

Our dishes

Bun Bacon cheese burger: 150g beef burger with melted cheese, crispy bacon, lettuce, tomatoes, house sauce, and a side of chips (1,3,7,10,12)	15€
Bun pulled pork: Spiced pulled pork shoulder, marinated red cabbage, BBQ sauce, and a side of chips (1,3,7,8,10,12)	15€
Bun fried chicken: Crispy chicken breast, caramelized onion, mayo, tomato, and lettuce, with a side of chips (1,3,12)	15€
Bun veggie: Veggie burger, tomato, lettuce, and vegan mayo with a side of chips (1,6,12)	15€
Homemade eggplant parmigiana (1,3,7)	10€
Salad With tuna, olives, and cherry tomatoes (4)	13€
Cesar salad: Lettuce, grilled chicken, parmesan shavings, mustard, lemon juice, Worcestershire sauce, and extra virgin olive oil (1,3,7,10)	15€
English-style roast beef with arugula, cherry tomatoes and parmesan shavings (7)	15€
Sautéed rice cakes (Riso al salto) 3pz (3,7,9)	12€
Daily special: ask what today's first course is! (Variable allergens: please ask staff)	13€

*Our buns can also be ordered as a plated dish without bread.

our sides

Roasted potatoes	6€
Scirocco's caponata (mixed vegetables) (9,12)	7€

kids menu

Plain pasta	5€
Pasta with basil pesto	7€
Pasta with tomato sauce	7€
Homemade chicken cutlet served with fries (1,3,7)	15€

Our pizza

le rosse (tomato base)

Marinara: tomato, garlic, oregano, basil, and EVO oil (1,3,7,12)	7€
Margherita: tomato, fiordilatte mozzarella from the Sorrentine Peninsula, basil, and EVO oil (1,12)	8,5€
La Vera Napoli: tomato, garlic, anchovies, Leccino olives, capers, oregano, basil, and EVO oil (1,4,12)	10€
Bufala: Tomato, Campania buffalo mozzarella, basil, and EVO oil (1,3,7,12)	12€
Bufala incazzata: Tomato, buffalo mozzarella, 'nduja (spicy pork spread), basil, and EVO oil (1,3,7,12)	13€
Provola e pepe: "n'andecchi" (a touch) of tomato, smoked provola cheese, EVO oil, basil, and black pepper (1,7,12)	10€
Discola: tomato, fiordilatte mozzarella, spicy spianata calabrese salami, basil, and EVO oil (1,7,12)	11€
Quasi capricciosa: tomato, fiordilatte mozzarella, herb-cooked ham, sautéed mushrooms, and Leccino olives (1,7,12)	15€
La Parmigiana: Tomato, fiordilatte, eggplant, basil, and parmesan shavings (1,7)	13€
Crudo: Tomato, fiordilatte, 16-month "Marco d'Oggiono" prosciutto crudo, stracciatella cheese, and basil (1,7,12)	15€

le bianche (no tomato)

Salsiccia e friarielli: Smoked provola mozzarella, knife-cut sausage, and sautéed Campania broccoli rabe (1,6,7,8,10,12)	15€
Collinetta: Smoked provola, "La Collinetta" smoked pancetta from D'Oggiono, arugula, and semi-dry cherry tomatoes (1,7,12)	15€
Crostino: Fiordilatte mozzarella, basil, and cooked ham (1,7,12)	10€
Ortolana: Smoked provola, seasonal vegetables, and basil (1,7,12)	12€
Rustica: Smoked provola, potatoes, porchetta (roast pork), and chili powder (1,3,7,12)	14€
3 formaggi: Fiordilatte, sweet gorgonzola, sheep's milk ricotta, wildflower honey, walnuts, and basil (1,7,8)	12,5€
Napoli sbagliata: Fiordilatte, anchovies, Leccino olives, capers, and cherry tomato confit (1,4,8)	12€

Our fritters

Homemade potato croquette: filled with fiordilatte mozzarella and parsley (1,3,7,12)	3€
Chips (1)	6€
Mondeghili: traditional milanese fried meatballs (1,3,7,12)	8€
Fried Battered Vegetables (1,2,3,4,6,7,9,14)	8€
Montanarine: fried dough topped with cherry tomato, pecorino cheese, and basil (3 pz) (1,3,7,12)	8€
Fried chicken: Breaded chicken strips fried served with house sauce (1,3,10,12)	8€
Il nostro Fritto misto: a tasting of all our fried treats (1,2,3,4,6,7,9,10,12,14)	15€

Desserts

Selection of homemade desserts starting from 6€

Drinks

beers

	0,4l	0,2l
Stella Artois lager	6€	4,50€
La Scirocco	6,50€	5€
Lowenbrau/Spaten	6,50€	5€
	0,5l	0,3l
Goose Midway ipa	7,50€	5,50€
Hoegaarden blanche	7,50€	5,50€
	0,33l	0,25l
Leffe d'ete	6,50€	5€
Leffe Ambre	6,50€	5€

soft drinks

Red bull energy drink - Red bull sugarfree - Red bull red edition	
The Organics tonic water - The Organics bitter lemon	
The Organics ginger beer - The Organics black orange - Coca Cola	
Coca Zero - Fanta - Sprite - Estathè Peach/Lemon - Crodino	
Chinotto - Juice (Ace, Apricot, Pineapple, Pear, Peach)	4€
Water: still or sparkling 0,5 l	1,50€
Water: still or sparkling 1 l	2,50€

cocktails

Spritz (Aperol, Campari, Hugo, Select)	6€
Gin tonic/lemon	8€
Gin Premium tonic/lemon	12/13€
Vodka tonic/lemon/redbull - Moscow / London mule - Cuba libre - whisky & cola - Tequila sunrise - Americano - Negroni sbagliato	8€
Negroni - Paloma - Mojito - Long island - Caipiroska - Boulevardier	10€

Spirits

Bitter and digestifs a partire da 5€

Cover charge: 2€