



M E N Û



Hamburgeria
gourmet

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

Virginia Woolf



STARTER

DIPPERS* € 4

REALLY CRUNCH* € 4

AMERICAN-STYLE FRIES* € 5

Add sauce & crispy bacon + € 2.50

PULLED PORK BALLS COATED IN PANKO,
BBQ SAUCE & BACON (4 PCS) € 8

MOZZARELLA STICKS X6* € 8

FRIED ZUCCHINI FLOWERS X4* € 10

CACIO E PEPE CHIPS € 7

RIBS & BBQ € 6

PUGLIESE BOMBETTE
with caciocavallo cheese and guanciale € 9

CHEESE AND MUSHROOMS € 7

FAVA BEAN PUREE AND CHICORY € 7

LAMB SKEWERS (10 PCS) € 15

BEEF TARTARE WITH MUSTARD AND
HONEY, HAZELNUT CRUMBLE,
RUNNY EGG YOLK € 9

BEEF TARTARE with stracciatella, caper
flowers, oven-roasted tomatoes, toasted
and salted almonds, red onion € 13

POLENTA LOAF WITH SAUTÉED CHI-
CORY, RICOTTA AND ALMONDS € 7

EGGPLANT MILLE-FEUILLE WITH CON-
FIT TOMATOES, BASIL PESTO AND FIOR-
DILATTE € 6

SOFT-COOKED EGG WITH POTATO
CREAM & TRUFFLE SHAVINGS € 7

*kept in cold chain

*FC off-site preparation – intolerances & allergies





TACOS

2 pz.

TACOS WITH PULLED PORK (2 PCS)

Pulled pork, cabbage salad, avocado*, sesame seeds, BBQ sauce, mayo

€ 8

TARTARE TACOS (2 PCS)

Beef tartare, mixed salad dressed with mayo-mustard-honey, caramelized onion, gomasio

€ 10

* frozen product

BRUSCHETTE

2 pz.

CAPOCOLLO FROM MARTINA FRANCA, BASIL PESTO,
STRACCIATELLA AND GRILLED ZUCCHINI

€ 6

OVEN-ROASTED TOMATOES, ARUGULA, CACIO-RICOTTA
(VEGETARIAN)

€ 5

PULLED PORK, MELTED PROVOLA BLOW-TORCHED,
CARAMELIZED RED ONION

€ 6

18-MONTH CURED HAM, GORGONZOLA, WALNUTS AND HONEY

€ 6

GORGONZOLA WITH MASCARPONE, SOFT-COOKED EGG,
PEPPER AND TRUFFLE SHAVINGS

€ 10





TAGLIERE

CHARCUTERIE AND CHEESE BOARD
recommended for two people
€ 18

BABY MENU

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

€ 10

Chicken cutlet, side of fries*, soft drink

€ 10



PINSE

PUMPKIN CREAM, MUSHROOMS AND RICOTTA MOUSSE € 13

ZUCCHINI CREAM, FIORDILATTE, CRISPY GUANCIALE, BLACK PEPPER AND PECORINO SHAVINGS € 15

CREAMY GORGONZOLA, POTATOES, PUMPKIN CREAM, WILDFLOWER HONEY AND WALNUTS € 14

SAUTÉED YELLOW DATTERINO TOMATO SAUCE, FRIED EGGPLANT, FIORDILATTE, BASIL AND CACIO-RICOTTA € 12

20-MONTH PARMA HAM, FIORDILATTE (COLD ADDED), ARUGULA, OVEN-ROASTED TOMATO € 16

Note: toppings added off-heat





SALADS

GRILLED CHICKEN BREAST, MIXED GREENS, TOASTED BREAD CUBES, CAESAR DRESSING, GRANA PADANO SHAVINGS, AVOCADO* € 13

PAN-SEARED BEEF STRIPS, MIXED GREENS, OVEN-ROASTED CHERRY TOMATOES, MUSHROOMS AND GRANA PADANO SHAVINGS € 13

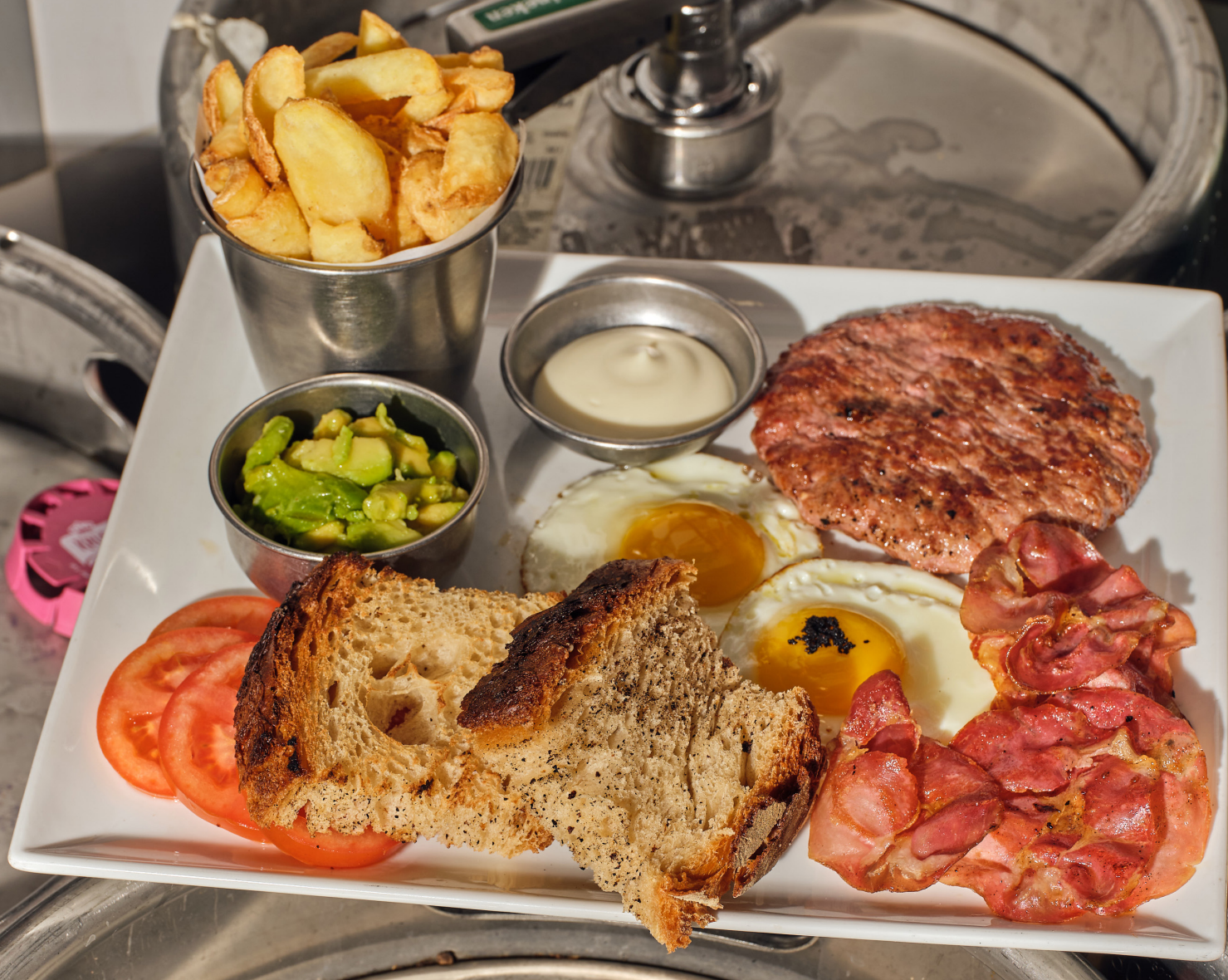
MAIN COURSE

PIGLET HAMBURGER WITH SIDE OF YOUR CHOICE (APPROX. 180 G)	€ 11
BEEF (SCOTTONA) HAMBURGER WITH SIDE OF YOUR CHOICE (APPROX. 180 G)	€ 12
CHEESE & SPECK HAMBURGER WITH SIDE OF YOUR CHOICE (APPROX. 180 G)	€ 12
CHICKEN HAMBURGER WITH SIDE OF YOUR CHOICE (APPROX. 180 G)	€ 12
SOFT-COOKED CHICKEN TAGLIATA WITH MUSTARD, HONEY AND WALNUTS	€ 14
PIGLET FILLET WITH DOUBLE-TEXTURE POTATOES AND HAZELNUT CRUMBLE	€ 16
HAMBURGER APPROX. 400 G WITH SIDE OF YOUR CHOICE	€ 15
IRISH ANGUS ENTRECÔTE (approx. 300 g) with Grana Padano shavings and oven-roasted cherry tomatoes	€ 20
PRUSSIANA STEAK 350 G	€ 20
T-BONE FLORENTINE CUT 350 G	€ 22
BEEF (SCOTTONA) FILLET 300 G, SALT AND PEPPER	€ 26
ENTRECÔTE WITH TRUFFLE SHAVINGS AND MUSHROOMS	€ 25
GALICIAN BEEF 350 G	€ 30

Note: for extra meat cuts, please ask the staff.







BREAK FROM THE BURGER HOUSE

Scottona beef hamburger 180 g topped with a fried egg, crispy capocollo, slicing tomato, French fries, caciocavallo sauce and local bread

€ 18

MIXED GRILL

Lamb skewers, pork sausage, Irish Angus entrecôte with oven-roasted tomatoes and Grana Padano, ribs with BBQ sauce, double-cooked potatoes

€ 40





HAMBURGERS

	sandwich	plate
PUGLIESE		
180 g scottona beef burger, capocollo from Martina Franca, Andria stracciatella, mixed greens and dried cherry tomatoes	€ 10	€ 13
SUPERAMERICANO		
180 g scottona beef burger, crispy bacon, cheddar sauce, mixed greens, tomato, ketchup and really crunch	€ 12	€ 15
AFFUMICATO		
180 g black pig burger, smoked provola from Andria, baked potatoes, speck, BBQ sauce, crispy onion, mixed greens	€ 10	€ 13
CALABRESE		
180 g scottona beef burger, Calabrian 'nduja cream, caramelized Tropea red onion, Andria stracciatella, tomato, mayonnaise and mixed greens	€ 12	€ 15
THE QUEEN		
180 g scottona beef burger, crispy guanciale, baked potatoes, fiordilatte, arugula, Grana Padano and mixed greens with mayonnaise	€ 13	€ 16
SUPER PUPILLO		
180 g black pig burger, mozzarella, Modena mortadella grilled, baked potatoes, mixed greens, pistachio cream and grains	€ 12	€ 15
ALL'OCCHIO		
180 g scottona beef burger, caciocavallo sauce, arugula, fried egg, crispy capocollo and mixed greens	€ 12	€ 15
VEG		
180 g vegan burger, mixed greens, tomato, sautéed chicory and pumpkin cream	€ 9	€ 12

Notes: only one change per sandwich is allowed.

Note: the plate version is served without bread and includes a side of fries.

MEAT SANDWICHES

ER BOMBETTA

Bombetta with caciocavallo and guanciale, sautéed eggplant and mayonnaise

€ 11 € 14

ZIA RITELLA

Artisanal ciabatta, pork sausage, crispy speck, grilled zucchini, Andria stracciatella, pistachio cream and grains

€ 11 € 14

MR CHICKEN 2.0

Artisanal ciabatta, crispy bacon, chicken cutlet, smoked scamorza, zucchini cream, mixed greens

€ 10 € 13

PULLED 2.0

Artisanal ciabatta, pulled pork, caramelized onion, pumpkin cream, caciocavallo shavings and mixed greens

€ 9 € 12





SIDES

SAUTÉED CHICORY € 6,00

MELTED CACIOCAVALLO € 6,00

BREADED ROASTED POTATOES € 6,00

GRATIN MUSHROOMS € 6,00

SAUTÉED EGGPLANT € 6,00

GRILLED ZUCCHINI € 6,00

PULLED PORK € 5,00

A close-up photograph of a braided dessert, possibly a cinnamon roll or braid, served on a white plate. The braid is composed of several small, rounded sections, each topped with a dollop of white cream and dusted with brown powder, likely cinnamon. To the left of the braid is a thick, orange-colored sauce, possibly caramel or a fruit compote, spread in a fan-like shape. A small, white ceramic pitcher is positioned behind the braid. The plate is set on a surface covered with a newspaper, with some text visible in the background.

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

AMARI, CAFFÈ, DISTILATI

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.)



