

# APPETIZERS

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1	<b>Fried vegetables *</b>	€ 4.50
1 2 3 12	<b>Ascolana olives (stuffed olives) *</b>	€ 5.00
2	<b>Bresaola, rocket salad and shavings parmesan</b>	€ 7.00
2	<b>Beef carpaccio, rocket salad and shavings parmesan</b>	€ 7.00
2	<b>Cured ham and buffalo mozzarella</b>	€ 8.00
1 2	<b>Smoked goose breast with toasted bread and butter curls *</b>	€ 8.00
	<b>Mixed cold cuts</b> (speck, porchetta, bacon, sopressa salami)	€ 6.00
2	<b>Mixed cold cuts with cheese</b> (asiago and parmesan)	€ 8.00
2 11	<b>Horse rags with rocket salad, shaving parmesan and dry tomatoes</b>	€ 7.00
4	<b>Natural shrimp</b>	€ 6.00
2 3 4 10 12	<b>Shrimp with cocktail sauce</b>	€ 6.00

\* Frozen product

# FIRST DISHES

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	1 3	<b>Homemade Fettuccine with:</b>	
		Fresh porcini mushrooms	€ 9.00
		Tomato, meat sauce	€ 8.00
	1 2 3	<b>Homemade bigoli with:</b>	
		Duck sauce	€ 9.00
		Melted butter	€ 8.00
1 2 3 4 5 6 9 13 14		<b>Ravioli with:</b>	€ 8.00
		Porcini, radicchio, pumpkin or asparagus (depending on the season)	
	1 2	<b>Homemade gnocchi with pumpkin cream, porcini mushrooms and smoked ricotta flakes</b>	€ 9.00
	1 2	<b>Homemade gnocchi with:</b>	€ 8.50
		Tomato sauce, bolognese sauce, butter and sage*	
	1 2 3	<b>Lasagne with meat sauce</b>	€ 8.00
1 2 3 6 13		<b>Tortellini stuffed with meat with butter and sage</b>	€ 7.50
1 2 3 6 13		<b>Tortellini in broth</b>	€ 7.50
2 3 4 5 6 9 13 14		<b>Risotto with:</b>	€ 9.00
		Porcini mushrooms, radicchio, pumpkin, asparagus* (depending on the season)	
	1 3	<b>Pasta and beans</b>	€ 7.50
	1 2	<b>Broth soup</b>	€ 6.00

*Risotto minimum for  
two people*

*\* Frozen product*

# SECOND DISHES

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## GRILLED MEAT

<b>Veal chop</b>	€ 15.00
<b>Pork Chop</b>	€ 10.00
<b>Tenderloin</b>	€ 18.00
<b>Foal fillet</b>	€ 18.00
<b>Roasbeef</b>	€ 14.00
<b>Calf liver</b>	€ 14.00
<b>Beef rib</b>	€ 4.00/hg
<b>Pork sauseges</b>	€ 10.00
<b>Fourth chicken (chest)</b>	€ 10.00
<b>Fourth Chicken (thigh)</b>	€ 10.00
<b>Turkey breast (slice)</b>	€ 10.00
<b>Wurstel with french fries</b>	€ 10.00

## AND ALSO...

<sup>1 2 10</sup> <b>Beef Fillet with green pepper</b>	€ 18.00
<sup>1 2 11</sup> <b>Colt Fillet in red wine</b>	€ 18.00
<b>Sliced beef with rosemary on a bed of rocket salad</b>	€ 16.00
<sup>1 3</sup> <b>Milanese chicken cutlet with french fries</b>	€ 11.00
<sup>1 2 3 4 5 9 12 13</sup> <b>Baccala fish “alla vicentina” with polenta</b>	€ 16.00

# SIDE DISHES & SALAD

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	<b>French fries</b>	€ 3.50
	<b>Boiled potatoes</b>	€ 3.50
	<b>Baked potatoes</b>	€ 4.00
	<b>Peppers</b>	€ 3.50
	<b>Cooked vegetables</b> (chard)	€ 3.50
	<b>Grilled vegetables</b> (zucchini, eggplant)	€ 3.50
	<b>Boiled beans</b> (also with onion)	€ 3.50
	<b>Mixed mushrooms</b>	€ 4.50
	<b>Mixed salad</b> (lettuce, chicory, tomatoes, hoods, carrots)	€ 3.50
2 4	<b>DELICATA</b> lettuce, chicory, tomatoes, cabbage, carrots, mozzarella cheese and tuna	€ 10.00
1 4	<b>PRIMAVERA</b> lettuce, chicory, tomatoes, cabbage, carrots, shrimps, with pizza with rosemary	€ 10.00
	<b>AUTUNNALE</b> lettuce, chicory, tomatoes, cabbage, carrots, onion, rae peppers, ham	€ 10.00
2	<b>SAPORITA</b> lettuce, chicory, tomatoes, carrots, salami, buffalo mozzarella, artichokes	€ 10.00
	<b>TIROLESE</b> lettuce, chicory, carrots, tomatoes, beans, boiled potatoes, wurstel	€ 9.00
4	<b>NORDICA</b> lettuce, chicory, rocket salad, cherry tomatoes, salmon	€ 11.00

*The ingredients of the  
salads can be varied  
as desired*

# PIZZAS

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COOKED WITH WOOD-FIRED OVEN

**KITCHEN AND PIZZERIA WORK SEPARATELY AND MAY  
HAVE DIFFERENT PROCESSING TIMES.**

**WE APOLOGIZE IN ADVANCE.**

- **INTEGRAL Flour:** extra charge of €1.50
- **MULTICEREALS Flour:** extra charge of €1.50
- **Additions range in price from €1.50 to €3.00 each**

*\* Some ingredients can be frozen*

# PIZZE D'AUTORE

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COOKED WITH WOOD-FIRED OVEN

*Due to the high quality of our products and the great experience and professionalism  
of our pizza chef we are proud to present our masterpieces.*

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|----------|--|---------|
| 1 2 4 11 | <b>ADRIATICA</b><br>mozzarella cheese, Philadelphia cheese, crayfish<br>tails, Colonnata's lard, mesclun salad, drops of<br>balsamic vinegar cream | € 12.50 |
| 1 2      | <b>ALTOPIANO</b><br>mozzarella cheese, fresh boletus, flakes of<br>smoked ricotta  | € 11.50 |

# PIZZE D'AUTORE

COOKED WITH WOOD-FIRED OVEN

1 2	<b>AUTUNNALE</b> pumpkin cream, mozzarella cheese, fresh boletus, flakes of smoked ricotta	€ 12.00
1 2	<b>BLACK ANGUS</b> tomato sauce, south Italy's burrata, smoked Black Angus, cherry tomato confit	€ 13.00
1 2 6	<b>BOLOGNESE</b> mozzarella cheese, south Italy's burrata, mortadella, chopped pistachios	€ 11.00
1 2	<b>BURRATA</b> tomato sauce, south Italy's burrata, cherry tomato confit, basil emulsion with extravirgin olive oil	€ 10.00
1 2	<b>BURRATA E CRUDO</b> tomato sauce, south Italy's burrata, raw ham, basil emulsion with extravirgin olive oil	€ 11.00
1 2	<b>FARCITA</b> mozzarella cheese, tomato, rocket salad, english roast beef, parmesan shavings	€ 12.00
1 2 4	<b>INCONTRO</b> mozzarella, truffle robiola, prawn tails, chives, balsamic hibiscus and chili pepper glaze	€ 12.00
1 2	<b>SFIZIOSA</b> mozzarella cheese, mascarpone, spinach, smoked duck breast	€ 12.00
1 2 11	<b>TROPEA</b> mozzarella cheese, Tropea's onion confit, Patanegra's lard, parmigiano cream	€ 12.00

# SPECIALS

## COOKED WITH WOOD-FIRED OVEN

1 2	<b>ASIAGHESE</b> mozzarella cheese, tomato, asiago cheese, raw ham, parmesan shavings, fresh champignons	€ 10.50
1 2	<b>BAVARESE</b> mozzarella cheese, tomato, sausage, wurstel, boiled potatoes	€ 10.00
1 2	<b>BOSCAIOLA</b> mozzarella cheese, tomato, asiago cheese, sopressa salami, fresh boletus	€ 12.00
1 2	<b>BUFALINA</b> mozzarella cheese, tomato, buffalo mozzarella	€ 8.50
1 2 3	<b>CARBONARA</b> mozzarella cheese, tomato, bacon, egg	€ 9.00
1 2	<b>CAVALLINA</b> mozzarella cheese, tomato, frayed horse, parmesan shavings, rocket salad	€ 9.50
1 2	<b>DOCK</b> mozzarella cheese, tomato, radicchio, bacon, gorgonzola	€ 10.00
1 2 4	<b>ESTASI</b> mozzarella cheese, tomato, courgettes, cherry tomatoes, shrimps, rocket salad	€ 10.50
1 2	<b>ESTIVA</b> mozzarella cheese, tomato, cherry tomatoes, buffalo mozzarella	€ 10.50
1 2 4 5	<b>FRUTTI DI MARE</b> mozzarella cheese, tomato, seafood	€ 12.00

# SPECIALS

## COOKED WITH WOOD-FIRED OVEN

1 2	<b>GOLOSA</b> mozzarella cheese, tomato, fresh champignon, bacon, sweet gorgonzola	€ 10.00
1 2 6	<b>GORGONOCE</b> mozzarella cheese, tomato, sweet gorgonzola, walnuts	€ 9.00
1 2	<b>GRAAL</b> mozzarella cheese, tomato, fresh campignon, pork, sweet gorgonzola	€ 9.50
1 2	<b>LIGHT</b> mozzarella cheese, tomato, Philadelphia, cherry tomatoes, rocket salad	€ 9.50
1 2 4 5	<b>MARI E MONTI</b> mozzarella cheese, tomato, seafood, fresh boletus	€ 12.00
1 2	<b>MEDITERRANEA</b> mozzarella cheese, tomato, rocket salad, cherry tomatoes, buffalo mozzarella	€ 10.50
1 2	<b>MESSICANA</b> mozzarella cheese, tomato, beans, onion, salami, sausage	€ 10.50
1 2 4	<b>MILLEGUSTI</b> mozzarella cheese, tomato, a bit of everything	€ 10.50
1 2	<b>MILLEGUSTI VEGETARIANA</b> tomato, mixed vegetables	€ 10.00
1 2	<b>MONTANARA</b> mozzarella cheese, tomato, fresh boletus, speck, smocked cheese	€ 11.00



# SPECIALS

## COOKED WITH WOOD-FIRED OVEN

1 2	<b>PRATAIOLA</b> mozzarella cheese, tomato, artichokes, wild mushrooms, fresh champignon	€ 10.00
1 2	<b>PRINCIPE</b> mozzarella cheese, tomato, buffalo mozzarella, salami, honey mushrooms, cherry tomato	€ 11.00
1 2 4	<b>SALMONATA</b> mozzarella cheese, tomato, cherry tomato, philadelphia, smoked salmon	€ 11.50
1 2 4 11	<b>SARDA</b> mozzarella cheese, tomato, san marzano tomato, anchovies	€ 9.00
1 2	<b>SPECIALE</b> mozzarella cheese, tomato, fresh champignon, asiago, pork	€ 10.00
1 2 4 11	<b>STEFANELLO</b> mozzarella cheese, tomato, buffalo mozzarella, anchovies	€ 9.50
1 2	<b>TARTUFATA</b> mozzarella cheese, tomato, sweet gorgonzola, truffle cream	€ 10.00
1 2 4 11	<b>THIENESE</b> mozzarella cheese, tomato, grilled eggplant, anchovies, San Marzano tomato, parmesan	€ 10.00
1 2	<b>TIROLESE</b> mozzarella cheese, tomato, speck, asiago cheese, fresh champignon	€ 10.00
1 2	<b>VENETA</b> mozzarella cheese, tomato, asiago cheese, sopressa salami	€ 9.00

# CLASSICS

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## COOKED WITH WOOD-FIRED OVEN

1 2	<b>BARCON</b> mozzarella cheese, San Marzano tomatoes, rocket salad, shavings parmesan.	€ 8.00
1 2	<b>BRIE E BRESAOLA</b> mozzarella cheese, tomato, briè, dried beef	€ 9.00
1 2	<b>BRIE E RUCOLA</b> mozzarella cheese, tomato, briè, rocket salad	€ 8.50
1 2	<b>CALZONE</b> mozzarella cheese, tomato, ham, mushrooms, artichokes	€ 9.00
1 2	<b>VEGETAL CALZONE</b> mozzarella cheese, tomato, peppers, zucchini, eggplant (sautéed)	€ 9.00
1 2 11	<b>CAPRICCIOSA</b> mozzarella cheese, tomato, ham, mushrooms, artichokes, black olives	€ 9.00
1 2	<b>CONTADINA</b> mozzarella cheese, tomato, peppers, zucchini (sautéed), eggplant (sautéed)	€ 9.00
1 2	<b>FANTASIA</b> mozzarella cheese, tomato, spicy salami, red onion, black olives	€ 9.00
1 2	<b>GRANA E PORCHETTA</b> mozzarella cheese, tomato, parmisan, porchetta	€ 9.00
1 2	<b>MARGHERITA</b> mozzarella cheese, tomato	€ 6.50
1	<b>MARINARA</b> tomato, garlic, organ	€ 5.50

# CLASSICS

## COOKED WITH WOOD-FIRED OVEN

1 2	<b>MASCARPONE E CRUDO</b> mozzarella cheese, tomato, mascarpone (cheese), raw ham	€ 10.00
1 2	<b>MISTO BOSCO</b> mozzarella cheese, tomato, honey mushrooms, fresh boletus	€ 11.00
1 2	<b>PATATOSA</b> mozzarella cheese, tomato, french fries	€ 8.50
1 2	<b>PATAWURSTEL</b> mozzarella cheese, tomato, french fries, wurstel	€ 9.50
1 2	<b>PORCINI</b> mozzarella cheese, tomato, fresh boletus	€ 10.50
1 2 11	<b>PROSCIUTTO E FUNGHI</b> mozzarella cheese, tomato, ham, sautèes mushrooms	€ 9.00
1 2	<b>PROVOLONA</b> mozzarella cheese, tomato, San Marzano tomato, origan, smoked cheese	€ 8.50
1 2	<b>QUATTRO FORMAGGI</b> mozzarella cheese, tomato, asiago cheese, blue cheese, fontina	€ 8.50
1 2 11	<b>QUATTRO STAGIONI</b> mozzarella cheese, tomato, ham, artichokes, sautèes mushrooms, salami	€ 9.50
1 2	<b>RADICCHIO E PANCETTA</b> mozzarella cheese, tomato, radicchio, rolled bacon	(late radicchio) € 10.00 (early radicchio) € 8.50
1 2	<b>RICOTTA E SPINACI</b> mozzarella cheese, tomato, ricotta, spinach	€ 9.00

# CLASSICS

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## COOKED WITH WOOD-FIRED OVEN

1 2 4 11	<b>ROMANA</b> mozzarella cheese, tomato, anchovies, capers, black olives	€ 9.00
1 2	<b>RUCOLA E STRACCHINO</b> mozzarella cheese, tomato, rocket salad, soft cheese	€ 8.00
1 2	<b>RUSTICA</b> mozzarella cheese, tomato, San Marzano tomato, ricotta, spinach	€ 8.50
1 2 4	<b>TONNO E CIPOLLA</b> mozzarella cheese, tomato, red onion, tuna	€ 9.00
1 2	<b>VALTELLINA</b> mozzarella cheese, tomato, rocket salad, bresaola, parmesan shavings	€ 10.00
1 2	<b>VEGETARIANA</b> mozzarella cheese, tomato, eggplant, zucchini, baked peppers	€ 9.00
1 2	<b>VERDE E SPECK</b> mozzarella cheese, tomato, blue cheese, speck	€ 9.00
1 2	<b>VERDURE FRESCHE</b> mozzarella cheese, tomato, onion, radicchio, San Marzano tomato, fresh peppers	€ 8.50
1 2	<b>VIENNESE</b> mozzarella cheese, tomato, wurstel	€ 7.50
1 2	<b>ZUCCHINE E ASIAGO</b> mozzarella cheese, tomato, zucchini, asiago cheese	€ 9.00

# ALLERGEN LIST

*Kind guests are advised that more detailed information can be found in the 'Al Barcon' pizzeria restaurant's book of ingredients and allergens.*

**1 Cereals containing gluten**



**2 Milk and milk products**



**3 Eggs and egg products**



**4 Fish and fish products**



**5 Molluscs and mollusc products**



**6 Nuts**



**7 Peanuts and peanut products**



**8 Lupins and lupin products**



**9 Shellfish products**



**10 Mustard and mustard products**



**11 Sulphur dioxide and sulphites in concentrations exceeding 10 mg/kg or 10 mg/l expressed as SO<sub>2</sub>**

**SO<sub>2</sub>**

**12 Celery and celery products**



**13 Soy and its derivatives**



**14 Sesame seeds and sesame seed products**

