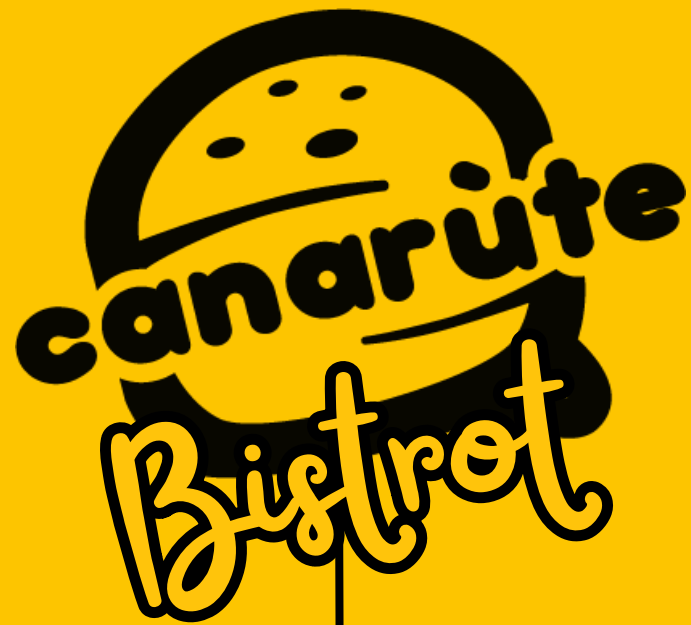
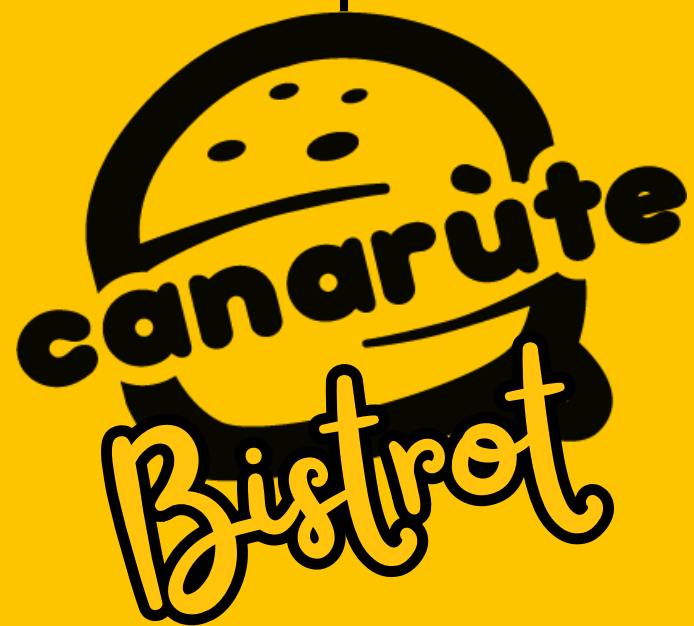




- APPETIZERS
- MEATBALLS
- FIRST COURSES
- PINSE
- ASSASSINA
- BUNS
- SECOND COURSES
- SALAD
- DESSERT
- SERVICE TABLES
- AMERICAN BAR
- DRAFT BEERS
- BOTTLE BEERS
- WINE

canarute
Bistrot



APPETIZERS

COLD CUTS AND CHEESE BOARD

€ 30.00

x2

TRIS DEI CANARUTI

€ 8.00

HOMEMADE ONION TARALLI, OLIVES,
"POPIZZE" AND STRONG RICOTTA CREAM

BARESE FRISE POKER

€ 7.00

RED AND YELLOW CHERRY TOMATOES, EXTRA VIRGIN OLIVE OIL,
OREGANO AND FRESH ROCKET

GOURMET BARESE FRISE POKER

€ 9.00

1. "LAMPASCIONI" SOTT'OLIO E ROSMARINO FRESCO
2. STACCIATELLA, COMPOSTA DI "DIAVOLICCHI" E BASILICO FRESCO
3. "PRIK O' PRAK"
4. PATÈ DI OLIVE NERE TAGGIASCHE E FILETTI DI MELANZANE SOTT'OLIO

BARESE SEAFOOD FRISE POKER

€ 11.00

1. FRESH YELLOWFIN TUNA, EXTRA VIRGIN OLIVE OIL, MOZZARELLA, MUSTARD, SALT AND PEPPER
2. SALMON TARTARE, EXTRA VIRGIN OLIVE OIL, LIME JUICE, SALT AND PEPPER
3. OCTOPUS, EXTRA VIRGIN OLIVE OIL, BASIL PESTO, SALT AND PEPPER
4. PINK SHRIMP TARTARE, EXTRA VIRGIN OLIVE OIL, STRACCIATELLA CHEESE, SALT AND PEPPER

FRIES **

1. CLASSIC
2. CHEDDAR AND BACON

€ 5.00

€ 7.00

SWEET POTATOES **

1. CLASSICHE
2. CACIO E PEPE

€ 5.00

€ 7.00

FRIED FOOD CANARUTE

POKER

- 7 SGAGLIOZZE,
- 7 POPIZZE,
- 4 CARBONARA FRITTERS,
- 2 MONTANARINE (RAW CHEESE CREAM AND CACIO E PEPE CREAM)

€11.00

ONION TARALLI

€5.00

BARESANE OLIVES

€5.00

APPETIZERS



ROASTED MORTADELLA

1. CLASSIC	€ 6.00
2. CACIO E PEPE	€ 7.00
3. PISTACHIO CREAM	€ 8.00
4. STRACCIATELLA AND DEVILS' COMPOTE	€ 8.00

MELTED CACIOCAVALLO

1. CLASSICO	€ 6.00
2. HONEY	€ 8.00
3. CHILI	€ 8.00

HOMEMADE HICKEN NUGGETS (5 PCS) € 8.00

SHEEP'S SKEWERS (6 PCS)** € 8.00

HONEY CHEESE LOLLIPOPS (8 PCS) € 7.00

FRIED PASTA FRITTERS WITH
TURNIP GREENS (5 PCS) € 8.00

HOMEMADE CARBONARA PASTA
FRITTERS (7 PCS.) € 8.00

MIX OF FRIED VEGETABLES IN BATTER € 7.00

SGAGLIOZZE BARESI

WITH CACIO E
PEPE CREAM
(10 PCS)
€4.00

POPIZZE
WITH CREAM OF
HOMEMADE RICOTTA
(10 PCS)
€4.00

** PRODUCT MAYBE FROZEN

MEATBALLS (5 PCS)

alla Crudaiola

€ 10.00

red cherry tomato pesto, yellow cherry tomato slices, fresh rocket and chopped basil, flakes of ricotta marzotica DOP

alla Siciliana

€ 10.00

pistachio cream, pistachio grains, stracciatella

alla Romana

€ 10.00

cream cheese and pepper, flakes of Pecorino Romano DOP, crispy bacon petals

all'Americana

€ 10.00

cheddar sauce, crispy bacon petals

alla Boscaiola

€ 10.00

fresh basil cream, red and yellow datterino tomatoes, and shavings of pecorino romano

all'Assassina

€ 10.00

apulian devils compote, stracciatella, fresh basil leaves

FIRST COURSES

- RISE, POTATOES AND MUSSELS € 14.00
- EGGPLANT PARMIGIANA € 13.00
- ORECCHIETTE WITH
BRASCIOLA RAGÙ € 14.00
- CARBONARA SPAGHETTI € 13.00
- CACIO E PEPE TONNARELLI € 13.00
- AMATRICIANA SPAGHETTI € 13.00
- LASAGNE € 14.00
- CAVATELLI WITH SEAFOOD € 14.00





SEAFOOD



€ 18.00

CARBONARA



PINSE



PINSA #1

€ 12.00

RED AND YELLOW CHERRY TOMATOES - ROCKET - BASIL
- FLAKES OF MARZOTICA RICOTTA - EVO OIL



PINSA #2

€ 13.00

FIORDILATTE ON THE WAY OUT - PARMA DOP
RAW HAM ON THE WAY OUT - HOMEMADE
MIXED SALAD OF RED AND YELLOW CHERRY
TOMATOES - EVO OIL

PINSA #3

€ 13.00

FRESH CHEESE WITH HERBS - RED AND YELLOW
CHERRY TOMATOES - FRESH SPINACH SEASONED
WITH EVO OIL - SALT - PEPPER - LEMON -
PANCETTA ROLLED ON THE GRILL



PINSA #4

€ 14.00

STRACCIATELLA ON THE WAY OUT - CRUNCHY
MORTADELLA - FLAKES OF CACIOCAVALLO AGED IN CAVE
- PISTACHIO GRAINS





ASSASSINE

- CLASSIC ASSASSINA € 13.00
- ASSASSINA WITH STRACCIATELLA AND PISTACHIO € 15.00
- AMATRICIANA ASSASSINA € 15.00
- ASSASSINA WITH OCTUPUS RAGÙ € 18.00
- POKER DI ASSASSINE: € 22.00
 - CLASSIC
 - AMATRICIANA
 - STRACCIATELLA AND PISTACHIO
 - CACIO E PEPE



BUNS

AMERICANO

BURGER, BACON,
TOMATOES, ICEBERG
AND BURGER SAUCE
[RECOMMENDED BURGER:
FRIED CHICKEN]

GOLOSO

BURGER, BACON, TOMATO, MIXED
SALAD, CARAMELIZED ONION,
CHEDDAR, MAYONNAISE AND
BBQ SAUCE
[RECOMMENDED BURGER:
CHIANINA]

* DOUBLE BURGER
AVAILABLE

GLUTEN
FREE

+ € 2.50

** WITH CHIANINA
(220 GR)
€ 13.00

** WITH BLACK ANGUS
IRISH (220 GR)
€ 13.00

** WITH BUFFALO
(200 GR)
€ 15.00

** WITH FRIED CHICKEN
(200 GR)
€ 15.00

** WITH BOAR
(180 GR)
€ 15.00

** WITH DEER
(180 GR)
€ 18.00

** WITH KANGAROO
(200 GR)
€ 18.00

** WITH VEGAN
(150 GR)
€ 13.00

** PRODUCT MAY
BE FROZEN

BUNS

canarute
Bistrot

** WITH CHIANINA
(220 GR)
€ 13.00

** WITH BLACK ANGUS
IRISH (220 GR)
€ 13.00

** WITH BUFFALO
(200 GR)
€ 15.00

** WITH FRIED CHICKEN
(200 GR)
€ 15.00

** WITH BOAR
(180 GR)
€ 15.00

** WITH DEER
(180 GR)
€ 18.00

** WITH KANGAROO
(200 GR)
€ 18.00

** WITH VEGAN
(150 GR)
€ 13.00

CAMPAGNOLO

BURGER, CRISPY MORTADELLA,
FIORDILATTE AND
PISTACHIO PESTO
[RECOMMENDED BURGER:
BLACK ANGUS]

CANARUTE

BURGER, CAPOCOLLO, EGG
AND STRACCIATELLA
[RECOMMENDED BURGER:
BLACK ANGUS]

CRUDAIOLO

BURGER, RED CHERRY TOMATO
PESTO, ROCKET, BASIL,
YELLOW CHERRY TOMATO IN
PACCHETELLE, FLAKES OF
RICOTTA MARZOTICA
[RECOMMENDED BURGER:
CHIANINA]

* DOUBLE BURGER
AVAILABLE

GLUTEN
FREE
+ € 2.50



** PRODUCT MAY
BE FROZEN

BUNS

MAMMOLO

BURGER. PARMA DOP PROSCIUTTO,
FIORDILATTE,
FRESH ARUGULA, TOMATO
SALAD, CREAMED
PARMIGIANO-REGGIANO CHEESE
[RECOMMENDED BURGER:
CHIANINA]

STREPITOSO

BURGER. HOMEMADE CUCUMBER
MAYONNAISE, GRILLED SMOKED
SCAMORZA, CRISPY MARTINA FRANCA
CAPOCOLLO DOP, YELLOW
CHERRY TOMATOES
PACCHETTELE AND ROCKET
[RECOMMENDED BURGER:
DEER]

* DOUBLE BURGER
AVAILABLE

GLUTEN
FREE
+ € 2.50

** WITH CHIANINA
(220 GR)
€ 13.00

** WITH BLACK ANGUS
IRISH (220 GR)
€ 13.00

** WITH BUFFALO
(200 GR)
€ 15.00

** WITH FRIED CHICKEN
(200 GR)
€ 15.00

** WITH BOAR
(180 GR)
€ 15.00

** WITH DEER
(180 GR)
€ 18.00

** WITH KANGAROO
(200 GR)
€ 18.00

** WITH VEGAN
(150 GR)
€ 13.00

** PRODUCT MAY
BE FROZEN

SECOND COURSES

ITALIAN BEEF ENTRECOTE (300 gr)

TRIO OF GRILLED VEGETABLES, MASHED POTATOES WITH
BASIL, MIXED HOMEMADE SALAD OF CONFIT CHERRY
TOMATOES AND CARPACCIO OF FRESH RADISHES, EVO OIL
€ 22.00

CUT OF ITALIAN BEEF (250 gr)

RED AND YELLOW CHERRY TOMATOES, ROCKET,
MARZOTICA RICOTTA FLAKES, EVO OIL
€ 20.00

SLICE CHICKEN FILET (300 gr)

MIXED HOMEMADE SALAD OF CHERRY TOMATOES
RED AND YELLOW CHERRY TOMATOES, GRANA PADANO
DOP FLAKES, EVO OIL
€ 15.00

FASSONA IGP BURGER (300 gr)

FRIED EGG, CRISPY BACON, TOMATO SALAD CAPRESE,
MUSTARD, HOMEMADE CUCUMBER MAYONNAISE, SWEET
FRENCH FRIES
€ 18.00

** FRIED CHICKEN BURGER

AMERICAN SWEET POTATO FRIES, FIORDILATTE
SLICES, JULIENNE ICEBERG SALAD
€ 13.00



SIDE DISHES

BAKED POTATOES
€ 6.00

GRILLED VEGETABLE TRIO
€ 6.00

"PINZIMONIO" OF
FRESH VEGETABLES
€ 6.00

FRESH RADISH
CARPACCIO, APPLE
BALSAMIC VINEGAR GLAZE
€ 6.00



SECONDI PIATTI

SIDE DISHES

BAKED POTATOES
€ 6.00

GRILLED VEGETABLE TRIO
€ 6.00

"PINZIMONIO" OF
FRESH VEGETABLES
€ 6.00

FRESH RADISH
CARPACCIO, APPLE
BALSAMIC VINEGAR GLAZE
€ 6.00

HOMEMADE MEAT ROLLS

TWO PORK COPPA BOMBETTES, STUFFED WITH ROLLED
PANCETTA, SMOKED SCAMORZA AND A MIX OF SEASONED
CURED MEATS, SERVED ON BASIL POTATOES, CARAMELIZED
ONION AND FRIED ROCKET
€ 16.00

BRASCIOLA WITH RAGÙ

TWO CLASSIC BRASCIOLE BARESI WITH ADULT VEAL RAGÙ.
SERVED WITH MIXED HOMEMADE SALAD AND CREAM OF
PARMIGIANO REGGIANO DOP
€ 15.00

TUNA TACOS (80 GR)(2 PCS)

FRESH YELLOWFIN TUNA, EXTRA VIRGIN OLIVE OIL, SALT,
PEPPER, FRESH LIME JUICE, AND FRESH VEGETABLE CATALANA
€ 12.00

SALMON TARTARE TACOS (80 GR)(2 PCS)

EXTRA VIRGIN OLIVE OIL, SALT, PEPPER, GREEN
APPLE, YOGURT SAUCE AND FRESH SPINACH
€ 12.00

BARESE TACOS (2 PCS)

PARMA HAM DOP "ALLA BARESE",
CREAM OF PARMIGIANO
REGGIANO DOP, ROCKET
€ 9.00

SALAD



#1 ESTIVA

MIXED SALAD HOME-MADE,
AVOCADO, GREEN APPLE, YOGURT DRESSING,
TOASTED HAZELNUTS

€ 12.00

#2 ITALIANA

MIXED SALAD, PARMA HAM DOP ALLA BARESE,
RED AND YELLOW CHERRY TOMATOES,
JULIENNE CARROTS, CUCUMBERS,
FLAKES OF CACIOCAVALLO AGED IN CAVE, BASIL GLAZE

€ 13.00

#3 EQUILIBRATA

HOMEMADE MIXED SALAD, SWEET CORN, STRIPS OF
GRILLED CHICKEN BREAST, SUN-DRIED TOMATOES
IN OIL, YOGURT DRESSING

€ 13.00

#4 OCTOPUS SALAD

OCTOPUS, EVO OIL, CHOPPED PARSLEY, SALT,
PEPPER, CUCUMBERS, MINT LEAVES

€ 15.00

#5 CAPRESE

FIORDILATTE, APULIAN SALAD TOMATOES,
EVO OIL, SALT, PEPPER, OREGANO

€ 10.00

DESSERT

SOUFFLÈ

€ 5.50

PISTACHIO FROZEN MOUSSE

€ 5.50

NOUGAT FROZEN MOUSSE

€ 5.50

BEVANDE

WATER (0.5 L)	€ 1,50
WATER (1 L)	€ 2,50
COCA COLA / COCA COLA ZERO	€ 3,00
FANTA / SPRITE	€ 3,00
LEMONADE	€ 3,00
BLOOD ORANGE JUICE	€ 3,00
CHINÒ	€ 3,00
GAZZOSA	€ 3,00
CRODINO / COCKTAIL S. PELLEGRINO	€ 3,00
CAMPARI SODA	€ 3,00
TONIC WATER / RED ORANGE TONIC WATER	€ 3,00
GINGER BEER	€ 3,00
CEDRATA	€ 3,00
FRUIT JUICES (VARIOUS FLAVORS)	€ 3,00
REDBULL (VARIOUS FLAVORS)	€ 3,50

BAR SERVICE € 1,00

RESTAURANT SERVICE € 2,00



AMERICAN BAR

COCKTAIL

SPRITZ APEROL / CAMPARI	€ 6.00
LIMONCELLO SPRITZ	€ 8.00
SPRITZ VENTURO	€ 8.00
AMARO DEL CAPO SPRITZ	€ 8.00
SPRITZ P31	€ 8.00
SPRITZ HUGO	€ 8.00
SPRITZ SARTI ROSA	€ 8.00
MIDORI SOUR SPRITZ	€ 8.00
GIN TONIC / LEMON / POMPELMO ROSA	€ 8.00
VODKA TONIC / LEMON / REDBULL	€ 8.00
NEGRONI / SBAGLIATO / AMERICANO	€ 8.00
MOSCOW MULE	€ 8.00
GINGER MULE	€ 8.00
MOJITO	€ 8.00
PIÑA COLADA	€ 8.00
MARGARITA	€ 8.00
CUBA LIBRE	€ 8.00
DAIQUIRI	€ 8.00
MANHATTAN	€ 8.00
COSMOPOLITAN	€ 8.00
OLD FASHIONED	€ 8.00
NON-ALCOHOLIC	€ 6.00



AMERICAN BAR

BITTERS

<u>RUM DIPLOMATICO RESERVA</u>	€ 8.00
<u>RUM DON PAPA BAROKO</u>	€ 8.00
<u>RUM DON PAPA 7 YEARS OLD</u>	€ 8.00
<u>RUM CANE ISLAND BARBADOS</u>	€ 8.00
<u>AMARO LUCANO</u>	€ 4.00
<u>AMARO MONTENEGRO</u>	€ 4.00
<u>JAGERMEISTER</u>	€ 4.00
<u>AMARO DEL CAPO</u>	€ 4.00
<u>JEFFERSON</u>	€ 4.00
<u>AMARO DEL BIRRAIO</u>	€ 4.00
<u>AMARO UNICO</u>	€ 4.00
<u>AMARO MANDRAGOLA</u>	€ 4.00
<u>LIQUORE LIQUIRIZIA</u>	€ 4.00
<u>WHISKY TER LIGNUM</u>	€ 8.00
<u>WHISKY TALISKER 10 ANNI</u>	€ 8.00



DRAFT BEERS

STELLA ARTOIS (5.0%)

LAGER

20cl -> € 2.50

40cl -> € 5.00



LEFFE AMBRÉE (6.6 %)

BELGIUM BEER

25cl -> € 5.00

50cl -> € 7.00



FRANZISKANER WEISSBIER (5.0%)

GERMAN WEISS

33cl -> € 4.00

50cl -> € 6.00





ESTRELLA GALICIA 0 33 CL. (0.0%) € 4.50



WINE GLASS

SCHOLA SARMENTI "CANDÒRA" - SALENTO IGT BIANCO

- REGION: PUGLIA
- VINE: CHARDONNAY 100%
- DEGREES: 13.5%

€ 6.00



ELEGANT, VARIEGATED AND COMPLEX WHERE, AMONG THE VERY INTENSE FLORAL FRAGRANCES, NOTES OF EXOTIC FRUIT CAN BE DETECTED.

SCHOLA SARMENTI "MASSEREI" - NARDÒ DOC ROSATO

- REGION: PUGLIA -
- VINE: NEGROAMARO 100% -
- DEGREES: 13.5% -

€ 6.00



HARMONIOUS WINE WITHOUT ASPERITY AND WITH A FRUITY AND PURPOSEFUL ARTICULATION.

SCHOLA SARMENTI "ROCCAMORA" - IGT NEGROAMARO

- REGION: PUGLIA
- VINE: NEGROAMARO 100%
- DEGREES: 13.5%

€ 6.00



IN THE MOUTH IT HAS A FAST AND LIGHT ENJOYABILITY, EXPANDING THAT FRUITNESS IN A GOOD TASTING PERSISTENCE.

SCHOLA SARMENTI "CRITÈRA" - SALENTO IGT PRIMITIVO

- REGION: PUGLIA -
- VINE: PRIMITIVO 100% -
- DEGREES: 13.5% -

€ 6.00



RIGHT BOOST, PERSISTENCE, EXTREME DRINKABILITY AND FRESHNESS. AUTHENTIC FRUIT PULP.

WINE BOTTLE

SCHOLA SARMENTI "MESIA" - SALENTO IGT BIANCO

- REGION: PUGLIA
- VINE: MALVASIA BIANCA 100%
- DEGREES: 13.0%

€ 28.00



STRAW YELLOW COLOR WITH GOLDEN REFLECTIONS. ON THE NOSE IT IS BROAD AND ELEGANT WITH HINTS OF RIPE PEARS, HONEY AND SPICES ON THE FINISH. IN THE MOUTH IT IS HARMONIOUS AND BALANCED.

SAN MARZANO "TRAMARI" - ROSÈ PRIMITIVO SALENTO IGP

- REGION: PUGLIA
- VINE: PRIMITIVO 100%
- DEGREES: 12.5%

€ 28.00



LIGHT PINK COLOR, INTENSE AND PERSISTENT AROMA OF MEDITERRANEAN SCRUB, WITH HINTS OF CHERRY AND RASPBERRY. FRESH AND ELEGANT WINE, BALANCED ON THE PALATE.

TORMARESCA "CALAFURIA" - ROSATO SALENTO IGP

- REGION: PUGLIA
- VINE: NEGROAMARO 100%
- DEGREES: 12.5%

€ 28.00



ON THE NOSE IT STANDS OUT FOR FRUITY AND CITRUS NOTES OF PINK GRAPEFRUIT, PINEAPPLE, WHITE PEACH COMBINED WITH FLORAL SENSATIONS OF JASMINE AND ROSE. FRESH AND PERSISTENT WINE ON THE PALATE.

SCHOLA SARMENTI "NERIO" - NARDÒ DOC RISERVA

- REGION: PUGLIA -
- VINE: NEGROAMARO 80% -
- MALVASIA NERA 20% -
- DEGREES: 14.0% -

€ 28.00



IN THE MOUTH IT DELICATELY ENVELOPES LEAVING AN ABSOLUTELY PLEASANT FRUITY AFTERTASTE.

WINE BOTTLE

SCHOLA SARMENTI "CUBARDI" - SALENTO IGT PRIMITIVO

- REGION: PUGLIA
- VINE: PRIMITIVO 100%
- DEGREES: 15.0%

€ 28.00



ITS TANNINS ARE ABLE TO EXPAND DELICATELY AND WITHOUT EXCESS. LEAVING A LENGTH OF TASTE. EXTREMELY PLEASANT.

SCHOLA SARMENTI "ANTIERI" - SALENTO IGT SUSUMANIELLO

- REGION: PUGLIA -
- VINE: SUSUMANIELLO 100% -
- DEGREES: 15.0% -

€ 30.00



12 MONTHS IN LARGE FRENCH OAK BARRELS. INTENSE FRAGRANCE. WITH NOTES OF BLUEBERRY AND RIPE FRUIT. POWERFUL WINE WITH A DECISIVE CHARACTER.

SCHOLA SARMENTI "VIGINTI" - SALENTO IGT DA UVE PASSITE

- REGION: PUGLIA -
- VINE: NEGROAMARO 100% -
- DEGREES: 16.8% -

€ 70.00



AGED IN FINE FRENCH OAK BARRIOUES. IT RELEASES AN OVERWHELMING BOUQUET OF PICKLED PLUMS, JUICY BLACKBERRIES AND DRIED FIGS. ON THE PALATE, CONCENTRATION AND DENSITY OF OVERWHELMING AROMAS. A WINE OF GREAT PRECIOUSNESS AND ELEGANCE.

SAN MARZANO "SESSANTANNI" - PRIMITIVO DI MANDURIA DOP

- REGION: PUGLIA
- VINE: PRIMITIVO DI MANDURIA DOP 100%
- DEGREES: 14.5%

€ 65.00



VERY DEEP AND ELEGANT RUBY RED COLOR. BROAD AND COMPLEX AROMA. NOTES OF PLUMS, CHERRY JAM TO WHICH IS ADDED A SPICY TOBACCO. FULL-BODIED WINE. SOFT AND RICH IN NOBLE TANNINS. WITH A FINISH THAT GIVES NOTES OF COCOA, COFFEE AND VANILLA.

SAN MARZANO "F" - NEGROAMARO SALENTO IGP

- REGION: PUGLIA -
- VINE: NEGROAMARO 100% -
- DEGREES: 14.5% -

€ 65.00



AGED IN FINE FRENCH AND CAUCASIAN OAK BARRELS. IT RELEASES A RICH AND COMPLEX AROMA. WITH NOTES OF SPICES, WILD BERRIES AND CHERRY JAM. A FULL-BODIED WINE. RICH IN NOBLE TANNINS. WITH A PERSISTENT FINISH.

SPARKLING NUÀ

REGION: VENETO

GRAPES: GLERA

DEGREES: 11%

CLOSURE: SCREW

PALE STRAW YELLOW
WITH GREENISH
HIGHLIGHTS. FRUITY,
ELEGANT, CLEAN, AND
TYPICALLY AROMATIC.
SOFT, DISTINCTIVE,
PLEASANTLY FRESH,
AND HARMONIOUS.



€ 25.00



