

laButtiga
CRAFT BREWERY



SEGUICI @LABUTTIGABEERROOM

BURGER

HAMBURGER DI MANZO BAVARESE MARINATO CON LA NOSTRA AMERICAN IPA RYE 3

SAMURYE 9,5€ (1,3,6,7,8,9,10,11,13)
BUN, BURGER DI MANZO, INSALATA, POMODORO, MAYO, KETCHUP

RYEOT 10€ (1,3,6,7,8,9,10,11,13)
BUN, BURGER DI MANZO, CHEDDAR, BACON, CIPOLLA CARAMELLATA, SALSA BBQ

RYEMONDO 10,5€ (1,3,6,7,8,9,10,11,12,13)
BUN, BURGER DI MANZO, CHEDDAR, BACON, CIPOLLA CARAMELLATA, INSALATA, POMODORO, MAYO AL RAFANO

GODRYE 13€ (1,3,6,7,8,9,10,11,13)
BUN, DOPPIO BURGER DI MANZO, DOPPIO CHEDDAR, DOPPIO BACON, CIPOLLA CRISPY, INSALATA, POMODORO, SALSA BBQ

RYE MYSTERIO 11€ (1,3,6,7,8,9,10,11,12,13)
BUN, BURGER DI MANZO, SCAMORZA AFFUMICATA, BACON, CAVOLO VIOLA, SENAPE AL MIELE

RYEDICCHIO 10,5€  (1,3,6,7,8,11,13)
BUN, BURGER DI MANZO, ASIAGO DOP, BACON, CIPOLLA CARAMELLATA, RADICCHIO, SPICY MAYO

VEGGY BURGER

BURGER DI AVENA ARRICCHITO CON VERDURE

GREEN BURGER 9,5€ (1,3,6,7,8,10,11,13)
BUN, VEGGY BURGER, CACIOTTA, CIPOLLA CARAMELLATA, POMODORO, SALSA BBQ

BLUECHEESE BURGER 10€ (1,3,6,7,8,10,11,13)
BUN, VEGGY BURGER, GORGONZOLA, RADICCHIO, CIPOLLA CRISPY, SENAPE AL MIELE

HOT DOG

SALSICCIA DI SUINO MARINATA CON LA NOSTRA GERMAN ALE BUTTIGA

CLASSICO 8,5€ (1,3,9,10,12)
SALSICCIA, CAVOLO VIOLA, KETCHUP, SENAPE

MIELE 8,5€ (1,3,10,11,12)
SALSICCIA, CIPOLLA CARAMELLATA, SENAPE AL MIELE

SUINO 8,5€ (1,6,7,9,10,12)
SALSICCIA, CHEDDAR, CRUMBLE DI BACON, SALSA BBQ

TESTARDO 8,5€  (1,3,7,8,10,12)
SALSICCIA, SCAMORZA AFFUMICATA, CIPOLLA CRISPY, SPICY MAYO

CHICKEN BURGER

FILETTI DI POLLO FRITTO SPEZIATO

ORIGINAL 10€ (1,3,6,7,8,9,11,12,13)
BUN, POLLO FRITTO, CHEDDAR, BACON, INSALATA, POMODORO, SENAPE AL MIELE

SPICY 10€  (1,3,6,7,8,9,10,11,12,13)
BUN, POLLO FRITTO, SCAMORZA AFFUMICATA, BACON, RUCOLA, CIPOLLA CRISPY, SPICY MAYO

BILLY 10€ (1,3,5,6,7,8,9,10,11,12,13)
BUN, POLLO FRITTO, CHEDDAR, BACON, CAVOLO VIOLA, BBQ, MAYO

CARNAZZA

SELEZIONE DI CARNI IN COLLABORAZIONE CON LA MACELLERIA “IL VECCHIO PIERO”

GOSLAR WINGS 8,5€ (1,10)
ALETTE E COSCETTE DI POLLO MARINATE CON GOSLAR, LA NOSTRA GOSE.

HONEY RIBS 11€ (1,12)
300GR DI COSTOLETTE DI MAIALE MARINATE CON VAKKA HONEY ALE, SERVITE CON SALSA BBQ

CARNAZZA MISTA 26€ (1,6,9,10,12)
TAGLIERE DI CARNI SELEZIONATE, MARINATE E COTTE NELLE NOSTRE BIRRE: HONEY RIBS, GOSLAR WINGS E SALSICCE. SERVITO CON MAYO AL RAFANO E SALSA BBQ. (CONSIGLIATO PER 2 PERSONE)

TAGLIERI

CONSIGLIATI PER L'APERITIVO, SERVITI CON CESTINO DI PANE

SALUMI & FORMAGGI 13,5€ (1,7)
SELEZIONE DI SALUMI & FORMAGGI: COPPA PIACENTINA, SALAME, PROSCIUTTO CRUDO, PECORINO SARDO, ASIAGO DOP, GORGONZOLA, SERVITO CON OLIVE RIVIERA

SOLO SALUMI 12,5€ (1)
SELEZIONE DI SALUMI: COPPA PIACENTINA, PROSCIUTTO CRUDO, SALAME PIACENTINO, MORTADELLA IGP, SERVITO CON GIARDINIERA DI VERDURE

L'ALTERNATIVA 10,5€  (1,8,10,11,12)
TAGLIERE VEGANO: HUMMUS, PATÈ DI OLIVE, POMODORI SECCHI SOTT'OLIO, GIARDINIERA DI VERDURE

CACCIATORINO 7€ (1)
IL CLASSICO “SALAME DA PASSEGGIO” A PUNTA DI COLTELLO

PANINI CLASSICI

NON TI CHIEDEREMO MAI “CON MOLLIKA O SENZA?”

PAOLO 6,5€ (1,3,7,10)
COTTO, CACIOTTA, INSALATA, POMODORO, MAYO

GABBO 6,5€ (1,3,7,10)
COTTO, ASIAGO, CIPOLLA CRISPY, SENAPE AL MIELE

VIOLA 6,5€  (1,7)
GORGONZOLA, CIPOLLA CARAMELLATA, RADICCHIO

BRUNO 6,5€ (1,7)
COPPA, CACIOTTA, CIPOLLA CARAMELLATA

CHARLIE 6,5€ (1,7)
MORTADELLA IGP, PATÈ DI OLIVE, ASIAGO DOP

CLAUDIA 6,5€  (1,3,7,10)
HUMMUS, POMODORI SECCHI SOTT'OLIO, RUCOLA, CIPOLLA CRISPY

SERGIO 6,5€ (1,7)
PROSCIUTTO CRUDO, SCAMORZA AFFUMICATA, RUCOLA

AGGIUNTE +1€
PANE SENZA GLUTINE +2,50€
PER INTOLLERANZE CHIEDI ALLO STAFF

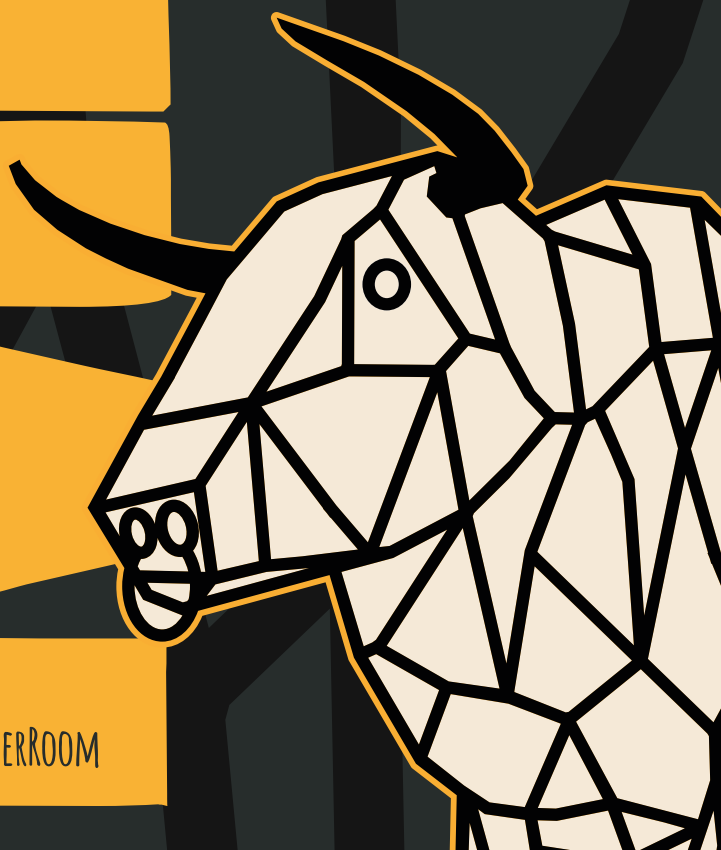


ELENCO ALLERGENI

1: CEREALI CONTENENTI GLUTINE 2: CROSTACEI E PRODOTTI DERIVATI 3: UOVA E PRODOTTI DERIVATI 4: PESCE E PRODOTTI DERIVATI
5: ARACHIDI E PRODOTTI DERIVATI 6: SOIA E PRODOTTI DERIVATI 7: LATTE E PRODOTTI DERIVATI INCLUSO LATTOSIO 8: FRUTTA A
GUSCIO 9: SEDANO E PRODOTTI DERIVATI 10: SENAPE E PRODOTTI DERIVATI 11: SEMI DI SESAMO E PRODOTTI DERIVATI 12:
ANIDRIDE SOLFOROSA E SOLFITI 13: LUPINI E PRODOTTI DERIVATI 14: MOLLUSCHI E PRODOTTI DERIVATI



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FOLLOW US @LABUTTIGABEERROOM

BURGER

BAVARIAN BEEF MARINATED WITH OUR AMERICAN IPA “RYE 3”

SAMURYE 9,5€ ^(1,3,6,7,8,9,10,11,13)
BUN, BEEF BURGER, LETTUCE, TOMATO, MAYONNAISE, KETCHUP

RYEOT 10€ ^(1,3,6,7,8,9,10,11,13)
BUN, BEEF BURGER, CHEDDAR, BACON, CARAMELIZED ONION, BBQ SAUCE

RYEMONDO 10,50€ ^(1,3,6,7,8,9,10,11,12,13)
BUN, BEEF BURGER, CHEDDAR, BACON, CARAMELIZED ONION, LETTUCE, TOMATO, HORSERADISH MAYONNAISE

GODRYE 13€ ^(1,3,6,7,8,9,10,11,13)
BUN, DOUBLE BEEF BURGER, DOUBLE CHEDDAR, DOUBLE BACON, CRISPY ONIONS, LETTUCE, TOMATO, BBQ SAUCE

RYE MYSTERIO 11€ ^(1,3,6,7,8,9,10,11,12,13)
BUN, BEEF BURGER, SMOKED SCAMORZA, BACON, RED CABBAGE, HONEY MUSTARD

RYEDICCHIO 10,5€ 🌶️ ^(1,3,6,7,8,11,13)
BUN, BEEF BURGER, ASIAGO DOP, BACON, CARAMELIZED ONION, RADICCHIO, SPICY MAYO

VEGGY BURGER

OAT BURGER WITH VEGETABLES

GREEN BURGER 9,5€ ^(1,3,6,7,8,10,11,13)
BUN, VEGGIE BURGER, CACIOTTA CHEESE, CARAMELIZED ONION, TOMATO, BBQ SAUCE

BLUECHEESE BURGER 10€ ^(1,3,6,7,8,10,11,13)
BUN, VEGGY BURGER, BLUECHEESE, RADICCHIO, CRISPY ONION, HONEY MUSTARD

HOT DOG

PORK SAUSAGE MARINATED WITH OUR GERMAN ALE “BUTTIGA”

CLASSICO 8,5€ ^(1,3,9,10,12)
SAUSAGE, RED CABBAGE, KETCHUP, MUSTARD

MIELE 8,5€ ^(1,3,10,11,12)
SAUSAGE, CARAMELIZED ONIONS, HONEY MUSTARD

SUINO 8,5€ ^(1,6,7,9,10,12)
SAUSAGE, CHEDDAR, BACON CRUMBLE, BBQ SAUCE

TESTARDO 8,5€ 🌶️ ^(1,3,7,8,10,12)
SAUSAGE, SMOKED SCAMORZA, CRISPY ONIONS, SPICY MAYO

CHICKEN BURGER

SPICED FRIED CHICKEN FILLETS

ORIGINAL 10€ ^(1,3,6,7,8,9,11,12,13)
BUN, FRIED CHICKEN, CHEDDAR, BACON, SALAD, TOMATO, HONEY MUSTARD

SPICY 10€ 🌶️ ^(1,3,6,7,8,9,10,11,12,13)
BUN, FRIED CHICKEN, SMOKED SCAMORZA, BACON, ARUGULA, CRISPY ONIONS, SPICY MAYO

BILLY 10€ ^(1,3,5,6,7,8,9,10,11,12,13)
BUN, FRIED CHICKEN, CHEDDAR, BACON, RED CABBAGE, BBQ, MAYO

CARNAZZA

SELECTION OF MEATS IN COLLABORATION WITH “IL VECCHIO PIERO” BUTCHER

GOSLAR WINGS 8,5€ ^(1,10)
CHICKEN WINGS AND THIGHS MARINATED WITH GOSLAR1826, OUR GOSE BEER

HONEY RIBS 11€ ^(1,12)
300G OF PORK RIBS MARINATED IN VAKKA HONEY ALE, SERVED WITH BBQ SAUCE

CARNAZZA MISTA 26€ ^(1,6,9,10,12)
MIXED SELECTION OF MARINATED AND GRILLED MEATS IN OUR BEERS: HONEY RIBS, GOSLAR WINGS, AND SAUSAGES. SERVED WITH HORSERADISH MAYONNAISE AND BBQ SAUCE. (FOR 2 PEOPLE)

TAGLIERI

RECOMMENDED FOR APERITIVO, SERVED WITH BREAD

SALUMI E FORMAGGI 13,5€ ⁽⁷⁾
SELECTION OF CURED MEATS AND CHEESE: COPPA PIACENTINA, SALAME, PROSCIUTTO CRUDO, PECORINO SARDO, ASIAGO DOP, BLUECHEESE, SERVED WITH OLIVES.

ONLY CURED MEATS 12,5€ ⁽¹⁾
SELECTION OF: COPPA, SALAME, PROSCIUTTO CRUDO AND MORTADELLA IGP WITH GIARDINIERA

THE ALTERNATIVE 10,5€ 🌱 ^(1,8,10,11,12)
VEGGY PLATE WITH: HUMMUS, OLIVES PATÈ, DRIED TOMATOES WITH GIARDINIERA

CACCIATORINO 7€ ⁽¹⁾
THE CLASSIC KNIFE-POINT “WALKING SALAMI”

SANDWICHES

CLASSIC ITALIAN PANINI

PAOLO 6,5€ ^(1,3,7,10)
HAM, CACIOTTA, SALAD, TOMATO, MAYO

GABBO 6,5€ ^(1,3,7,10)
HAM, ASIAGO DOP, CRISPY ONION, HONEY MUSTARD

VIOLA 6,5€ 🌱 ^(1,7)
BLUECHEESE, CARAMELIZED ONION, RADICCHIO

BRUNO 6,5€ ^(1,7)
COPPA, CACIOTTA, CARAMELIZED ONION

CHARLIE 6,5€ ^(1,7)
MORTADELLA IGP, OLIVES PATÈ, ASIAGO DOP

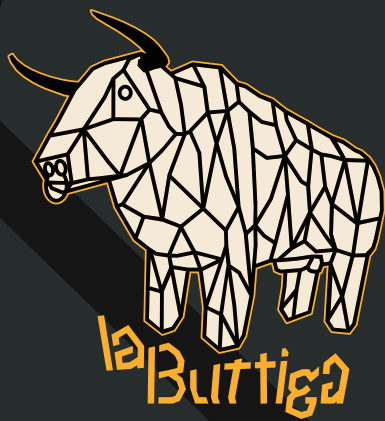
CLAUDIA 6,5€ 🌱 ^(1,3,7,10)
HUMMUS, DRIED TOMATOES, ARUGULA, CRISPY ONIONS

SERGIO 6,5€ ^(1,7)
PROSCIUTTO CRUDO, SMOKED SCAMORZA, ARUGOLA

ADD-ONS +1€

GLUTEN-FREE BREAD +2,5€

FOR INTOLERANCES ASK THE STAFF.



LIST OF ALLERGENS:

1: CEREALS CONTAINING GLUTEN 2: CRUSTACEANS AND PRODUCTS THEREOF 3: EGGS AND EGG PRODUCTS 4: FISH AND FISH PRODUCTS 5: PEANUTS AND PEANUT PRODUCTS 6: SOYBEANS AND SOY PRODUCTS 7: MILK AND DAIRY PRODUCTS INCLUDING LACTOSE 8: NUTS 9: CELERY AND CELERY PRODUCTS 10: MUSTARD AND MUSTARD PRODUCTS 11: SESAME SEEDS AND SESAME PRODUCTS 12: SULPHUR DIOXIDE AND SULPHITES 13: LUPIN AND LUPIN PRODUCTS 14: MOLLUSCS AND MOLLUSC PRODUCTS