



MENU

ZERO

1 | "PODOLICA" BEEF TARTARE | 14€ ^{03,05,06,07,10}

BEEF TARTARE FROM LOCAL "PODOLICA" CATTLE, FRIED FAVA BEANS BRITTLE, SOUR CREAM, LIME.

2 | TUNA TARTARE   | 15€ ⁰⁴

YELLOWFIN TUNA TARTARE, TOMATO CONCASSE, MIXED-GREEN SALAD, ANCHOVY AND CAPERS DRESSING.

3 | FRIED CACIOCAVALLO CHEESE  | 9€ ^{01,03,05,07,13}

FRIED CACIOCAVALLO CHEESE, SPICY MANGO KETCHUP.

4 | DUCK BREAST  | 13€ ⁰⁶

HONEY GLAZED DUCK BREAST COOKED AT LOW TEMPERATURE, PURÉED CHESTNUT, SAUTÉED SPINACH.

5 | MINI VEGGIE BURGER   | 7€ ⁰⁷

MINI VEGGIE BURGER, BASIL MAYO, MÂCHE.

6 | SALMON   | 19€ ^{04,07,08/C}

COLD SALMON FILLET, YOGURT AND CHIVES SAUCE, TOASTED SALTED WALNUT CRUMBLE.

BEST CHOICE BY



7 | FRIED SHRIMP  | 17€ ^{01,02,06,10}

SOY FLAVORED SHRIMP FRIED IN PANKO CRUST, HONEY MUSTARD.

 GLUTEN FREE |  VEGAN |  VEGETARIAN |  FLASH FROZEN |  FROZEN
 GLUTEN FREE UPON REQUEST |  VEGAN UPON REQUEST

8 | LAMB CHOPS ❄️ | **12€** 01,08B,08G,12

PISTACHIO AND HAZELNUT BREADED LAMB CHOPS COOKED AT LOW TEMPERATURE, POTATO CREAM, COULIS OF BERRIES.

9 | BEEF ROULADES 🌾❄️ | **12€** 07,10

BEEF ROULADES, SEMI-SEASONED CHEESE, WHOLE GRAIN MUSTARD, LIME YOGURT SAUCE, CARDONCELLI MUSHROOM.

10 | POLENTA AND FRIGGITELLI 🌾🌱 | **7€**

SEARED POLENTA, CREAM OF FRIGGITELLI (SWEET ITALIAN CHILI PEPPERS) AND SWEET-AND-SOUR ONION.

11 | SQUID CEVICHE 🌾🧊 | **17€** 04,07

SQUID CEVICHE, CRUNCHY VEGETABLES, BERRIES

12.1 | MINI MORTADELLA SPHERES | **8€** 01, 03, 07, 08/G

MORTADELLA, PECORINO CHEESE CREAM, CHOPPED PISTACHIOS.

12.2 | MINI ENDIVE SPHERES 🟩 | **8€** 01, 07, 08, 08/B

ROASTED ENDIVE, PRIMITIVO REDUCTION SAUCE, CHOPPED HAZELNUTS.

12.3 | PROSCIUTTO MINI SPHERES | **8€** 01, 07, 08, 08/A

PROSCIUTTO, BASIL CREAM AND TOASTED ALMONDS.

ONE&TWO

30 | SUD AMATRICIANA | 14€ ^{01, 07}

SPAGHETTONI "GENTILE", COPPERY TOMATO, PECORINO CHEESE FONDUE, CRUNCHY GUANCIALE (PORK JOWL).

31 | SHELLFISH PENNONI ❄️ | **19€** ^{01, 02, 08/G}

PENNONI "GENTILE", SHELLFISH BISQUE, PISTACHIO CREAMY, SCAMPI TARTARE.

32 | TURNIP & CARDONCELLI STRASCINATI 🌱 ■ | **12€**

^{01, 03, 07}

STRASCINATI WITH TURNIPS CREAM, CARDONCELLI MUSHROOMS AND THYME AND ROSEMARY FLAVORED BREAD.

33 | COUS COUS & CRUNCHY VEGETABLES 🌱 ■ | **12€** ^{01,}

^{07, 10, 11}

COUS COUS WITH CRUNCHY VEGETABLES, BASIL PESTO, PINE NUTS AND SOYA MAYO.

34 | "PODOLICA" BURGER | 18€ ^{01, 07, 10, 11}



BURGER FROM LOCAL "PODOLICA" CATTLE, OVEN BAKED POTATO, CACIOCAVALLO CHEESE, BBQ SAUCE.

35 | UMBRINA 🌾 | **15€** ⁰⁴

UMBRINA FISH, MEDITERRANEAN SAUCE, SAUTÉED SPINACH.

36 | TUNA 🍷🌾 | **18€** ⁰⁶

TONNO, SONGINO, STRACCIATELLA E LEMON SAUCE.

 GLUTEN FREE |  VEGAN |  VEGETARIAN |  FLASH FROZEN |  FROZEN
 GLUTEN FREE UPON REQUEST |  VEGAN UPON REQUEST

37 | FILET AND PUMPKIN CHIPS 🍷🌾 | **21€** ⁰⁶

BEEF FILET, SAKE AND SOY REDUCTION SAUCE, CHIPS.

38 | CAESAR SALAD 🍷🌾 | **14€** ⁰⁶

GRILL CHICKEN BREAST, ICEBERG, GRANA, BREAD CROUTONS AND LEMON SAUCE.

🌾 GLUTEN FREE | 🌱 VEGAN | 🟩 VEGETARIAN | ❄️ FLASH FROZEN | 🧊 FROZEN
🍷🌾 GLUTEN FREE UPON REQUEST | 🍷🌱 VEGAN UPON REQUEST

THREE- PIZZA GOURMET

70 | "PODOLICA" TARTARE AND CACIOCAVALLO | 15€ ^{01, 07, 11}

CACIOCAVALLO FONDUE, BEEF TARTARE FROM LOCAL "PODOLICA" CATTLE, SESAME SEEDS.

71 | SALMON AND RICOTTA CHEESE | 18€ ^{01, 04, 07}










MARINATED SALMON, RICOTTA CHEESE AND MINT.

72 | STRACCIATELLA AND CAPOCOLLO | 18€ ^{01, 07}

LOCAL STRACCIATELLA FROM VALLE D'ITRIA, CAPOCOLLO FROM MARTINA FRANCA.

73 | STRACCIATELLA AND DATTERINO  | 13€ ^{01, 07, 08, 08/A}

LOCAL STRACCIATELLA FROM VALLE D'ITRIA, BASIL CREAM, BAKED DATTERINO (SMALL PLUM TOMATOES), TOASTED ALMONDS.

 GLUTEN FREE |  VEGAN |  VEGETARIAN |  FLASH FROZEN |  FROZEN
  GLUTEN FREE UPON REQUEST |   VEGAN UPON REQUEST

FOUR - SILURI

90 | SAUSAGE AND TURNIP TORPEDO | 14€ ^{01, 03, 06, 07}

IN LOCAL MOZZARELLA FROM VALLE D'ITRIA,
TURNIPS, FRESH SAUSAGE
OUT 'NDUJA CREAM.

91 | VEGETARIAN TORPEDO  | **11€** ^{01, 07}

IN LOCAL MOZZARELLA FROM VALLE D'ITRIA, POTATO
CREAM, EGGPLANT, ZUCCHINI, PEPPERS
OUT SMOKED PROVOLA CHEESE.

92 | FENNEL TORPEDO    | **13€** ^{01, 03, 12}

IN LOCAL MOZZARELLA FROM VALLE D'ITRIA, COPPERY
TOMATO
OUT FENNEL CRUDITÈ, OLIVE BREADCRUMBS AND
PRIMITIVE REDUCTIONS.

93 | PROSCIUTTO TORPEDO   | **15€** ^{01, 07}

IN LOCAL MOZZARELLA FROM VALLE D'ITRIA, SAN
MARZANO TOMATOES, GRANA PADANO CHEESE, BASIL
OUT PROSCIUTTO.

94 | CAPOCOLLO | 16€ ^{01, 07}

IN LOCAL MOZZARELLA FROM VALLE D'ITRIA, FRIED
ZUCCHINI
OUT CAPOCOLLO E CARAMELIZED ONION.

INFINITO

50 | TIRAMISÙ   | 8€ 01,03,07,08,08/B.08/C






MASCARPONE MOUSSE, COFFEE CREAMY AND MILK CHOCOLATE GLAZE.

51 | STRUDEL  | 8€ 01,06,08, 08/B

FRESH AND DRIED FRUIT STRUDEL, VANILLA SAUCE.

52 | CREAMY | 8€ 01,06,08, 08/B

MILK CHOCOLATE CREAMY, PEANUT CARAMEL AND MASCARPONE MOUSSE, CRUNCHY OF PEANUT

 GLUTEN FREE |  VEGAN |  VEGETARIAN |  FLASH FROZEN |  FROZEN
 GLUTEN FREE UPON REQUEST |  VEGAN UPON REQUEST

BEVERAGE

DRAFT BEER

ASAHI SUPER DRY 0.20 CL | 3€

ASAHI SUPER DRY 0.40 CL | 5.5€

BALADIN IPPA 0.33 CL | 6€

BALADIN SUPER BITTER 0.33 CL | 6€

BIRRE IN BOTTIGLIA/LATTINA

ASAHI SUPER DRY 0.33 CL | 3.5€

BALADIN POP 0.33 CL | 6€

PERONI GLUTEN FREE 0.33 CL | 3€

TOURTEL ANALCOLICA 0.33 CL | 4€

WATER AND MORE

ACQUA PANNA - NATURALE 0.50 CL | 2€

SAN PELLEGRINO - FRIZZANTE 0.50 CL | 2€

PERRIER - FRIZZANTE 0.33 CL | 3€

SOFT DRINK

COLA | FANTA | SPRITE | CHINÒ | 3€

CAFFÈ VERO NERO | 1.5€

COVER CHARGE | 2€

**BUONA CUCINA,
BUON BERE
BUONA MUSICA.**

SUDSTATION.COM