

PRODUCTS OR SUBSTANCES THAT CAN CAUSE ALLERGIES OR FOOD INTOLERANCIES

- **CEREALS:** Wheat, Rye, Barley, Oat, Spelt, Kamut



- **SOY**



- **CRUSTACEAN**



- **FISH**



- **SHELLFISH**



- **EGG**



- **MILK**



- **PEANUTS**



- **NUTS:** Almond, Hazelnut, Pistachio, Walnut



- **CELERY**



- **MUSTARD**



- **SESAME SEEDS**



- **SULFUR DIOXIDE**



- **LUPIN BEAN**



**IMPORTANT NOTE TO CUSTOMERS: ACCORDING TO UE
REGULATION 1169/2011 WE KINDLY INVITE OUR CUSTOMERS TO
ASK FOR A CONSULTATION OF THE “BOOK OF INGREDIENTS”
(LIBRO INGREDIENTI) OR INFORM THE STAFF OF ANY
ALLERGIES, FOOD INTOLERANCIES AND FOOD-RELATED
DISEASES FROM WHICH YOU ARE SUFFERING, SO THAT WE CAN
OFFER YOU THE BEST POSSIBLE SERVICE.**

*IN CASE OF LACK OF FRESH PRODUCTS SOME FOODS COULD BE FROZEN AT THE
SOURCE OR ON SITE

FRESH FISH MENU

ONLY ON FRIDAY NIGHTS

- MUSSEL SAUTÉ

10 €



- SPAGHETTI WITH
CLAMS **15€**



- MIXED FRIED
FISH* **17 €**



SERVICE, BREAD AND COVER CHARGE € 2,50

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**TRATTORIA
ENOTECA-BAR
PIZZERIA**
KM 131
APETIZERS

- **SELECTION OF LOCAL CURED MEAT AND
MIXED CHEESE WITH JAMS 15€**  

Parma ham, bologna, rolled
bacon, ciccioli, salami, dried
salami (salamella passita), local
selection of cheese



- **MIXED FRY* 10€**

Jalapeno with cheese*, Ascolana olives (olive Ascolane)*, rice meatballs
with eggplant*, chicken
strips coated in
breadcrumbs*, potato
omelette with bacon and
rosemary*



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FIRST COURSE

- **HOMEMADE TORTELLINI WITH CAPON BROTH 14€**



- **KM 131 TORTELLINO 16€**



Homemade Tortellini with
Parmesan Fondue, Truffle Cream
and Crunchy Parmesan Chips.



- **DAIRYMAN TORTELLONI (TORTELLONI DEL CASARO) 12€**

Ricotta stuffing served with
confit Tomatoes, Grana
Padano cheese chips and basil



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**TRATTORIA
ENOTECA-BAR
PIZZERIA**
KM 131
FIRST COURSE

• **GREEN BALANZONI 12€**



Ricotta and Bologna
stuffing on Parmesan
cheese cream and
Balsamic reduction



• **HOMEMADE PASSATELLO 14€**

With porcini
mushrooms and pork
cheek



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FIRST COURSE

• PAPILLON STUFFED 12€



Bicolor stuffed Pasta with sausage and potatoes with herb flavored butter



• RISOTTO AL LAMBRUSCO 12€

Carnaroli Risotto with Lambrusco Reduction, Parmesan Fondue



• HOMEMADE EGG TAGLIATELLE WITH RAGU' BOLOGNESE 12€



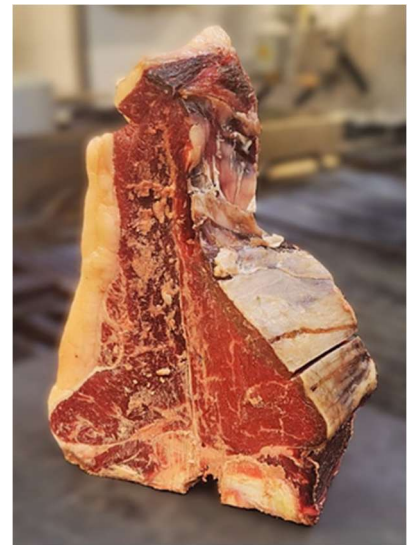
SECOND COURSE

- **T- RIB EYE 5,50€/hg**

At least 500gr

- **BONE STEAK 6,00€/hg**

At least 600gr



- **BOLOGNESE CUTLET 20€**

Veal cutlet with Parma ham
and 24 months Parmesan



- **GRILLED BEEF FILLET 22€**

On a bread crust

- **KM 131 BEEF FILLET 25€**

Stuffed with Black Truffle and
Parmesan
Wrapped with Speck on a Bread
Crust



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SECOND COURSE

- **MIXED GRILL 17€**

With Sausage, Pork Ribs,
Capocollo and Beef



- **BUD SPENCER GRILL (minimum 2 people) 85€**

Rib eye 500gr, Sirloin Steak,
Veal knot (nodino di vitello),
Sausage, Pork Ribs,
Capocollo



- **VEAL KNOT (NODINO DI VITELLO) 18€**

Served on a Porcini
Mushrooms Bed



SECOND COURSE

- **PEPOSO 18€**

Red Wine Beef
Stew Seasoned
with Black Pepper,
Herbs and Fried
Polenta



- **SLICED BEEF 22€**

Grilled with Rosemary

- **SLICED BEEF WITH CHERRY TOMATOES,
ROCKET AND GRANA PADANO CHIPS 25€**

Grilled with Cherry
Tomatoes, Rocket and
Grana Padano Chips



 **TRATTORIA
ENOTECA-BAR
PIZZERIA**
KM 131
SIDE DISH

- **GRILLED VEGETABLES 4,00€**

Peppers, Eggplants, Zucchini

- **SAUTE'ED PORCINI MUSHROOMS 6,00€**

- **BAKED POTATOES 3,00€**

- **FRIED POTATOES* 3,00€**



- **MIXED SALAD 4,00€**

Green Salad, Radicchio, Rocket, Tomatoes, Carrots

- **FRESH SPINACH 4,00€**

Seasoned with garlic and oil

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PIZZAS

- **SCHIACCIATA 2,50€**

Olive Oil, Rosemary

- **MARINARA 4€**

Tomatoes, Garlic, Oregano

- **MARGHERITA 5€**

Tomato, Mozzarella

- **NAPOLI 6,50€**

Tomato, Mozzarella, Anchovy, Fresh Cherry Tomatoes

- **SICILIANA 7€**

Tomato, Mozzarella, Caper, Anchovy, Olives, Oregano

- **PROSCIUTTO E FUNGHI 7,50€**

Tomato, Mozzarella, Cooked Ham, Champignon Mushrooms

- **CAPRICCIOSA 7,50€**

Tomato, Mozzarella, Cooked Ham, Mushrooms, Artichokes, Olives

- **4 STAGIONI 7,50€**

Tomato, Mozzarella, Mushrooms, Cooked Ham, Sausage, Artichokes

- **4 FORMAGGI 7,50€**

Tomato, Mozzarella, Mixed Cheese

- **TONNO E CIPOLLA 7,50€**

Tomato, Mozzarella, Tuna, Red Onion

- **PARMA 8,50€**

Tomato, Mozzarella, (added after baking) Parma cured ham

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PIZZAS

- **PROSCIUTTO COTTO 7,00€**

Tomato, Mozzarella, Cooked Ham

- **VERDURE 8€**

Tomato, Mozzarella, Eggplant, Zucchini, Peppers

- **WURSTEL 7,00€**

Tomato, Mozzarella, frankfurters

- **FUNGHI PORCINI 8,50€**

Tomato, Mozzarella, Porcini Mushrooms

- **BUFALINA 8€**

Tomato, Mozzarella, (added after baking) Bufala mozzarella, Cherry tomatoes, Basil

- **TIROLESE 8€**

Tomato, Mozzarella, Speck, Brie cheese, Rocket

- **BOMBA 8,50€**

Tomato, Mozzarella, Red onion, Sausage, Peppers

- **SALSICCIA 6,50€**

Tomato, Mozzarella, Sausage

- **DIAVOLA 6,50€**

Tomato, Mozzarella, Pepperoni

- **ROMAGNOLA 9€**

Tomato, Mozzarella, (added after baking) Parma Ham, Stracchino, Rocket

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WHITE PIZZAS

KM 131 **9,00€**

Mozzarella, Smoked Provola cheese, Bacon, Dried Cherry Tomatoes

- **VECCHIA MODENA 8,50€**

Mozzarella, Bacon, Grana Padano cheese, Balsamic Vinegar

- **SALSICCIA E FRIARIELLI 8,50€**

Mozzarella, Sausage, Friarielli

- **DANIELA 10€**

Mozzarella, Gorgonzola cheese, Speck, Radicchio, Mushrooms, Balsamic Vinegar

- **ANDREA 10€**

Mozzarella, Porcini Mushrooms, Truffle, Brie cheese

- **ACHILLE 10€**

Mozzarella, Bacon, Pepperoni, Cooked Ham, Sausage,
(added after baking) Bufala mozzarella

- **ALESSANDRO 10€**

Mozzarella, (added after baking) Cured Parma Ham, Cherry tomatoes,
Bufala mozzarella, Basil

- **RICCARDO 8€**

Mozzarella, Baked potatoes, Sausage

- **RADICCHIO 10€**

Mozzarella, Speck, Radicchio, Stracchino cheese, Walnuts

- **BRESAOLA 10€**

Mozzarella, Bresaola, Rocket, Grana Padano cheese, Lemon peel

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CALZONI

- **CALZONE WITH COOKED HAM 7,00€**

Pomodoro, Mozzarella, Cooked Ham

- **CALZONE COOKED HAM AND MUSHROOMS 7,50€**

Tomato, Mozzarella, Cooked Ham, Champignon Mushrooms

- **CALZONE WURSTEL 7,00€**

Tomato, Mozzarella, Wurstel

- **Malefica 5€**

Nutella and Powdered Sugar

PIZZE AL METRO

- **1/2 METER MARGHERITA 14€**

- **1/2 METER 2 INGREDIENTS 18€**

Half margherita half ingredient of your choosing

- **1/2 METER STUFFED 22€**

With 2 or 3 ingredients of your choosing

SUPPLEMENTS

- **BASE INGREDIENTS 1€**

- **SPECIAL INGREDIENTS 2€**

- **PIZZA TIRATA 2,00€**

- **DOBLE DOUGH 1,50€**

SERVICE AND BREAD € 2,50

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