



GUARANTEE OF QUALITY

Our dishes are prepared with genuine and selected ingredients.

Every day we buy mozzarella fiordilatte, buffalo mozzarella, mozzarella without lactose and dairy products handcrafted with farm milk.

Our meats are without polyphosphates and without gluten. The meats are of first quality and with tracking.

In case of food intolerances consult the explanatory table at the end of the menu.

"Taste and Quality" are essential values for us.



vegetarian
dishes



sea dishes



dishes
SPECIAL
Since 2004



Dishes XXL
TRUE
Gladiator !

* thawed ingredients



SFIZI E CAPRICCI DE ROMA



Krokké...Tando

€ 5.00

Potato croquettes with provolone, mortadella and zucchini

Cozze e Sgagliozze: a review of the typical Bari's dishes

€ 6.50

Arancini made with rice, potatoes and mussels * served with fried Sga-



Rustic Fried potatoe chips*

€ 3.50

Spicy baked potatoes*

€ 4.00

Spicy fried potato curls*

€ 4.00

Fried pizza dough: with ketchup, mexicane sauce, mayonnaise, tuna sau-

€ 4,00



GranFritto Gladiator *

€ 7.50

chips, fried sgagliozze, fried breaded mozz., panzerotti, spicy potato curls, fried oli-



Sgagliozze: the oldest and most popular street food of old Bari - one leads to

Cubes of fried polenta served with Ketchup

€ 4.00

Spade e Scudi

€ 4.00

Fried chip* and hotdog

Sfizio a scelta*: fried panzerottini or fried Olive ascolana or fried mozz. € 4.00

KING'S CHOPPING BOARD

€ 8.00

Scudo Gladiator - crued ham , bresaola, salami, Capocollo di Martina,
Caciocavallo cheese, sum dried tomatoes

Scudo del Re- bresaola , grana cheese, rocket, lemon juice

Scudo DiFesa - caciocavallo cheese., turkey breast, grana cheese, rocket

MAXI SALAD

€ 6.00



Messalina: Salad, carrots, grilled aubergines, caciocavallo, baked figs, sunflower



Triremi- salad, shrimp *, salmon, grilled zucchini

Cortigiana - salad, turkey breast, parmesan, rocket, balsamic vinegar glaze



Olimpo - salad, caciocavallo, carrots, corn, aubergines in oil, cherry tomatoes

Chicken - salad, chicken fillets *, parmesan, corn



BIRRE ALLA SPINA



Tuborg - lager bionda Alc. 5%

A cool and refreshing beer that everyone likes!

boccale L. 0,20 - € 2,30 L. 040 - € 3,60 Boccale da litro - € 9,00

Giraffa con spillaggio al tavolo 4 litri - € 34,00



Grimbergen Double - Specialita' d'Abbazia Alc. 6,5% - rossa

A historic and exclusive beer of Ancient Rome

Calice L. 0,25 - € 3,50 L. 050 - € 5,50 litro - € 10,50

Giraffa con spillaggio al tavolo 4 litri - € 37,00



Grimbergen Belgian Pale Ale - Alc. 6,5%

Tropical fruity notes and floral aroma - refreshing and unique!

Calice L. 0,25 - € 3,50 L. 050 - € 5,50 litro - € 10,50

Giraffa con spillaggio al tavolo 4 litri - € 37,00

VINI DI BACCO

Calice di vino

€ 3.00

Primitivo o Negroamaro - DOC Cantine 12 e Mezzo 12,5° alc.

€ 10.50

Malvasia Bianco o Rosato DOC Cantine 12 e Mezzo 12,5° alc.

€ 10.50

Prosecco o spumante

€ 11.00

BIBITE

Acqua minerale naturale o effervescente naturale 0.50 L.

€ 1.10

Coca cola, Coca zero, Fanta, Sprite, Fantalemon bott. 0.33 L.

€ 2.00

Coperto € 1.50 | Coperto Evento Speciale € 2.50





Collect them all!

Birrette Artigianali **Antica Roma**

0.33 L - € 4.50

Poppea blonde ale
Er Mejo saison pale ale
Gladiator red ale

Birretta XV - lattina 0.50 L

pilsner tedesca € 5.20

Sono tutte crude e non filtrate



Paulaner Weissbier

€ 5.00

Germania - fruttata e
dissetante
0.50 L. Alc. 5,5%

Kapuziner Kellerbier

€ 5.00

Germania - birra non filtrata
fruttata- profumata
0.50 L. Alc. 5,4%



Grimbergen Blanche

€ 4.00

Belgio - birra bianca d'Abba-
zia - Doppio malto
0.33 L. Alc. 6,0%

Carlsberg Premium

€ 3.20

Danimarca - premium lager
bionda -
0,33 L Alc. 5,0%



DAMA **B**IRRAIA

Whoever eats the pawn ... drinks it!

Una esclusiva Antica Roma
24 cicchetti da 7,5 cl
1,8 litri di birra Tuborg
€ 15.00



PUCCE

- NEW** **NA CHIANINA** - (*puccia multicereali*) € 8.00
300 gr. chianina burger, aubergines in oil, smoked scamorza cheese,
-  **Poseidon** (*turmeric panini*) € 7.50
Slice of sword fish*, sun dried tomatoes, olives, stracciatella cheese
-  **Puccia XXL** Hambu. Black Angus argentine 300g, tomatoes, mozz. cheese € 6.50
Puccia: mozzarella cheese tomatoes, cured ham, salad € 5.50
Puccia Imperial: 2hamburg.,somked scam, cheese, speck, chips,salad, kech, € 6.00



Sfida GLADIATOR VS FOOD

More than 1 kg of goodness to devour in 8 minutes

Win a beer 0.40 L! € 10.00

Er Paninazzo: double straw on top of each other (of hemp and ancient flavors) 2 hamburgers *, burratina, salad, pom. dried, vegetables, bacon. caciocavallo, BBQ

Er Puccione 3 burgers *, turkey breast, salad, Philadelphia, cherry tomatoes

PIADINA ROMA...gnola

€ 5.00

-  **Ortolana** - mozz. Cheese , grilled vegetab., aubergine cream , salad
-  **Roma** - Norcia sausage mozz.cheese, walnut cream, grana cheese, salad
- Spartacus** - chicken fillet*, mozz. Cheese, salad, tuna sauce
- Testaccia** - turkey breast, mozz. cheese, rocket, grana cheese, balsamic glaze, sweet
- Bocca della Verità** - mozz.cheese, tomatoes, crued italian ham



SCHIACCIATELLA - half-folded pizza

Er Cicerone: mozz. cheese, salad, capocollo di Martina , sun dried tomatoes, grana

Monella: mozz.cheese, ham, Philadelphia, salad, pumkin cream, grana cheese



Che impasto scegli?

- NEW** **Impasto Curcumino d'autore**
farina di tipo 0 con curcuma, zenzero e semi di papavero + € 1.00
- Impasto Antichi sapori:** farina 0, farro, avena, grano saraceno, sesamo, canapa + € 1.00
- Impasto esclusivo di Canapa**
farina di tipo 0 , 20% di farina BIO di semi di canapa sativa + € 1.00
- NEW** **Pizze Multicereali senza Glutine (eccetto il sabato)** € 7.00

All our pizzas are made with type 0 flour and long leavening for guarantee maximum digestibility and authenticity of the products.



PIZZE ROSSE DEGLI DEI

with tomato sauce

- NEW** **Opi:** *Dea dell'abbondanza - con impasto curcumino* €6.50
Pom. Sauce, mozz., Aubergines in oil, artichokes, asparagus, courgettes, walnuts
- NEW** **Minerva:** *Dea della strategia militare - #FattaCol* ♥ impasto multicereali € 7.50
Tomato sauce., mozz. Cheese, speck , philadelphia, taralli crumble
- NEW** **Cuore di Puglia:** *#FattaCol* ♥ € 8.00
salsa pom., mozz., capocollo di Martina IGT, caciocavallo, pom. secchi, farinella di ceci
- Giove:** tomato sauce, mozz. cheese, porcini mushrooms, sausage € 6.00
- Saturno:** tomato sauce, mozz. cheese, zucchini, aubergine, asparagus € 5.50
- Giunone:** tomato sauce, mozz. cheese, stracciatella cheese, fresh tomatoes € 5.00
- Ercules:** *Semidio, figlio di Giove* - salsa pom., mozz. di bufala, porcini*, pom. € 6.50
- Dionisio:** tom. sauce, mozz., cured ham, burratina cheese, toasted almonds € 7.50
- Vessillo:** tomato sauce, mozz. cheese, cured ham, philad., aubergine, pesto, roc- € 6.00
- Monellaccio:** tom. sauce, mozz. cheese, porcini mush., salami, pine nuts, rocket € 6.50
- Nerone:** tomato sauce, mozz. cheese, hot salami, aubergine, holy oil, breadcrumbs € 5.50





PIZZE BIANCHE IMPERIALI

senza salsa di pomodoro

Impasti Speciali: Canapa, Antichi Sapori Multicereali, Curcumino + € 1.00

- NEW Domus Deorum - la casa degli Dei - impasto curcumino** € 9.50
turmeric dough, mozz., swodfish, salad, aubergine creme, toasted almonds
lime and pink pepper
- NEW Scrocchiarella Mix - impasto curcumino** € 8.50
A fantasy of cold cuts, cheeses, sauces and creams on a scrocchiarella base
-  **Mabbrusciate!: 64 d.C. - Nerone scatenò il più grave incendio di Roma !** € 6.50
mozz. cheese, n'duja, spicy hot salami, holy oli, philad., taralli crumble, salad
- NEW Bari Vecchia:** mozz., sgagliozze, bacon, salad, toasted almonds, baked figs € 7.00
-  **Francesco: multigrain dough** € 8.50
mozz., Black angus, grana cheese, rocket, tomatoes
-  **Antica Roma: dal 2004 la vostra preferita!** € 6.50
Mozzarella, salsiccia di Norcia, crema di noci, insalata iceberg, grana
- Sette Re:** mozz. cheese, sausage, aubergine cream, smok. scamorza cheese, €6.50
-  **S.p.q.r.:** buffalo milk mozzarella cheese, shrimps, zucchini € 7.00
- Dama Nera:** mozz., turkey breast, Philadelphia, almonds, balsamic glaze € 6.50
- Asterix:** mozz., pumpkin cream, zucchini, aubergine, bread crumbs, baked € 6.00



Pizza Nando: pizza contest winner Talent 2015

hemp paste, Norcia sausage, asparagus,
caciocavallo dop, pom. dry € 7.00



PIZZE CLASSICHE

Impasti Speciali: Canapa, Antichi Sapori Multicereali, Curcumino + € 1.00

	Margherita: tomato sauce, mozzarella, cheese, extra vergin olive oli, organ	€ 4.00
	Romana: tomato sauce, mozzarella cheese, capers, anchovies	€ 4.50
✓	Caprese: ciccio base, fresh tomatoes, freshly chopped mozz., rocket	€ 5.00
✓	Crudaiola: mozzarella cheese, fresh tomatoes, rocket	€ 5.00
🐟	Gamberetti: mozz. cheese, shrimp, salad, cocktail sauce, tomatoes	€ 6.50
	Limone: mozzarella cheese, ham, salad, lemon juice	€ 5.00
	San Daniele: tomato sauce, mozzarella cheese, cured ham	€ 6.00
	4 stagioni: tomato sauce, mozz. cheese, ham, artichokes, olives, mushrooms	€ 5.00
✓	Capricciosa: tomato sauce, mozzarella cheese, artichokes, olives, mushrooms	€ 5.00
	Vesuvio: tomato sauce, buffalo milk mozzarella cheese	€ 5.00
	Gladiatore: tomato sauce, mozz. cheese, bresaola, rocket, grana	€ 7.00

SECONDI PIATTI

NEW	Er MEJO - CHIANINA hamburgers, aubergines in oil, potato curls	€ 10.00
🐟	Pesce Spada...ccino Slice of swordfish*, fried sgagliozze e sun dried tomatoes	€ 11.00
	30Lance di Arrostitini Lamb skewers, fried sgagliozze, BBQ sauce	€ 8.00
	Er GALLO: chicken breast*, tomatoes, rocket, grana cheese	€ 8.00
🏆	Black Angus: Argentine hamburger, spicy fried potato curls, rocket, grana Pandano cheese	€ 9.00
🌿	Marcantonio 3 beef burgers, fried potato leaves, smoked scam. cheese, salad, tomatoes	€ 9.00





ORDER YOUR BABY MENU "HAPPY PIZZA!"

Every week a new surprise ...

Collector's Box with GAMES and COLORS

MINI PIZZA* - PATATINE - BIBITA* € 6.90

* margherita, wurstel, cotto, crudaiola or panino hamburger o hot dog

* Bibita: coca, coca zero, fanta, sprite, acqua o succo di frutta

BUON APPETITO!

