MENU

MASTROVITO

PRIMA SCELTA. POI MANGIATA.

STARTERS



STARTERS

BEEF CARPACCIO:

SCOTTONA BEEF CARPACCIO € 9
olive oil, salt and black pepper

CLASSIC CARPACCIO (7) € 10
arugula, parmesan and cherry tomatoes

CARAMELIZED CARPACCIO (1, 6, 12) € 10
spicy mayo, caramelized onion, fennel taralli crumble

ORANGE CARPACCIO (7, 8) € 12
gorgonzola, candied orange, walnuts

ANGUS CARPACCIO € 15
olive oil, salt and black pepper

VENTRESCA CARPACCIO (BEEF BELLY) € 8
salt and black pepper

DICED VENTRESCA (BEEF BELLY) € 6
salt and *black* pepper

CARNE SALADA (3) € 12
olive oil, orange mayo

OUR TARTARE SELECTION:

CLASSIC TARTARE € 10
olive oil, salt and black pepper

ORIGINAL TARTARE (1, 3, 4, 10, 12) € 12
mustard, capers, tabasco, Worcestershire sauce, shallot, parsley, grated marinated egg

SPECIAL TARTARE (1, 7, 12) € 12
stracciatella, courgette "alla poverella", sun-dried tomato and crumbled tarallo

GUACAMOLE TARTARE (11) € 12
guacamole, sesame brittle

'NDUJA TARTARE (3, 12) € 12
'nduja (spicy spreadable salami), orange mayo, rice chips

CASHEW TARTARE (7, 8) € 12
creamy arugula cheese, cashews, honey

TRUFFLE TARTARE (6, 7) € 16
truffle mayo, fresh truffle, pecorino chips

RAW ZAMPINO (4 PIECES)

PLAIN ZAMPINO € 2
olive oil, salt and black pepper

CLASSIC ZAMPINO (7) € 5
arugula, Grana cheese, cherry tomato

ZAMPINO WITH PISTACHIO (8) € 5
pesto and crushed pistachios

BRUSCHETTE *(1 PIECE)*

CLASSIC (1) € 2.50
tomato and oregano

SPECIAL (1, 7) € 3
sausage, melted caciocavallo cheese

CAPOCOLLO (1, 7, 8) € 3
capocollo (cured pork), sun-dried tomato, stracciatella, pistachio

TARTARE (1)
beef tartare, sautéed cardoncelli mushrooms, caramelized onion € 3,50

BOARDS (FOR 1)

MIXED BOARD (7) € 6

CURED MEAT BOARD € 3

CHEESE BOARD (7) € 3

MEAT



MEAT DISHES

SELECTION OF PREPARED MEAT: *(please ask staff for ingredients)*

SCOTTONA STRIPS 200 gr (1,7) *strips of young heifer beef*	€ 6
PORK STRIPS 200 gr (1,7)	€ 6
CHICKEN STRIPS 200 gr (1,7)	€ 3
CLASSIC BOMBETTE 3 pcs (1,7)	€ 3
PISTACHIO BOMBETTE 3 pcs (7, 8, 12)	€ 3
CRUDAIOLA BOMBETTE 3 pcs (7)	€ 3
'NDUJA BOMBETTE 3 pcs (3, 5, 12)	€ 3
CARAMELIZED ONION BOMBETTE 3 pcs (12) *(beetroot breading)*	€ 3
ACTIVATED CHARCOAL BOMBETTE 3 pcs (7, 8) *(with gorgonzola and walnuts)*	€ 3
LEMON BOMBETTE 3 pcs (7)	€ 3
BOSCAIOLA SACCOTTINO per pc	€ 3,50
SPECK AND SCAMORZA SACCOTTINO per pc (7)	€ 2,50

GRILLED MEATS (PRICED BY WEIGHT)

SELECTION OF SLICED MEATS/TAGLIATE 300 GR

CLASSIC (7) € 18
premium Angus entrecote with arugula, parmesan and cherry tomatoes

PISTACHIO (8) € 21
premium Angus entrecôte with homemade pistachio pesto, chopped pistachios, olive oil, salt

GORGONZOLA (7, 8, 12) € 21
premium Angus entrecôte with gorgonzola cream, sweet-and-sour onion, toasted cashews

TRUFFLE (7) € 22
premium Angus entrecôte with potato cream, truffle, cardoncelli mushrooms

SIDES



SIDES

OUR SELECTION:

SPIT-ROASTED POTATOES (PER PC)	€ 1,20
SPIT-ROASTED ONIONS (PER PC)	€ 1,20
OVEN-BAKED POTATOES WITH CACIO E PEPE CREAM (7)	€ 4
CRUDITÉS	€ 4
GRILLED VEGETABLES	€ 6
CARAMELIZED ONION (12)	€ 5
GIARDINIERA (PICKLED VEGETABLES) (12)	€ 5
ZUCCHINI "ALLA POVERELLA" (PAN-FRIED) (Allergens to be checked)	€ 5
COLESLAW (3, 7, 10, 12)	€ 6
MIXED SALAD *varies depending on availability*	€ 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

COCKTAIL



TROPICAL PUNCH

CHARACTERISTICS:

Tropical · Fruity · Fresh

INGREDIENTS:

White rum · Limoncello · Mango · Passion fruit · Citrus

DESCRIPTION:

A modern, smooth and highly drinkable tropical punch. Notes of mango and passion fruit, with a citrusy touch and a fresh finish

7 EURO

MESSICO

CHARACTERISTICS:

Agave · Herbal · Aperitif

INGREDIENTS:

Tequila Blanco · Sambuca · Lime · Pink grapefruit

DESCRIPTION:

A modern aperitif with a bitter, elegant profile, balanced by citrus and herbal notes and a light sparkle.

7 EURO

VELLUTO

CHARACTERISTICS:

Fruity · Tart

INGREDIENTS:

Vodka · Peach · Amarena cherry

DESCRIPTION:

A fresh, aromatic cocktail built on the balance between the sweetness of peach and the tartness of amarena cherry.

7 EURO

CONTE NEGRONI

CHARACTERISTICS:

Bitter · Round · Herbal

INGREDIENTS:

Gin · Campari · Rhubarb · Punt e Mes

DESCRIPTION:

A softer, more contemporary take on the Negroni. The bitterness is balanced by round, slightly winey notes for a less aggressive, easier-drinking result.

7 EURO


TROPICAL
PUNCH


VELLUTO


MESSICO


CONTE
NEGRONI

ALLERGEN LIST

1. CEREALS CONTAINING GLUTEN
2. CRUSTACEANS
3. EGGS
4. FISH
5. PEANUTS
6. SOYBEANS
7. MILK AND DAIRY PRODUCTS
8. NUTS
9. CELERY
10. MUSTARD
11. SESAME SEEDS
12. SULPHUR DIOXIDE AND SULPHITES
13. LUPIN
14. MOLLUSCS

Allergens are indicated on the menu by their reference number or can be found in the allergen register.

Our products are handmade using artisanal production methods. Therefore, we cannot guarantee the complete absence of traces of allergens in the finished products, even when they are not included in the recipe.

Our staff are available to provide further information.



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