



APPETIZERS

CUTTING BOARD OF CURED MEATS € 20.00
"BANDUS SELECTION" (min. 2 people)

SALADA MEAT CARPACCIO € 12.00
ON BED OF ROCKET AND GRANA

GOLDEN TOMINO € 12.00
Tomino cheese in pistachio crust with seasonal mustard, beetroot salad

AUBERGINE FORMAT € 14.00
Breaded and fried aubergines with cheese fondue, tomato, oregano, basil and parmesan flakes

VACCINE MILK BUTTER € 12.00
WITH CONFIT TOMATOES AND DROPS OF PESTO
Lightness of frayed burrata and its milk flavored with confit cherry tomatoes

MARINATED NORWEGIAN SALMON € 14.00
Thin slices of salmon with butter curls and croutons

OCTOPUS SALAD WITH LIME € 14.00
Octopus, extra virgin olive oil, carrots, courgettes, celery, mixed salad, pepper

TARANTINA MUSSELS € 12.00
Fresh mussels, white wine, marinated garlic, parsley, peppercorns, tomato

SCALES AND PRAWNS FREE € 14.00
Gratin with breadcrumbs, lemon, garlic, white wine, parsley, cherry tomatoes



FIRST DISHES

COUS-COUS WITH VEGETABLES AND MIXED FISH € 16.00

Mussels, clams, squid, cherry tomatoes, courgettes, carrots, celery, onion, peppers, salt, pepper

STANDARD HALF SLEEVES € 11.00

Fried aubergines, salted ricotta, tomato, basil, oregano

SPAGHETTI ALLA CARBONARA € 11.00

Bacon, egg, salt, pepper, parmesan, cream

FELICETTI CACIO PEPPER € 11.00

Toasted black pepper, pecorino romano, parmesan

HOME-MADE POTATO GNOCCHI € 12.00

Potatoes, 00 flour, eggs, nutmeg, salt, cheese
Choose how to season them: with tomato, butter and sage or with ragù

LASAGNE PASTRY € 11.00

Chef's lasagne with bechamel and ragù

SPAGHETTI WITH SEAFOOD € 16.00

Seafood, garlic, chili pepper, parsley, cherry tomatoes, extra virgin olive oil, white wine

SPAGHETTI WITH CLAMS € 15.00

Clams, garlic, parsley, extra virgin olive oil, white wine, chilli pepper

PACCHERI ALLA AMALFITANA € 13.00

Swordfish, Taggiasca olives, cherry tomatoes, capers, garlic, chili pepper, parsley, white wine

LANGUAGES OF THE PORT € 15.00

Prawns, courgettes, cherry tomatoes, clams, rocket, chilli pepper, parsley, white wine



SALADS E SIDE DISHES

- CAESAR SALAD** € 12.00
Roman salad, croutons, crispy bacon, parmesan flakes, Caesar sauce
(mayonnaise, anchovies, mustard, salt, pepper, apple cider vinegar, worcester sauce)
- CHICKEN SALAD** € 14.00
Mixed salad, grilled chicken, buffalo mozzarella
- GOURMET SALAD** € 12.00
Mixed salad, burrata stracciatella, confit cherry tomatoes,
fennel, parmesan wafers
- VEGETARIAN DISH WITH TOSELLA** € 12.00
Grilled vegetables (aubergines, courgettes, peppers,
radicchio, Belgian salad, tomato) and grilled tosellà
- BAKED POTATOES** € 5.00
Potatoes, salt, rosemary, extra virgin olive oil
- MIXED SALAD** € 6.00
Fresh seasonal salad

In the absence of finding the fresh product, some products can be frozen or frozen.

Service and covered 2.00 Euro



SECOND DISHES OF MEAT

MEAT SALADA WITH BEANS AND POTATO TORTEL

€ 18.00

Gluten-free Trentino cured meat with potato tortel

FOREST MIX

€ 18.00

Polenta with melted cheese, Trentino lucanica pasta
grilled and mixed mushrooms

BEEF FILLET WITH GREEN PEPPER

€ 24.00

Italian beef fillet with cream, brown background,
green peppercorns, salt, rice flour, brandy

EASTER TURKEY STRACCETTI

€ 18.00

Striped turkey meat with curry, mixed vegetables, brandy, salt, pepper,
rice flour, soy sauce, basmati rice

VENETO FILLET TARTARE 180 gr.

€ 22.00

Raw meat seasoned by the chef with extra virgin olive oil,
salt, pepper, tabasco, mustard, lemon, anchovies, capers, egg,
parsley and served with garlic sauce and croutons

In case of allergy or celiac disease, please inform the dining room staff.
We will be happy to meet your needs.

Service and covered 2.00 Euro



SECOND DISHES OF FISH

- GRAND AU GRATIN BANDUS** € 27,00
Mixed gratin with prawns, scallops, squid skewer, skewer of tuna or swordfish according to availability
- MIXED FRY OF FISH** € 20.00
Squid rings, tufts of squid, prawns, prawn tails, salt, pepper, flour
- BAKED BRANZINO** € 22.00
Italian sea bass of 500/600 gr. (cleaned at the table by the waiter)
- FILLET WITH GREAT CARTOCCIO** € 18.00
Seasonal fish fillet, according to availability, with vegetables, extra virgin olive oil, mussels and clams
- SASHIMI TUNA SLICE AL NATURALE
OR IN SESAME CRUST** € 22.00
Served with marinated ginger and wasabi sauce
- SWORDFISH WITH PISTACHIO** € 21,00
Swordfish wrapped in pistachio grains, baked in the oven, served with marinated ginger and wasabi sauce
- GRILLED TRENTINA TROUT** € 18.00
Served with baked potatoes and cooked vegetables, salt, pepper, mixed flavors
- GRILLED GAMBERONI SKEWER** € 22.00
Served with tartar sauce and grilled courgettes
- TUNA TARTARE** € 22.00
Fresh raw sashimi tuna seasoned with oil, salt, pepper, herbs, served with marinated ginger and wasabi sauce, croutons and butter curls

Where provided, the dishes are served with baked potatoes and seasonal vegetables



FOR THOSE WHO LOVE THE ARMS

Sure to do something welcome, to give a sign of recovery to the economy, we thought of including where possible, cuts of meat of Italian nationality

BANDUS GRILL *(for two people)* 700 gr. € 50.00

A selection of our meats, based on availability seasoned with salt pepper and mixed flavors

RIB EYE ARGENTINA 250 gr. € 24.00

Particularly juicy with an aromatic and tasty taste thanks to its central vein of fat, salt, pepper, mixed flavors

RIB OF BLACK ANGUS USA *(depending on availability)* 600 gr. € 40.00

The tastiest and at the same time tender meat every 100 gr. additional € 6.50

AMERICAN BLACK ANGUS PICANHA 250 gr. € 26.00

Tender part close to the rump, served in a whole piece, salt, pepper, mixed flavors (according to availability)

POLISH RIB "RED KROWA" 600 gr. € 28.00

Excellent substitute for American Black Angus both for taste and tenderness, controlled maturation

SPANISH BOVINE CUBE ROLL 250 gr. € 21,00

Alternative to the more famous Argentine ribeye

SLICED AUSTRALIAN FLANK STEAK 250 gr. € 21,00

Thin, low-fat cut

BEEF FILLET FROM VENETO BEEF 200 GR. 200 gr. € 22,00

BANDUS BURGER - FANTASTIC HAMBURGER 200 gr. € 15,00

With our best meat and sesame pizza bread, salt, pepper, mixed flavors, crispy bacon, cheddar, salad, tomatoes, tartar sauce (cucumbers, capers, mayonnaise, mustard)

TRENTINO "SPARE-RIBS" PORK RIBS € 16,00

Grilled + oven, marinated in Bandus sauce (tomato paste, sugar, salt, mustard, vinegar, beer, garlic, onions, worcester sauce) salt, pepper, mixed flavors. Serve with spicy sauce (peppers, tomato, salt, pepper, onions, herbs, garlic, chilli)

SOUTH TYROLEAN WURSTEL € 13,00

Two delicious gluten-free sausages from South Tyrolean farms with a side of baked potatoes

Dishes are served with baked potatoes and seasonal vegetables



Le pizze Bandus LE BIANCHE

NONNA	€ 11,00
Mozzarella, sautéed courgettes (with garlic, salt, pepper, onions), bacon	
ESTIVA	€ 11,00
Mozzarella, cherry tomatoes, Taggiasca olives, parmesan petals, rocket	
GIUDEA	€ 12,00
Mozzarella, roasted peppers, capers, anchovies, Taggiasca olives	
LA TONNARA	€ 13,00
Mozzarella, roasted peppers, fresh tuna, capers, Taggiasca olives	
ALLO SCOGLIO	€ 13,00
Mozzarella, mixed seafood, mussels, clams, parsley	
AL SALMONE	€ 13,00
Mozzarella, smoked salmon, curls of butter, rocket, lumpfish roe	
QUATTRO FORMAGGI	€ 10,00
Mozzarella, mixed cheeses: ricotta, parmesan, gorgonzola, pecorino	
CALABRESE	€ 7,00
Mozzarella, garlic, chilli pepper	
CURCUMA	€ 13,00
With turmeric powder and chia seeds in the dough, Mozzarella base with post-cooked burrata stracciatella, confit tomatoes, basil pesto	
MEXICANA	€ 12,00
Mozzarella, grilled chicken strips, Roman salad, pico de gallo sauce (fresh tomato, onions, peppers, lime, coriander, salt, pepper)	
SFIZIOSA	€ 9,00
Mozzarella, artichokes, crumbled Trentino sausage	
SALENTINA	€ 12,00
Buffalo mozzarella, pecorino cheese, aubergines, date tomatoes, caper flowers	
STRUDEL VEGETARIANO	€ 11,00
Mozzarella, mixed vegetables, ricotta, basil pesto	
ZENA	€ 10,00
Mozzarella, pecorino cheese, pine nuts, Taggiasca olives, extra virgin olive oil, basil	
CIMA VEZZENA	€ 12,00
Mozzarella, bresaola, Julienne of vezzena, porcini mushrooms (processed with garlic, parsley, butter)	



Bandus pizzas **LE TRADIZIONALI**

PIZZA ALLA NAPOLETANA (with high cornice) Fiordilatte mozzarella, tomato, basil, extra virgin olive oil	€ 10,00
MARGHERITA Mozzarella, tomato, basil, extra virgin olive oil	€ 5,50
BURRATA Mozzarella, tomato, fresh burratina, Parma raw ham, dried tomatoes, basil	€ 13,00
BUFALINA Mozzarella, tomato, fresh cherry tomatoes, morsels of buffalo mozzarella, basil, extra virgin olive oil	€ 10,00
BUFALINA CON PARMA Mozzarella, tomato, fresh cherry tomatoes, buffalo mozzarella morsels, basil, extra virgin olive oil, Parma ham	€ 14,00
MARINARA Tomato, garlic, oregano, extra virgin olive oil	€ 5,00
ROMANA Mozzarella, tomato, anchovies, capers	€ 9,00
CALZONE Mozzarella, tomato, ham, ricotta, artichokes, champignon mushrooms (processed with garlic, salt, pepper, onions)	€ 10,00
PROSCIUTTO Mozzarella, tomato, defatted cooked ham	€ 9,00
PROSCIUTTO E FUNGHI Mozzarella, tomato, defatted cooked ham, champignon mushrooms (processed with garlic, salt, pepper, onions)	€ 9,00
CAPRICCIOSA Mozzarella, tomato, ham, artichokes, champignons, (with garlic, salt, pepper, onions)	€ 10,00
QUATTRO STAGIONI Mozzarella, tomato, ham, Taggiasca olives, artichokes, champignon (with garlic, salt, pepper, onions)	€ 10,00
PATATE Mozzarella, potatoes sautéed with salt and pepper, drops of tomato, bacon, rosemary	€ 9,00



Bandus pizzas **LE TRADIZIONALI**

VERDURE	€ 12,00
Mozzarella, aubergines, courgettes, peppers, radicchio, potatoes	
TIROLESE	€ 10,00
Mozzarella, tomato, speck speck, Tropea onions	
NAPOLI	€ 8,00
Mozzarella, tomato, anchovies	
TONNO	€ 9,00
Mozzarella, tomato, Tropea onion, post cooking tuna	
WURSTEL	€ 9,00
Mozzarella, tomato, South Tyrolean frankfurters	
DIAVOLA	€ 9,00
Mozzarella, tomato, spicy salami	
GRECA	€ 11,00
Mozzarella, tomato, Greek feta cheese, red Tropea onions, raw peppers, capers, Taggiasca olives, Pachino tomatoes (all cold)	
ZINGARA	€ 11,00
Mozzarella, tomato, roasted peppers, Tropea onions, cooked ham, champignons (processed with garlic, salt, pepper, onions)	
GORGONZOLA	€ 12,00
Mozzarella, tomato, gorgonzola, speck, walnuts	
RADICCHIO	€ 9,00
Mozzarella, tomato, radicchio, bacon	
TRENTINA	€ 12,00
Mozzarella, tomato, fresh lucanica, mixed forest mushrooms (processed with garlic, salt and pepper)	

Extra ingredients and variations: 2.00 Euros - Addition of raw ham and speck 4.00 Euros
Pizzas can be requested baby but do not suffer price reductions,
except for: daisy, frankfurters and ham (-1.00 Euro)



DESSERT

TIRAMISÙ	€ 7,00
CREME BRÛLÉE	€ 7,00
CHOCOLATE CAKE	€ 7,00
CRUNCHY TOFFEE AND HAZELNUTS	€ 8,00
MINT PARFAIT WITH STRAWBERRY SAUCE	€ 7,00
PARFAIT WITH ZABAGLIONE	€ 7,00
PANNACOTTA WITH STRAWBERRIES AND SAVORY BISCUIT	€ 7,00
FRESH PINEAPPLE	€ 7,00
VODKA SORBET	€ 5,00

