

# STRAKKINO<sup>®</sup>

menù



## la MORESKINA

our stuffed focaccia

from **5,00 €** / **BIG** from **6,50 €**



### MARGHERITA

stracchino cheese, tomato sauce, oregano



### MARINARA

tomato sauce olive oil, garlic, oregano

from **6,50 €** / **BIG** from **7,50 €**



### ROMANA

stracchino cheese, tomato sauce, olives, capers, oregano



### PUGLIESE

stracchino cheese, tomato sauce, onions

from **6,50 €** / **BIG** from **9,50 €**



### BUFALA

mozzarella cheese, cured ham



### SCAMORZA

scamorza smoked cheese, speck



### PERNIGOTTI

stracchino cheese, Pernigotti ham



### FRESCA

stracchino cheese, mixed vegetables



### ITA

1/2 gorgonzola cream, ham 1/2 gorgonzola cream, cured ham



### TOMMY

stracchino cheese, cherry tomatoes, cured ham, arugula.





1/2 buffalo ricotta, bresaola, arugula, grana dry cheese  
1/2 buffalo mozzarella, ham



#### F4

1/4 Mor. scamorza 1/4 Mor. Bufala  
1/4 Mor. Pernigotti 1/4 Mor. Fresca



#### 4 SALUMI

stracchino cheese, cured ham,  
ham, salami, speck



#### ZENA

stracchino cheese, pesto, fresh tomato



#### SUPERBA

stracchino cheese, tomato sauce, scamorza smoked cheese, ham



#### BRESAOLA

stracchino cheese, tomato sauce, bresaola, arugula, grana dry cheese



#### STRAKKY

stracchino cheese, tomato sauce, brie cheese, ham, radicchio (red salad)



#### SNELLA

stracchino cheese, buffalo ricotta, cured ham, cherry tomatoes, grana dry



#### GIUDEA

stracchino cheese, smoked salmon



#### TRICOLORE

1/3 stracchino cheese, pesto 1/3 mozzarella 1/3 stracchino cheese, fresh  
tomato, grana dry cheese



#### GUSTOSA

1/2 stracchino cheese, brie cheese, cured ham, cherry tomatoes, tartar  
sauce 1/2 stracchino cheese, buffalo ricotta ,speck



#### FORMAGGI

stracchino cheese, buffalo mozzarella, gorgonzola cream



#### NAPOLI

stracchino cheese, tomato sauce, anchovies, oregano.



#### STRACCIATA

stracciatella cheese, cherry tomatoes, cured ham



#### TONNATA

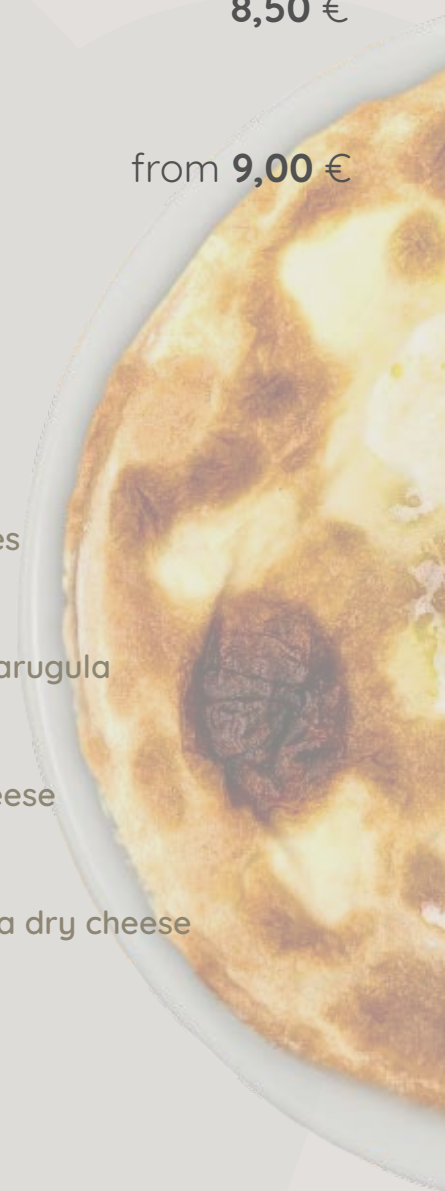
turkey, "tonnata" sauce



# la STRAKKINO

## Our “focaccia al formaggio”

- |   |  |             |
|---|--|-------------|
|    | <b>BIANCA</b><br>stracchino cheese   | 7,50 €      |
|    | <b>ROSSA</b><br>stracchino cheese, tomato sauce, capers                                | 8,00 €      |
|    | <b>VERDE</b><br>stracchino cheese, pesto   | 8,50 €      |
|    | <b>PERNIGOTTI</b><br>stracchino cheese, Pernigotti ham                                 | from 9,00 € |
|   | <b>CRUDO</b><br>stracchino cheese, tomato sauce, cured ham                             |             |
|  | <b>VERDURE</b><br>stracchino cheese, tomato sauce, mixed vegetables                    |             |
|  | <b>RUCOLOSA</b><br>stracchino cheese, tomato sauce, buffalo ricotta, arugula           |             |
|  | <b>DELIKATA</b><br>stracchino cheese, cherry tomatoes, grana dry cheese                |             |
|  | <b>PARMIGIANA</b><br>stracchino cheese, tomato sauce, eggplants, grana dry cheese      |             |
|  | <b>WÜRSTEL</b><br>stracchino cheese, tomato sauce, wurstel                             |             |
|  | <b>BACON</b><br>stracchino cheese, tomato sauce, egg, bacon                            |             |
|  | <b>KOTTA</b><br>stracchino cheese, tomato sauce, local “caciotta” cheese, ham          |             |
|  | <b>BRESAOLA</b><br>stracchino cheese, bresaola (cured beef), arugula, grana dry cheese |             |





### KAPONADA

stracchino cheese, olives, anchovies, tuna, onions



### STRAZOLA

stracchino cheese, tomato sauce, gorgonzola cream, arugula



### PIZZATA

stracchino cheese, tomato sauce, anchovies, olives, capers, oregano



### KOKÒ

stracchino cheese, egg, ham



### SALSICCIA

stracchino cheese, tomato sauce, sausage

da **10,00 €**



### CAMOGLINA

stracchino cheese, tomato sauce, smoked tuna, cherry tomatoes, oregano



### LARDOSA

stracchino cheese, lard, walnuts

da **11,00 €**



### SPADA

stracchino cheese, smoked swordfish, arugula



### TARTUFO

stracchino cheese, truffle ham

## la **BIG MORESKINA SPECIAL**

Our way of making pizza.



### LA PRINCIPESSA

tomato sauce Dolcemiglio, italian fior di latte cheese, extravirgin olive oil, fresh basil, oregano

**8,00 €**



### LA CARPANO

stracchino cheese, brie, carpano, PGI speck, arugula

**11,00 €**



### LA GIARDINIERA

tomato sauce Dolcemiglio, italian fior di latte cheese, stir fried mixed vegetables, stracciatella, arugula, flaked grana cheese

**12,00 €**



### LA ROMANATA

12,00 €

tomato sauce, Dolcemiciglio, italian fior di latte cheese, bacon, scrambled egg, flaked pecorino cheese



### LA VEGANA

12,00 €

tomato sauce Dolcemiciglio, vegetables stir fried in extravirgin olive oil and salt, Tropea red onion, crunchy trevigiana salad, "taggiasca" olives



### SUA MAESTÀ "IL PERNIGOTTI"

12,00 €

1/4 taleggio cheese, 1/4 brie, 1/4 gorgonzola, 1/4 smoked buffalo cheese, all covered with Pernigotti ham



### IL MORTAIO

12,00 €

stracchino cheese, smoked buffalo cheese, PDO mortadella, stracciatella, chopped pistachio



### BENVENUTI AL SUD

12,00 €

tomato sauce Dolcemiciglio, stracciatella, pesto flakes with fresh tomato



### LA PARTENOPEA

13,00 €

tomato sauce Dolcemiciglio, Campania buffalo mozzarella, friarielli (Neapolitan leafy vegetables), sausage



### LA FIOR FIORE DI PARMA

13,50 €

tomato sauce Dolcemiciglio, italian fior di latte cheese, 18 month PDO Parma ham



### LA TENERA

13,50 €

fresh tomato, roast beef carpaccio oven cooked with olive oil herbs and salt, baked potatoes, escarole



### LA VALTELLINA

14,00 €

stracchino cheese, gorgonzola, PGI Valtellina bresaola, arugula, grana cheese



### LA PESCATORA

14,00 €

tomato sauce flavoured Dolcemiciglio, fresh stracciatella, smoked tuna, fresh tomato, anchovy fillets, dried tomatoes



### LA SCIOCCA

14,00 €

tomato sauce Dolcemiciglio, italian fior di latte cheese, veal with tuna sauce, capers of Pantelleria, julienne vegetables



### LA SVIZZERA

15,00 €

stracchino cheese, tomato sauce, Dolcemiciglio, meat tartare seared with Tropea red onions, sauces of your choice



TRY THEM ALSO WITH: yeast-free dough - gluten-free dough (+ 3 €)

# la TASKINA

our stuffed “calzoncino”

from 5,00 €



## DE FERRARI

stracchino cheese, Pernigotti ham



## VIA XX

cherry tomatoes, tuna, mixed salad, mayonnaise



## VIA ROMA

stracchino cheese, mixed vegetables



## SAN LORENZO

stracchino cheese, cherry tomatoes, cured ham, tartar sauce



## PORTELLO

stracchino cheese, eggplants, tuna, cherry tomatoes



## SAN LUCA

gorgonzola cream, Pernigotti ham



## BOCCADASSE

buffalo ricotta cheese, Pernigotti ham



## ALBARO

buffalo ricotta cheese, cured ham, cherry tomatoes



## QUARTO

buffalo ricotta, cherry tomatoes, pesto



## QUINTO

buffalo ricotta, bresaola, arugula



## PIAZZA delle ERBE

buffalo ricotta, mixed vegetables



## PRINCIPE

buffalo ricotta, smoked salmon



## SAN MARTINO

veal, tuna sauce





### SANTA CHIARA

mozzarella, cured ham, cherry tomatoes, grana dry cheese



### FOCE

tartar sauce, buffalo mozzarella, ham



### PRA'

stracchino cheese, pesto, cherry tomatoes



### VIA FLORA

mixed vegetables, cherry tomatoes, arugula



### VIA TRENTO

speck, brie



### NERVI

mozzarella, cherry tomatoes, oregano



### VIA FIESCHI

olivier salad, ham



### SOTTORIPA

roast beef, arugula, tomato sauce, grana dry cheese

from **6,00 €**



### PORTA SOPRANA

stracchino cheese, truffle ham



### BOGLIASCO

stracciatella cheese, ham



### VICO VEGETTI

chicken salad, vegetables



### VICO PALLA

olivier salad with tuna sauce, roast beef



### VIA DEL CAMPO

homemade olivier salad, salmon



### VICO DEL PEPE

buffalo ricotta, salmon, avocado



### VICO DEL FICO

burrata cheese, anchovy fillets, dried tomato





## CRÊUZA DE MĂ

roast bee, mixed vegetables

# I NOSTRI PIATTI FREDDI

Served with moreskina.



VEAL WITH TUNA SAUCE

8,00 €



MIXED SALAD

8,00 €



BUFALLO "CAPRESE" CHEESE FROM CAMPANIA

9,00 €



BRESAOLA PGI WITH ARUGULA AND GRANA DRY CHEESE

10,00 €



CURED MEAT "SALADA" FROM TRENTO WITH ARUGULA AND GRANA DRY CHEESE

10,00 €

ROAST BEEF WITH ROAST POTATOS

10,00 €



BUFFALO CHEESE E CURED HAM

11,00 €



STIR MIXED VEGETABLES CON BUFFALO CHEESE FROM CAMPANIA

12,00 €



BURRATA CHEESE, ANCHOVY FILLETS, AND DRIED TOMATOES

12,00 €



CHOPPING BOARD WITH LOCAL SALAMI AND MIXED CHEESE

15,00 €



# i DOLCI

	TASKINA ALLA NUTELLA	4,00 €
	TASKINA AL PISTACCHIO	5,00 €
	TORTE DELLA CASA	5,00 €
	TIRAMISÙ	5,00 €
	AFFOGATI	5,00 €
	MERINGATA	5,00 €
	TARTUFO AL CIOCCOLATO	5,00 €
	SEMIFREDDI	5,00 €
	FRAGOLE	5,00 €
	ANANAS	5,00 €
	MACEDONIA DI FRUTTA FRESCA	5,00 €
	FAGOTTINO DI PASTA FILLO CON GELATO	6,00 €
	SOUFFLÉ CALDO AL CIOCCOLATO	6,00 €
	CREMA CATALANA	6,00 €
	SCHIACCIATA CALDA ALLA NUTELLA	6,00 €
	SCHIACCIATA CALDA AL PISTACCHIO	7,00 €

**NOTICE to all allergic and/or intolerant customers.**

In this restaurant, some foods and/or drinks contain raw ingredients or products as indicated on the board displayed on the premises.

**If you have any doubt, please ask our staff.**

## le BEVANDE

WATER still or sparkling microfiltered	1,50 €
WATER 0,50 L still or sparkling in plastic bottle	1,00 €
GLASS BOTTLE DRINKS 0.33 L	3,00 €
CRAFT DRINKS	4,00 €
COFFEE	1,50 €
DECAF	1,50 €
BARLEY COFFEE	1,60 €

## le SPINE

PALE LAGER SMALL	3,00 €
PALE LAGER MEDIUM	5,00 €
RED ALE SMALL	3,00 €
RED ALE MEDIUM	5,00 €
SPECIAL BEER SMALL	4,00 €
SPECIAL BEER MEDIUM	6,00 €

## le BIRRE in BOTTIGLIA

BOTTLED BEER 0,33 L	3,50 €
BOTTLED CRAFT BEER 0,33 L	5,00 €
BOTTLED CRAFT BEER 0,50 L	7,00 €

## il VINO

GLASS OF WINE (red, white, sparkling)	5,00 €
PASSITO	6,00 €

## i DIGESTIVI

AMARI	3,50 €
SPIRITS	4,00 €
LIQUORS	4,00 €
SPECIAL SPIRITS	6,00 €

SERVICE	1,50 €
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#ANEWFOODEXPERIENCE