



Starters and the Beginning

BEEF CARPACCIO 16.90

with fresh ricotta, strawberries, fig cream and Maldon sea salt

Recommended beer: Pils

CLASSIC BEEF TARTARE 15.90

hand-cut with Maldon sea salt and extra virgin olive oil

Recommended beer: Pils

TRIO OF HAND-CUT BEEF TARTARE 19.90

with Maldon sea salt and extra virgin olive oil, fresh ricotta and fig cream, zingara sauce and PGI artichokes

Recommended beer: Pils

HAND-CUT BEEF TARTARE 16.90

with whipped fresh ricotta and fig cream

Recommended beer: Pils

ARTISANAL BEEF PASTRAMI 17.90

seasoned with black pepper and slow-cooked at low temperature, served with rocket, friarielli greens and drops of PGI Gorgonzola

Recommended beer: Weiss

Vegan Dish

HERBIVORE MEDALLION 18.90

artisan plant-based medallion served on a bed of rustic vegetables, grilled and lightly deglazed, delicately scented with thyme.

A rich experience of contrasting textures and authentic flavours of the land.

Kids' Menu

SAUSAGE & FRIES 10.00

CHICKEN CUTLET & FRIES 10.00

CHICKEN WINGS & FRIES 10.00

Our Signature Meat Dishes

VENETIAN GARRONESE BEEF RIB STEAK 6.50 HG

with your choice of side dish

Recommended beer: Pils

VENETIAN GARRONESE BEEF FLORENTINE STEAK 6.90 HG

with your choice of side dish

Recommended beer: Pils

PREMIUM RIB STEAKS & FLORENTINE STEAKS 7.50/9.50 HG

with your choice of side dish

Recommended beer: Pils

SHARING PLATTER 69.90

Recommended for three people

Pork ribs, homemade sausages, Wiener schnitzel, crispy roast chicken, slow-cooked pork shank served with warm grilled polenta, French fries and a trio of homemade sauces of your choice.

Recommended beer: Rutamatt

CLASSIC SLICED SCOTTONA STEAK 17.90

Recommended beer: Rutamatt

HERB-CRUSTED SLICED SCOTTONA STEAK 18.90

with rosemary and sage

Recommended beer: Pils

SLICED SCOTTONA STEAK WITH ARTICHOKE 21.90

with ricotta cream and PGI artichokes

Recommended beer: Pils

SLICED SCOTTONA STEAK 18.90

with sautéed vegetables

Recommended beer: Pils

SCOTTONA BEEF FILLET WITH ARTICHOKE 28.90

with PGI artichokes, Gorgonzola and zingara sauce

Recommended beer: Pils

CLASSIC SCOTTONA BEEF FILLET 24.90

Recommended beer: Pils

HERB-CRUSTED SCOTTONA BEEF FILLET 26.90

with rosemary and sage

Recommended beer: Pils

RIBEYE STEAK (400g circa) **37.90**

with homemade roast potatoes and tartar sauce

Recommended beer: Dunkel

PASTRAMI **18.90**

with PGI artichokes, caciotta cheese and sautéed vegetables

Recommended beer: Pils

FREE-RANGE CHICKEN **17.90**

with homemade roast potatoes, polenta and champignon mushrooms

Recommended beer: Weiss

HOMEMADE PORK RIBS & SAUSAGES **17.90**

with polenta and homemade champignon mushrooms

Recommended beer: Weiss

PORK SHANK **18.90**

with homemade roast potatoes

Recommended beer: Weiss

BBQ RIBS **19.90**

with homemade roast potatoes

Recommended beer: Weiss

WIENER SCHNITZEL (300g circa) **18.90**

with French fries and blueberry compote

Recommended beer: Weiss

Side Dishes

FRENCH FRIES **5.00**

HOMEMADE ROAST POTATOES **5.50**

SAUTÉED VEGETABLES **5.50**

HOMEMADE CHAMPIGNON MUSHROOMS **6.00**

BEANS, WITH OR WITHOUT ONIONS **5.00**

GRILLED POLENTA **5.00**

SEASONAL SIDE DISH (please ask our staff) **5.00/7.50**

Hamburgers

SMOKEY PASTRAMI EXPRESS 16.90

rocket leaves, pastrami, Smokey sauce, crispy bacon, Venetian caciotta cheese

Recommended beer: Tripel

THE PORKER 15.90

200 g Scottona beef burger, red cabbage, Venetian caciotta cheese, Venetian porchetta, Smokey sauce and crispy bacon

Recommended beer: Tripel

EASY 12.90

200 g Scottona beef burger, fresh tomato and lettuce

Recommended beer: Weiss

SUPER 14.90

crispy chicken fillet, Venetian caciotta cheese, fresh tomato and lettuce

Recommended beer: Weiss

KILLER 16.90

200 g Scottona beef burger, slow-cooked onions, peppers, Algerian sauce, BBQ sauce, cheddar cream, crispy bacon, fresh tomato and lettuce

Recommended beer: Rutamatt

AMERICANO 14.90

200 g Scottona beef burger, slow-cooked onions, crispy bacon, cheddar cream, fresh tomato and lettuce

Recommended beer: Rutamatt

Smash Burger Gourmet

SMASH'N EGG 16.50

double 100 g Scottona smash burger, pickles, fried egg, cheddar cream, crispy bacon and Smokey sauce

Recommended beer: Tripel

PURPLE CRUNCH 16.50

double 100 g Scottona smash burger, red cabbage, PGI Gorgonzola, crispy bacon, Algerian sauce and Smokey sauce

Recommended beer: Rutamatt

Club Sandwich

CLASSIC 12.90

Emmental cheese, ham, egg, crispy bacon, fresh tomato and lettuce

Recommended beer: Weiss

KING 15.90

Emmental cheese, ham, egg, crispy bacon, 200 g Scottona beef burger, braised onions, fresh tomato and lettuce

Recommended beer: Tripel

VEGETARIAN 12.90

Emmental cheese, sautéed vegetables, Caciotta Veneta cheese, egg, fresh tomato and lettuce

Recommended beer: Weiss

PASTRAMI 13.90

Emmental cheese, rocket, zingara sauce, pastrami, red cabbage and Algerian

Recommended beer: Tripel

PORK 12.90

Emmental cheese, crispy bacon, Venetian porchetta, Gorgonzola PGI and friarielli

Recommended beer: Tripel

TARTARE 15.90

Scottona beef tartare, smoky bacon sauce and sautéed vegetables

Recommended beer: Dunkel

Fried Food

FETA CHEESE & HONEY BITES Greek feta cheese bites wrapped in filo pastry **6.90**

MEXICAN JALAPEÑOS **7.90**

CHEDDAR & GREEN PEPPER NUGGETS Cheddar cheese and green pepper bites **7.90**

CHILI CHICKEN FILLET straccetti di pollo con chili **7.90**

PULLED PORK BITES **7.90**

FILLET POP CORN **7.90**

CHICKEN WINGS **7.90**

HALF MIXED FRIED 1 piece of each item, served with French fries and 3 sauces **12.90**

FULL MIXED FRIED 2 pieces of each item, served with French fries and 3 sauces **17.90**

Beers



JACOB WEISSE

5,3% ALC. VOL.

0.30 - 4.50

0.50 - 6.50

Light, low-fermentation beer, very drinkable and refreshing, with a soft finish and delicate, rounded bubbles. Perfectly balanced body, leaving a light and harmonious taste. A seductive taste experience of this classic, fresh, and thirst-quenching German lager.



SCHWARZBRÄU

BAYERISCH DUNKEL

5,4% ALC. VOL.

0.30 - 4.30

0.50 - 6.80

A dark, smooth and full-bodied beer, characterized by intense aromas of caramel and chestnut honey. Its sweetness is balanced on the finish by resinous notes and a moderate hop bitterness.



SCHWARZBRÄU

STOLZ DER BAYERN PILSNER

5,0% ALC. VOL.

0.30 - 4.00

0.50 - 6.50

Its distinctive character comes from Spalt and Tettnang hops, which give it a delicate hop profile. Soft water and a high degree of attenuation provide a crisp, refreshing finish.



GUINNESS STOUT

4,2% ALC. VOL.

0.40 - 6.50

0.50 - 7.50

The world's most famous dark, almost black stout. Its head is pale to white and remarkably dense and creamy. The flavour is distinctly bitter, relatively light-bodied and instantly recognizable.



BALABIOTT RUTAMATT

5,6% ALC. VOL.

0.20 - 3.90

0.40 - 6.50

A gluten-free American Pale Ale with a light amber colour and subtle copper hues, topped with a creamy, long-lasting head. The nose reveals floral and fruity aromas from the American hops used. Pleasantly bitter and fruity on the palate, with a dry finish.



CANEDIGUERRA TRIPEL

9% ALC. VOL.

0.20 - 4.30

0.40 - 6.50

A full-bodied and elegant Belgian beer with a high alcohol content. Intense in flavour, with pronounced notes of yellow fruit and spices, complemented by delicate hints of hops. Deep golden in colour, with a white, persistent head. Bottle-conditioned.

Drinks

STILL / SPARKLING WATER 0.70 L **3.00**

DRAFT SOFT DRINKS **0.30 - 3.80 | 0.50 - 4.90**
(Pepsi, orange soda, lemon tea, peach tea)

CANNED SOFT DRINKS **3.80**

HOUSE WINE **3.00 GLASS | 0.25 - 3.80**
red Cabernet / sparkling white **0.50 - 6.90 | 1LT - 9.00**

Allergens

ALLERGEN LIST:



GLUTEN



TREE NUTS



MILK AND DAIRY PRODUCTS



FISH



EGGS AND EGG PRODUCTS



MUSTARD



CRUSTACEANS

In case of food allergies or intolerances, please inform us and ask for the ingredient list; our staff will be happy to provide information about ingredients that may cause allergic reactions.

COVER CHARGE € 2,40

KING STEAKHOUSE BIRRERIA

Ten years of us... Ten years thanks to you!!!

ALTIVOLE

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BASSANO DEL GRAPPA

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