

Robe Steakhouse



Menù

BRUSCHETTE

✓ DISINTERESSATA

SMOKED SAUSAGE MARINATED IN BEER, MONTEORSARO FONDUE (PASCOLI ALTI, VILLA MINOZZO), PORCINI MUSHROOMS, REGGIANO BALSAMIC CONDIMENT GLAZE (ACETAIA OVI, ROTEGLIA), EXTRA VIRGIN OLIVE OIL. (1,7)

€ 10,00

✓ SCRUPOLOSA

SMOKED BLACK ANGUS, CAPRINERA CHEESE FONDUE (LUCCHESI, VALSAMOCCIA), PEPPER, EXTRA VIRGIN OLIVE OIL, DRIED ORANGE PEEL. (1,7)

€ 10,00

✓ RICOMINCIAMO

COOKED HAM, BLUE GREEN SHEEP CHEESE FONDUE (PASCOLI ALTI, VILLA MINOZZO), ARTICHOKE «ALLA GIUDIA», CRUNCH ONION, EXTRA VIRGIN OLIVE OIL. (1,7)

€ 10,00

✓ SCOMMESSA

PARMA HAM 24 MONTHS, FLAKES OF PARMIGIANO-REGGIANO CHEESE, CARAMELIZED FIGS (LUVIRIE, RICCIONE), EXTRA VIRGIN OLIVE OIL. (1,7)

€ 10,00

GLUTEN-FREE SLICED BREAD € 2.50

COVER CHARGE € 3.50

BRUSCHETTE

✓ DISDETTA

COOKED BACON, SPICY CACIOTTA CHEESE FONDUE (PASCOLI ALTI, VILLA MINOZZO), CARAMELIZED ONION. (1,7)

€ 9,00

✓ TRUFFALDINA

MORTADELLA BOLOGNA, SQUACQUERONE CHEESE, CONFIT YELLOW DATTERINO TOMATOES, ROCKET, EXTRA VIRGIN OLIVE OIL. (1,7)

€ 9,00

✓ SPIRITO DI SACRIFICIO

ARTISANAL QUANCIALE (VALDRAGONE, PALAÇANO), PECORINO FIORINO CHEESE FONDUE (PASCOLI ALTI, VILLA MINOZZO), SUNFLOWER AND POPPY SEEDS, HONEY, EXTRA VIRGIN OLIVE OIL. (1,7)

€ 9,00

✓ FANNULLONA

DOUBLE SEASONED DATTERINO TOMATOES (YELLOW AND RED), TAGGIASCA OLIVES, BASIL, EXTRA VIRGIN OLIVE OIL. (1)

€ 8,50

GLUTEN-FREE SLICED BREAD € 2.50

AMERICAN BBQ

✓ *ST. LOUIS BBQ RIBS*

*WITH A SIDE OF POTATOES, SALAD OR GRILLED VEGETABLES
SMOKED AND GLAZED PORK RIBS WITH BBQ SAUCE.*

€ 19,00

✓ *BRISKET*

*WITH A SIDE OF POTATOES, SALAD OR GRILLED VEGETABLES
BEEF BRISKET COOKED AT LOW TEMPERATURE AND
SMOKED WITH A RUB OF SPICES.*

€ 19,00

✓ *STINCO*

*WITH A SIDE OF POTATOES, SALAD OR GRILLED VEGETABLES
PORK KNUCKLE COOKED IN THE OVEN WITH ITS RIND.*

€ 16,50

✓ *PANINO CON PULLED PORK*

*WITH A SIDE OF POTATOES, SALAD OR GRILLED VEGETABLES
ARTISANAL CEREAL CIABATTA BREAD (FORNO LA SPIGA,
SCANDIANO), SMOKED PULLED PORK OF OUR
PRODUCTION, COLESLAW SALAD, OAK SALAD. (10)*

€ 16,50

✓ *SALSICCE DI ROSS*

*WITH A SIDE OF POTATOES, SALAD OR GRILLED VEGETABLES
PORK SAUSAGES (VALDRAGONE, PALAGANO) SMOKED
AND MARINATED IN BEER. (1)*

€ 15,00

✓ *PORK BELLY*

*PORK BELLY COOKED IN A SMOKER WITH SPICY RUB
AND GLAZED WITH BBQ SAUCE.*

€ 12,00

GLUTEN-FREE SLICED BREAD € 2.50

FRIED APPETIZERS

✓ *FIORI DI ZUCCA**

ZUCCHINI FLOWERS IN WHEAT FLOUR CRUST

(1) € 6,50

✓ *SALVIA**

SAGE LEAVES IN TWO FLOURS CRUST.

(1) € 6,00

✓ *MENTINE**

ZUCCHINI, RICOTTA CHEESE AND MINT FRITTERS

(1,7) € 6,00

✓ *CIPOLLA ROSSA**

*RED ONION IN TWO FLOURS CRUST WITH HINTS OF
TURMERIC AND BLACK PEPPER.*

(1) € 6,00

✓ *PANCIOFFE**

POTATO FRITTERS WITH BACON AND ROSEMARY

(1,7) € 6,00

✓ *JALAPENO**

*RED CHILLI PEPPER STUFFED WITH CREAM CHEESE WRAPPED
IN A CRUNCHY BREADING*

€ 2,00
PER PIECE

(1,6,7,10)

**FROZEN PRODUCT*

TAGLIERI

✓ PIATTO DEGUSTAZIONE

SMOKED BLACK ANGUS, PICANHA CARPACCIO, ARTISANAL BRESAOLA (VALDRAGONE, PALAGANO), SMOKED ROAST BEEF.

€ 24,50

✓ PICANHA CARPACCIO

PICANHA CARPACCIO DRY-AGED FOR A MINIMUM OF 20 DAYS WITH A SPICES RUB.

€ 19,50

✓ BLACK ANGUS AFFUMICATO

RUMP OF BEEF AGED 60 DAYS AND SMOKED WITH BEECH WOOD.

€ 19,50

✓ PARMA HAM

24 MONTHS PARMA HAM.

€ 16,50

GLUTEN-FREE SLICED BREAD € 2.50

TARTARE

✓ **BATTUTA AL COLTELLO**

AUBRAC TARTARE 130gr

€ 15,00

✓ **BATTUTA DEL MAESTRO**

AUBRAC TARTARE 130gr SEASONED WITH EXTRA VIRGIN OLIVE OIL, GARLIC, SWEET PAPRIKA, CHILLI, LEMON AND PARSLEY.

€ 15,50

✓ **BATTUTA UBRIACA**

AUBRAC TARTARE 130gr SEASONED WITH SQUACQUERONE CHEESE (LUCCHESI, VALSAMOGGIA), YELLOW DATTERINO TOMATOES, BASIL, CIN SCENT.

€ 16,50

(7)

✓ **BATTUTA SCROCCHIARELLA**

AUBRAC TARTARE 130gr SEASONED WITH WHOLEMEAL TARALLO, WHITE CUSNA CHEESE (PASCOLI ALTI, VILLA MINOZZO), MORTADELLA BOLOGNA, DRIED ORANGE PEEL.

€ 16,50

(1,7)

✓ **BATTUTA REGGIANA**

AUBRAC TARTARE 130gr SEASONED WITH PARMIGIANO-REGGIANO CHEESE WAFER 24 MONTHS, PORCINI MUSHROOMS, EGG CREAM

€ 17,00

(3,7)

✓ **PESTO DI CAVALLO CRUDO**

HORSE TARTARE (MACELLERIA RINALDI, SCANDIANO) 130gr.

€ 16,00

GLUTEN-FREE SLICED BREAD € 2.50

BEEF BURGER

OF OUR PRODUCTION (200GR)

WITH A SIDE OF POTATOES, SALAD OR GRILLED VEGETABLES

✓ MOLLY

BIANCO CUSNA CHEESE (PASCOLI ALTI, VILLA MINOZZO),
SPECK, ROCKET, LUVIRIATA JAM (LUVIRIE, RICCIONE)

€ 16,50

(1,7,8)

✓ LOLA

BOLOGNA MORTADELLA, SQUACQUERONE CHEESE,
CARAMELIZED FIGS (LUVIRIE, RICCIONE), LETTUCE, WALNUT
GRAINS.

€ 16,50

(1,7,8)

✓ CESARINA

24 MONTHS PARMA HAM, PARMIGIANO-REGGIANO CHEESE
WAFER 24 MONTHS, CARAMELIZED RED ONION, ROCKET,
WILDFLOWER HONEY.

€ 16,50

(1,7)

✓ NINA

COOKED HAM, BLUE GREEN SHEEP CHEESE FONDUE
(PASCOLI ALTI, VILLA MINOZZO), CRUMBLed AMARETTO,
REGGIANO BALSAMIC DRESSING GLAZE (ACETAIA OVI,
ROTEGLIA), LETTUCE.

€ 16,50

(1,7)

DOUBLE MEAT € 7.00

GLUTEN-FREE HAMBURGER BREAD € 3.50

GLUTEN-FREE SLICED BREAD € 2.50

BEEF BURGER

OF OUR PRODUCTION (200GR)

WITH A SIDE OF POTATOES, SALAD OR GRILLED VEGETABLES

✓ VITTORIA

SPICY SPIANATA FROM CALABRIA, SPICY CACIOTTA CHEESE
FONDUE (PASCOLI ALTI, VILLA MINOZZO), SPICY CHIPOTLE,
RED CABBAGE, CRUNCH ONION. (1,7)

€ 16,50

✓ CLARABELLA

ARTISANAL QUANCIALE (VALDRAGONE, PALAÇANO),
PECORINO FIORINO CHEESE FONDUE (PASCOLI ALTI, VILLA
MINOZZO), PORCINI MUSHROOMS, PEPPER, LETTUCE.

(1,7)

€ 16,50

✓ CAROLINA

SMOKED BACON, SPRACADA CHEESE FONDUE (PASCOLI
ALTI, VILLA MINOZZO), ARTISANAL GIARDINIERA CREAM,
CONFIT YELLOW DATTERINO TOMATOES, LETTUCE. (1,7)

€ 16,50

✓ DAISY

BIANCO CUSNA CHEESE (PASCOLI ALTI, VILLA MINOZZO),
ARTISANAL COOKED BACON, RED RADICCHIO,
STRAWBERRIES IN VINEGAR (LUVIRIE, RICCIONE) (1,7)

€ 16,50

DOUBLE MEAT € 7.00

GLUTEN-FREE HAMBURGER BREAD € 3.50

GLUTEN-FREE SLICED BREAD € 2.50

HORSE BURGER

RINALDI BUTCHER SHOP (SCANDIANO) 180GR
WITH A SIDE OF POTATOES, SALAD OR GRILLED VEGETABLES

✓ VARENNE

ARTISANAL QUANCIALE (VALDRAGONE, PALAGANO),
SPRACADA CHEESE FONDUE (PASCOLI ALTI, VILLA
MINOZZO), CARAMELIZED RED ONION, ROCKET, ARTISANAL
GIARDINIERA CREAM.

€ 18,00

(1,7)

✓ BUCEFALO

24 MONTHS PARMA HAM, REGGIANO WAFER 24 MONTHS,
YELLOW DATTERINO CONFIT, LETTUCE, SPICY CHIPOTLE.

€ 18,00

(1,7)

✓ MARENCO

COOKED HAM, BLUE GREEN SHEEP CHEESE FONDUE
(PASCOLI ALTI, VILLA MINOZZO), CARAMELIZED FIGS
(LUVIRIE, RICCIONE), LETTUCE.

€ 18,00

(1,7)

✓ PEÇASO

BIANCO CUSNA CHEESE (PASCOLI ALTI, VILLA MINOZZO),
ARTISANAL ROLLED COOKED BACON, RED CABBAGE,
STRAWBERRIES IN VINEGAR (LUVIRIE, RICCIONE)

€ 18,00

(1,7)

DOUBLE MEAT € 7.00

GLUTEN-FREE HAMBURGER BREAD € 3.50

GLUTEN-FREE SLICED BREAD € 2.50

VEGETARIAN BURGER

VEGETABLES AND CHEESE BURGER * (1)

WITH A SIDE OF POTATOES, SALAD OR GRILLED VEGETABLES

✓ *ALOE VERA*

SQUACQUERONE CHEESE, CONFIT YELLOW DATTERINO

*TOMATOES, LETTUCE, CARAMELIZED RED ONION, CHOPPED
WALNUTS.*

€ 16,00

(1,7,8)

✓ *ACERO GIAPPONESE*

GRILLED VEGETABLES, PARMIGIANO-REGGIANO WAFER 24

MONTHS, RED CABBAGE, ARTISANAL GIARDINIERA CREAM.

€ 16,00

(1,7)

✓ *MARUÇA*

PECORINO FIORINO CHEESE FONDUE (PASCOLI ALTI, VILLA

*MINOZZO), ARTICHOKE "ALLA GIUDIA", ROCKET, SPICY
CHIPOTLE.*

€ 16,00

(1,7)

GRILLED BEEF

WITH A SIDE OF POTATOES, SALAD OR GRILLED VEGETABLES

✓ **SPIDER STEAK** *circa 250 grams*

CUT FROM THE INSIDE OF THE BOVINE HIP WITH SHORT FIBER AND A CHARACTERISTIC MARBLING OF INTRAMUSCULAR FAT IN THE SHAPE OF A SPIDER'S WEB.

€ 24,00

✓ **PICANHA** *circa 250 grams*

TIP OF RUMP CUT INTO THICK SLICES, PECULIAR FOR THE LAYER OF FAT THAT COVERS IT.

€ 26,50

✓ **BAVETTA** *circa 250 grams*

FLAP MEAT STEAK: PART OF THE BOVINE'S BELLY TAKEN FROM THE ABDOMINALS. IT IS A VERY LEAN CUT, WITH A SWEET AND DELICATE FLAVOR.

€ 25,00

GLUTEN-FREE SLICED BREAD € 2.50

GRILLED BEEF

WITH A SIDE OF POTATOES, SALAD OR GRILLED VEGETABLES

✓ **DIAFRAMMA** *circa 250grams*

SKIRT STEAK: IT IS THE MAIN RESPIRATORY MUSCLE AND IS LOCATED BETWEEN THE LAST RIBS AND THE STERNUM. NARROW AND LONG.

€ 23,00

✓ **LOMBATELLO** *circa 250 grams*

HANGER STEAK: COMING FROM THE LOWER BELLY, IT HAS AN IRREGULAR CUT DUE TO THE CONSISTENT FIBERS AND A LOW FAT CONTENT.

€ 23,00

✓ **CAPPELLO DEL PRETE** *circa 250 grams*

FLAT IRON STEAK: IT IS A LEAN AND TENDER CUT COMING FROM THE INSIDE OF THE BOVINE'S SHOULDER.

€ 24,00

GLUTEN-FREE SLICED BREAD € 2.50

SIDE DISHES

✓ FRIED POTATOES*	(1)	€ 5,00
✓ BAKED POTATOES		€ 5,50
✓ GREEN OR MIXED SALAD		€ 5,00
✓ GRILLED VEGETABLES		€ 6,00
✓ FILD'S VEGETABLES AU GRATIN	(1,7)	€ 6,50
✓ SPICY BEAN STEWED HOT RED BEANS		€ 6,50
✓ SWEET AND SOUR ONIONS WITH BALSAMIC DRESSING (ACETAIA DVI, ROTEGLIA)		€ 7,00

BEVANDE

✓ STILL WATER 0,75l	€ 3,00
✓ SPARKLING WATER 0,75l	€ 3,00
✓ COCA COLA 0,33l	€ 4,00
✓ COCA COLA ZERO 0,33l	€ 4,00

*FROZEN PRODUCT

BEERS ON TAP

✓ BROTZEIT (LAUTERBACHER) HELLES 5,1%	(1)	0,2l	€ 3,50
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		0,4l	€ 6,00
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✓ DOUBLE IPA (CANE DI GUERRA) DOUBLE IPA 8,2%	(1)	0,3l	€ 5,00
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		0,5l	€ 8,00
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✓ WAVE RUNNER (HAMMER) IPA 6,5%	(1)	0,4l	€ 7,00
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✓ GREEN PETROL (BREWFIEST) BLACK IPA 7,8%	(1)	0,4l	€ 7,00
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✓ DOBLE (HAMMER) DOPPELBOCK 7,5%	(1)	0,4l	€ 7,00
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BOTTLED BEERS

✓ **BUNDES GLUTEN FREE** 0,33ℓ € 6,00
(HAMMER) PILS 5,2%

✓ **LUMIT GLUTEN FREE** 0,33ℓ € 6,00
(HAMMER) APA 5,0%

✓ **RAUCHBIER** 0,44ℓ € 7,00
(BANDICA) RAUCHBIER 5,3%
(1)

✓ **LAÇO NERO** 0,5ℓ € 7,50
(BIRRIFICIO APPENNINO) STOUT 4,5%
(1)

✓ **CIMONE** 0,5ℓ € 7,50
(BIRRIFICIO APPENNINO) AMBER ALE 5,5%
(1)

COFFEE AND BITTERS

ESPRESSO

€ 1,50

LACED ESPRESSO

€ 2,50

DOUBLE ESPRESSO

€ 2,50

CLASSIC BITTERS

*MONTENEGRO, AMARO DEL CAPO, JEGERMEISTER,
LIMONCINO, NOCINO, SAMBUCA MOLINARI,
JEFFERSON, BAILEY'S, BRANCAMENTA, FERNET
BRANCA, VECCHIA ROMAGNA.*

€ 4,00

ARTISANAL BITTERS

*AMAREGGIO, ALARICUM, RICERCATO CLANDESTINO,
SAMBUCALBA, AMARO BOLOGNA 1904,
LIQUIRIZIA RICERCATA, AMARO INFAME.*

€ 5,00

WHITE GRAPPA

<i>STORICA NERA</i>	€ 5,00
<i>SPIRITO FRIULANO</i>	€ 4,50
<i>AÇADEITA</i>	€ 4,00

BARRIQUE-AGED GRAPPA

<i>LEON 14</i>	€ 12,00
<i>LEON 7</i>	€ 7,00
<i>BRUNELLO</i>	€ 6,00
<i>AMARONE</i>	€ 6,00
<i>TORBA NERA</i>	€ 5,50
<i>RISERVA 3 ANNI</i>	€ 5,00
<i>AÇADEITA RISERVA</i>	€ 4,50
<i>RISERVA CILIEGIO</i>	€ 4,50
<i>24 CARATI</i>	€ 4,00

WHISKY

<i>LAGAVULI 16</i>	<i>€ 14,00</i>
<i>MC CALLAN 12</i>	<i>€ 13,00</i>
<i>OBAN 14</i>	<i>€ 11,00</i>
<i>NIKKA from the barrel</i>	<i>€ 10,00</i>
<i>LAPHROIG 10</i>	<i>€ 9,00</i>
<i>TALISKER 10</i>	<i>€ 9,00</i>
<i>BOWMORE 12</i>	<i>€ 8,00</i>

RUM

<i>ZACAPA 23</i>	<i>€ 10,00</i>
<i>SANTA TERESA</i>	<i>€ 9,00</i>
<i>DIPLOMATICO</i>	<i>€ 8,00</i>

PASSITO WINE

<i>GLASS OF ERBALUCE</i>	<i>€ 7,00</i>
<i>GLASS OF MALBO GENTILE</i>	<i>€ 7,00</i>

ALLERGENS:

1. CEREALS CONTAINING GLUTEN, I.E.: WHEAT, RYE, BARLEY, OATS, SPELT, KAMUT OR THEIR HYBRIDIZED STRAINS AND DERIVED PRODUCTS.
2. CRUSTACEANS AND CRUSTACEAN PRODUCTS.
3. EGGS AND EGG PRODUCTS.
4. FISH AND FISH PRODUCTS.
5. PEANUTS AND PEANUT PRODUCTS.
6. SOY AND SOY PRODUCTS.
7. MILK AND MILK-BASED PRODUCTS.
8. NUTS, NAMELY: ALMONDS, HAZELNUTS, WALNUTS, CASHEW NUTS, PECANS, BRAZIL NUTS, PISTACHIOS, MACADAMIA NUTS.
9. CELERY AND CELERY PRODUCTS.
10. MUSTARD AND MUSTARD PRODUCTS.
11. SESAME SEEDS AND SESAME SEED PRODUCTS.
12. SULPHUR DIOXIDE AND SULPHITES IN CONCENTRATIONS ABOVE 10 MG/KG.
13. LUPINS AND LUPINE PRODUCTS.
14. MOLLUSCS AND MOLLUSC PRODUCTS.

WE KINDLY ASK OUR CUSTOMERS TO ADVISE ABOUT ANY FOOD INTOLERANCES OR ALLERGIES.