

MENU



MASTROVITO
PRIMA SCELTA. POI MANGIATA.

STARTERS



STARTERS

BEEF CARPACCIO:

SCOTTONA BEEF CARPACCIO <i>olive oil, salt and black pepper</i>	€ 9
CLASSIC CARPACCIO <i>rocket, Grana cheese, cherry tomatoes</i>	€ 10
CARAMELISED CARPACCIO <i>spicy mayo, caramelised onion, fennel tarallo crumble</i>	€ 12
YOGURT CARPACCIO <i>yogurt mayo, pickled carosello cucumber, tomato</i>	€ 12
VENTRESCA CARPACCIO <i>olive oil, salt and black pepper</i>	€ 8
DICED VENTRESCA <i>salt and black pepper</i>	€ 6
CARNE SALADA <i>olive oil, lemon mayo</i>	€ 12

OUR TARTARE SELECTION:

SCOTTONA TARTARE <i>olive oil, salt and black pepper</i>	€ 10
ORIGINAL TARTARE <i>mustard, mayo, capers, tabasco, Worcestershire sauce, shallot, parsley, grated marinated egg</i>	€ 12
SPECIAL TARTARE <i>stracciatella, courgette "alla poverella", sun-dried tomato and crumbled tarallo</i>	€ 12
SAFFRON TARTARE <i>marinated zucchini, saffron mayo, toasted almonds</i>	€ 12
APPLE & CHILLI TARTARE <i>whipped ricotta with chilli, osmosis green apple</i>	€ 12
TRUFFLE & HAZELNUT TARTARE <i>stracciatella cheese, toasted hazelnuts and truffle</i>	€ 16

RAW ZAMPINO (4 PIECES)

NATURAL ZAMPINO

olive oil, salt and black pepper

€ 2

ZAMPINO ALLA ROMANA

cacio and black pepper

€ 5

ZAMPINO WITH PISTACHIO

pesto and crushed pistachios

€ 5

BRUSCHETTE (1 PIECE)

CLASSIC

tomato and oregano

€ 2,50

CAPOCOLLO

capocollo, sun-dried tomato, stracciatella and pistachio

€ 3

SPECIAL

sausage, melted caciocavallo cheese

€ 3

VEGETARIAN

whipped ricotta with chilli, mint pickled zucchini

€ 3

BOARDS (FOR 1)

MIXED BOARD

€ 6

CURED MEAT BOARD

€ 3

CHEESE BOARD

€ 3

MEAT



MEAT DISHES

SELECTION OF PREPARED MEAT:

SCOTTONA STRIPS 200 gr	€ 6
PORK STRIPS 200 gr	€ 6
CHICKEN STRIPS 200 gr	€ 6
CLASSIC BOMBETTE 3 piece <i>capocollo, zampino pork mix, Gioia del Colle mozzarella, parsley, grana padano, olive oil, breadcrumbs</i>	€ 3
MEXICAN BOMBETTE 3 piece <i>capocollo, zampino pork mix, Gioia del Colle mozzarella, spicy bacon crust</i>	€ 3
PISTACHIO BOMBETTE 3 piece <i>capocollo, zampino pork mix, Philadelphia, lime zest, pistachio, drops of Limoncello, corn-crust</i>	€ 3
PIZZAIOLA BOMBETTE 3 piece <i>capocollo, knife-cut sausage mix, olives, speck, pizzaiola-style crust</i>	€ 3
SPRING ONION STUFFED PASTRY a piece <i>capocollo, sausage mix, caramelized onion, meat, black pepper, toasted breadcrumbs</i>	€ 3,50
GORGONZOLA STUFFED PASTRY a piece <i>capocollo, zampino pork mix, walnuts, gorgonzola, breadcrumbs</i>	€ 4
BOSCAIOLA STUFFED PASTRY a piece <i>capocollo, sausage mix, cheese, king oyster mushrooms, truffle oil, boscaiola sauce</i>	€ 3,50
SPECK AND SCAMORZA STUFFED PASTRY a piece <i>capocollo, speck and scamorza</i>	€ 2,50

GRILLED MEATS (PRICED BY WEIGHT)

SELECTION OF SLICED MEATS/TAGLIATE 300 GR

CLASSIC

premium Angus entrecote with rocket, Grana cheese, cherry tomatoes

€ 18

PISTACHIO

premium Angus entrecote with pistachio pesto and chopped pistachios

€ 20

SCAPECE

premium Angus entrecote with cacio e pepe fondue, zucchini alla scapece, toasted almonds

€ 21

SMOKED TRUFFLE

premium Angus entrecote with smoked scamorza cream, caramelised onion, truffle

€ 22

SIDES



SIDES

OUR SELECTION:

ROTISSERIE POTATOES (PER ITEM/EACH)	€ 1,20
ROTISSERIE ONIONS (PER ITEM/EACH)	€ 1,20
ROASTED POTATOES WITH CACIO E PEPE CREAM	€ 4
CRUDITÈ	€ 4
GRILLED VEGETABLES	€ 6
CARAMELIZED ONION	€ 5
PICKLED VEGETABLES	€ 5
ZUCCHINI “ALLA POVERELLA”	€ 5
COLESLAW	€ 6
SALAD <i>varies depending on availability</i>	€ 6

DESSERTS & DRINKS



DESSERTS

DAILY SPECIALS, ASK OUR STAFF

DRINKS

STILL / SPARKLING WATER € 2,50

COCA-COLA / COCA-COLA ZERO € 2,50

FANTA / SPRITE € 2,50

BETTLED

PERONI 33 CL € 2,50

PERONI CRUDA € 3

DRAFT BEER 20 CL 40 CL 1 LT

MESSINA CRISTALLI DI SALE (BLONDE) € 4 € 6 € 12

MORETTI (RED) € 4 € 6 € 12

COVER CHARGE: € 2,50

DIGESTIVES

OUR SELECTION:

UNICUM	€ 3
PETRUS	€ 3
AMARO DEL CAPO	€ 3
AMARO LUCANO	€ 3
JEGERMEISTER	€ 3
AMARO MONTENEGRO	€ 3
PADRE PEPPE	€ 3
JEFFERSON	€ 4
GRAPPA BIANCA	€ 4
GRAPPA BARRIQUE	€ 4
DON PAPA	€ 6
ZACAPA	€ 8

