

FLATBREAD FOCACCIA

7€ SANT'AGOSTINO

Black pork mortadella, stracciatella from Andria, De Carlo cherry tomato cream, De Carlo eggplant in EVO

7€ SANTA CHIARA

Faeto cured ham, Corato primosale pecorino cheese, De Carlo semi-dried red cherry tomatoes, De Carlo black olive paté

7€ SANTA RITA

Black pork cooked ham, fiordilatte mozzarella from Andria, Bioricci zucchini in EVO, green olive and citrus paté

7€ SANTA TERESA

Faeto Moreno capocollo, smoked burrata from Andria, De Carlo artichokes in EVO, Bioricci turnip greens paté

7€ SAN NICOLA

Sweet or spicy Faeto soppressata, buffalo mozzarella, Bioricci semi-dried yellow cherry tomatoes, Bioricci zucchini paté

8€ FUORI MENU

SPECIAL OF THE WEEK
Ask our staff to find out the flatbread focaccia of the week

10€ PULLED SANDWICH

Pulled pork, smoked burrata, pepper cream, semi-dried cherry tomatoes

SELECTION OF COLD CUTS

12€ SELECTION OF CURED MEATS AND CHEESES X1

Selection of local typical cured meats and cheeses served with white flatbread.

22€ SELECTION OF CURED MEATS AND CHEESES X 2

Selection of local typical-cured meats and cheeses served with white flatbread.

8€ CURED MEATS SELECTION X 1

Selection of typical local cured meats served with white flatbread

15€ CURED MEATS SELECTION X 2

Selection of typical local cured meats served with white flatbread

7€ CHEESE SELECTION X 1

Selezione di formaggi tipici locali accompagnati da schiacciata bianca

13€ CHEESE SELECTION X 2

Selection of typical local cheeses served with white flatbread

8€ ANDRIA SALAMI

2,50€ SNACKS

1€ WATER (50CL)



MAKE YOUR FLATBREAD "SCHIACCIATA", BRIOCHE, OR PULLED SANDWICH

7€ SCHIACCIATA - 5€ BRIOCHE - 10€ PANINO PULLED

CURED MEATS (FLATBREAD SCHIACCIATA OR BRIOCHE)

- Faeto ham (raw) from Salumificio Moreno
- Black pork mortadella from Lucano Casa Rago
- Sweet or spicy Faeto Moreno
- Faeto Moreno capocollo from Salumificio Moreno
- Black pork cooked ham from Lucano Casa Rago

CHEESES

- Pallone di Gravina
- Pecorino primosale coratino
- Caciocavallo podolico
- Mozzarella fiordilatte
- Buffalo mozzarella
- Stracciatella
- Smoked burrata
- Lactose free mozzarella

PICKLES IN EXTRA VIRGIN OLIVE OIL

- De Carlo semi-dried red cherry tomatoes
- Bioricci semi-dried yellow cherry tomatoes
- De Carlo artichokes
- De Carlo eggplants
- Bioricci zucchinis
- De Carlo pickled lampascioni (wild onions)
- De Carlo pickled turnip greens

PATE'

- Bioricci turnip greens cream
- De Carlo black olive paté
- De Carlo artichoke paté
- De Carlo green olive paté with citrus
- Bioricci zucchini paté
- Bioricci pepper paté



BEERS

CANNED BEERS

BABYLON MDMAPA

6€

AMERICAN PALE ALE, GOLDEN YELLOW IN COLOR, WITH 5.4% ABV. IT OFFERS A DANGEROUSLY SMOOTH DRINKING EXPERIENCE, WITH AN INSANE LEVEL OF HOPPINESS ACHIEVED USING FIREHOSE DOSES OF ATHANUM, MOSAIC, ARIANA, AND TOPAZ HOPS.

CHIANTI BREW FIGHTERS LA BESTEMMIA DOPPIA

6€

A DOUBLE IPA WITH 8.00% ABV. STRONG AND BOLD, CONFIDENT IN ITS HOPPINESS AND AWARE OF ITS GREAT DRINKABILITY DESPITE THE HIGH ALCOHOL CONTENT. AN ELEGANT BITTERNESS CONCLUDES A CHARACTERFUL DRINK THAT DELIVERS GREAT SATISFACTION WITH EVERY SIP.

SOFT DRINKS

2,50€

SPRITZ

6€

DRINK

7€

DRINK PREMIUM

10€

12€

DRINK LIST

9€

"OFFICINA BIRRAI"

MASCOT

STYLE: HELLES LAGER
ABV: 4.7% VOL. FERMENTATION: LOW
COLOR: GOLDEN
PLATO DEGREE: 11.5
IBU (INTERNATIONAL BITTERNESS UNITS): 15
BOTTLE SIZE: 33 CL

5€

VALICHIRIA

STYLE: DOUBLE IPA
● ALCOHOL BY VOLUME (ABV): 8% VOL.
FERMENTATION: HIGH
COLOR: DARK COPPER
PLATO DEGREE: 17.5
IBU (INTERNATIONAL BITTERNESS UNITS): 45
BOTTLE SIZE: 33 CL

5€

RHAPSODY

STYLE: BOHEMIAN PORTER
ALCOHOL BY VOLUME (ABV): 7.7% VOL.
FERMENTATION: HIGH
COLOR: DEEP AMBER
PLATO DEGREE: 18
IBU (INTERNATIONAL BITTERNESS UNITS): 27
● BOTTLE SIZE: 33 CL

5€

LOCH ALE

STYLE: SCOTCH ALE
FERMENTATION: HIGH
COLOR: DARK RUBY
PLATO DEGREE: 17.5
IBU (INTERNATIONAL BITTERNESS UNITS): 18

5€

OTTOVOLANTE

STYLE: STRONG LAGER
COLOR: AMBER
ABV: 8%

5€



BEERS

MASTIO BREWS

RIFLE SESSION IPA

COLOR: GOLDEN YELLOW
ALCOHOL BY VOLUME (ABV): 4.2%
CARBONATION: MEDIUM
IBU (INTERNATIONAL BITTERNESS UNITS): 45 BOTTLE SIZE: 33 CL

5€

LITHA BLANCHE

COLOR: STRAW YELLOW
ALCOHOL BY VOLUME (ABV): 5.2%
CARBONATION: MEDIUM-HIGH
IBU (INTERNATIONAL BITTERNESS UNITS): 16
BOTTLE SIZE: 33 C

5€

LEONE'S BREWS

TONY

BLONDE ALE
ALC. 5%
33 CL

5€

NANDO

HONEY ALE
ALC. 5,3%
33 CL

5€

ROSY

AMBER ALE
ALC. 5,9%
33 CL

5€

NINA

BLANCHE
ALC. 4%
33 CL

5€

LUKE

TRIPEL
ALC. 8%
33 CL

5€

HOUSE BREWS

KROMBACHER SPINA (0,30)

COLOR: BLONDE
ABV (ALCOHOL BY VOLUME): 4.80%

3€

WARSTAINER BTT (0,33)

BOTTLE SIZE: 33 C
COLOR: BRIGHT YELLOW

2,50€

HOFBRÄU LAGER BTT (0,33)

COLOR: BLONDE YELLOW
ABV.: 5,1%

2,50€

I PEUCETI

CATTEDRALE

HIGH FERMENTATION BEER
STYLE: SESSION IPA
ABV: 4.2%
COLOR: GOLDEN YELLOW

5€

MURGIANA

STYLE: TRIPEL
ABV: DOUBLE MALT BEER 7.5%
COLOR: GOLDEN YELLOW

5€

BARESANA

HIGH FERMENTATION BEER
STYLE: BELGIAN ALE (BELGIUM AND FRANCE)
ABV: SPECIAL BEER 5.6%
COLOR: LIGHT YELLOW

5€