# MENÙ 100% Terrone

# GRIFONE
PIZZA AND BURGER

## Our HISTORY
## SINCE 1996

**We offer our customers excellent quality, professionalism, and passion for our products.**

Our products are 100% selected and carefully selected, like the dough for our traditional focaccia, made from a recipe that stems from our studies and experience.

Follow us
@grifonepizzaburger

## STARTERS

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|---|---|
| **CLASSIC BRUSCHETTA** (4 PCS.)<br>Tomatoes, salt, garlic, oil, oregano | 5 € |
| **MIXED BRUSCHETTA** (4 PCS.)<br>Made and served differently every day, depending on the seasonality of the products | 8 € |
| **CLASSIC FRITTINA**<br>De Cecco bucatini, béchamel sauce, pepper, peas, heifer meat, smoked buffalo mozzarella, and carrots | 3 € |
| **SPECIAL FRITTINA**<br>Made and served differently every month, depending on the seasonality of the products | 4 € |
| **TRADITIONAL CROQUETTE**<br>Made with Avezzano yellow potatoes, smoked buffalo mozzarella, parsley, eggs, cheese, and pepper | 3 € |
| **GIGGIOTTO**<br>Chicken strips marinated in barbecue sauce and breaded in cornflakes | 7,50 € |
| **DEMISSONE**<br>Smoked provola cheese rolled in speck and breaded in cornflakes | 7,50 € |
| **STRUNZILL**<br>Chicken strips marinated in Milk, breaded with breadcrumbs, homemade sauces and spicy herbs | 7,50 € |
| **PEPPE AND ALEX**<br>Avezzano potato croquettes, bacon, and cheese fondue | 8 € |
| **BAO BAO** (3 PCS.)<br>Soft, steamed bao bun, stuffed with homemade pulled pork, tender and juicy, accompanied by caramelized onion that adds a sweet and enveloping note. A perfect balance of softness, intense flavor, and comfort food. | 10 € |
| **PULLED PORK MEATBALLS WITH CHEDDAR** (4 PCS.)<br>Homemade pulled pork meatballs with a melted cheddar center, breaded in panko and fried until golden brown. Crispy on the outside, soft and flavorful on the inside. | 7,50 € |
| **SCOTTONA MEATBALLS WITH PROVOLA**<br>Selected scottona meatballs, soft and flavorful, with melted provola on the surface. Golden to perfection, they're a classic with a full and enveloping flavor. | 7,50 € |

### PLATTERS TO SHARE

**COLD CUTS AND CHEESE PLATTER** 18 € / x 2 pers.
A selection of cured meats and cheeses, accompanied by bread and jams, for a perfect balance of sweet and savory flavors.
Ideal for sharing.

**FRIED GRIFONE CHOPPING BOARD** 15 € x 2 pers. / 30 € x 4 pers.
A selection of fried delicacies and homemade specialties, golden and crispy, prepared to order.
A delicious and informal mix, perfect for sharing.

### WHIMS

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| **CHICKEN WINGS** (6 PCS.) | 5 € |
| **CHICKEN NUGGETS** (6 PCS.) | 5 € |
| **SPEEDY CHICKEN** (8 PCS.) | 5 € |
| **ONION RINGS** (7 PCS.) | 4 € |
| **MOZZARELLA BALLS** (8 PCS.) | 5 € |
| **CRAB CLAW** (6 PCS.) | 5 € |
| **SHRIMP SURIMI** (5 PCS.) | 6 € |
| **SALAMINOS** | 7 € |
| **DOUBLE STICK** (4 PCS.) | 7 € |

### POTATOES BOX

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| **CLASSIC STICK** | 5 € |
| **SWEET POTATOES** | 6 € |
| **RUSTIC FRIES WITH PEEL** | 6 € |
| **BAKED POTATOES** | 6 € |
| ***ADDITION** OF CLASSIC MEATS, CHEESES, AND SAUCES (NOT SPECIAL) | 2,50 € |

### SPECIAL SAUCES

TO PAIR WITH OUR FRIED FOODS

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|---|---|
| **GRIFONE SAUCE** | +3 € |
| **GRIFONE SAUCE 2.0** 🔥🔥🔥 | +3 € |

## SANDWICHES

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| **GRIFONE**<br>Double burger (160g Scottona), bacon, egg, cheddar and caramelized onion | 14 € |
| **VIA BOTTEGHELLE**<br>Hamburger (160g Scottona), breaded provolone, lettuce, tomato, bacon and basil mayonnaise | 12 € |
| **PARCO SALEMI**<br>Hamburger (200g Scottona), creamed broccoli rabe, baked potatoes, buffalo mozzarella and pancetta coppata | 12 € |
| **CITTADELLA**<br>Hamburger (180g Scottona), pancetta coppata, provolone, honey mushrooms and walnut cream | 12 € |
| **O VIC RE VICCHIARELL**<br>Chicken burger with cornflakes (300g), creamed provolone del Monaco cheese, arugula and cherry tomatoes | 12 € |
| **BRONX**<br>Hamburger with 180g Scottona, egg, ham, sliced cheese, lettuce, tomato and Tabasco sauce | 12 € |
| **CASE DELLA REGGIA**<br>Hamburger (200g heifer), PGI mortadella, Agerola provola and pistachio cream | 11 € |
| **OCCUPY BUILDINGS**<br>200g heifer burger, bacon, onion rings, and provola | 11 € |
| **PINUCC**<br>Wild boar, porcini mushrooms, baked potatoes, and burrata | 12 € |
| **1926**<br>Pulled pork, bacon, chili sauce, caramelized onion, salad | 12 € |

### VEGAN SPECIAL

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| **GREEN GRIFONE**<br>American bun, broccoli rabe, breaded provola cheese, sweet potatoes, and paprika mayonnaise | 12 € |
| **VEGRIF**<br>American bun, creamed baked potatoes, mushrooms, provola cheese and caramelized onion | 12 € |

### ZINGARE

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| **ZINGARA WITH COOKED HAM**<br>Cooked ham, salad, smoked provola cheese and tomato | 10 € |
| **ZINGARA WITH RAW HAM**<br>Parma ham, salad, smoked provola cheese, and tomato | 10 € |

**DOUBLE** SIDE DISH / SPECIAL / CHEESE **+2 €**

## CREATE YOUR BURGER

### 1

**CHOOSE YOUR BREAD OR LEAVE IT ON THE PLATE**

| | |
|---|---|
| Classic | |
| American Bun | +0,50 € |
| Gluten Free | +2 € |

### 2

**MEAT**

| | |
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| **SCOTTONA**<br>Scottona beef burger 160g<br>+ 1 cheese<br>+ 1 side dish or special | +9,50 € |
| **CHIANINA**<br>Chianina beef burger 160g<br>+ 1 cheese<br>+ 1 side dish or special | +10 € |
| **CHICKEN BREAST**<br>+ 1 cheese<br>+ 1 side dish or special | +8,50 € |
| **CHICKEN CUTLET**<br>+ 1 cheese<br>+ 1 side dish or special | +9,00 € |
| **CHICKEN BURGER**<br>Chicken burger 250g<br>+ 1 cheese<br>+ 1 side dish or special | +9,00 € |
| **CHICKEN BURGER CORNFLAKES**<br>Breaded chicken burger with cornflakes 300g<br>+ 1 cheese<br>+ 1 side dish or special | 10 € |
| **PORK SAUSAGE**<br>+ 1 cheese<br>+ 1 side dish or special | +8,50 € |
| **PORCHETTA ARICCIA PGI**<br>+ 1 cheese<br>+ 1 side dish or special | +8,50 € |
| **PULLED PORK HOMEMADE**<br>+ 1 cheese<br>+ 1 side dish or special | +9,50 € |
| **CHEESESTEAK**<br>+ 1 cheese<br>+ 1 side dish or special | +8,50 € |
| **HEIFER MEATBALLS**<br>+ 1 cheese<br>+ 1 side dish or special | +8,00 € |
| **SAUSAGE**<br>+ 1 cheese<br>+ 1 side dish or special | +7,50 € |
| **ROVAGINATI BAKED HAM**<br>+ 1 cheese<br>+ 1 side dish or special | +6,50 € |
| **PARMA HAM**<br>+ 1 cheese<br>+ 1 side dish or special | +6,50 € |

### 3

**CHEESES**
- Provola
- Sottiletta
- Cheddar
- Breaded Provola

### 4

**SPECIAL**
- Fried Egg
- Crispy Bacon
- Rovagnati Cooked Ham
- Parma Ham
- Speck
- Onion Rings
- Mortadella with Bronte Pistachios
- Croquettes
- Buffalo Mozzarella Bites

### 5

**SIDE DISHES**
- Fried or baked potatoes
- Eggplant, one mushroom
- Grilled or pickled eggplant
- Red or white eggplant parmigiana
- Broccoli rabe
- Peppers
- Honey or button mushrooms
- Raw or caramelized onion
- Roasted or scapece zucchini
- Salad
- Tomato or cherry tomatoes

### 6

**SAUCES**

**Classic Sauce** +2 €
- Cream of friarielli
- Walnut cream
- Potato cream
- Porcini mushroom cream
- Provolone del Monaco cream
- Pistachio cream
- Buffalo mozzarella stracciata
- Basil mayonnaise
- Onion sauce
- Becon sauce

**Special Sauces** +3 €
- Grifone Sauce
- Grifone Sauce 2.0

**DOUBLE** SIDE DISH / SPECIAL / CHEESE **+2 €**

## THE MEAT
## OUR SELECTION

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|---|---|
| **BLACK ANGUS SPAIN ENTRECOTE** 300/400 gr.<br>The Black Angus Entrecote is a work of modern art. The marbling of fat is evenly distributed throughout this cut, with porcelain-colored fat that melts at the slightest contact with heat, lending tenderness and flavor to your steak. | 7€/etto |
| **ARGENTINE ENTRECOTE** 300/400 gr.<br>This highly prized cut, obtained from the beef loin, is always well-marbled and has an excellent flavor. Beef entrecote meat is marbled, with substantial fat marbling and a very tender texture. | 9€/etto |
| **PRUSSIAN ENTRECOTE** 300/400 gr.<br>Prussian entrecote is a succulent cut of meat originating from Mazury, a northern region of Poland. Thanks to its distinct marbling and rich flavor, Polish beef is considered among the best in the world. | 8,50€/etto |
| **ITALIAN FRISONA** 300/400 gr.<br>A premium cut of pure Italian Friesian beef, a breed renowned for its deep flavor and incredible succulence. Characterized by rich marbling and golden, flavorful fat, this meat is enhanced by careful aging, giving it a buttery texture and an intense, lingering flavor. | 8€/etto |
| **BAVARIAN SIMMENTHAL** 500 gr.<br>A prestigious cut of Bavarian Simmental, traditionally raised on the pastures of Bavaria. Renowned for its incredible tenderness and fine texture, this steak offers a perfect balance between lean meat and delicate marbling. | 9,50€/etto |
| **BEEF FILLET** 300/400 gr.<br>Try our Fillet, renowned for its tenderness and intense flavor. This cut of meat, selected for its perfect marbling, guarantees even cooking and extraordinary succulence. | 9€/etto |

### SIDE DISHES

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|---|---|---|
| **BASIC** | Fried or baked potatoes - Eggplant mushrooms - Grilled or pickled eggplant<br>Broccoli rabe - Peppers - Honey mushrooms or button mushrooms<br>Raw or caramelized onion - Roasted or scapece zucchini - Salad - Tomato or cherry tomatoes | +6 € |
| **OF THE CHEF** | Add to red or white parmigiana / double basic | +8 € |

## PIZZE
## IN THE WHEEL

### CLASSIC

| | |
|---|---|
| **MARINARA**<br>Tomato, oregano, garlic, basil | 7 € |
| **MARGHERITA**<br>Tomato, mozzarella, basil | 8 € |
| **BUFALA**<br>Tomato, buffalo mozzarella, basil | 10 € |
| **SAUSAGE AND CHIPS**<br>Potatoes, sausage, mozzarella | 9 € |
| **CORN**<br>Cream, ham, corn, mozzarella | 9 € |
| **DIAVOLA**<br>Spicy salami, tomato and mozzarella | 10 € |
| **EGGPLANT**<br>Eggplant, tomato, ham, mozzarella | 10 € |
| **GATTÒ**<br>Mashed potatoes, croquettes, salami, cooked ham, mozzarella | 10 € |
| **SAUSAGE AND BIRROWS**<br>Sausage, broccoli, mozzarella | 10 € |
| **FILLET**<br>Cherry tomatoes, oregano, mozzarella, basil | 10 € |
| **CAPRICCIOSA**<br>Tomatoes, mushrooms, cooked ham, salami, artichokes, olives, mozzarella | 10 € |
| **SALAMI**<br>Salami and mozzarella | 10 € |
| **PEPPERS AND SAUSAGE**<br>Peppers, sausage, mozzarella | 10 € |
| **WRONG NERANO**<br>Zucchini, cream, ham, mozzarella | 10 € |
| **ORTOLANA**<br>Mixed vegetables | 10 € |

### SPECIAL

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| **ANNARELLA**<br>Meatballs, rustic potatoes, mozzarella, cheddar sauce | 13 € |
| **DON SALVATORE**<br>Cacio e pepe, potato croquettes, pancetta coppata | 13 € |
| **PISTACHIO**<br>Pistachio pesto, mortadella, mozzarella | 12 € |
| **SOFT**<br>Potatoes, porchetta, mozzarella | 12 € |
| **PUMPKIN**<br>Pumpkin, sausage, mozzarella | 12 € |
| **A' MESTIER**<br>Baked potatoes, sausage, mozzarella | 12 € |
| **CARAMELIZED**<br>Caramelized onion, sausage, mozzarella | 12 € |
| **PORCINI MUSHROOMS**<br>Cream, ham, mushrooms, mozzarella | 12 € |
| **ARUGULA**<br>Arugula, curd, cherry tomatoes, shavings | 12 € |

## PIZZE
## ON A BAKING TRAY

**MARINARA AND MARGHERITA**
x 2 person **12€** / x 3 person **18€**

**TEGLIA MISTA**
x 2 person max 2 tastes **14€** / x 3 person max 3 tastes **22€**

### MIXED TASTES

**MARINARA**
Tomato, oregano, garlic, basil

**MARGHERITA**
Tomato, mozzarella, basil

**SAUSAGE AND CHIPS**
Potatoes, sausage, mozzarella

**CREAM, HAM AND CORN**
Cream, ham, corn, mozzarella

**GATTÒ**
Mashed potatoes, croquettes, salami, cooked ham, mozzarella

**SAUSAGE AND BIRROWS**
Sausage, broccoli, mozzarella

**DIAVOLA**
Spicy salami, tomato and mozzarella

**SAUSAGE AND POTATOES**
Potatoes, sausage, mozzarella

**CACIO E PEPE**
Cacio, pepper, mozzarella

**EGGPLANT**
Eggplant, ham, and mozzarella

**WRONG NERANO**
Zucchini, cream, ham, mozzarella

**ASPARAGINE**
Creamed asparagus, buffalo mozzarella, basil

**CAPRICCIOSA**
Tomatoes, mushrooms, cooked ham, salami, artichokes, olives, mozzarella

**ONION**
Caramelized onion, sausage, mozzarella

**SALAMI**
Salami and mozzarella

**PEPPERS**
Peppers, sausage, mozzarella

**MUSHROOM CREAM**
Cream of porcini mushrooms, sausage, white wine, and mozzarella

**ORTOLANA**
Mixed vegetables

**BOCCONCINA**
Margherita with buffalo mozzarella bites

**SOFT**
Potatoes, porchetta, mozzarella

**TUTTO A PESTO**
Pesto, sausage, mozzarella

**FUORI DI ZUCCA**
Pumpkin, sausage, mozzarella

**PIRIPISTACCHIO**
Pistachio, mortadella, mozzarella

**A' MESTIER**
Baked potatoes, sausage, mozzarella

## BEERS
## ON TAP

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|---|---|
| **BRAND** | 0,25 cl. **3 €** / 0,50 cl. **6 €** |
| **AFFLIGEM ROUGE** | 0,30 cl. **6 €** |
| **BULLDOG** | 0,20 cl. **3,50 €** / 0,40 cl. **6,50 €** |
| **IPA** | 0,20 cl. **3,50 €** / 0,40 cl. **6,50 €** |
| **ERDINGER** | 0,30 cl. **4 €** / 0,50 cl. **7 €** |

## SOFT DRINK

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|---|---|---|
| **ACQUA NATURALE** | 0,50 cl. | 2 € |
| **ACQUA FRIZZANTE** | 0,50 cl. | 2 € |
| **COCA COLA VETRO** | 0,33 cl. | 2,50 € |
| **COCA COLA 0 VETRO** | 0,33 cl. | 2,50 € |
| **FANTA** | 0,33 cl. | 2,50 € |
| **TENNENT'S** | 0,33 cl. | 5 € |

## LIQUOR

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|---|---|
| **LIMONCELLO** | 2,50€ |
| **MELONCELLO** | 2,50 € |
| **AMARO DELLA CASA** | 2,50 € |
| **AMARO GRIFONE** | 2,50 € |
| **AMARO DEL CAPO** | 2,50 € |
| **AMARO JAGERMEISTER** | 2,50 € |
| **AMARO JEFFERSON** | 4 € |
| **AMARO JEFFERSON PREMIUM** | 8 € |
| **LIQUORE BAYLES** | 2,50 € |

## SWEETS

for desserts **ask the waiting staff**

**COVER CHARGE** **2 €**

# GRIFONE
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grifonefood.it

**FOLLOW US**