BIRRERIA Torre Antica PIZZERIA - RISTORANTE

APPETIZERS

~ GNOCCO FRITTO 15 €
Fried dumpling with Parma raw ham (18 months)

~ FIORI DI ZUCCA CON BURRATA 14 €
Fried zucchini flowers with burrata cheese

~ PROSCIUTTO DI PARMA E MOZZARELLA DI BUFALA 14 €
Buffalo mozzarella and Parma raw ham (18 months)

~ BUFALA CAPRESE 12 €
Tomato with buffalo mozzarella

~ BRESAOLA, RUCOLA E SCAGLIE DI GRANA 14 €
Dry salted beef, rocket salad and parmesan cheese

~ PROSCIUTTO CRUDO E MELONE (only in season) 14 €
Raw ham and melon

FRIED

~ MIXED FRIED 15 €
4pcs olive ascolane, 4pcs mozzarella stick, 4pcs chicken nuggets, and french fries

~ CHICKEN NUGGETS (6pcs) 6 €

~ JALAPENO POPPERS (4pcs) 6 €

~ MOZZARELLA STICK (6pcs) 6 €

~ OLIVE ASCOLANE (6pcs) 6 €

~ FRENCH FRIES 6 €

~ CHICKEN WINGS (5pcs) 6 €

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BRUSCHETTA

~ **BRUSCHETTA POMODORINI** 7 €
Bruschetta with cherry tomatoes, garlic and basil (2pcs)

~ **BRUSCHETTA FETA GRECA** 7 €
Bruschetta with cherry tomatoes, garlic and greek feta cheese (2pcs)

~ **BRUSCHETTA CON PORCHETTA** 8 €
Bruschetta with roast pork, brie cheese and mushrooms (2pcs)

~ **BRUSCHETTA CON BURRATA** 9 €
Buschetta with burrata cheese, anchovies and avocado (2pcs)

~ **BRUSCHETTA PESTO** 8 €
Bruschetta with genovese pesto cream and dried cherry tomatoes (2pcs)

TARTARE
(160g)

~ **AVOCADO** 22 €
Beef tartare, avocado, lemon, burrata cheese and hot croutons

~ **CLASSICA** 20 €
Beef tartare, anchovies, capers and hot croutons

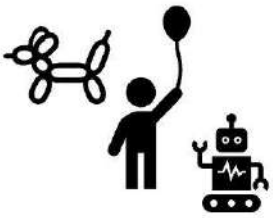
~ **PISTACCHIO** 22 €
Beef tartare, chopped pistachio, dried tomatoes
and hot croutons

~ **STORICA** 20 €
Beef tartare, egg, mustard and hot croutons

~ **TARTUFELLA** 22 €
Beef tartare, egg, truffle and hot croutons

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MENU' FOR OUT LITTLE GUESTS

LASAGNE WITH RAGU' *	11 €
DUMPLINGS WITH RAGU' OR TOMATO SAUCE *	11 €
CHICKEN CUTLET WITH FRENCH FRIES	11 €
JUNIOR BURGER WITH FRENCH FRIES	11 €
SLICED CHICKEN WITH FRENCH FRIES	14 €
FRANKFURTERS (wurstel) WITH FRENCH FRIES	8 €

**Egg pasta*



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SALADS

~ **CAESAR SALAD** 14 €
Mixed salad, chicken, cherry tomatoes, crispy bacon, parmesan cheese and caesar sauce

~ **GRECA** 14 €
Mixed salad, cucumbers, cherry tomatoes, greek feta cheese, onion and kalamon olives

~ **TESSERA** 14 €
Mixed salad, cucumbers, cherry tomatoes, buffalo mozzarella and kalamon olives

~ **TONNO** 14 €
Mixed salad, tuna, kalamon olives, caper flowers, boiled egg and cherry tomatoes

~ **SASHA**
Mixed salad, mais, dried cherry tomatoes, kalamon olives and burrata cheese

CLUB SANDWICH

(with french fries)

~ **CLUB CLASSICO** 13 €
Bread, mozzarella, egg, cooked ham, crispy bacon, tomato and lettuce

~ **CLUB CHICKEN** 13 €
Bread, mozzarella, egg, chicken, tomato and lettuce

~ **CLUB VEGETARIANO** 12 €
Bread, mozzarella, tomato, lettuce and baked vegetables

~ **CLUB GET DOWN** 13 €
Bread, scamorza cheese, roast pork, fried onion and baked vegetables

~ **CLUB TONNO** 13 €
Bread, tuna, egg, lettuce, tomato and mayo

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BURGERS

(with french fries)

~ BURGER MARCO POLO 13 €
Bread, burger, scamorza cheese, crispy bacon, lettuce and tomato

~ BURGER SPICY 13 €
Bread, scamorza cheese, spicy pork salami, onion, red peppers and bbq sauce

BURGER SFIZIOSO 12 €
Bread, chicken cutlet, scamorza cheese, lettuce and tomato

~ BURGER TORRE 14 €
Bread, burger, burrata cheese, egg, lettuce and tomato

~ BURGER LEO 13 €
Bread, scamorza cheese, crispy bacon and baked vegetables

~ BURGER GIORGIA 13 €
Bread, chicken, tomatoes, lettuce, crispy bacon, parmesan cheese and caesar sauce

WRAPS

~ FADALTO 10 €
Wraps, mozzarella cheese, Parma raw ham (18 months), lettuce and tomato

~ LAURA 10 €
Wraps, brie cheese and smoked ham

~ ANNA 10 €
Wraps, mozzarella cheese and baked vegetables

~ JERRY 9 €
Wraps, mozzarella cheese and cooked ham

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FIRST DISHES

~ SPAGHETTI ALLA CARBONARA CON TARTUFO 15 €
Spaghetti carbonara and truffle

~ SPAGHETTI CACIO E PEPE 13 €
Spaghetti with cacio cheese and pepper

~ TAGLIATELLE AL PESTO 12 €
Tagliatelle with pesto “basil and garlic sauce”

~ TAGLIATELLE CON PISTACCHIO, BURRATA, POMODORINI CONFIT E CRUDO MARINATO 15 €
Tagliatelle with pistachio, cherry tomatoes, burrata cheese and marinated raw ham

~ TAGLIATELLE CON PORCINI, GORGONZOLA E SPECK 15 €
Tagliatelle with porcini mushrooms, blue cheese and cherry tomatoes, burrata cheese and smoked ham

~ LASAGNE ALLA BOLOGNESE 11 €
Home made lasagna with ragu’ and cheese

~ MACCHERONCINI ALL’AMATRICIANA 13 €
Maccheroncini with crispy bacon, tomato sauce and pecorino cheese

~ GNOCCHI AL RAGU’ CON GUANCIALE CROCCANTE 13 €
Dumplings with ragu’ and crispy bacon

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SECOND DISHES

~ COSTATA DI MANZO (550g ca.) 25 €
Rib of beef

~ COSTICINE DI MAIALE CON SALSA BBQ 16 €
Pork ribs with barbeque sauce

~ FILETTO AL PEPE VERDE 30 €
Beef fillet with green pepper

~ FILETTO ALLA GRIGLIA 28 €
Grilled beef fillet

~ FILETTO AI PORCINI 30 €
Beef fillet with porcini mushrooms

~ GRIGLIATA MISTA DI CARNE 25 €
Mixed grill of meat and baked vegetables

~ TAGLIATA DI MANZO AL ROSMARINO 20 €
Sliced beef with rosemary

~ TAGLIATA DI MANZO CON ACETO BALSAMICO, RUCOLA E POMODORINI 22 €
Sliced beef with balsamic vinegar, rocket salad and cherry tomatoes

~ TAGLIATA DI POLLO CON RUCOLA E POMODORINI 14 €
Sliced chicken with rocket salad and cherry tomatoes

SIDES

~ PATATE AL FORNO 5 €
Roasted potatoes

~ PATATE FRITTE 6 €
French fries

~ VERDURE GRIGLIATE 6 €
Grilled vetegables

~ INSALATA MISTA 6 €
Mixed salad

~ FAGIOLI CON CIPOLLA 5 €
Beans with onion

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PIZZE

WITH TOMATO AND MOZZARELLA CHEESE

MARGHERITA 7 €
Tomato, mozzarella and basil

VIENNESE 8 €
Tomato, mozzarella and sausage

PROSCIUTTO E FUNGHI 10 €
Tomato, mozzarella, cooked ham and mushrooms

CAPRICCIOSA 11 €
Tomato, mozzarella, cooked ham, mushrooms and artichokes

DIAVOLA 10 €
Tomato, mozzarella and spicy pork salami

TONNO E CIPOLLA 11 €
Tomato, mozzarella, tuna and onion

LUISA 13 €
Tomato, mozzarella roast pork, rocket salad and parmesan cheese

ERNEST 13 €
Tomato, mozzarella, baked vegetables, pork sausage
and spicy pork salami

BRESAOLA 13 €
Tomate, mozzarella, dry salted beef, rocket salad and parmesan cheese

OSVI 10 €
Tomato, mozzarella, blue cheese and bacon

STEFY 10 €
Tomato, mozzarella, dried cherry tomatoes, rocket salad and mais

LA MAGICA 11 €
Tomato, mozzarella, smoked ricotta cheese and horse meat sfilacci

ELENA 9 €
Tomato, mozzarella, red peppers and pork sausage

PEDAVENA 12 €
Tomato, mozzarella, brie cheese and smoked ham

PARMIGIANA 11 €
Tomato, mozzarella, baked eggplant and parmesan cheese

ROMANA 11 €
Tomato, mozzarella, capers and anchovies

FILIPPO 13 €
Tomato, mozzarella, brie cheese, roast pork and red peppers

QUATTRO STAGIONI 12 €
Tomato, mozzarella, cooked ham, mushrooms, artichokes and spicy pork salami

BOSCAIOLA 13 €
Tomato, mozzarella, mushrooms champignon, spicy pork ham, smoked ham and parmesan cheese

CONTADINA 12 €
Tomato, mozzarella, blue cheese, spicy pork salami and onion

VEGETARIANA 11 €
Tomato, mozzarella and baked vegetables

PATATOSA 9 €
Tomato, mozzarella and french fries

VJOLA 12 €
Tomato, mozzarella, spicy pork salami, onion and olives

NICOLA 14 €
Tomato, mozzarella, burrata cheese and fried zucchini flowers

CHARLY 13 €
Tomato, mozzarella, blue cheese, onion and nuts

SILVIA 12 €
Tomato, mozzarella, zucchini, cherry tomatoes, smoked ricotta cheese and basil

WITH ONLY MOZZARELLA CHEESE

QUATTRO FORMAGGI 11 €
Mixed cheese

PARADISO 14 €
Mozzarella, Parma raw ham (18 months), rocket salad, parmesan cheese and cherry tomatoes

TORRE ANTICA 14 €
Mozzarella, burrata cheese, pistachio cream, mortadella and pistachio grain

MAURI 12 €
Mozzarella, porcini mushrooms, roasted potatoes and pork sausage

SUA MAESTA' 13 €
Mozzarella, pesto alla genovese, bacon and dried cherry tomatoes

PESTINA 13 €
Pesto alla genovese, burrata cheese, cherry tomatoes and anchovies

CAMILLA 12 €
Mozzarella, scamorza cheese, roasted potatoes and bacon

SALSICCIA E FRIARIELLI 12 €
Mozzarella, sausage and friarielli

RAMI 13 €
Mozzarella, smoked ricotta cheese, bacon and friarielli

SPECK E NOCI 13 €
Mozzarella, blue cheese, smoked ham and nuts

CALZONI

CLASSICO **11 €**
Tomato, mozzarella, cooked ham and mushrooms

FARCITO **12 €**
Mozzarella, brie cheese, scamorza cheese, blue cheese and spicy pork salami

VEGETARIANO **11 €**
Mozzarella and baked vegetables

WITH BUFFALO MOZZARELLA CHEESE AND TOMATO

BUFALINA **12 €**
Tomato, mozzarella, buffalo mozzarella at the end of cooking, cherry tomatoes and basil

TRICOLORE **12 €**
Tomato, buffalo mozzarella at the end of cooking, rocket salad and cherry tomatoes

DELIZIOSA **14 €**
Tomato, buffalo mozzarella at the end of cooking and Parma raw ham (18 months)

WITH ONLY TOMATO

SAPORITA **13 €**
Tomato, tuna, anchovies, capers, olives and cherry tomatoes

MARINARA **6 €**
Tomato and garlic

ATENE **11 €**
Tomato, greek feta cheese, onion and kalamon olives

CINZIA **10 €**
Tomato, capers, olives and cherry tomatoes

BEERS

DOLOMITI PILS	0,20L	4 €
(4,9%)	0,40L	6 €

Style: Italian Pils
Color: Light
EBU: 23
Taste balance: Complete

PEDAVENA IPL	0,20L	4 €
(5%)	0,40L	6 €

Style: IPL – Italian Pale Lager
Color: Light, slightly veiled
EBU: 30
Taste balance: Tropical fruits

DOLOMITI ROSSA	0,20L	4 €
(6,7%)	0,40L	6 €

Style: Festbier
Color: Amber
EBU: 19
Taste balance: Intense taste and caramel taste

ITALIA
FABBRICA DI PEDAVENA

DOLOMITI NON FILTRATA (5,8%)	0,20L	4 €
	0,40L	6 €



Style: Lager Non Filtrata
Color: Warm gold
EBU: 22
Taste balance: Round taste and fruity notes

DOLOMITI DOPPIO MALTO (8%)	0,20L	4 €
	0,40L	6 €



Style: Doppel Bock Chiara
Color: Warm gold with amber reflections
EBU: 25
Taste balance: Round taste and fruity notes

RADLER	0,40	6 €
PANACHÉ	0,40	6 €

BOTTLED BEER

CORONA	0,33	5 €
NON ALCOHOLIC BEER	0,33	5 €

ITALIA
FABBRICA DI PEDAVENA

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WINES

SPARKLING	*BOTTLE*
ROSE' FILANDA BRUT "Bortolomiol" 12%	30 €
PROSECCO DOC "Duplavilis" 11%	20 €
MOSCATO "Praesèo Fior d'arancio Colli Euganei" 6 %	20 €
RED WINE	
RIPASSO VALPOLICELLA "Corte Giara" 13,5%	30 €
LEONE ROSSO "Orcia" 14%	30 €
VALPOLICELLA SUPERIORE "Col de la Bastia" 13,5%	28 €
CABERNET "Case Paolin" 12,5%	25 €
WHITE WINE	
LUGANA "Cantina Caorsa" 13%	25 €
CHARDONNAY "Santomè" 13%	20 €
PINOT GRIGIO "Santomè" 13%	25 €

SPARKLING	*GLASS*
PROSECCO	4 €
ROSE'	5 €
MOSCATO	6 €
RED WINE	
MERLOT	4 €
CABERNET	4 €
RIPASSO VALPOLICELLA	6 €
LEONE ROSSO	6 €
WHITE WINE	
PINOT GRIGIO	4 €
LUGANA	5 €
CHARDONNAY	4 €

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DRINKS

STILL WATER LURISIA	0,75	3 €
SPARKLING WATER LURISIA	0,75	3 €
COCA COLA	0,33	3,5 €
COCA COLA ZERO	0,33	3,5 €
FANTA	0,33	3,5 €
SPRITE	0,33	3,5 €
GINGER ALE KINLEY	0,20	3,5 €
GINGER BEER KINLEY	0,20	3,5 €
TONIC WATER	0,20	3,5 €
LEMONADE LURISIA	0,27	3,5 €
CHINOTTO LURISIA	0,27	3,5 €
THE AL LIMONE O ALLA PESCA	0,33	3,5 €
GINGERINO	0,10	3,5 €
CRODINO	0,10	3,5 €
JUICE	0,20	3,5 €

COCKTAILS

SPRITZ (Aperol, Select, Campari, Cynar, Bianco)	4 €
SPRITZ LIMONCELLO	6 €
BELLINI	6 €
NEGRONI	7 €
NEGRONI SBAGLIATO	7 €
AMERICANO	6 €
CUBA LIBRE	8 €
GIN TONIC, GIN LEMON	8 €
GIN TONIC, GIN LEMON PREMIUM	10 €
VODKA TONIC, VODKA LEMON	8 €
VODKA TONIC, VODKA LEMON PREMIUM	10 €
HUGO	6 €
MOJITO	8 €
CAMPARI ORANGE	10 €
LONG ISLAND	10 €

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CAFFETTERIA

CAFFE' ESPRESSO	1,5 €
CAFFE' MACCHIATO	1,5 €
CAFFE' DECA	1,5 €
CAFFE' ORZO	1,5 €
CAPPUCCINO	2 €
AMERICAN CAFFE'	2,5 €
HOT THE	3 €
CAFFE' WITH MILK	3,5 €

DESSERTS

TIRAMISU'	5 €
CREME BRULEE'	5 €
PANNA COTTA (chocolate or caramel or berries or pistachio)	5 €
SOUFLE' (chocolate)	6 €
CHEESECAKE (chocolate or caramel or berries)	6 €
ICE CREAM	5 €
MASCARPONE CREAM WITH AMARETTI BISCUITS (with liquor)	6 €
TARTUFO (or black or white)	5 €
SORBETTO WITH LEMON	4 €
SGROPPINO VODKA AND PROSECCO	4,5 €
SGROPPINO LEMON AND LICORICE	4,5 €

*Cover charge 2€

*Addition of ingredients of 1,5€ a 4€

*Box take away 0,50 €

*In the absence of fresh products, some dishes may be prepared from raw materials frozen or frozen at source

FOOD ALLERGENS



SULFITES



TREE NUTS



PEANUTS



FISH



MILK



SHELLFISH



CELERY



GLUTEN



EGG



SESAME



SOY



CRUSTACEAN



MUSTARD



LUPINS

Internal production is artisanal, it is therefore not possible to guarantee the total absence of traces of allergens in the final products, even when not included in the recipe.
The staff is available for further information you might need.