

ALLERGENI

ENGLISH MENU

BARRIQUE

FOOD MENU

APERITIVO BARRIQUE

Selezione a cura dello chef

€8⁰⁰

BRUSCHETTE

POMODORO

€7⁰⁰

Pomodorino rosso, rucola, mozzarella fiordilatte, tarallo sbriciolato, origano, sale, olio

SALMONE

€10⁰⁰

Salmone affumicato, stracciatella, foglie di menta, sale, olio

CRUDO

€8⁰⁰

Crudo, mascarpone al gorgonzola, fettine di pera, miele, granella di pistacchio

BUFALA

€8⁰⁰

Mozzarella di bufala, pomodorino giallo, scaglie di grana, alici sott'olio, sale, olio

CAPOCOLLO

€8⁰⁰

Capocollo, stracciatella, rucola, funghi, sale, olio

VEGETARIANA

€8⁰⁰

Philadelphia, verdure di stagione, sale, olio

PIADIZZA

MARGHERITA

€5⁰⁰

Salsa di pomodoro, mozzarella fiordilatte, foglie di basilico, sale, olio

CAPOCOLLO

€7⁰⁰

Salsa di pomodoro, mozzarella di bufala, capocollo, sale, olio

VEGETARIANA

€6⁰⁰

Salsa di pomodoro, mozzarella fiordilatte, melanzane grigliate, zucchine grigliate, sale, olio

CRUDAIOLA

€7⁰⁰

Base piadina, crudo, rucola, mozzarella fiordilatte, pomodorino rosso, scaglie di grana, sale, olio

COTTO E FUNGHI

€7⁰⁰

Salsa di pomodoro, mozzarella fiordilatte, cotto, funghi a fette, sale, olio



INSALATE

BRESAOLA

€9⁰⁰

Lattughino, rucola, bresaola, carciofini, mozzarella fiordilatte, pomodorino rosso, scaglie di grana, pepe, fettina di limone

TONNO

\$8⁰⁰

Valeriana, lattughino, tonno, melanzane grigliate, mozzarella fiordilatte, funghi, pomodorino rosso, mais, olive denocciolate

SALMONE

€10⁰⁰

Lattughino, valeriana, salmone affumicato, zucchine grigliate, pomodorino giallo, salsa yogurt o crema di avocado a scelta, scaglie di mandorle, fettina di limone.

GAMBERETTI

€9⁰⁰

Valeriana, rucola, gamberetti, pomodorino giallo, feta a cubetti, salsa mojito, foglie di menta.

PANINO | PIADINA | SCHIACCIATA

CRUDO

€8⁰⁰

Crudo, crema di parmigiano, mozzarella fiordilatte, pomodorino giallo, melanzane grigliate, rucola, sale, olio

MORTADELLA

€8⁰⁰

Mortadella, pesto di pistacchio, mozzarella di bufala, pomodorino rosso, lattughino, sale, olio

COTTO

€7⁰⁰

Cotto, mozzarella fiordilatte, carciofini, pomodorino rosso, origano, sale, olio

BRESAOLA

€8⁰⁰

Bresaola, philadelphia, pomodorino rosso, rucola, scaglie di grana, sale, olio

CAPOCOLLO

€8⁰⁰

Capocollo, crema di rape, stracciatella, pomodorino giallo, tarallo sbriciolato, sale, olio

SALAME

€8⁰⁰

Salame Felino, mozzarella di bufala, pomodorino rosso, funghi, lattughino, origano, sale, olio al tartufo

VEGETARIANA

€7⁰⁰

Stracciatella, melanzane grigliate, zucchine grigliate, pomodoro secco, valeriana, origano, sale, olio

SALMONE

€9⁰⁰

Salmone affumicato, pesto di pistacchio, stracciatella, zucchine grigliate, scaglie di mandorle, lattughino, sale, olio

NOVITA' BRUSCHIACCIATE

VEGETARIANA

€7⁰⁰

Caciocavallo fuso, valeriana, melanzane grigliate, zucchine grigliate, funghi, sale, olio al tartufo

TONNO

€7⁰⁰

Tonno, crema di carciofi, pomodorino rosso, scaglie di grana, olive denocciolate, foglie di menta, sale, olio

GAMBERETTI

€8⁰⁰

Crema di avocado, gamberetti, semi di sesamo, cipolla rossa cruda a fette, sale, olio

ENGLISH MENU

 BARRIQUE
FOOD MENU

BARRIQUE APERITIF

Chef's selection

€8⁰⁰

BRUSCHETTE

TOMATO

€7⁰⁰

Red cherry tomatoes, arugula, mozzarella, crumbled tarallo, oregano, salt, olive oil

SALMON

€10⁰⁰

Smoked salmon, stracciatella cheese, mint leaves, salt, olive oil

CRUDO

€8⁰⁰

Cured ham, mascarpone with gorgonzola, pear slices, honey, chopped pistachios

BUFALA

€8⁰⁰

Buffalo mozzarella, yellow cherry tomatoes, parmesan flakes, anchovies in oil, salt, olive oil

CAPOCOLLO

€8⁰⁰

Capocollo ham, stracciatella cheese, arugula, mushrooms, salt, olive oil

VEGETARIAN

€8⁰⁰

Philadelphia cheese, seasonal vegetables, salt, olive oil

PIADIZZA

MARGHERITA

€5⁰⁰

Tomato sauce, mozzarella, basil leaves, salt, olive oil

CAPOCOLLO

€7⁰⁰

Tomato sauce, buffalo mozzarella, capocollo ham, salt, olive oil

VEGETARIAN

€6⁰⁰

Tomato sauce, mozzarella, grilled eggplant, grilled zucchini, salt, olive oil

CRUDAIOLA

€7⁰⁰

Piadina base, cured ham, arugula, mozzarella, red cherry tomatoes, parmesan flakes, salt, olive oil

COOKED HAM & MUSHROOMS

€7⁰⁰

Tomato sauce, mozzarella, cooked ham, sliced mushrooms, salt, olive oil



INSALATE

BRESAOLA

€9⁰⁰

Lettuce, arugula, bresaola, artichokes, fior di latte mozzarella, red cherry tomatoes, parmesan flakes, black pepper, lemon slice

TONNO

\$8⁰⁰

Lamb's lettuce, lettuce, tuna, grilled eggplant, fior di latte mozzarella, mushrooms, red cherry tomatoes, corn, pitted olives

SALMON

€10⁰⁰

Lettuce, lamb's lettuce, smoked salmon, grilled zucchini, yellow cherry tomatoes, yogurt sauce or avocado cream (your choice), almond flakes, lemon slice

GAMBERETTI

€9⁰⁰

Lamb's lettuce, arugula, shrimp, yellow cherry tomatoes, feta cubes, mojito sauce, mint leaves

SANDWICH | PIADINA | SCHIACCIATA

CRUDO

€8⁰⁰

Cured ham, parmesan cream, fior di latte mozzarella, yellow cherry tomatoes, grilled eggplant, arugula, salt, olive oil

MORTADELLA

€8⁰⁰

Mortadella, pistachio pesto, buffalo mozzarella, red cherry tomatoes, lettuce, salt, olive oil

COOKED HAM

€7⁰⁰

Cooked ham, fior di latte mozzarella, artichokes, red cherry tomatoes, oregano, salt, olive oil

BRESAOLA

€8⁰⁰

Bresaola, Philadelphia cheese, red cherry tomatoes, arugula, parmesan flakes, salt, olive oil

CAPOCOLLO

€8⁰⁰

Capocollo ham, turnip greens cream, stracciatella cheese, yellow cherry tomatoes, crumbled tarallo, salt, olive oil

SALAMI

€8⁰⁰

Felino salami, buffalo mozzarella, red cherry tomatoes, mushrooms, lettuce, oregano, salt, truffle oil

VEGETARIAN

€7⁰⁰

Stracciatella cheese, grilled eggplant, grilled zucchini, sun-dried tomato, lamb's lettuce, oregano, salt, olive oil

SALMON

€9⁰⁰

Smoked salmon, pistachio pesto, stracciatella cheese, grilled zucchini, almond flakes, lettuce, salt, olive oil

PLATTER & APERITIF

CRUDO

€12⁰⁰

Cured ham, buffalo mozzarella, arugula

BRESAOLA

€10⁰⁰

Bresaola, arugula, parmesan flakes, lemon slice

SALMONE

€12⁰⁰

Smoked salmon, grilled eggplant, grilled zucchini, lemon slice

VEGETARIAN BOARD

€8⁰⁰

Selection of seasonal vegetables

CHEESE BOARD

Selection of cheeses

COLD CUTS BOARD

Selection of cold cuts

MIXED BOARD

Selection of cold cuts and cheeses

SMALL

LARGE

€14⁰⁰

€20⁰⁰

SMALL

LARGE

€14⁰⁰

€20⁰⁰

SMALL

LARGE

€14⁰⁰

€20⁰⁰

NOVITA' BRUSCHIACCIATE

VEGETARIAN

€7⁰⁰

Melted caciocavallo cheese, lamb's lettuce, grilled eggplant, grilled zucchini, mushrooms, salt, truffle oil

TONNO

€7⁰⁰

Tuna, artichoke cream, red cherry tomatoes, parmesan flakes, pitted olives, mint leaves, salt, olive oil

GAMBERETTI

€8⁰⁰

Avocado cream, shrimp, sesame seeds, sliced raw red onion, salt, olive oil