

How to orient yourself

1

CHECK THE NUMBER OR THE COLOR ON 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!

*thanks for
cooperation!*

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

MENU'

GRAMIGNA RISTOPUB

Main dishes

LUPIN: TAGLIATA BEEF WITH A SIDE OF ROAST POTATOES, HOMEMADE MAYO 18€

BRASSICOLO: BACON AND PROVOLA ROLLS, GRILLED SAUSAGE, WITH JULIENNED RADICCHIO, HOMEMADE CARROT & TOMATO KETCHUP 16€

TESTARDO: TESTAROLI FROM LUNIGIANA WITH PUMPKIN, SAUTÉED MUSHROOMS AND TALEGGIO CHEESE 13€

ONE LOVE: GRILLED TOMINO CHEESE ON A NEST OF SEASONAL VEGETABLES, SAUTÉED MUSHROOMS, LIGHTLY SAUCE OF MUSTARDED PEAR 13€

+ CRISPY
SPECK
2€

SWING: ARTISANAL WOOD-FIRED PORCHETTA, ARTICHOKES, SPINACH SALAD AND HOMEMADE SWING SAUCE (MAYO, CARAMELIZED ONIONS, MUSTARD) 15€

TARANTELLA: APULIAN BOMBETTE (PORK ROLLS STUFFED WITH PROVOLA CHEESE) WITH SAUTÉED TURNIP TOPS, SUN-DRIED TOMATOES, AND HOMEMADE BEER GEL 16€

CIMONE: SPOONFUL OF POLENTA, SAUSAGE CUBES, SAUTÉED BLACK CABBAGE, ONION CRUNCH 14€

+ SPICY
'NDUJA
1€

Cutting boards 12€

CLASSICO: (VARIETY DEPENDING ON AVAILABILITY) FOUR TYPES OF CURED MEATS, THREE TYPES OF CHEESES WITH LIGHTLY SAUCE OF MUSTARDED PEAR

MODERNO: (VARIETY DEPENDING ON AVAILABILITY) FOUR TYPES OF CHEESES, FOUR TYPES OF VEGETABLES, WITH LIGHTLY SAUCE OF MUSTARDED PEAR

house dessert 4€

BIRRAMISU'

WHITE CHOCOLATE & VANILLA PUDDING WITH (YOUR CHOICE): CANDIED ORANGE AND ALMONDS, PISTACHIO SAUCE, OR WHIPPED CREAM AND AMARETTI CRUMBLE

CHOCOLATE BROWNIE WITH (YOUR CHOICE): SALTED CARAMEL, BERRY SAUCE, OR WHIPPED CREAM

cover
charge 1€

PLEASE NOTIFY US OF ANY ALLERGIES OR INTOLERANCES. THANK YOU!
IN THE ABSENCE OF FRESH PRODUCE, FROZEN PRODUCE WILL BE USED.

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, FRESH TOMATO, HOMEMADE MAYONNAISE

ALPINO: HAMBURGER, CRISPY SPECK, TALEGGIO CHEESE, SAUTÉED MUSHROOMS, PUMPKIN, HOMEMADE BEER GEL

PUGLIO: HAMBURGER, CRISPY BACON, BURRATA STRACCIATELLA, SAUTÉED TURNIP TOPS, HOMEMADE CARROT & TOMATO KETCHUP, WALNUTS

ROCK: HAMBURGER, CRISPY BACON, MOUNTAIN HUT CHEESE, SAUTÉED MUSHROOMS, RAW SPINACH SALAD, HOMEMADE SWING SAUCE (MAYO, CARAMELIZED ONIONS, MUSTARD)

EMILIO: HAMBURGER, MORTADELLA, BURRATA STRACCIATELLA, PUMPKIN, JULIENNED RADICCHIO, BALSAMIC VINEGAR CREAM

DISCOLO: HAMBURGER, CRISPY BACON, PECORINO CHEESE, SAUTÉED BLACK CABBAGE, DRIED TOMATOES, LIGHTLY SAUCE OF MUSTARDED PEAR

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

CALABROLESO: GRILLED SAUSAGE, SPICY 'NDUJA, PROVOLA CHEESE, SAUTÉED TURNIP TOPS, DRIED TOMATOES

SELLARONDA: GRILLED SAUSAGE, TALEGGIO CHEESE, MASHED POTATOES, ARTICHOKES, HOMEMADE BEER GEL

ROMEO: ARTISANAL WOOD-FIRED PORCHETTA, CARAMELIZED ONIONS, HOMEMADE CARROT & TOMATO KETCHUP, WALNUTS

GIULIETTA: HOMEMADE WOOD-FIRED PORCHETTA, MASHED POTATOES, ARTICHOKES, HOMEMADE SWING SAUCE (MAYO, CARAMELIZED ONIONS, MUSTARD)

MARINARETTO: THINLY CUT NATURAL TUNA, CARAMELIZED ONIONS, MAYO AND BERRY SAUCE HOMEMADE

SILVA: VEGGY BURGER, MOUNTAIN HUT CHEESE, PUMPKIN, SAUTÉED BLACK CABBAGE, HOMEMADE SWING SAUCE (MAYO, CARAMELIZED ONIONS, MUSTARD)

Side dishes 4€

+
HOMEMADE
SAUCES
0,5€

- ROAST POTATOES
- TURNIP GREENS

ALL PAGNOTTA ARE AVAILABLE IN A VEG VERSION

DOUBLE HAMBURGER +€2,50

PLATED PAGNOTTA +€2

Il Birrificia Artigiana Orza Bruna



0,3L - 4€
0,5L - 5,5€



0,33L - 4€
SIX PACK - 21€

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.

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.

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.

*birra a rotazione
spillata a pompa*

*altre
bevande*

WATER	1,5€
ITALIAN SOFT DRINKS	3€
GLASS OF WINE	5,5€
BOTTLE OF WINE	22€
AMARI & GRAPPE	3€
WHISKEY E RUM	5/6/7€
SPRITZ	5,5€
BICICLETTA	5,5€
CAMPARI SODA	3€
NEGRONI, AMERICANO,	
SBAGLIATO	5,5€
GIN TONIC	6/7€