

BRA 22

RISTORANTE PIZZERIA & COCKTAIL BAR





SPRITZ CAMPARI



BLUESKY

BENVENUTI



VINI



APERITIVI



ALCOLICI

SPRITZ // CHOOSE BETWEEN APEROL, CAMPARI, LIMONCELLO, WHITE WINE.	6.00
HUGO // ELDERFLOWER SYRUP, SPARKLING WINE, SPARKLING WATER, LIME, MINT.	6.00
AMERICANO // CAMPARI, RED VERMOUTH, SODA.	9.00
NEGRONI // GIN, RED VERMOUTH, CAMPARI.	9.50
MILANO-TORINO // RED VERMOUTH, CAMPARI.	8.50
CAMPARI BITTER	6.00

SPARKLING

GLASS

PROSECCO // Veneto	5.50
FRANCIACORTA BRUT // Lombardia	7.50

WHITE

GLASS

SOAVE CLASSICO // Veneto	5.00
LUGANA // Veneto	5.60
PINOT GRIGIO // Veneto	5.80

RED

GLASS

BARDOLINO // Veneto	4.90
VALPOLICELLA SUPERIORE // Veneto	5.90

ROSÉ

GLASS

CHIARETTO // Veneto	5.60
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NON-ALCOHOLIC DRINKS

MANGO FIZZ // MANGO PURÉE, ORANGE AND LIME JUICE, FRESH MINT, SPARKLING WATER.	10.50
VIRGIN APPLE // GREEN APPLE SYRUP, LIME JUICE, 7UP.	10.20
HIBISCUS LEMONADE // HIBISCUS SYRUP, PASSION FRUIT PURÉE, LIME JUICE, 7UP.	10.50
FRAGOLE&BASILICO // FRESH STRAWBERRIES, BASIL LEAVES, LEMON SCHWEPPEES.	10.50
CRODINO	5.00

COVER CHARGE €2.50



FORMAGGIO FUSO E BACON

WELL BEGUN IS HALF DONE

ALLERGENS

1. Grains containing gluten: wheat, rye, barley, oats, spelt, Kamut, or strains thereof and derived products, except:
 - a) wheat-based glucose syrup, including dextrose (1);
 - b) wheat-based maltodextrin (1);
 - c) barley-based glucose syrup;
 - d) grains used for producing distilled spirits, including ethyl alcohol from agricultural products.
 2. Shellfish and shellfish-based products.
 3. Eggs and egg-based products.
 4. Fish and fish-based products, except:
 - a) fish gelatin used as a base for vitamin or carotenoid preparations;
 - b) gelatin or fish glue used to clarify beer and wine.
 5. Peanuts and peanut-based products.
 6. Soya and soya-based products, except:
 - a) refined soybean oil (1);
 - b) mixed natural tocopherols (E306), d-alpha-tocopherol, natural d-alpha tocopherol acetate, natural soya-based d-alpha tocopherol succinate;
 - c) vegetable oils deriving from soya-based phytosterols and phytosterol esters;
 - d) vegetable stanol esters produced from soya-based vegetable oil sterols.
 7. Milk and milk-based products (including lactose), except:
 - a) milk serum used for producing distilled spirits, including ethyl alcohol from agricultural products;
 - b) lactitol.
 8. Nuts, i.e. almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashews (*Anacardium occidentale*), pecans [*Carya illinoensis* (Wangenh.) K. Koch], Brazil nuts (*Bertholletia excelsa*), pistachios (*Pistacia vera*), macadamia nuts or Queensland nuts (*Macadamia ternifolia*) and their products, except for nuts used to produce alcoholic spirits, including ethyl alcohol from agricultural products.
 9. Celery and celery-based products.
 10. Mustard and mustard-based products.
 11. Sesame seeds and sesame-seed-based products.
 12. Sulphur dioxide and sulphites in concentrations exceeding 10 mg/kg or 10 mg/litre in terms of total SO₂, calculated for products ready for consumption or reconstituted according to manufacturers' instructions.
 13. Lupins and lupin-based products.
 14. Molluscs and mollusc-based products.
- (1) And derived products, insofar as their processing is not susceptible to increasing the level of allergic potential, assessed by the authority for the basic original product.

Some items on our menu may contain frozen products as needed and/or depending on the season.

For any information about substances and allergens, you can consult the appropriate documentation, which will be provided upon request by the staff on duty.

ANTIPASTI



BRUSCHETTA

TOASTED RUSTIC BREAD, BALSAMIC TOMATOES, AND PARMESAN FLAKES.

6.50

ANTIPASTO ALL'ITALIANA

SOPRESSA FROM VENETO, PARMA CURED HAM, PARMA COPPA, MONTE VERONESE CHEESE, AND HOMEMADE PICKLED VEGETABLES.

8.40

ANELLI DI CIPOLLA FRITTI

CRISPY GOLDEN ONION RINGS.

6.50

BASTONCINI DI MOZZARELLA FRITTI

CRISPY AND STRINGY MOZZARELLA STICKS.

6.50

PICCOLA CAESAR SALAD

FRESH SALAD, CAESAR DRESSING, AND PARMESAN SHAVINGS.

5.50

OLIVE ASCOLANE

PITTED GREEN OLIVES STUFFED WITH BEEF AND PORK, BREADED AND FRIED.

5.90

TARTINE

THREE DIFFERENT BITES: GORGONZOLA AND WALNUTS, ZUCCHINI AND MONTE VERONESE CHEESE, BACON AND ARTICHOKE.

7.60

TRIS SCOTTADITO

ONION RINGS, ASCOLANA OLIVES, MOZZARELLA STICKS.

9.80

FRENCH FRIES WITH MELTED CHEESE AND BACON

7.90



SPAGHETTI ALLA CARBONARA



TORTELLINI DI VALEGGIO

THE FLAVORS OF TRADITION



LASAGNA ALLA BOLOGNESE



GNOCCHI AL POMODORO E BASILICO

PASTA E PRIMI PIATTI



SPAGHETTI ALLA CARBONARA

EGGS, PANCETTA, PECORINO ROMANO CHEESE, AND PEPPER.

13.80

SPAGHETTI CACIO E PEPE

CREAMY PECORINO ROMANO AND BLACK PEPPER.

13.70

SPAGHETTI AI FRUTTI DI MARE

SQUID RINGS, MUSSELS, CLAMS, PRAWNS, CUTTLEFISH, AND WHITEFISH WITH TOMATO SAUCE.

15.60

MACCHERONCINO ALL'AMARONE

ORIGINAL FIRST RECIPE 1965

A DIVE INTO VERONESE FLAVORS: CREAMY MACCHERONCINI, AMARONE REDUCTION, AND FLAKES OF MONTE VERONESE PDO CHEESE.

15.80

LASAGNA ALLA BOLOGNESE

LASAGNA WITH VEAL RAGÙ AND CREAMY BÉCHAMEL SAUCE, TOPPED WITH PARMESAN.

14.90

TORTELLINI DI VALEGGIO

MEAT TORTELLINI SERVED WITH BUTTER AND SAGE.

13.90

GNOCCHI AL POMODORO E BASILICO

A TYPICAL ITALIAN DISH WITH TOMATO SAUCE AND BASIL.

12.90

MELANZANE ALLA PARMIGIANA

A TYPICAL ITALIAN DISH WITH TOMATO SAUCE AND BASIL.

13.50

VELLUTATA DEL GIORNO

10.90

PASTA "FELICETTI" A SCELTA TRA:

SPAGHETTI		PENNE		FETTUCCINE		MACCHERONCINI	
TOMATO SAUCE	10.50	TOMATO SAUCE	10.50	TOMATO SAUCE	10.50	TOMATO SAUCE	10.50
MEAT RAGOUT	12.50	MEAT RAGOUT	12.50	MEAT RAGOUT	12.50	MEAT RAGOUT	12.50
TOMATO SAUCE + BACON	12.90	TOMATO SAUCE + BACON	12.90	TOMATO SAUCE + BACON	12.90	TOMATO SAUCE + BACON	12.90
GENOVESE PESTO	12.40	GENOVESE PESTO	12.40	GENOVESE PESTO	12.40	GENOVESE PESTO	12.40



THE ALL-ITALIAN LEGEND

CLASSICS

MARINARA

TOMATO, GARLIC, AND OREGANO.

6.00

MARGHERITA

TOMATO AND MOZZARELLA.

7.20

PATATE FRITTE

TOMATO AND MOZZARELLA AND FRENCH FRIES.

8.50

ROMANA

TOMATO SAUCE, MOZZARELLA, ANCHOVIES, AND OREGANO.

8.50

SALAMINO PICCANTE

TOMATO SAUCE, MOZZARELLA, AND SPICY SALAMI.

9.30

WURSTEL

TOMATO SAUCE, MOZZARELLA, AND FRANKFURTER.

8.90

PROSCIUTTO

TOMATO SAUCE, MOZZARELLA, AND COOKED HAM.

8.90

PROSCIUTTO E FUNGHI

TOMATO SAUCE, MOZZARELLA, COOKED HAM, AND MUSHROOMS.

9.90

PIZZE **SPECIALI**



TONNO CAPPERI E CIPOLLA	11.00
TOMATO SAUCE, MOZZARELLA, TUNA PACKED IN OLIVE OIL, CAPERS AND RED ONION.	
QUATTRO FORMAGGI	11.50
TOMATO SAUCE, MOZZARELLA, RICOTTA, GORGONZOLA, AND PARMESAN.	
ORTOLANA	11.50
TOMATO SAUCE, MOZZARELLA, COURGETTE, AUBERGINE, AND GRILLED PEPPERS.	
CRUDO DI PARMA	10.40
TOMATO SAUCE, MOZZARELLA, AND PROSCIUTTO DI PARMA.	
QUATTRO STAGIONI	11.50
TOMATO SAUCE, MOZZARELLA, COOKED HAM, MUSHROOMS, ARTICHOKES, AND OLIVES.	
CAPRICCIOSA	11.80
TOMATO SAUCE, MOZZARELLA, COOKED HAM, MUSHROOMS, ARTICHOKES, CAPERS AND OLIVES.	
MONTANA	12.50
TOMATO SAUCE, MOZZARELLA, MONTE VERONESE CHEESE, COPPA, ROCKET AFTER BAKING.	
RUSTICA	12.50
TOMATO SAUCE, MOZZARELLA, GORGONZOLA, SPICY SALAMI, AND ONION.	
BRA 22	13.50
TOMATO SAUCE, MOZZARELLA, FRESH TOMATO, BURRATA, AND PARMESAN.	
FRESCOLINA	12.50
TOMATO SAUCE, MOZZARELLA, FRESH TOMATO, GENOVESE PESTO IN OLIVE OIL, AND PARMIGIANO CHEESE	
DELICATA	12.50
TOMATO SAUCE, MOZZARELLA, GORGONZOLA, AND CURED HAM.	
LA MALGA	13.00
TOMATO SAUCE, MOZZARELLA, MONTE VERONESE, RICOTTA, PARMIGIANO, GORGONZOLA, AND SWEET SAUSAGE.	
NAPOLI	9.00
TOMATO SAUCE, ANCHOVIES, CAPERS, GARLIC, AND OREGANO.	
PIZZA BIANCA 5 FORMAGGI	11.00
MOZZARELLA, GORGONZOLA, RICOTTA, PARMIGIANO, MONTE VERONESE.	

ADDITIONS: DOUBLE MOZZARELLA, MUSHROOMS, OREGANO, COOKED HAM, SPICY SALAMI, FRANKFURTER, RICOTTA, GORGONZOLA, GRANA CHEESE, ARTICHOKES, OLIVES, TUNA, ONION, CAPERS, MONTE VERONESE, GRILLED COURGETTE, GRILLED AUBERGINE, GRILLED PEPPERS, GARLIC, ANCHOVIES, DOUBLE TOMATO SAUCE, FRIES, SWEET SAUSAGE.
EACH INGREDIENT ADDED TO THE PIZZA **2.00 €** // BUFFALO MOZZARELLA, BURRATA, PROSCIUTTO DI PARMA **€ 3.50**



TAGLIERE PIAZZA ERBE



TARTARE DI MANZO

OTHER CRAVINGS...



BURRATA

PIATTI SPECIAL



TAGLIERE PIAZZA ERBE (1 PERSON) 19.90

PARMA CURED HAM, MORTADELLA, PARMA COPPA, SOPRESSA FROM VENETO, MONTE VERONESE CHEESE, OLIVES, AND TOASTED BREAD.

TAGLIERE ROMEO GIULIETTA (2 PERSON) 37.60

PARMA CURED HAM, MORTADELLA, BRESAOLA FROM VALTELLINA, SOPRESSA FROM VENETO, BUFFALO MOZZARELLA, MONTE VERONESE CHEESE, HOMEMADE GIARDINIERA, OLIVES, AND TOASTED BREAD.

PIATTO DI FORMAGGI WITH APPLE MOSTARDA 14.90

BUFFALO MOZZARELLA FROM CAMPANIA, MONTE VERONESE CHEESE, PECORINO ROMANO, GORGONZOLA, AND APPLE MOSTARDA.

BRUSCHETTONA 13.90

TOASTED RUSTIC BREAD WITH GARLIC, BALSAMIC TOMATOES AND EXTRA VIRGIN OLIVE OIL, SHAVINGS OF PARMIGIANO AND FRESH BASIL.

BURRATA 13.50

CREAMY BURRATA WITH JUICY CHERRY TOMATOES DRESSED IN SUN-DRIED TOMATO VINAIGRETTE, FRESH BASIL, AND CRUSHED PISTACHIOS.

HUMMUS DI CECI 14.20

CHICKPEA HUMMUS WITH EXTRA VIRGIN OLIVE OIL AND LIME JUICE. SERVED WITH CARROTS, FRESH CELERY, CUCUMBERS, AND TOASTED BREAD.

PROSCIUTTO CRUDO E MELONE (SOLO IN STAGIONE) 13.90

PARMA DRY-CURED HAM (PDO) AND MELON.

TARTARE DI MANZO 18.50

FASSONA BEEF TARTARE WITH A MUSTARD BLEND, RED ONION, CAPERS, SWEET AND SOUR PICKLES, AND EXTRA VIRGIN OLIVE OIL.

ROAST BEEF 17.80

SEARED BEEF SERVED WITH CHERRY TOMATOES, BLACK OLIVES, AND CITRUS MAYONNAISE.

BRESAOLA RUCOLA E PARMIGIANO 14.70

VALTELLINA BRESAOLA CARPACCIO WITH FRESH ARUGULA AND PARMIGIANO SHAVINGS, EXTRA VIRGIN OLIVE OIL.



FRESHNESS IN EVERY BITE



INSALATE



CAESAR SALAD

13.50

FRESH LETTUCE DRESSED WITH CAESAR SALAD DRESSING, CROUTONS, AND PARMESAN FLAKES.

ADD CHICKEN 3.50 €

ADD SALMON 4.00 €

CAPRESE

13.90

BUFFALO MOZZARELLA, FRESH TOMATOES WITH BASIL AND EXTRA-VIRGIN OLIVE OIL.

NIZZARDA

15.90

FRESH LETTUCE, TOMATOES, EGG, TUNA, ANCHOVIES, OLIVES, AND BOILED POTATOES.

INSALATA DI QUINOA

16.90

QUINOA, CORN, CUCUMBERS, TOMATOES, RED ONION, TUNA, MARINATED APPLES, PUMPKIN SEEDS, AND HOUSE DRESSING.

GRECA

14.90

FRESH LETTUCE, TOMATOES, FETA CHEESE, CUCUMBERS, BLACK OLIVES, AND FRESH ONION.

PREMIUM SIDE DISHES SERVED À LA CARTE

PATATINE FRITTE

5.90

INSALATA FRESCA DELLA CASA

6.90

SALAD, TOMATOES, CARROTS, GREEN OLIVES.

PURÈ DI PATATE

5.10

VERDURE GRIGLIATE

7.40

PATATINE FRITTE AL FORMAGGIO E BACON

7.90

TAKE-AWAY SERVICE

TAKE-AWAY SERVICE is available for all dishes except soup.



BBQ BACON CHEESEBURGER

BEYOND TRADITION



CLASSIC CLUB SANDWICH

BURGERS & SANDWICH



CHEESEBURGER

14.80

MELTED CHEDDAR CHEESE ON TOP OF OUR BEEF HAMBURGER
LETTUCE, TOMATO, AND ONION. SERVED WITH FRIES.

BBQ BACON CHEESEBURGER

16.90

FRESH BEEF HAMBURGER WITH BARBECUE SAUCE, ONION RINGS,
DOUBLE CHEDDAR CHEESE, BACON. SERVED WITH FRIES.

VEGGIE

16.90

100% VEGGIE BURGER, WITH CHEDDAR CHEESE, LETTUCE, AND TOMATO.
SERVED WITH FRIES.

CHICKEN BURGER

14.90

FRIED CHICKEN BREAST, LETTUCE, ONION, TOMATO, BACON, CHEDDAR CHEESE,
AND OUR SPECIAL SAUCE, SERVED WITH FRIES.

COTOLETTA BURGER AL TARTUFO NERO

17.90

BREAD-CRUMBED AND FRIED CHICKEN BREAST, SALAD, TOMATO, CHEDDAR CHEESE,
AND TRUFFLE MAYONNAISE. SERVED WITH FRIES.

ADD SMOKED BACON 2.30

CLASSIC CLUB SANDWICH

15.90

WHITE TOASTED BREAD, GRILLED CHICKEN BREAST, CRISPY BACON,
CHEDDAR CHEESE, TOMATO, LETTUCE, AND MAYONNAISE. SERVED WITH FRIES

ROAST BEEF SANDWICH

16.90

120 g OF ROAST BEEF, SOFT WHITE BREAD, CHEDDAR CHEESE,
TOMATO, LETTUCE, AND ONION. EXTRA VIRGIN OLIVE OIL, SALT, AND PEPPER.

KIDS MENU

HOT DOG SERVED WITH FRIES.

10.50

MINI HAMBURGER SERVED WITH FRIES.

11.50

PENNE AL POMODORO (CHOOSE ANOTHER SAUCE €1.50)

8.90



FRITTO MISTO DELLA CASA

THE FLAVOR THAT WINS YOU OVER



COSTINE DI MAIALE

PIATTI UNICI



1/2 POLLO ALLA GRIGLIA

COOKED ON OUR GRILL, WELL SEASONED, SERVED WITH FRIES.

18.40

PETTO DI POLLO

200 g OF GRILLED CHICKEN BREAST, SERVED WITH FRIES.

16.40

COTOLETTA DI POLLO

BREAD-CRUMBED AND FRIED CHICKEN BREAST SERVED WITH FRIES.

17.40

COSTINE DI MAIALE IN SALSA BBQ

SLOW-COOKED, GRILLED, AND GLAZED WITH OUR BARBECUE SAUCE, NATURALLY SERVED WITH FRIES.

18.40

STINCO DI MAIALE

SLOW-ROASTED FOR OVER TWO HOURS AND SERVED WITH FRIES.

18.40

FIorentina

600 g OF GRILLED FIORENTINA STEAK COOKED TO YOUR LIKING, SERVED WITH FRENCH FRIES AND FRESH VEGETABLES.

38.70

COSTATA DI MANZO

350 g OF GRILLED BEEF RIBSTEAK, SERVED WITH MASHED POTATOES AND FRESH VEGETABLES.

23.80

FRITTO MISTO DELLA CASA

RINGS OF CALAMARI, CUTTLEFISH, AND SQUID SERVED WITH CITRUS MAYONNAISE.

16.90

SALMONE ALLA GRIGLIA

250 g OF SALMON SERVED WITH GRILLED VEGETABLES.

18.40

IF YOUR SIDE DISH DOESN'T SATISFY YOU, YOU CAN CHANGE IT WITH:

FRENCH FRIES

FRESH HOUSE SALAD

MASHED POTATOES

GRILLED VEGETABLES



REFRESH YOURSELF



BIBITE ALLA SPINA

SMALL

LARGE

PEPSI

PEPSI ZERO

7UP

SCHWEPPE'S LEMON/ORANGE

TEA LIMONE/PESCA

3.00

4.90

BEVANDE E BIRRE



ON TAP

	SMALL	MEDIUM	LARGE
NASTRO AZZURRO	4.00	6.50	12.00
PERONI GRAN RISERVA BIANCA	4.50	7.00	13.00
PERONI GRAN RISERVA ROSSA	4.50	7.00	13.00
KOZEL SCURA	4.50	7.00	13.00

BOTTLE

33 CL

CORONA EXTRA

BUDWEISER

GUINNESS

PERONI // GLUTEN FREE

BIRRA 0.0% // ALCOHOL FREE

6.50

BOTTLE

ACQUA MINERALE 0,75 LT.

(STILL, SPARKLING)

ACQUA MINERALE 0,25 LT.

(STILL, SPARKLING)

ACQUA TONICA 0,25 LT.

SUCCO DI FRUTTA

(ORANGE, PEACH, ANANAS, PINEAPPLE, APPLE, PEAR)

REDBULL (CAN)

3.90

2.50

4.90

4.80

4.90



PASSION IN EVERY BOTTLE

SPARKLING

GLASS

BOTTLE

PROSECCO // Veneto

4.90

23.70

FRANCIACORTA BRUT BERLUCCHI // Lombardia

6.50

38.70

FRANCIACORTA ROSÈ BERLUCCHI // Lombardia

41.90

FERRARI // Trentino Alto Adige

39.80

DURELLO // Veneto

28.80

MOËT CHANDON // Francia

82.00

VEUVE CLICQUOT // Francia

90.00

VINI



WHITE

	GLASS	BOTTLE
CUSTOZA // Veneto		19.50
SOAVE CLASSICO // Veneto	5.00	19.90
LUGANA // Veneto	5.60	31.30
PINOT GRIGIO // Veneto	5.80	33.50
CHARDONNAY // Veneto		24.90
GEWÜRZTRAMINER // Trentino - Alto Adige		32.60
VERDICCHIO // Marche		29.70
TOCAI FRIULANO // Friuli Venezia Giulia		31.70

RED

	GLASS	BOTTLE
BARDOLINO // Veneto	4.90	23.90
ROSSO VERONA // Veneto		27.90
VALPOLICELLA SUPERIORE // Veneto	5.90	31.30
VALPOLICELLA RIPASSO // Veneto		37.10
AMARONE // Veneto		54.90
LAMBRUSCO // Emilia		29.60
CHIANTI // Toscana		32.40
BAROLO // Piemonte		28.70

ROSÉ

	GLASS	BOTTLE
CHIARETTO // Veneto	5.60	28.50

DESSERT

	BOTTLE
RECIOTO DELLA VALPOLICELLA // Veneto	29.90
MOSCATO // Veneto	27.90



FRUTTA FRESCA CON GELATO

SWEET AT THE END



TIRAMISÙ DELLA CASA

DESSERT E GELATI



TIRAMISÙ DELLA CASA

THE CLASSIC ITALIAN DESSERT

6.50

PROFITEROLE

CREAM PUFF FILLED WITH PASTRY CREAM AND COVERED WITH CHOCOLATE CREAM.

6.00

PECCATO DI GOLA AL CIOCCOLATO

HOMEMADE WARM CHOCOLATE CAKE, SERVED WITH VANILLA ICE CREAM, CHOCOLATE SAUCE, AND FRESH WHIPPED CREAM.

8.90

CROSTATA ALLE MELE DELLA NONNA

WARM APPLE TART WITH CARAMEL.

6.00

LIMONE DI SORRENTO ALLA VANIGLIA

SPONGE CAKE, SORRENTO LEMONS, AND VANILLA-FLAVOURED CREAM, TOPPED WITH GROUND PISTACHIOS

7.50

GELATO (LOCALLY PRODUCED CREAMY ICE CREAM)

FLAVOURS: STRAWBERRY, CHOCOLATE, VANILLA, AND MILK FLAVOUR.

6.50

FRUTTA FRESCA CON GELATO

ICE CREAM CHOICE OF STRAWBERRY, FIORDILATTE, OR VANILLA.

9.30

GELATO "SPIRITOSO"

FIORDILATTE ICE CREAM WITH COINTREAU LIQUEUR.

9.30

COPPA ICE COFFEE

VANILLA ICE CREAM, ESPRESSO COFFEE, WHIPPED CREAM, GARNISHED WITH COFFEE BEANS.

12.50

CREMA AL CAFFÈ

5.60

MILKSHAKE A SCELTA TRA

CIOCCOLATO SHAKE

CHOCOLATE ICE CREAM WITH BISCUITS AND WHIPPED CREAM.

OREO

VANILLA ICE CREAM WITH OREO BISCUITS AND WHIPPED CREAM.

PRETZEL E CARAMELLO SALATO

VANILLA ICE CREAM WITH SALTED CARAMEL, DECORATED WITH WHIPPED CREAM AND PRETZELS.

STRAWBERRY SHAKE

STRAWBERRY ICE CREAM WITH STRAWBERRY TOPPING AND WHIPPED CREAM.

7.50



MOMENT OF RELAXATION

CAFFETTERIA

ESPRESSO ITALIANO	2.20	LATTE MACCHIATO	3.90
CAFFÉ LUNGO	2.20	MAROCCHINO	3.50
CAFFÉ DECAFFEINATO	2.50	TÈ CALDO	4.50
CAFFÉ CORRETTO	3.50	CIOCCOLATA	4.50
CAFFÉ AMERICANO	3.50	CAFFÈ SHAKERATO	4.50
CAFFÉ D'ORZO	3.50	IRISH COFFEE	9.00
GINSENG	3.50	SPREMUTA DI ARANCIA	5.00
CAPPUCCINO	3.70	BRIOCHES	2.00
MACCHIATONE	3.00	ADD CREAM	1.00

LIQUORI



AMARI 5.50

DISARONNO AMARETTO
AMARO DEL CAPO
AMARO RAMAZZOTTI
AMARO MONTENEGRO
AMARO AVERNA
FERNET BRANCA
BRANCAMENTA
JAGERMEISTER
BRAULIO
CYNAR

LIQUORI DOLCI 6.50

SAMBUCA
LIMONCELLO
ANIMA NERA
GRAND MARNIER
BAILEYS
COINTREAU

WHISKEY 9.00

LAGAVULIN
JACK DANIEL'S

GRAPPE 5.50

BIANCA
BARRIQUE

BRANDY 5.50

VECCHIA ROMAGNA
STRAVECCHIO
CARLOS I

VODKA 8.00

BELVEDERE
GREY GOOSE

GIN 9.00

GIN MARE
HENDRICK'S
MALFY AL POMPELMO

COGNAC 9.00

RÉMY MARTIN
COURVOISIER

TEQUILA 8.00

PATRON
DONJULIO



BLUESKY



TIRAMISÙ MARTINI

PASSIONE PURA



GOLDEN MARGARITA

FRESH GIN MOJITO

RASPBERRY MOJITO

COCKTAILS



ALCOHOLIC DRINKS

RASPBERRY MOJITO // WHITE RUM, LIME JUICE, SIMPLE SYRUP, FRESH RASPBERRIES, MINT.	11,50
FRESH GIN MOJITO // GIN, CUCUMBER AND ELDERFLOWER SYRUP, LIME JUICE, SODA, MINT.	11,50
APEROL SOUR // APEROL, GIN, LIME JUICE, SIMPLE SYRUP, EGG WHITE.	11,50
TIRAMISÙ MARTINI // BAILEY'S, CREME DE CACAO, DOUBLE ESPRESSO.	11,50
GOLDEN MARGARITA // GOLD TEQUILA, TRIPLE SEC, LIME, ORANGE JUICE, GRAND MARNIER.	11,50
BLUESKY // TEQUILA, TRIPLE SEC, LIME JUICE, SIMPLE SYRUP, BLUE CURAÇAO.	11,50
SUNSET // VODKA, PASSOA, PASSION FRUIT PURÉE, LIME JUICE.	11,50
GREEN APPLE // GIN, GREEN APPLE SYRUP, LIME JUICE, 7UP.	11,00
GIN TONIC PREMIUM // GIN MARE, HENDRICK'S, GRAPEFRUIT MALFY, TONIC.	12,50
GIN TONIC // GIN, TONICA.	9,50
GIN LEMON // GIN, SCHWEPES LEMON.	9,00
VODKA TONIC // VODKA, TONICA.	9,50
VODKA LEMON // VODKA, LEMON SCHWEPES.	9,00
MARGARITA // TEQUILA, TRIPLE SEC, LIME JUICE.	9,50
ESPRESSO MARTINI // VODKA, COFFEE LIQUEUR, ESPRESSO.	9,50
BLOODY MARY // VODKA, TOMATO JUICE, TABASCO.	9,50
MOSCOW MULE // VODKA, LIME JUICE, GINGER BEER.	9,50
PIÑA COLADA // WHITE RUM, PINEAPPLE JUICE, COCONUT MILK.	9,50
CAIPIRINHA // CACHAÇA, LIME JUICE, CANE SUGAR.	9,50
MOJITO // WHITE RUM, LIME JUICE, CANE SUGAR, FRESH MINT.	9,50

BRA 22

RISTORANTE PIZZERIA & COCKTAIL BAR

PIAZZA BRA, 22
VERONA

FOR INFO, CONTACT, AND BOOKINGS:

TELEPHONE 045 491 6401

info@piazza22.com

OPEN EVERY DAY
KITCHEN ALWAYS OPEN

The consumption and sale of alcoholic beverages for minors under 18 years of age is not permitted.

