

MAD'  
SON



LA PINSERIA

# MENU

## classics

### MARGHERITA 2.0

SAN MARZANO TOMATO SAUCE, FIORDILATTE MOZZARELLA, BASIL AND EXTRAVIRGIN OLIVE OIL \* (1-6-7)

€ 12

### CAPRI

SAN MARZANO TOMATO SAUCE, FIORDILATTE MOZZARELLA, ANCHOVIES, CAPERS AND EXTRAVIRGIN OLIVE OIL \* (1-6-7)

€ 13

### EMILIA

SAN MARZANO TOMATO SAUCE, FIORDILATTE MOZZARELLA, PARMA HAM, GRANA PADANO AND EXTRAVIRGIN OLIVE OIL \* (1-6-7)

€ 15

### TRICOLORE

FIORDILATTE MOZZARELLA, FRESH TOMATO, OLIVES, ROCKET SALAD AND EXTRAVIRGIN OLIVE OIL \* (1-6-7)

€ 13



## crunchy

### GUSTOSA

FIORDILATTE MOZZARELLA, STEAMED POTATOES, CRISPY BACON \* (1-6-7)

€ 12

### CAMPAGNOLA

FIORDILATTE MOZZARELLA, VEGETABLES, GRANA PADANO AND TRUFFLE OIL \* (1-6-7)

€ 15

### MEDITERRANEA

FIORDILATTE MOZZARELLA, BASIL PESTO, DRIED TOMATOES, TUNA, OREGANO \* (1-4-6-7-13)

€ 15

### CROSTINO

FIORDILATTE MOZZARELLA, HAM, GRANA PADANO, EXTRAVIRGIN OLIVE OIL \* (1-6-7)

€ 14



did you know this?

“PINSERE” IN LATIN  
MEANS  
“TO PINCH”.

*Products may contain allergens. Please consult the list available or ask the staff for information. Products marked with an asterisk may be frozen at origin.*



LA PINSERIA

# BEERS

craft

## PERSEK



**AROMA:** *fine, pleasant, with herbaceous and floral aromas*

**FLAVOUR:** *intense, characterised by a decidedly persistent good bitterness, very fresh with herbaceous and floral hints*

**BEER STYLE:** *Pils*

**COLOUR:** *clear, straw yellow, with a white, abundant and persistent foam*

**FERMENTATION:** *Low*

**ALCOHOL CONTENT:** *4,5%*

50CL - € 9

## BLEIS



**AROMA:** *incisive and persistent with distinctly hoppy, floral and phenolic notes*

**FLAVOUR:** *dry, low carbonation with a malty impact with hints of honey and rhubarb followed by a resinous and coriander aftertaste*

**BEER STYLE:** *IPA*

**COLOUR:** *Coppery yellow with clear, fine foam*

**FERMENTATION:** *High*

**ALCOHOL CONTENT:** *5.4%*

50CL - € 10

## GRAN RISA



**AROMA:** *malty, intense and decidedly fine, pleasantly persistent with fruity tones and very slight hints of citrus*

**FLAVOUR:** *intense, dry, well balanced and malty, characterised by a pleasantly bitter finish*

**BEER STYLE:** *Bock*

**COLOUR:** *Clear, amber-red, with a fine, abundant and persistent beige foam*

**FERMENTATION:** *Low*

**ALCOHOLIC CONTENT:** *6,4%*

50CL - € 10



“TWO BEER  
OR NOT TWO BEER:  
THAT IS THE PASSION”

- Homer Simpson

classics

## FRANZISKANER

**AROMA:** *very pronounced fruit aromas reminiscent of citrus and banana ester, which are accompanied by spicy aromas of yeast and pepper*

**FLAVOUR:** *fruity flavours are dominant with a clear dominance of banana and nuances of vanilla*

**BEER STYLE:** *Weiss*

**COLOUR:** *Clear, naturally cloudy because of the yeast*

**FERMENTATION:** *High*

**ALCOHOL CONTENT:** *5%*

50CL - € 7

## NASTRO AZZURRO

**AROMA:** *distinct and balanced: cereals, malt and hints of yeast.*

**FLAVOUR:** *the taste is dry and refreshing thanks to the presence of Nostrano maize and a delicate bitter note.*

**BEER STYLE:** *Lager*

**COLOUR:** *straw yellow*

**FERMENTATION:** *High*

**ALCOHOLIC CONTENT:** *5,1%*

50CL - € 6





LA PINSERIA  
**DRINKS**

drinks

|                           |        |
|---------------------------|--------|
| STILL AND SPARKLING WATER | € 3    |
| SOFT DRINK                | € 5    |
| COFFEE                    | € 2,50 |
| SPIRITS                   | € 6    |



wines

sparkling

**FRANCIACORTA BRUT DOCG**  
CANTINE MURATORI - *Lombardia* € 45

**BLANC DE BLANCS MILLESIMATO**  
VICTORIA - *Friuli Venezia Giulia* € 8 - € 26

white

**IGT TREBBIANO DEL RUBICONE**  
CANTINE 5 SENSI - *Emilia Romagna* € 7 - € 26

**IGT TOSCANA BIANCO**  
PASSO CARBONAIE - *Toscana* € 7 - € 26

red

**IGT SANGIOVESE DEL RUBICONE**  
CANTINE 5 SENSI - *Emilia Romagna* € 7 - € 26

**IGT TOSCANA ROSSO**  
PASSO CARBONAIE - *Toscana* € 7 - € 26

**IGT AGLIANICO**  
FREMONDO - *Campania* € 28

25% discount for taking away bottles of wine  
with bottle holders.

