

VERACIOUS RED PIZZAS



MARGHERITA

Tomato, fiordilatte, basil, e.v.o.o

MARINARA

Tomato, garlic, oregano, basil, e.v.o.o

NAPOLETANA

Tomato, fiordilatte, anchovies from Cetara, black olives, basil, e.v.o.o

BUFALOTTA

Tomato, buffalo mozzarella, basil, e.v.o.o

DIAVOLETTA 🌶️

Tomato, fiordilatte, spicy calabrese sausage, basil, e.v.o.o

LIGURE

Tomato, fiordilatte, fresh Genoese pesto, Pachino tomatoes, basil, e.v.o.o

CREMOSA

Tomato, fiordilatte, fresh ricotta mousse, black pepper, basil, e.v.o.o

SALSICCIOTTA

Tomato, buffalo mozzarella, hand-cut sausage, basil, e.v.o.o

TROPEA

Tomato, fiordilatte, Tropea red onion, tuna, Pachino tomatoes, basil, e.v.o.o

SAPORITA

Tomato, fiordilatte, roasted peppers, spicy calabrese sausage, basil, e.v.o.o

CAPRICCIOSA

Tomato, fiordilatte, ham, champignon mushrooms, artichokes, black olives, e.v.o.o

AMERICANA

Tomato, fiordilatte, wurstel, French fries*, basil, e.v.o.o

LA BOMBA 🌶️🌶️

Tomato, fiordilatte, spicy calabrese sausage, spicy olive trio, spicy gorgonzola, basil, e.v.o.o

VERACIOUS WHITE PIZZAS



TIROLESE **NEW!**

Fiordilatte, trevisana, blue cheese, speck, walnuts, e.v.o.o

POPPEA **NEW!**

Fiordilatte, Spaccatelli artichokes, pork cheek, roman pecorino, e.v.o.o

PACHINO

Buffalo mozzarella, Pachino tomatoes, basil, e.v.o.o

FROMAGE

Fiordilatte, blue cheese, grated pecorino, Grana cheese flakes, basil, e.v.o.o

VEGETARIANA

Fiordilatte, seasonal vegetables, basil, e.v.o.o

SPACCATELLA

Fiordilatte, Spaccatelli artichokes, ham, basil, e.v.o.o

DOLCE E SALATA

Buffalo mozzarella, caramelized red onion, anchovies from Cetara, basil, e.v.o.o

MAIALA

Fiordilatte, hand-cut sausage, roasted potatoes, Calabrian 'nduja, basil, e.v.o.o

CAMPANA

Fiordilatte, friarielli (Italian broccoli), hand-cut sausage, basil, e.v.o.o

THE ADDITION OF INGREDIENTS RESULTS IN A PRICE CHANGE.

GOURMET PIZZAS



9€	GERTRUDE NEW!	14€
	Fiordilatte, blue cheese, saffron reduction, Monzese luganega sausage, e.v.o.o	
8€	ITALA	13€
	Fiordilatte, DOP Piacentina coppa, Apulian buffalo stracciatella, pistachio crumble, e.v.o.o	
9€	STELVIO	14€
	Fiordilatte, porcini mushrooms, Valtellina IGP air cured beef, Grana cheese flakes, e.v.o.o	
10€	PATANEGRA	14€
	Fiordilatte, oregano, porcini mushrooms, Patanegra lard, basil, e.v.o.o	
10€	BUONGUSTAIA	14€
	Buffalo mozzarella, Marco d'Oggiono ham, Apulian stracciatella, basil, e.v.o.o	
9€	TARTUFATA	14€
	Fiordilatte, truffle cream, porcini mushrooms, Apulian burrata, basil, e.v.o.o	
12€	AMATRICIANA	13€
	Tomato, fiordilatte, pork cheek, roman pecorino, black pepper, basil, e.v.o.o	
11€	MORTAZZA	13€
	Fiordilatte, Bologna mortadella, pistachio crumble, basil, e.v.o.o	
11€	QUADRO	14€
	Square pizza with fiordilatte mozzarella stuffed crust, tomato, friarielli*, Apulian burrata, basil and e.v.o.o	
10€	FUMO DEL TIROLO	13€
	Pachino tomatoes, Apulian buffalo stracciatella, Alto Adige speck, basil, e.v.o.o	
10€	CALZONE MONZESE	15€
	Tomato, fiordilatte, luganega sausage, basil, e.v.o.o	
12€	CALZONE LISCIO	12€
	Tomato, fiordilatte, ham, basil, e.v.o.o	

PIZZAS WITH STUFFED CRUST STUFFED WITH FRESH RICOTTA

+3€

Fiordilatte = Mozzarella

BOTTLED BEERS 33 CL.

12€	ICHNUSA	3,5€
12€	ICHNUSA UNFILTERED	4€
10€	DRAFT BEERS	small medium
10€	ICHNUSA 4,7%	3,5€ 5,5€
9€	MC FARLAND ROUGE 5,6%	4€ 6,5€
10€	WEISS 5,3%	4€ 6,5€
	ICHNUSA UNFILTERED 5%	4€ 6,5€

SOFT DRINKS (GLASS BOTTLES)

11€	COCA COLA / COCA COLA ZERO	3,5€
12€	CHINOTTO / SPRITE / FANTA / ICED TEA	
11€	WATER 75CL	2,5€

*Frozen Products
Please inquire with the staff about allergies or food intolerances.



MACELLERIE

BEEF HAMBURGER PIZZA BEER

BUSINESS MENU

INCLUDING WATER 0,5LT AND COFFEE

REPLACE YOUR WATER WITH A SMALL LIGHT BEER,
A GLASS OF WINE OR A SOFT DRINK +2€

COVER CHANGE INCLUDED

APPETIZERS

MONZESE SAUSAGE BRUSCHETTE

Wood-fired bread with raw Monzese sausage and Grana flakes

AMERICAN BRUSCHETTE **NEW!**

Crispy bread with pulled pork shreds, caramelized onions, melted cheddar, and Jack Daniel's BBQ sauce

THE STARTERS

RISOTTO OF THE DAY

PASTA OF THE DAY

SINGLE DISHES

CURRY CHICKEN

Curry chicken and vegetables served with basmati rice

POLENTA UNCIA FLAN **NEW!**

Polenta uncia flan with garlic butter, cheese and sautéed porcini mushrooms

THE MAIN COURSES

ADD A STARTER TO YOUR MAIN COURSE!

+4€

OUR BALLS **WELCOME BACK!**

Butcher's meatballs served with Grandma Teresa's sauce and bread croutons

CHICKEN CACCIATORE **NEW!**

Chicken cacciatore served with smoked mashed potatoes

CHICKEN BREAST

Grilled chicken breast with our homemade roasted potatoes

FRENCH-STYLE ROAST BEEF **NEW!**

Warm roast beef with mustard sauce served with our homemade roasted potatoes

SKEWERS

Abruzzese-style skewers served with French fries*

YAKITORI

Japanese chicken skewers served with teriyaki sauce and sesame seeds with French fries*

"LA SBERLA"/ "THE SLAP"

Turkey cutlet with Pachino tomatoes and arugula

THE DELICIOUS

Parma ham with burrata from Campania and fried dough

BEEF TAGLIATA

Argentine beef tagliata with Maldon salt on a bed of arugula and Grana flakes

ENTRECÔTE

Beef entrecôte with rosemary oil and our homemade roasted potatoes

DEVILED CHICKEN **NEW!**

Vallespluga* chicken cooked at low temperature served with French fries*

CHANGE SIDE DISH TO GRILLED VEGETABLES

+1€

SALADS

CHEESE SALAD **NEW!**

Mixed greens, marinated red cabbage, carrots, house-made cheese, toasted walnuts, and sour cream

VEGGIE SALAD **NEW!**

Mixed greens, orange-marinated tofu, olives, confit cherry tomatoes, grilled zucchini, and toasted sesame seeds

CAESAR CHICKEN SALAD

Iceberg lettuce, croutons, grilled chicken marinated in sweet paprika, Grana flakes, and Caesar dressing

THE GREAT MEAT

KOREAN-STYLE BEEF **NEW!**

Beef ribs marinated in teriyaki sauce and sesame seeds, grilled and glazed, served with Canadian sweet potatoes*

PORCINI MUSHROOM TAGLIATA **WELCOME BACK!**

Uruguayan sliced beef with sautéed porcini mushrooms served with our homemade roasted potatoes

FILET TAGLIATA **NEW!**

Uruguayan filet sliced beef with juniper oil and rosemary served with our homemade roasted potatoes

WAGYU ENTRAÑA **NEW!**

Wagyu diaphragm steak with Bourbon reduction served with our homemade roasted potatoes

TUSCAN FLORENTINE STEAK

30-day dry-aged Florentine steak with aromatic herb aroma, served with side dish of choice

CUBE ROLL TAGLIATA

Uruguayan sliced beef with alpine herb oil and Maldon salt served with grilled vegetables scented with mint, EVO oil, and oregano

FILET WITH PATANEGRA LARD

Uruguayan beef filet with Patanegra lard, served with radicchio and our homemade roasted potatoes

BLACK ANGUS ENTRECÔTE **NEW!**

Black Angus Uruguayan loin with fried egg and crispy bacon, served with Canadian sweet potatoes

RIBEYE

500g 30-day dry-aged rib-eye with 3-pepper butter served with our homemade roasted potatoes

THE MASHED POTATOES

SMOKED MASHED POTATOES

WITH BACON

WITH LIME

WITH PORCINI MUSHROOMS

WITH BLUE CHEESE AND WALNUTS

WITH CAMELIZED ONION

13€

13€

13€

28€

28€

28€

28€

7€/etto

27€

28€

28€

30€

5€

6€

6€

7€

6€

6€

HAMBURGERS

SERVED WITH FRIES*

CAESAR BURGER **NEW!**

Breaded chicken cutlet, crispy bacon, Grana flakes, mixed greens, and Caesar sauce

PULLED PORK **WELCOME BACK!**

Slow-cooked pulled pork shoulder, pickled purple cabbage in sweet and sour sauce, cheddar, and Jack Daniel's BBQ sauce

PORKINO **NEW!**

Sausage burger, smoked scamorza cheese, sautéed porcini mushrooms, and pepper mayonnaise

SORA LELLA **NEW!**

Beef tartare seasoned with oil, salt, pepper, chopped bacon, cacio e pepe mousse, and confit cherry tomatoes

OLIVIA **NEW!**

200g Fassona beef burger, chili mayonnaise, crispy bacon, jalapeños, Tropea red onion, tomato, and mixed greens

POLDO

200g Fassona beef burger, double cheddar, crispy bacon, American-style pickles, and burger sauce

IL CLASSICO

200g Fassona beef burger, tomato, cheddar, crispy bacon, BBQ sauce, and mixed greens

NOSTRANO

200g Fassona beef burger, grilled zucchini, caramelized red onions, cheese cream, and crispy bacon

BIG JIM

Double 200g Fassona beef patties, cheddar, crispy bacon, tomato, egg, mixed greens, onion rings*, and Jack Danie

VEGAN BURGER **NEW!**

Burger **BEYOND MEAT**, orange marinated tofu, pickled purple cabbage, grilled zucchini, and smoked soy mayonnaise

CHANGING SIDE DISH INCURS AN EXTRA CHARGE.

ADDING OR MODIFYING INGREDIENTS MAY ALTER THE PRICE.

Double burger +4€ - Egg +1€

Double cheese +0,50€ - Bacon +1€

GLUTEN FREE BREAD +4€



BEYOND MEAT

+ 3€

TRY OUR PLANT-BASED BURGERS

Try your burger with a plant-based patty that looks, cooks, and satisfies like beef. It has all the juicy, meaty goodness of a traditional burger but offers the benefits of a plant-based meal. You can swap it into any burger.

GOURMET SANDWICHES

SERVED WITH FRIES*

CIABATTONE CONTADINO **NEW!**

Freshly baked bread in a wood-fired oven with paprika-marinated chicken, crispy bacon, grilled vegetables, Grana flakes, mixed greens, and pepper mayonnaise

CIABATTONE DELLA MACELLERIA

Freshly baked bread in a wood-fired oven with sliced beef, arugula, truffle oil, and Grana flakes

CIABATTONE TOP GUN **WELCOME BACK!**

Freshly baked bread in a wood-fired oven with grilled luganega sausage, smoked scamorza cheese, caramelized onions, peppers, and mayonnaise

TARTARES AND CRUDITÉS

TARTARE LA ROMANA **NEW!**

200g Piemontese beef tartare, seasoned with oil, salt, pepper, marinated egg yolk, cacio e pepe mousse, crispy bacon, and chives

TARTARE SAINT BARTH

200g Piemontese beef tartare, seasoned with oil, salt, and lemon, served with avocado, baby spinach, crumbled feta, and toasted pumpkin seeds

TARTARE LA REGINA

200g Piemontese beef tartare, seasoned with homemade pistachio oil, thyme, oregano, toasted pistachios, Casera cheese ice cream mousse, caramelized onions, and buckwheat bread croutons

TARTARE LISCIA

200g Piemontese beef tartare, seasoned with salt, oil, pepper, and lemon, served with Grana Padano spheres

SIDE DISHES

FRIES*

HOME-BAKED POTATOES

MIXED GREEN SALAD

3€

3€

3€

DESSERTS

LEMON SORBET

CARAMEL OR CHOCOLATE PANNA COTTA

STRAWBERRY OR BERRIES PANNA COTTA

CHOCOLATE SALAMI

TIRAMISU

BRAULIO SORBET

CARAMEL OR CHOCOLATE CHEESECAKE

BERRIES OR STRAWBERRY CHEESECAKE

3€

4€

5€

3€

5€

5€

5€

5€

5€

6€