

# PLATTERS

(Recommended for 2 people)

## **THE PIG FLOYD** (ALLERGENS: 4, 7) **22€**

Speck, Patanegra Lard, Pancetta al Barolo (Barolo-aged cured pork belly),  
Mocetta (dried beef) Deer Salami or Local Salami, Toma Cheese,  
Blue Cheese, Alpine Goat Cheese Green Anchovies

## **THE HISPANIC** (ALLERGENS: 1, 7) **18€**

Pata Negra raw ham, Burrata and Pinsa Dough

## **THE DAIRYMAN** (ALLERGENS: 7) **20€**

Selection of Cheeses accompanied by Fruit Compotes and Truffle Honey

## **THE TRENTINO** (ALLERGENS: 7) **16€**

Salted Cured Beef (Carne Salada), Arugula,  
Cherry Tomatoes and Grana Cheese Shavings

..... and for the little ones .....

## **PEPPA PIG 8€ (ALLERGENS 7)**

Cooked Ham and Toma Cheese

# BOHEMIAN RHAPSODY

(BEBOP'S SPECIALTIES)

## **VEGGIE** (Allergens: 1, 3, 7) **10€**

Potato Tartlet with Stewed Onions, Capers, Olives, Tomatoes, and Caroselle

## **POLPETTINE** (Allergens: 3, 7) **10€**

Beef Meatballs in Sauce, just like the Chef's Grandma used to make them

## **SLICED ANGUS STEAK** **22€**

Served with Cherry Tomatoes and Arugula or Side Dish of the Day

## **PORK RIBS** (Allergens: 10) **18€**

12-hour Marination in a mix of Spices, Low-Temperature Cooking and Smoking with Natural Aromatic Wood, served with Baked Potatoes or Vegetables of the Day

..... And if you want a Light meal .....

## **GIRO D'ITALIA** (Allergens: 8, 10) **12€**

Apple, Walnuts, Toma Cheese, Lettuce, Red Tropea Onion Sauce

## **GYMBOP** (Allergens: 7) **12€**

Grilled Chicken, Arugula, Cherry Tomatoes,  
Grana Cheese, Balsamic Glaze

# SEAFOOD SPECIALTIES

(SEAFOOD PRODUCTS HAVE BEEN PREVIOUSLY BLAST CHILLED. THE PROCESSING ARE ARTISANAL.)

## **CANTABRIAN ANCHOVIES** (Allergens: 1, 4, 7) **14€**

Cantabrian Anchovies with Burrata, Confit Cherry Tomatoes, Taggiasca Olives, and Fried Bread Crumbs

## **SEAFOOD SALAD** (Allergens: 1, 2, 7) **16€**

Octopus, Cuttlefish, Calamari, Shrimp, Celery, Carrots

## **FRIED CALAMARI** (Allergens: 1, 4) **14€**

Fried Calamari Rings

## **Fried Calamari and Shrimp** (All: 1, 2, 4) **16€**

Fried Calamari Rings and Shrimp

## **Seafood Cannellone** (Allergens: 1, 4) **18€**

Cannellone filled with Thyme Eggplant Cream, Swordfish, on Yellow Cherry Tomato Velouté and Basil Sauce

## **Sushi-No Tuna** (Allergens: 1, 4) **20€**

Tuna Loin with Mediterranean breading, Red Wine Reduction, Pears, Onions, and Green Sauce

## **Roasted Octopus Tentacles** (Allergens: 4) **18€**

Seared Roasted Octopus Tentacles, with Potato Cream, Caramelized Onion and Olive Crumble.

# MYSTICAL FRIED FOODS

**FRIED ANCHOVIES\*** (ALLERGENS 1, 4) **8€**

**CAMEMBERT BITES\*** (ALLERGENS 1, 7) **7€**

**ONION RINGS\*** (ALLERGEN 1) **5€**

**JALAPENOS\*** (ALLERGENS: 1, 7) **7€**

**MINI MOZZARELLA BALLS\*** (ALLERGENS: 1, 3, 5, 7) **6€**

**CHICKEN NUGGETS\*** (ALLERGENS: 1, 3, 5, 7) **6€**

**BOAT-SHAPED FRIES\*** **5€**

**FRIED SAGE\*** (ALLERGENS: 1, 3, 7) **5€**

**MIXED FRIED FOODS\*** **12€**

(ASSORTED FRIED ITEMS SELECTED BY US FROM THE LIST)

\*Defrosted Product