How to orient yourself

1

LOOK AT THE NUMBER OR COLOR ON THE TABLE: YOU NEED IT FOR THE ORDER

2

CONSULT THE MENU, FIND IT BELOW!

3

ORDER AT THE COUNTER, PAY, AND PICK UP YOUR DRINKS

We'll take care of the rest. Thank you!

FOOD & CUTLERY ARRIVE DIRECTLY TO THE TABLE

Gramigna
RISTO•PUB

Homemade Colored Buns
9€

SEE ALSO THE OFF-MENU SECTION

WHITE BUN – CLASSIC
RED BUN – WITH CHILI PEPPER
BLACK BUN – WITH CUTTLEFISH INK
LIMITED BUN - ON THE OFF MENU SECTION

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

ROCK: HAMBURGER, CRISPY BACON, MOUNTAIN-STYLE CHEESE, SAUTÉED MUSHROOMS, FRESH BABY SPINACH SALAD, HOMEMADE SWING SAUCE (MAYONNAISE, CARAMELIZED ONIONS, MUSTARD)

RIFUGIO: HAMBURGER, CRISPY SPECK, TALEGGIO CHEESE, JULIENNED RADICCHIO, HOMEMADE HAZELNUT PESTO

DISCOLO: HAMBURGER, CRISPY GUANCIALE, PECORINO CHEESE, SAUTÉED TUSCAN KALE, SUN-DRIED TOMATOES, PEAR SAUCE WITH A HINT OF MUSTARD

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

AMBRA: HAMBURGER, CRISPY SPECK, SCAMORZA CHEESE, SAUTÉED PUMPKIN, HOMEMADE GREEN SAUCE

CALABROLESO: HOMEMADE SAUSAGE BURGER, SPICY 'NDUJA, SCAMORZA CHEESE, SAUTÉED TURPIN GREENS, SUN-DRIED TOMATOES

GNOMO: HOMEMADE SAUSAGE BURGER, POTATO CREAM, SAUTÉED MUSHROOMS, RAW BABY SPINACH SALAD

AGAVE: WOOD-FIRED ARTISANAL PORCHETTA, CARAMELIZED ONIONS, HOMEMADE MAYO AND GREEN SAUCE

PAFFUTO: ARTISANAL WOOD-FIRED PORCHETTA, POTATO CREAM, JULIENNED RADICCHIO, SWING SAUCE (MAYONNAISE, CARAMELIZED ONIONS, MUSTARD)

MARINARETTO: THINLY SLICED TUNA, CARAMELIZED ONIONS, MIXED BERRY SAUCE, HOMEMADE MAYO

NAMASTÈ: VEGGIE BURGER, MOUNTAIN-STYLE CHEESE, JULIENNED RADICCHIO, SAUTÉED MUSHROOMS, SAUTÉED PUMPKIN, HOMEMADE HAZELNUT PESTO

DOUBLE HAMBURGER +€3 | PLATED PAGNOTTA +€2

ALL PAGNOTTAS ARE AVAILABLE IN A VEGETARIAN VERSION

DON'T FORGETTO ORDER POTATOES SIDE!
WE KNOW YOU'LL WANT THEM!

MAIN DISHES

LUPIN: TAGLIATA BEEF WITH A SIDE OF ROAST POTATOES, HOMEMADE MAYO **19€**

POP: ARTISANAL WOOD-FIRED PORCHETTA, POTATO CREAM, BABY SPINACH SALAD, AND HOMEMADE SWING SAUCE (MAYONNAISE, CARAMELIZED ONIONS, MUSTARD) **16€**

ONE LOVE: GRIDDLED TOMINO CHEESE SERVED ON A BED OF SEASONAL VEGETABLES, WITH SAUTÉED MUSHROOMS AND A PEAR SAUCE WITH A HINT OF MUSTARD **14€**

+ CREASPY SPECK **2€**

GULASH E I SUOI FRATELLI: BEEF STEW WITH PAPRIKA OR STEW OF THE DAY WITH OLIVE-OIL CROUTONS **18€**

DINO: SLOW-COOKED PORK RIBS SERVED WITH ROAST POTATOES, HOMEMADE GREEN SAUCE **17€**

INTERSTELLAR: PUMPKIN VELOUTÉ WITH SAUTÉED TUSCAN KALE AND PARMESAN CHIPS **14€**

+ SAUSAGE BITES **2€**

SMOKY: SMOKED BURRATINA, SAUTÉED TURNIP GREENS, HOMEMADE CARROT AND TOMATO KETCHUP, TARALLO, AND ANCHOVIES **15€**

SIDES 4€

TURNIP GREENS

ROASTED POTATOES

HOMEMADE SAUCES 0,5€

MAYO
SWING SAUCE
CARROT & TOMATO KETCHUP
GREEN SAUCE
MUSTARD

CHOPPING BOARDS 13€

CLASSICO: (VARIETY DEPENDS ON AVAILABILITY) FOUR TYPES OF CURED MEATS AND THREE TYPES OF CHEESES

MODERNO: (VARIETIES SUBJECT TO AVAILABILITY) FOUR TYPES OF CHEESE AND FOUR TYPES OF VEGETABLES

HOMEMADE DESSERT 4€

DESSERT OF THE DAY

BIRRAMISÙ

CHOCOLATE BROWNIE WITH: SALTED CARAMEL, MIXED BERRY SAUCE, WHIPPED CREAM, OR PISTACHIO

COVER CHARGE €1

PLEASE LET US KNOW ABOUT ANY ALLERGIES OR INTOLERANCES THANK YOU!

IN THE ABSENCE OF FRESH PRODUCT, WE USE FLASH-FROZEN PRODUCT

IL BIRRIFICIO ARTIGIANO

ORZO BRUNO

ON TAP

0,3 L **4,5€** | 0,5 L **6€**

CAN

0,33 L **5€** | SIX PACK **24€** ONLY TAKE AWAY

Martesana
PILSNER — 4.5% VOL

A PALE BEER WITH SURPRISING CLARITY, DESPITE BEING UNFILTERED. BITTERNESS TAKES CENTER STAGE, THOUGH SUBTLE FRUITY NOTES ALSO MAKE AN APPEARANCE. ITS LIGHT BODY AND THE CRISP, DRY FINISH PROVIDED BY THE HOPS LEAVE YOU WANTING ONE MORE SIP.

Montemagno
AMBER · HONEY — 7.3% VOL

AN BEER CHARACTERIZED—BOTH IN ITS AROMA AND AFTERTASTE—BY WILDFLOWER HONEY WITH HINTS OF CHESTNUT. A VARIETY OF CARAMELIZED MALTS FULLY SUPPORT THESE HONEYED NOTES, WHICH NEVER BECOME OVERPOWERING AND ARE PERFECTLY HARMONIZED.

Wombat
IPA — 5.8% VOL

AN INDIA PALE ALE BREWED WITH A HIGHLY AROMATIC, FRUITY AUSTRALIAN HOP VARIETY CALLED GALAXY. THE CITRUS NOTES ON THE NOSE ARE TRULY OUT OF THIS WORLD, WHILE THE DRY, BITTER FINISH COMES AS A DELIGHTFUL SURPRISE.

SEASONAL HAND PUMP BEER

Yeti
STRONG ALE · FLOWERS & ORANGE PEEL — 7.7% VOL

A STRONG PALE ALE WITH AMBER HUES. ON THE NOSE, NOTES OF FLOWERS AND ORANGE PEEL—ADDED DURING THE BOILING OF THE WORT—PREDOMINATE; THESE SAME ELEMENTS ALSO EMERGE IN THE BEER'S SWEET, WELL-ROUNDED FLAVOR.

Gorgona
STRONG ALE — 7.1% VOL

A STRONG ALE-STYLE PALE BEER WITH A DEEP GOLD COLOR AND ALMOST HONEY-LIKE HIGHLIGHTS. THE FLAVOR IS RICH IN NOTES DERIVED FROM PALE MALT, OFFERING AN OVERALL WELL-BALANCED INTERPLAY BETWEEN BITTER AND SWEET ELEMENTS.

BEVERAGES

WATER	1,5€
ITALIAN SOFTDRINKS	3€
WINE GLASS	5,5€
WINE BOTTLE	23€
AMARI & GRAPPE	3€
WHISKEY E RUM	5-6-7€
SPRITZ	6€
CAMPARI SODA	3€
NEGRONI, AMERICANO, SBAGLIATO	6€
GIN TONIC	6-7€