

**VOLUMEDUE**  
burgeria birreria osteria



**BAMBOO**  
cocktail bar



*Coca-Cola*

★ Heineken®



## I NOSTRI AMERICANI E NON

**MILLEFIORI** 8 €  
Vermouth, Elderflower Bitter,  
Amaro al Cubo, Soda

**L'AGRUMATO** 8 €  
Bergamot Vermouth, Green Tea Bitter,  
Pink Grapefruit Soda

**L'ESTROSO** 8 €  
Professore Vermouth, Bitter Blend,  
Eccentrico, Chinotto

**AMERICAN EXPRESS** 7,5 €  
Orange Vermouth, Bitter Blend,  
Coffee Velvet

## I CLASSICI

**PROFESSORE** 7,5 €  
Vermut del Professore,  
Campari, Soda

**ANTICA FORMULA** 8 €  
Vermut Antica formula,  
Bitter, Soda

**COCCHI** 7,5 €  
Vermut Cocchi,  
Bitter, Soda

**COCCHI DOPO TEATRO** 7,5 €  
Vermut Cocchi dopo Teatro,  
Bitter, Soda

**PUNT & MES** 7 €  
Vermut Punt & Mes,  
Bitter, Soda

**GAGLIARDO** 7 €  
Punt & Mes,  
Gagliardo Bitter, Soda



## COCKTAILS

### GIN TONIC

Bulldog Gin, Kinley Tonic

8 €

### DAIQUIRI

Rum bianco cubano, Lime, Zucchero

9 €

### MARGARITA

Tequila Espolon Blanco,  
Triple Sec, Lime, Zucchero

9 €

### GIN FIZZ

Bulldog Gin, Limone,  
Zucchero, Top soda

9 €

### OLD FASHIONED

Wild Turkey Bourbon, Wild Turkey 101,  
Angostura, Zucchero

10 €

### COSMOPOLITAN

Vodka Skyy, Triple Sec, Lime, Cranberry

8 €

### NAKED AND FAMOUS

Mezcal, Aperol,  
Chartreuse Giallo, Lime

9 €

### SINGAPORE SLING

Bulldog Gin, Liquore alla ciliegia, Cointreau,  
DOM Bénédictine, Lime, Ananas,  
Granatina, Angostura

10 €

### PALOMA

Tequila Espolon Blanco, Lime, Agave,  
Soda al pompelmo rosa

9 €

### WHISKEY SOUR

Bourbon Whiskey, Limone, Zucchero, Albume

9 €

### ESPRESSO MARTINI

Vodka Skyy, Liquore al caffè, Zucchero, Caffè

8 €

### DARK 'N' STORMY

Rum scuro, Ginger Beer

8 €

### MAI TAI

Rum jamaicano, Rum chiaro, Orange Curacao,  
Lime, Orzata

9 €

### MOSCOW MULE

Vodka Skyy, lime, Ginger Beer

8 €

COCKTAILS

## BOTTLED BEERS

### **HIBU DAMA BIANCA**

WHITE IPA (Italia) - 5.5%

33cl € 5,5

### **HIBU ENTROPIA**

ALE (Italia) - 4.5%

33cl € 5,5

### **HIBU GOTHA**

TRIPLE (Italia) - 7.7%

33cl € 5,5

### **HIBU EIL** BELGIUM

ALE (Italia) - 6.6%

33cl € 5,5

### **SIDRO MAGNERS**

(Irlanda) - 4.5%

56,8cl € 6,5

### **HEINEKEN 0.0**

LAGER (Paesi Bassi) - 0.0%

33cl € 4

### **DAURA DAMM Senza Glutine**

LAGER (Spagna) - 5.4%

33cl € 5

## CRAFT BEERS

### **» BIRRIFICIO BIRRONE** 50cl

6,5 €

**SS46** Bavarian Helles - Bassa Fermentazione - 4,8% VOL

**BIRRETTIPA** IPA - Alta fermentazione - 6,5% VOL

**PUNTO G** Bock - Bassa Fermentazione - 6% VOL

**BRUSCA** Pills - Bassa Fermentazione - 4,8% VOL

### **» BIRRIFICIO HYPE** 33cl

5,5 €

**FLAMINGO FUN** Micro IPA - Citrusy IPA - 3.2% VOL

**MAMBA** Pacific IPA - Tropical Bitter IPA - 5.8% VOL

**AIR HELLES** German Style - 4,6 % VOL

**MAGIC BLANCE** Belgian White with Bergamot and Chamomile- 5 % VOL

**SEASONAL BEER** (rotating)

## DRAFT BEER

### **MESSINA CRISTALLI DI SALE**

20 cl € 3 / 40 cl € 5,5

*LAGER - Italy - 5%*

Salt crystals, which give the palate a delicate hint of savouriness and a great softness, roundness and finesse to the taste

### **MURPHY'S STOUT**

20 cl € 3,5 / 40 cl € 6

*(Ireland) - 4.6%*

A dark beer with a great history, a light body given by its low alcohol content, but with a decidedly intriguing taste and aromas reminiscent of coffee, chocolate and liquorice

### **BEAVERTOWN LUPULOID IPA**

40 cl € 6,5

*(UK) - 6.7%*

An explosion of hops, with its pungent and fresh citrus, tropical and resin notes. Bitter and refreshing, with a hoppy profile. Tropical citrus aroma

### **ROSENHEIMER PILS**

25 cl € 3 / 40 cl € 5,5

*(Germania) - 5%*

Made with the most delicate hops, it has a fine and elegant taste and a sparkling freshness

### **BLANCHE DE SILLY**

25 cl € 3,5 / 50 cl € 6,5

*(Belgium) - 5%*

Floral and fruity notes immediately evident, hints of citrus, a subtle spiciness

### **BARCH ROSSA BOCH**

30 cl € 3,5 / 50 cl € 6

*(Italy) - 5.9%*

Floral and fruity notes immediately evident, hints of citrus, a subtle spiciness

### **SEASONAL BEER**

ASK STAFF FOR AVAILABILITY

## LE LINGUACCE

*Pinsa Romana made with the finest selected Italian flours*

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### **ROMA CAPOCCIA** € 14

Porchetta, baked potatoes with rosemary and smoked provola  
8-14

### **MONTAGNANA** € 15

Montagnana cured ham and artisan straciatella cheese  
8-14

### **ESTATE** € 13

Rucola pesto, feta cheese and cherry tomatoes  
1-8-14



### **4 FORMAGGI** € 14

4 Cheeses- Provola, grana padano, gorgonzola, asiago e spianata calabra  
8-14





## FRITTI E SFIZI

ALL FRIED DISHES ARE SERVED WITH PINK SAUCE

**FRENCH FRIES\*** € 5,5  
1-8-10-12

**LE GOLOSE\*** € 8  
French fries with crunchy bacon  
and cacio e pepe sauce  
1-8-10-12-14

**CHICKEN  
NUGGETS\*** 7PZ € 6  
1-8-10-12

**RED  
JALAPENOS\*** 5PZ  € 7  
1-8-12

**MOZZARELLA  
STICK\*** 6PZ € 6  
1-8-12

**CACIO E PEPE  
CROQUETTES\*** 6 PZ € 6,5  
1-8-12

**BBQ CHICKEN  
WINGS\*** 6 PZ € 7,5  
1-8-12

**SPICED  
CHICKEN FILLETS\*** 6 PZ € 6,5  
1-8-10-12

## LE NOSTRE SALSE

**MAYONNAISE** € 0,5  
3-10

**KETCHUP** € 0,5  
1-2-3-4-10-11-13-14

**SALSA ROSA** € 0,5  
1-2-3-4-10-11-13-14

**MUSTARD** € 0,5  
3

**BBQ** € 1  
2-4

**BURGER** € 0,5  
3-8-10

**HOT CHILI** € 1  
8

**NDUJA SAUCE** € 1,5  
1-8

**GARLIC SAUCE** € 1  
3-10

**PEPPER SAUCE** € 1  
10

In the absence of fresh product, a frozen product will be used.



Spicy

## FRITTI E SFIZI

# I NOSTRI BURGER

*All our burgers are served with French fries and pink sauce on the side.  
If you want more sauces, go to the "Fritti e Sfizi" section and choose your favourite.*

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## BEEF BURGER

### **PULP FICTION - SMASH**

8-10-12-14

Artisan bun, 200 gr beef smash burger , smoked provola, rucola, grilled peppers, fried aubergine and garlic sauce

€ 17

*Complete it by adding crispy bacon*

+€ 1,5

### **BAMBOORGER**

2-4-8-10-13-14

Artisan bun, 200gr beef burger, fontina cheese, caramelized onion, crispy bacon, salad and bbq sauce

€ 15

### **BIG BAMBOO**

2-4-8-10-12-14

Artisan bun, double 200gr beef burger, double fontina cheese, double caramelized onion, double crispy bacon, salad and bbq sauce

€ 18

### **AMERICAN CHEESEBURGER**

8-10-12-14

Artisan bun, 200gr beef burger, cheddar, pickled, ketchup and mayo

€ 14

*Complete it by adding crispy bacon*

+€ 1,5

### **SETTE COMUNI**

8-10-12-14

Artisan bun, 200gr beef burger, patanegra lardo, asiago cheese, rucola and pepper sauce

€ 16

### **ER CUPOLONE**

8-10-12-14

Artisan bun, 200gr beef burger, guanciale, fried egg, cacio e pepe sauce

€ 16,5

### **PEACH PIT**

2-3-8-10-12-14

Artisan bun, battuta raw beef, stracciatella cheese, tomato sliced, salad and tartar sauce

€ 17



## GLI SPECIALI

### **PORCONE**

3-8-10-12-14

Artisan bun with grilled porchetta, asiago cheese, stew peppers and onions and mayo

€ 15

### **CALABRESE**

8-10-12-14

Artisan bun 200gr beef burger, spianata spicy salami, cheddar, caramelized onion, pickled, nduja and garlic sauce



€ 16

### **VIOLET**

3-6-7-8-12-13

Artisan bun, beetroot burger, cabbage and gorgonzola cheese sauce



€ 14

### **CANDY CANDY**

8-10-12-14

Artisan bun deep fried smoked scamorza cheese, cabbage, salad, caramelized onion, pepper sauce



€ 15,5

## PULLED PORK

### **IL SOLITO, GRAZIE!**

3-8-10-11-12-13-14

Artisan bun, pulled pork, asiago cheese, coleslaw, carrots, spring onion and mayo

€ 15

### **NAINGGOLAN**

3-8-10-11-12-13-14

Artisan bun, pulled pork, cheddar, pickle, salad and n'duja sauce



€ 15

## CON IL POLLO

### **UE' FIGA**

3-8-10-12-14

Artisan bun, breaded chicken cutlet, smoked provola cheese, tomato slice, salad and burger sauce

€ 14,5

**Complete it by adding  
caramelized onion + € 1,5**

### **CHICKEN CRISPY BACON**

8-10-12-14

Artisan bun, breaded chicken cutlet, crispy bacon, cheddar, coleslaw and pepper sauce

€ 16

## MENÙ KIDS

€ 9

Beef burger 200g  
or chicken cutlet\* served with French fries\*

with artisan bun  
Gluten-free bread

+ € 1,5

+ € 2

If you're really  
hungry and want  
a **DOUBLE Burger,**  
**Pulled, or Cutlet,**  
**ask our staff!**  
+ € 4,5

**ADDITIONS OR VARIATIONS** from +€ 0,5

- Stracciatella cheese € 2
- Extra crispy bacon € 1,5
- Extra cheese € 1,5
- Caramelized onion € 1,5
- Fried egg € 2

Cover charge € 2,00

Gluten free bread + € 2



Spicy



Veggy

# LA BURGERIA


## I NOSTRI PIATTI

### STARTERS

**CESTINO DI PINSA ROMANA** € 4  
8  
Tasty rosemary focaccia.

**TAGLIERE DI AFFETTATI** € 16  
*recommended for 2 people* 8-14  
Osteria-style cold cuts platter with artisanal stracciatella and handcrafted pickled vegetables.

**SFORMATO DI PATATE** € 10  
8-10-14  
Baked potato, leek and smoked provola pie 

**POLPETTE AL SUGO DELLA NONNA** 3PZ € 7,5  
2-8-10-12-14  
Meatballs with tomato sauce and parmesan cheese on top 

**POLPETTE AI QUATTRO FORMAGGI** 3PZ € 7,5  
8-10-12-14  
Four-cheese meatballs fried with panko and served with honey. 

### FIRST COURSES

**CANNELLONI ALLA NORMA** € 14  
8-12-14  
Cannelloni stuffed with aubergines and tomato sauce, baked in the oven with béchamel and smoked ricotta

**CARBONARA DELL'OSTERIA** € 13  
8-10-14  
Mezzemaniche with pasteurized egg cream, pecorino romano cheese and crispy guanciale  
*It can also be eaten by pregnant women, ask our staff for advice!*

**SPAGHETTI CON MEATBALLS** € 14,5  
2-8-10-12-14  
Spaghetti with meatballs in tomato sauce

**TAGLIOLINO AGLI ASPARAGI** € 15  
8-10-13-14  
Egg tagliolini with asparagus, mimosa egg, and Parmesan cheese.

**BIGOLI ALL'ANATRA** € 15,5  
2-8-10-13-14  
Bigoli with duck ragù and port wine reduction

\* In the absence of fresh product, a frozen product will be used.

**GLUTEN FREE PASTA** + € 2,00 \ Osteria service available until 10:30 PM.



Veggy




Gluten free

## MAIN COURSES

### FARAONA ALLA PIASTRA € 25

3-11-13  
Grilled boneless guinea fowl with pepper stew.

### HUMMUS

4-6-8-13  € 15  
Chickpea hummus, sweet and sour shallots, rosemary Roman pinsa, soy mayonnaise, and seasonal vegetables.

### RIBS DI MAIALE

1-2-3-8-11-13 € 18,5  
Pork ribs in BBQ sauce with roast potatoes

### POLLO FRITTO

8-12-13 € 19  
Panko-crusted tempura chicken, fried and served with coleslaw and soy sauce.

### CAESAR + POLLO

8-10-11-14 € 14  
Salad, Caesar dressing, grilled chicken strips, crispy bacon, parmesan flakes and croutons.

### FILETTO IRLANDESE AL PEPE VERDE

3-7-14 € 27  
Beef fillet with green pepper sauce served with baked potatoes

### COSTOLETTA DI PATANEGRA

11-13-14 € 20  
Baked patanegra cutlet with black cherries and puntarelle chicory

## LE TARTARE

### CESTINO DI PINSA ROMANA

8 € 4  
Tasty rosemary focaccia.

### TARTARE DI FASSONA

3-10-11-13 € 18  
18-ingredient Piedmontese Fassona raw tartare, whole grain mustard on the side

### TARTARE ORIENTALE

4-7-10-11-13 € 19  
Piedmontese Fassona beef tartare raw roll seasoned with miso, ginger, spring onion, soy, fermented cabbage and teriyaki sauce.

### BATTUTA DI FASSONA

3 € 17,5  
Piedmontese Fassona raw tartare seasoned with oil, salt and pepper with coleslaw salad

### TARTARE AL MIDOLLO

2-3-11 € 18  
Piedmontese Fassona tartare, oil, salt and pepper, served with marrow and puntarelle chicory and grainy mustard on the side

## MEATS SELECTION

### FILETTO IRLANDESE ALLA PIASTRA

€ 25  
Grilled beef fillet served with roasted potatoes

### FILETTO DI PATANEGRA ALLA PIASTRA

€ 20  
Grilled patanegra pork fillet served with roasted potatoes

### TAGLIATA DI MANZO

€ 19  
Beef steak with roasted potato

### BISTECCA ALLA FIORENTINA

€ 7/etto  
T-Bone steak, 1300gr

### COSTATE

€ 6/etto  
Beef rib-eye, 600gr circa

## SIDE DISHES

Peperonata € 5

Spiced baked potatoes € 6

Cooked herbs € 5

13

Seasonal baked vegetables € 6

Cover charge € 2,00

Gluten free bread + € 2



Veggy

OSTERIA SERVICE AVAILABLE  
UNTIL 10:30 PM.

OSTERIA

# LA NOSTRA CANTINA

## VINI DELLA CASA

**Prosecco** 1/2 lt. 6 € / 1 lt. 12 €

Az. Agricola Serena

**Cabernet** 1/2 lt. 6 € / 1 lt. 12 €

Az. Agricola Maccari



## BOLLE

**Monsupello** 36 €

LOMBARDIA - Pas Dosé Nature VSQ da Pinot Nero s.a

**Monsupello** 38 €

LOMBARDIA - Brut Rosé VSQ da Pinot Nero s.a.

**Bertè & Cordini** 19 €

LOMBARDIA - Pinot Nero Spumante Blanc de Noir

**Soligo** 4 € 20 €

VENETO - Prosecco Doc Millesimato Extra Dry

**Follador Nani dei Berti Brut** 24 €

VENETO - Prosecco Docg millesimato brut

**Ascendum** 5,5 € 33 €

TRENTINO - Trento Doc Spumante Brut

## VINI BIANCHI

**Vigna del Lauro** € 4 € 23

FRIULI VENEZIA GIULIA - Friulano collio Doc

**Roeno** € 4,5 € 24

TRENTINO-ALTO ADIGE - Chardonnay Valdadige Le Fratte

**Roeno** € 5 € 28

TRENTINO-ALTO ADIGE - Gewurztraminer Kies

**Roeno Roberta Fugatti** € 22

TRENTINO-ALTO ADIGE - Pinot Grigio

**Tenuta Rovaglia** € 4,5 € 22

LOMBARDIA - Lugana

**Specogna** € 30

FRIULI VENEZIA GIULIA - Ribolla Gialla

**Filò delle Vigne** € 36

VENETO - Calto delle Fate

**Meali** € 17

VENETO - La Donna Cavatappi Bianco

**Audarya** € 21

SARDEGNA - Vermentino di Sardegna

**Le Mortelle Vivia** € 23

TOSCANA - Vermentino, Viogner, Ansonica Toscana Doc

**Antinori Bolgheri** € 29

TOSCANA - Vermentino Tenuta Guado al Tasso

**Lisa Bunn Riesling** € 5 € 30

GERMANIA - Trocken Fleissiges Lieschen Busy Lizzie

### Filò Delle Vigne

VENETO - Volo (Merlot, Cabernet Franc)

### Filò Delle Vigne

VENETO Colli Euganei DOC  
Cecilia di Baone (Cabernet Sauvignon, Cabernet Franc)

### Filò Delle Vigne

VENETO - Io di Ba-one

### Cà Rugate

VENETO - Valpolicella Ripasso Superiore

### Io Mazzucato

VENETO - Cabernet Sauvignon Breganze Doc

### Zenato

VENETO - Valpolicella Superiore Ripasso Doc "Ripassa"

### Cà Rugate

VENETO - Amarone della Valpolicella Docg Punta 470

### Maeli

VENETO - La Donna Cavatappi Rosso - (Uve dei Colli Euganei)

### Zoff

FRIULI VENEZIA GIULIA - Merlot Colli Orientali

### Aichholz Pinot Nero

ALTO ADIGE - Pinot Nero Alto Adige Doc

### Cantine di Soliera

EMILIA - Lambrusco Salamino S.Croce

## VINI ROSSI



€ 19

### Prunotto

PIEMONTE - Banskella Nizza Docg

€ 27

€ 28

### Prunotto

PIEMONTE - Ochetti Langhe Doc - Nebbiolo

€ 33

### Poderi Aldo Conterno

PIEMONTE - Barolo Bussia 2017

€ 87

€ 33

### Ventolaio

TOSCANA - Rosso Toscana Sentiero Del Fante Igt

€ 4

€ 19

€ 29

### Ventolaio

TOSCANA - Rosso di Montalcino Doc

€ 30

€ 24

### Antinori

TOSCANA - Villa Antinori Toscana Igt Rosso

€ 32

€ 33

### Tenuta di Lilliano

TOSCANA - Chianti Classico Docg

€ 27

€ 45

### Grattamacco

TOSCANA - Bolgheri Rosso Doc

€ 55

€ 17

### La Braccasca

TOSCANA - Sabazio Rosso di Montepulciano Doc

€ 23

€ 21

### La Braccasca

TOSCANA - Achelo Cortona Doc syrah

€ 27

€ 29

### TORMARESCA

PUGLIA - Nепrica IGT (Negroamaro)

€ 18

€ 17

### Zoff 500ml

FRIULI VENEZIA GIULIA - Verduzzo Passito - vino dolce

€ 4

€ 16

# VINI





## DOLCI FATTI IN CASA

### **TIRAMISÙ DELLA CASA**

8-10-14

*It can also be eaten by pregnant women,  
ask our staff for advice!*

€ 6

### **CAKE OF THE DAY**

1-8-10-12-14

€ 6

### **ICE CREAM**

a scoop 10-14

Ask the staff for the flavours.

€ 2

### **CHOCOLATE BISCUIT SALAMI**

8-14

€ 5

### **CHOCOLATE ICE CREAM, HAZELNUT CRUNCHY AND WHITE CHOCOLATE MOUSSE**

1-8-14

€ 6,5

### **SORBET**

Homemade seasonal fruit sorbet.

€ 4

## CAFFÈ

|                 |       |
|-----------------|-------|
| Caffè           | 1,8 € |
| Caffè Deca      | 1,9 € |
| Caffè Macchiato | 1,8 € |
| Caffè Corretto  | 2 €   |
| Cappuccino      | 2 €   |

## DRINKS

|                                    |       |
|------------------------------------|-------|
| Natural Water / Sparkling 70cl     | 2 €   |
| Coca cola                          | 4 €   |
| Coca cola Zero                     | 4 €   |
| Fanta                              | 4 €   |
| Peach/Lemon Iced Tea               | 4 €   |
| Kinley Tonic / Lemon / Ginger Beer | 3,5 € |
| Chinotto                           | 4 €   |
| Crodino / Gingerino                | 3,5 € |
| Red Bull                           | 4 €   |
| Tassoni                            | 3,5 € |

## GRAPPAS AND BITTERS

|                             |                     |
|-----------------------------|---------------------|
| Grappa Storica Nera         | € 6,5               |
| Grappa Poli Sarpa           | € 5                 |
| Grappa Of                   | € 6,5               |
| Amarone Bonollo Grappa Poli | € 5,5               |
| Sarpa Oro                   |                     |
| Amari                       | starting from € 4   |
| Whisky                      | starting from € 4,5 |
| Rum                         | starting from € 6   |

