergenic substances before ordering.

During kitchen preparations, cross-contamination cannot be excluded.

Therefore, our dishes may contain the following allergenic substances in accordance with EU Regulation 1169/11.

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GLUTEN - 1

(cereals such as wheat, rye, barley, oats, spelt, kamut, including hybrid varieties)

CRUSTACEANS AND DERIVATIVES - 2

(marine and freshwater: shrimp, prawns, crabs and similar)

EGGS - 3

(eggs and products containing them: mayonnaise, emulsifiers, egg pasta)

FISH AND DERIVATIVES - 4

(food products containing fish, even in small percentages)

PEANUTS AND DERIVATIVES - 5

(creams and seasonings containing even small amounts)

SOY AND DERIVATIVES - 6

(products derived from soy: soy milk, tofu, soy spaghetti and similar)

MILK AND DERIVATIVES - 7

(any product made using milk: yogurt, cookies, cakes, ice cream and various creams)

NUTS AND DERIVATIVES - 8

(almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios)

CELERY AND DERIVATIVES - 9

(found in pieces or within preparations for soups, sauces and vegetable concentrates)

MUSTARD AND DERIVATIVES - 10

(found in sauces and condiments, especially mustard)

SESAME SEEDS AND DERIVATIVES - 11

(whole seeds used in bread, flours with minimal percentages)

SULPHUR DIOXIDE AND SULPHITES - 12

(sulphur dioxide and sulphites in concentrations above 10 mg/kg or 10 mg/l as SO₂, used as preservatives; found in canned fish products, pickled foods, jams, vinegar, dried mushrooms, alcoholic beverages and soft drinks)

LUPIN AND DERIVATIVES - 13

(found in vegan foods in flour form: roasts, salamis, flours and similar)

MOLLUSCS AND DERIVATIVES - 14

(cuttlefish, squid, octopus, mussels, clams, oysters, whelks, etc.)




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