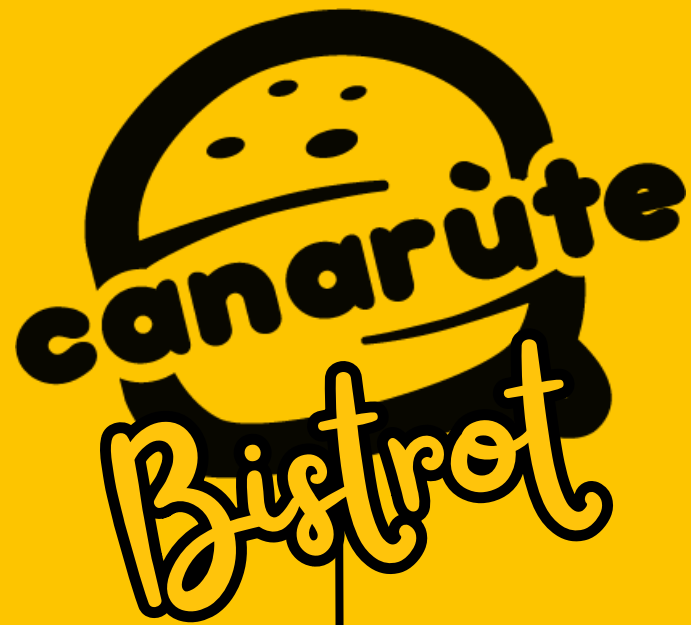
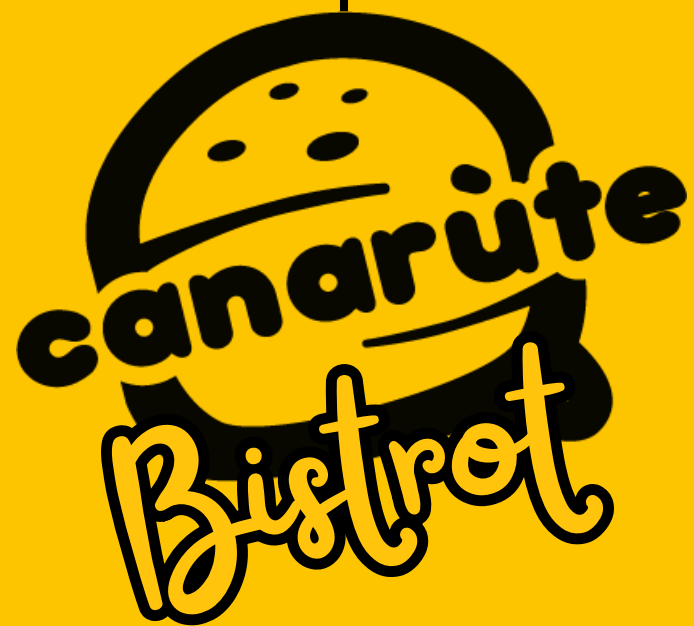




- APPETIZERS
- MEATBALLS
- FIRST COURSES
- ASSASSINA
- SOUPS
- PINSE
- BUNS
- SECOND COURSES
- SALAD
- DESSERT
- SERVICE TABLES
- AMERICAN BAR
- DRAFT BEERS
- BOTTLE BEERS
- WINE

Menu



CREATE YOUR OWN APERITIF

STARTING FROM € 10.00

TARALLI AND OLIVES



SGAGLIOZZE

PETTOLE



CRUDO ALLA BARESE

CLASSIC FRISE



GOURMET FRISE



APPETIZERS

ONION TARALLI

€ 4.00

OLIVES

€ 4.00

SGAGLIOZZE (10 PCS)

€ 4.00

WITH "CACIO E PEPE" CREAM

PETTOLE (10 PCS)

€ 4.00

WITH 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

€ 10.00

1. LAMPASCIONI (WILD ONIONS) IN OIL AND FRESH ROSEMARY
2. STACCIATELLA (A TYPE OF WILD ONION). A COMPOTE OF
DIAVOLICCHI (WILD ONIONS) AND FRESH BASIL
3. PRIK O' PRAK (WILD ONIONS)
4. STEWED TURNIPS AND CACIO E PEPE CREAM

COLD CUTS AND CHEESE BOARD

€ 30.00

x2

CRUDO "ALLA BARESE"

€ 8.00

PARMA HAM CUT INTO STRIPS WITH ROCKET,
PEPPER AND EXTRA VIRGIN OLIVE OIL

** PRODUCT MAY BE FROZEN

APPETIZERS



ROASTED MORTADELLA

- | | |
|--------------------------------------|--------|
| 1. CLASSIC | € 6.00 |
| 2. CACIO E PEPE | € 7.00 |
| 3. PISTACHIO CREAM | € 8.00 |
| 4. STRACCIATELLA AND DEVILS' COMPOTE | € 9.00 |

FRIES **

- | | |
|----------------------|--------|
| 1. CLASSIC | € 5.00 |
| 2. CHEDDAR AND BACON | € 7.00 |

SWEET POTATOES **

- | | |
|-----------------|--------|
| 1. CLASSIC | € 5.00 |
| 2. CACIO E PEPE | € 7.00 |

HOMEMADE HICKEN NUGGETS (5 PCS)

€ 8.00

SHEEP'S SKEWERS (6 PCS) **

€ 9.00

HONEY CHEESE LOLLIPOPS HOMEMADE (8 PCS)

€ 7.00

HOMEMADE PASTA FRITTER MIX (12 PCS)

€ 14.00

CARBONARA AND TURNIP GREENS

MIX OF FRIED VEGETABLES IN BATTER**

€ 7.00



** PRODUCT MAY BE FROZEN



MEATBALLS (5 PCS)

Bari-Style Meatballs

€ 10.00

classic Bari ragù and shavings of pecorino romano

Bari-Style Meatballs

€ 10.00

stracciatella, turnip top cream and diavolicchi compote

American Meatballs

€ 10.00

cheddar sauce and crispy bacon petals

Roman Meatballs

€ 10.00

cacio e pepe cream, crispy bacon petals and pecorino romano flakes

Sicilian Meatballs

€ 10.00

Stracciatella, pistachio cream and chopped pistachios





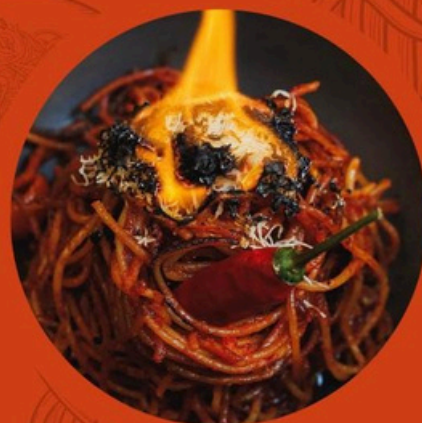
FIRST COURSES

- RISE, POTATOES AND MUSSELS € 14.00
- CAVATELLI WITH SEAFOOD € 14.00
- “MARI E MONTI” CAVATELLI € 14.00
- EGGPLANT PARMIGIANA € 13.00
- ORECCHIETTE WITH
BRASCIOLA RAGÙ € 14.00
- ORECCHIETTE WITH TURNIP GREENS,
ANCHOVIES, FRIED GARLIC BREAD € 14.00
- CARBONARA SPAGHETTI € 13.00
- AMATRICIANA SPAGHETTI € 13.00
- CACIO E PEPE TONNARELLI € 13.00
- LASAGNA € 14.00



ASSASSINA

- CLASSIC ASSASSINA € 13.00
- ASSASSINA WITH STRACCIATELLA AND PISTACHIO € 15.00
- TURNIP GREENS ASSASSINA € 15.00
- SAN GIUANNIDDE ASSASSINA € 15.00
- ASSASSINA POKER: € 22.00
 - CLASSIC
 - TURNIP GREENS AND ANCHOVIES
 - STRACCIATELLA AND CHOPPED PISTACHIO
 - SAN GIUANNIDDE



SOUPS



MIXED LEGUME SOUP
€ 12.00

VEGETABLE SOUP
EGGPLANT, COURGETTES, POTATOES,
CAULIFLOWER, SPINACH, CARROTS,
CELERY, GARLIC, SHALLOTS AND
VEGETABLE BROTH
€ 12.00



FAVA BEAN AND CHICORY SOUP
WITH RED ONION AND
FRIED BREAD
€ 12.00



PINSE

canarute
Bistro



PINSA #1
**FIORDILATTE, PROSCIUTTO CRUDO,
SALAD AND CHERRY TOMATOES**
€ 14.00

PINSA #2
**FIORDILATTE, FINOCCHIONA, SPINACH,
CHERRY TOMATOES, GRILLED PEPPERS
AND PARMESAN FLAKES**
€ 14.00



PINSA #3
**STEWED TURNIPS, STRACCIATELLA
AND SPICY SEASONED SAUSAGE**
€ 14.00



PINSA #4
**STRACCIATELLA, CAPOCOLLO,
SALAD AND CHERRY TOMATOES**
€ 14.00



BUNS



AMERICANO

BURGER, BACON,
TOMATOES, ICEBERG
AND BURGER SAUCE



GOLOSO

BURGER, BACON, TOMATO, MIXED
SALAD, CARAMELIZED ONION,
CHEDDAR, MAYONNAISE AND
BBQ SAUCE



CONTADINO

BURGER, TOMATO SALAD, STRINGY
SMOKED CHEESE, PEPPERS
AND ROCKET

* 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



** WITH CHIANINA
(220 GR)
€ 13.00

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

** WITH BUFFALO
(200 GR)
€ 15.00

** WITH FRIED CHICKEN
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** WITH BOAR
(180 GR)
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** 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



CANARUTE

BURGER, CAPOCOLLO, EGG
AND STRACCIATELLA



BARESE

BURGER, STEWED TURNIP GREENS,
FRIED GARLIC CHERRY TOMATOES,
STRACCIATELLA AND SPICY OLIVE OIL



* DOUBLE BURGER
AVAILABLE

GLUTEN
FREE
+ € 2.50

** PRODUCT MAY
BE FROZEN



SECOND COURSES

ITALIAN BEEF ENTRECOTE (300 gr)

TRIO OF GRILLED VEGETABLES, MIXED SALAD
HOMEMADE SALAD, AND BAKED POTATOES
€ 22.00

CUT OF ITALIAN BEEF (250 gr)

RED AND YELLOW DATTERINI TOMATOES, ROCKET,
GRANA CHEESE SHAVINGS AND EXTRA VIRGIN OLIVE OIL
€ 20.00

SLICE CHICKEN FILET (300 gr)

MIXED HOMEMADE SALAD, CHERRY TOMATOES, GRANA
CHEESE SHAVINGS AND EXTRA VIRGIN OLIVE OIL
€ 16.00

** FRIED CHICKEN BURGER

SWEET POTATO FRIES, FIORDILATTE
SLICES, MIXED HOMEMADE SALAD
€ 15.00

HOMEMADE MEAT ROLLS

TWO PORK NECK BOMBETTES, STUFFED WITH ROLLED
PANCETTA AND CAPOCOLLO, EMMENTAL CHEESE, AND A
MIXED OF MATURE CURED MEATS, SERVED WITH FRIED
ZUCCHINI CHIPS, CARAMELIZED ONION, AND FRIED ROCKET
€ 16.00

BRASCIOLA WITH RAGÙ

TWO CLASSIC BARI BRASCIOLAS WITH VEAL RAGÙ, SERVED
WITH MIXED SALAD
AND BAKED POTATOES
€ 15.00

** PRODUCT MAY BE FROZEN



SALAD

canarute
Bistrot

#1 ITALIANA

CRUDO "ALLA BARESE", CHERRY TOMATOES, JULIENNE CARROTS, CUCUMBERS, PARMESAN FLAKES AND BALSAMIC VINEGAR



€ 13.00

#2 CAPRESE

FIORDILATTE, TOMATOES, EVO OIL, PEPPER AND OREGANO



€ 10.00

€ 13.00



#3 EQUILIBRATA

GRILLED CHICKEN STRIPS, TOMATOES, SWEETCORN, AND YOGURT DRESSING



DESSERT

SOUFFLÉ WITH DARK CHOCOLATE AND CREAM

€ 5.50

SPORCAMOUSSE WITH CUSTARD

€ 5.50

CHEESECAKE

€ 5.50

BOMBONIERE

€ 5.50



DRINKS

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	€ 7.00
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>LICORICE LIQUEUR</u>	€ 4.00
<u>WHISKY TER LIGNUM</u>	€ 8.00
<u>WHISKY TALISKER 10 YEARS OLD</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





FORST 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



