

HOW TO ORIENT YOURSELF

1

CHECK THE NUMBER OR THE COLOR INDICATED ABOVE THE TABLE, IT WILL BE USED TO IDENTIFY IT!

2

CONSULT THE MENU, FIND IT BELOW!

3

COME TO ORDER AT THE COUNTER, PAY AND COLLECT THE DRINKS!

THE EQUIPMENT AND THE FOOD WILL ARRIVE DIRECTLY AT THE TABLE!

**THANKS FOR
COOPERATION!**

MENÙ

GRAMIGNA RISTOPUB

HOMEMADE COLORED BUNS 8 €
SEE ALSO THE OFF-MENU SECTION!

CHOICE BETWEEN:
WHITE BUN - CLASSIC
RED BUN - SPICY

BLACK BUN - WITH CUTTLEFISH INK

SENZA TEMPO PLUS: HAMBURGER, CRISPY BACON, PROVOLA, SALAD, TOMATO, HOMEMADE MAYONNAISE

IL MORO: HAMBURGER, SOFT MOUNTAIN CHEESE, SAUTEED BLACK CABBAGE, HOMEMADE PEANUT PESTO

CIPCIP: HAMBURGER, LARD, HOMEMADE PARMESAN FONDUE, SAUTEED SPINACH, CONFIT CHERRY TOMATOES

AIGOR: HAMBURGER, CRISPY BACON, SOFT COTTAGE CHEESE, HOMEMADE PUMPKIN CREAM, LICORICE POWDER

COUNTRY: HAMBURGER, SPICY SALAME, BURRATA STRACCIATELLA, ROASTED RADISH, HOME MADE GREEN SAUCE

GRISOU: HAMBURGER, SPICY 'NDUJA, PECORINO CHEESE, CARAMELIZED ONIONS WITH BEER, SALAD

SAPANCA: HAMBURGER, MORTADELLA, SAUTEED BLACK CABBAGE, BURRATA STRACCIATELLA, DRIED TOMATO AND ALMOND PESTO, ONION CRUNCH

ARTURO: GRILLED SAUSAGE, SOFT MOUNTAIN CHEESE, SAUTEED SPINACH, HOMEMADE PUMPKIN CREAM

BOSCO: GRILLED SAUSAGE, BURRATA STRACCIATELLA, BITTER SPINACH, DRIED TOMATOES AND ALMOND PESTO

AGAVE: ARTISANAL WOOD-FIRED PORCHETTA, CARAMELIZED ONIONS WITH BEER, HOMEMADE GREEN SAUCE AND MAYONNAISE

PUNK: ARTISAN WOOD-FIRED PORCHETTA, SAUTEED BLACK CABBAGE, HOMEMADE CHILI SAUCE, WALNUTS

DON CHISCOTTE: BEEF CARPACCIO, HOMEMADE PARMESAN FONDUE, BITTER SPINACH AND CONFIT CHERRY TOMATOES

MARINARETTO: NATURAL TUNA CUT UP THIN, CARAMELIZED ONIONS WITH BEER, HOMEMADE MAYONNAISE AND BERRY SAUCE

RADICE REVOLUTION: VEG HAMBURGER, HOMEMADE PARMESAN FONDUE, ROASTED RADISH, BEER CARAMEL, CHOPPED HAZELNUTS

ALL THE BUNS ARE AVAILABLE IN THE VEG VERSION

ADDITIONAL HAMBURGER + € 2.5

VERSION TO THE PLATE + 2 €

MAYO OR KETCHUP OF THE HOUSE

+ € 0.50

SIDE DISHES 4€

- ROAST POTATOES
- ROAST RADISH
- SPINACH

DISHES

MEDAGLIONE: PORK TENDERLOIN IN BACON CRUST SHADED WITH BEER WITH A SIDE DISH OF ROASTED POTATOES, HOMEMADE MAYONNAISE 14 €

ORIONE: BEEF CARAPACCIO, SAUTEED BITTER SPINACH, DRIED TOMATOES, CHOPPED HAZELNUTS 14€

BRASSICOLO: GRILLED SAUSAGE, SPICY SALAME ROLLS WITH CACIOCAVALLO AND A SIDE DISH OF ROASTED RADISH, HOMEMADE CHILLI SAUCE 14€

UTOPIA: ARTISANAL WOOD-FIRED PORCHETTA WITH A SIDE OF CARAMELIZED ONIONS IN BEER, GREEN SAUCE 14€

ARRIFANA: CHEESE FONDUE WITH A SIDE DISH OF SAUTEED MIXED SEASONAL VEGETABLES AND OIL CROUTONS 12€

LUNA: GRILLED TOMINO CHEESE WITH PUMPKIN CREAM, ONION CRUNCH AND OIL CROUTONS 12€

CUTTING BOARDS 12€

CLASSICO: (VARIETY 'DEPENDING ON AVAILABILITY') FOUR TYPES OF COLD CUTS, THREE TYPES OF CHEESES WITH WOMBAT BEER CARAMEL

MODERNO: (VARIETY DEPENDING ON AVAILABILITY) FOUR TYPES OF CHEESES, FOUR TYPES OF VEGETABLES, WOMBAT BEER CARAMEL

DESSERT 4€

- BIRRAMISÙ
- PANNA COTTA WITH WOMBAT CARAMEL/ WITH HOME MADE BERRY SAUCE
- DESSERT OF THE DAY

COVER CHARGE 1€

NOTIFY US ANY ALLERTIES AND INTOLERANCES, THANKS!



NET NAME:
Gramigna Wi-Fi
PASSWORD:
VIVALAWOMBAT!



GRAMIGNA RISTO-PUB



050-8932140

IL BIRRIFICIO ARTIGIANO ORZO BRUNO BREWERY



0,3L - 4€
0,5L - 5,5€



0,33L - 4€
SIX PACK - 22€

MARTESANA 4.5% VOL

LIGHT BEER WITH SURPRISING CLARITY DESPITE BEING AN UNFILTERED RAW BEER. THE BITTERNESS PREDOMINATES BUT THERE ARE ALSO SLIGHT FORAYS OF FRUITINESS. THE LIGHT BODY AND THE DRY CUT OF THE HOPS ALWAYS MAKE YOU WANT AN EXTRA SIP.

WOMBAT 5,8 % VOL

INDIAN PALE ALE PRODUCED WITH A VERY AROMATIC AND FRUITY HOP OF AUSTRALIAN ORIGIN CALLED GALAXI. IN FACT, THE SENSATIONS OF CITRUS ON THE NOSE ARE GALACTIC AND THE DRY AND BITTER FINAL CUT IS SURPRISING.

GORGONA 7.1% VOL

STRONG ALE TYPE LIGHT BEER WITH A DEEP GOLD COLOR WITH ALMOST HONEYED REFLECTIONS. THE TASTE IS RICH IN TONES DERIVING FROM LIGHT MALT, OVERALL IT HAS A GOOD BALANCE BETWEEN BITTER AND SWEET NOTES.

MONTEMAGNO 7.3 % VOL

AMBER BEER CHARACTERIZED BOTH IN THE SENSE OF SMELL AND IN THE AFTERTASTE BY WILDFLOWER HONEY WITH CHESTNUT TIPS THAT IS ADDED DURING FERMENTATION. THE DIFFERENT TYPES OF CARAMELIZED MALTS FULLY SUPPORT THE HONEYED NOTES, NEVER PREDOMINANT AND PERFECTLY HARMONIZED.

YETI 7,7% VOL

STRONG ALE LAGER BEER WITH AMBER SHADES. ON THE NOSE, NOTES OF FRUIT IN SYRUP PREDOMINATE AND ARE FOUND IN THE SWEET AND ROUND TASTE. THE AROMAS OF FLOWERS AND ORANGE PEEL CAN BE GUESSED WHICH ARE ADDED DURING THE BOILING OF THE WORT.

BEVERAGES

WATER	2€
ITALIAN SOFT DRINKS (CHINOTTO, ARANCIATA, CEDRATA, MOLE COLA)	3€
GLASS OF WINE	5,5€
BOTTLE OF WINE	22€
AMARI, AMARI TIPICI CALABRESI E GRAPPE	3€
WHISKEY E RUM	5/6/7€