

BISTRO ITALIA

1882



Scarica
il nostro menu

Download
our menu

Burgers

served with French fries

(Ag. 9, 1, 4, 3, 14)

Botticelli

Bun, 160 g "Giotto" burger, Tropea red onion, crispy bacon, sweet Provola cheese, Bistrò Italia sauce, lettuce and tomato

€ 11,50

Tintoretto

Bun, 160 g "Giotto" burger, Bistrò Italia sauce, lettuce and tomato

€ 10,90

Bistrò Italia 1882

Bun, 160 g "Giotto" burger, omelette, double crispy bacon, sweet Provola cheese and Bistrò Italia sauce.

€ 12,50

Raffaello

Bun, 160 g "Giotto" burger, radicchio cream, Alto Adige smoked ham, mesclun salad, tomato and sweet Provola cheese.

€ 13,50

Mediterraneo

Bun, 160 g "Giotto" burger, sautéed porcini mushrooms, smoked Scamorza cheese, crispy bacon and four-cheese sauce

€ 13,50

Tonchese

Bun, crispy Tonchese chicken cutlet, sweet Provola cheese, crispy bacon, tomato, lettuce and Caesar dressing

€ 12,90

Cuore morbido

Bun, 160 g "Giotto" burger, tomato, lettuce, double crispy bacon, caramelised onion, syringed with cream cheese

€ 14,80

Club sandwich, great taste

(Ag. 9, 1, 4, 3)

Borgo Italia

White bread, sweet Provola cheese, grilled Tonchese chicken, steamed bacon, lettuce and tomato

€ 12,90

Manzobab

White bread, sweet Provola cheese, head cabbage with lime, 'Manzobab' beef kebab, yogurt sauce, lettuce and tomato

€ 13,90

Steak Tartare

Piemonte

"La Cruda" 160 g of Piedmontese breed beef served plain

€ 11,80

Gran DOP (Ag. 3, 1)

"La Cruda" 160 g of Piedmontese breed beef with tomato confit and Apulian Burrata PDO cheese

€ 13,80

Pantelleria (Ag. 5, 1, 14)

"La Cruda" 160 g of Piedmontese breed beef with Taggiasca olives, anchovies and Pantelleria capers with egg yolk and Pachino tomatoes

€ 14,80

Sliced beef

from adult piedmontese cattle

Classic (Ag. 3)

220g La Granda Slow Food Presidium with rocket, Pachino tomatoes and Grana cheese flakes

€ 18,00



For our dishes, we only use the beef of the adult Piedmontese cattle from **La Granda**, a **Slow Food Presidium**. It is a lean meat, low in tendons and fat, flavoursome and tasty with an extremely low cholesterol level. An authentic example of **Italian excellence**.



Italian delicacies

(Ag. 3, 1, 9, 2, 14)

Mozzarella sticks *	€ 4,80
Pulled pork bites *	€ 4,80
Chicken nuggets *	€ 4,80
coated in extra crunchy breadcrumbs	
Torpedo potato croquettes *	€ 4,50
Onion rings *	€ 4,50
in beer batter	
Chicken wings *	€ 5,50
with barbecue sauce	
Creamy French fries *	€ 5,50
with cream cheese and crunchy onion flakes	
Smoked French fries *	€ 5,50
with smoked sauce flavoured with peppers	
Gran fritto * (Perfect for 3 people)	€ 12,90
French fries, chicken nuggets, onion rings, torpedo potato croquettes	
French fries *	€ 4,00



Club sandwich fantasia

Caravaggio (Ag. 3, 2, 9, 1, 14)	€ 10,90
White bread, steamed bacon, tomato, lettuce, sweet Provola cheese, free-range hen's egg omelette	
Canaletto (Ag. 9, 1, 14, 3, 5)	€ 13,90
White bread, tomato, lettuce, smoked salmon, fresh spreadable cheese	
Valtellina (Ag. 9, 1, 14, 3)	€ 13,00
White bread, tomato, rocket, fresh spreadable cheese, IGP Punta d'Anca salted beef of Valtellina	



For chicken lovers

Grilled Tonchese chicken breast (Ag. 1)	€ 10,50
with French fries	
Tonchese chicken cutlet	€ 12,00
(Ag. 9, 1, 14, 3)	
coated in breadcrumbs with baked potato	



For those who love lightness, the salads

Caesar Salad (Ag. 3, 9)	€ 11,90
Salad, mesclun salad, bread croutons, grilled chicken, crispy bacon, Caesar dressing	
Bufala (Ag. 3, 5, 1)	€ 10,90
Salad, mesclun salad, tomato, tuna in olive oil, buffalo mozzarella, corn	
Norvegia (Ag. 3, 5, 1)	€ 13,90
Salad, mesclun salad, dried tomatoes, Norwegian smoked salmon, white yogurt sauce dressing	
Avocado (Ag. 3, 5)	€ 13,00
Salad, mesclun salad, cherry tomatoes, avocado, tuna in olive oil, Greek feta cheese	



* Ingredients may be frozen

The "Villani Selection" platters with fried gnocco



San Daniele ham (Ag. 9)

Aged 24 months

Parma ham (Ag. 9)

Aged 30 months

Mixed platter (Ag. 9)

San Daniele ham, mortadella, local salami

Plus (Ag. 3)

Buffalo mozzarella

Apulian Burrata cheese

Straciatella

€ 9,80

€ 9,80

€ 9,80

+ € 2,00

+ € 2,00

+ € 2,00



The flatbreads

Make your own flatbread

€ 9,80

1. Choose a cured meat (Ag. 9, 2, 1):

Parma aged for 30 months, San Daniele aged for 24 months, mortadella with pistachio

2. Add a cheese of your choice (Ag. 3):

Burrata, straciatella, buffalo mozzarella

3. Complete with a sauce (Ag. 1, 2, 3):

Pistachio and basil sauce, dried tomato and olive sauce, friarielli (broccoli rabe) and ricotta sauce, truffle sauce, caramelised red onion sauce



Traditional dishes

Rigatoni cacio e pepe (Ag. 3, 9, 1)

(with Pecorino and black pepper)

Spaghetti carbonara (Ag. 3, 14, 9)

Paccheri alla norma (Ag. 9, 3, 1, 14)

Fresh tomato, fried aubergines, Cacioricotta cheese

Spaghettoni di Gragnano (Ag. 5, 8, 9, 14)

with clams, toasted breadcrumbs and tuna roe

Carnaroli risotto (Ag. 3)

with mixed seasonal mushrooms, San Daniele PDO ham aged for 24 months, fresh cheese fondue

€ 11,00

€ 9,80

€ 9,80

€ 12,50

€ 13,50



Gluten Free dishes



Depending on availability: Cream & Ham Tortellini, Ricotta & Spinach Cannelloni, Lasagne, Caserecce with Pesto

Taste and Flavour

Strips of beef with herbs

€ 14,80

Pan Seared salmon (Ag. 5, 12)

flavoured with peppers and diced seasonal vegetables

€ 16,50

Chicken Florentine (Ag. 5, 3, 1)

flavoured with apple tree wood

€ 14,00

Desserts

Classic tiramisù (Ag. 1, 3, 9, 14)

Small € 2,80 Grande € 4,00

Dessert of the day (For allerg. ask our staff)

€ 4,00

Fruit Salad

€ 4,00

Cannoli (Ag. 3, 9)

make your own cannolo with fresh Sicilian ricotta, mixed topping and creams

Small € 2,50 Medium € 3,50



OUR FIRST COURSES

OUR MAIN COURSES

OUR DELICACIES

Water



Spark. 0,50 cl € 2,50


Still. 0,75 cl (in vetro) € 3,50
Spark. 0,75 cl (in vetro) € 3,50



Still. 0,50 cl € 2,50

Soft Drinks



Pop	€ 3,80	Chinotto	€ 3,80	Tonic water	€ 3,80
Orangeade	€ 3,80	Lemonade	€ 3,80	Bitter orangeade	€ 3,80

Draught Beers



Moretti Blonde 	Small	Medium
Unfiltered Ichnusa 	€ 3,30	€ 5,00
Beer of the month (ask our staff)	€ 4,20	€ 6,50
	-	-

Artisanal Beers


IPA Scarborough Fair (Gluten Free)	50 cl	€ 6,50
Real Ale Headland Red		€ 6,50
Blonde Gold Real Ale		€ 6,50



Sparkling Wines

Prosecco Valdobbiadene Extra Dry GEMIN (Veneto)		€ 3,80		€ 16,00
Prosecco Valdobbiadene Brut DOCG GEMIN (Veneto)		€ 3,80		€ 16,00
Franciacorta Saten Le Vedute (Lombardy)		€ 6,50		€ 32,00

White Wines

Gewürtztraminer Roeno (Trentino)		€ 4,00		€ 23,00
Lugana Colli Vai Bò (Lombardy)		€ 4,00		€ 20,00
Lugana Ca' dei Frati (Lombardy)		€ 4,80		€ 26,00
Falanghina De Falco (Campania)		€ 4,00		€ 21,00
Ribolla Gialla Luisa (Friuli Venezia Giulia)		€ 4,00		€ 22,00

Red Wines

Cabernet Sauvignon Bio San Nazario (Veneto)		€ 4,00		€ 18,00
Cabernet Sauvignon (Veneto)		€ 3,50		€ 11,00
Morellino di Scansano Cerreto Piano (Tuscany)		€ 4,00		€ 20,00
Valpolicella Classico Recchia (Veneto)		€ 4,00		€ 22,00
Valpolicella Ripasso Recchia (Veneto)		€ 5,00		€ 28,00
Dolcetto d'Alba Bovio (Piedmont)		€ 4,00		€ 25,00
Chianti Classico DOCG Bucci Nera (Tuscany)		€ 4,50		€ 24,00
Amarone della Valpolicella Conte Rugolin (Veneto)				€ 35,00

Our pet menu



	200 g	400 g
Veal stew with rice, Grana cheese and vegetables	€ 4,90	€ 6,90
Steamed turkey with rice and boiled courgettes	€ 4,90	€ 6,90
Carrot and beef ice cream	€ 3,90	
Banana and apple ice cream	€ 3,90	

ALLERGENS

1 PEANUTS & DERIVATIVES	2 NUTS	3 MILK & DERIVATIVES	4 SHELLFISH	5 FISH	6 SESAME	7 SOY
8 CRUSTACEANS	9 GLUTEN	10 LUPINS	11 MUSTARD	12 CELERY	13 SULPHUR DIOXIDE & SULPHITES	14 EGGS & DERIVATIVES



Territory. Quality. Flavours.

Three words that come together in all our recipes.

We are taste selectors. Behind every one of our dishes is a painstaking search for the best ingredients that begins with the selection of the Italian territories where there is total respect for the processing and cooking of food.

This is because our primary objective is to bring you a gastronomic experience of true excellence, genuine and healthy.

For meat lovers, we chose La Granda



La Granda



A specialised company that produces meat of the very highest quality, with which we share our values. It boasts a selection of fine cuts of adult Piedmontese beef and is acknowledged as Slow Food Presidium.

It is one of the best in Italy and its uniqueness lies in the perfect balance of intramuscular fat, which makes it lean and incredibly tasty with a very low level of cholesterol.

This meat comes from livestock farms that abide by strict quality standards that protect the territory and the well-being of the animal.

"Giotto" Burger

Made only from the meat of "Piedmontese Breed" adult cattle with the addition of water and salt, without preservatives. It is soft, tender and tasty.

"Manzobab" beef kebabs

Made only from the meat of "Piedmontese Breed" cattle flavoured with BBQ spices. Very tasty and flavoursome with a high protein content.

"La Cruda"

Used for our beef tartare. It is obtained from a skilful combination of noble cuts from the foreleg and haunch of adult "Piedmontese Breed" cattle

Sliced beef

Tender and tasty cuts of beef from adult "Piedmontese Breed" cattle

For chicken lovers, we chose Tonchese

For our burgers, club sandwiches, chicken cutlets and breast, we chose La Granda's Tonchese chicken: this a rural chicken raised in the open air that happily roots about in the fields. Its soft and tasty meat is covered by a thin skin and almost no fat.

In producing meat of high quality, the chickens' diet plays an important role.

In fact, the chickens are fed with a balanced mixture of cereals, soya and natural vitamin/mineral supplements no Genetically Modified Organisms.

For cured meats lovers, we chose Villani

Our cured meats come from Villani, a company with more than a hundred years of history that produces special cured meats, the authentic expression of Italy's most suitable territories.

