



Menù





# Appetizers

**Carpaccio of salted meat** ..... € 15,00  
*with roquefort, raspberries and chervil.*

**Vezzena cheese flan** ..... € 16,00  
*with pear mixture, black truffle and toasted hazelnuts.*

**Radicchio Trevigiano CBT cooking** ..... € 16,00  
*with goat blue cheese and apple chutney. (CBT = low temperature cooking)*

**Bauernspeck** ..... € 16,00  
*with "Giardiniera di Morgan" and typical Tyrolean bread.*

**Tuna tartare** ..... € 19,00  
*seasoned with salt, pepper, lemon zest, sweet and borretta onions.*





## First dishes

Dumplings with Speck ..... € 14,00

*With cabbage, cumin, butter hazelnut and parmigiano Reggiano.*

Pumpkin tortelloni ..... € 18,00

*with flakes of Parmigiano Reggiano Vacche Rosse aged 40 months.*

Tagliatelle with Roe deer ragout ..... € 15,00

Buckwheat loaf with white veal ragout ..... € 18,00

*con burro e salvia.*

Ricotta and lemon "crescentmoon" ..... € 20,00

*with smoked tuna and organic tomatoes from Torre Guaceto (slow food presidium).*

# Salads and side dishes



Caesar salad ..... € 16,00

*Green salad, croutons, chicken, bacon, parmesan flakes  
and caesar sauce (mayonnaise, anchovies, mustard, salt, pepper,  
apple cider vinegar, worchester sauce.*

Mixed salad ..... € 6,00

*Fresh seasonal salad.*

Green salad ..... € 4,00

Baked potatoes ..... € 5,00

*Potatoes, salt, rosemary, extra virgin olive oil.*

Cooked beets ..... € 5,00



## Second dishes

**Beef goulash** ..... € 22,00

*with baked potatoes.*

**Black Angus tartare 180 gr.** ..... € 24,00

*with organic Torre Guaceto tomato fillets (slow food presidium),  
marinated onion, Voghera black garlic butter, brioches.*

**Light vegetarian** ..... € 16,00

*burratina with potato tortelloni and chives, seasonal vegetables.*

**Sea bass sandwich** ..... € 24,00

*stuffed with breadcrumbs, prawns and bottarga. Crunchy vegetables.*

**Tuna tataki** ..... € 25,00

*with pumpkin, sugary salad, orange,  
organic tomatoes from Torre Guaceto (slow food presidium) and radish*



# For those who love the arms

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



**Bandus grill** 700 gr. (for 2 people) ..... € 60,00  
*A selection of our meats, based on availability, salt, pepper, mixed flavourings.*

**American asado** 350 gr. .... € 30,00  
*"Beef ribs" and Angus skewer with chimicurry sauce, salt, pepper, garlic, onion, peppers, chilli pepper, sweet paprika, tomato, red wine vinegar, sunflower oil, flavourings.*

**Argentinian Rib-Eye** 300 gr. .... € 33,00  
*Particularly juicy with an aromatic and savory taste thanks to its central vein of fat, salt, pepper, mixed aromas.*

**American Black Angus rib eye** ..... 600 gr. € 60,00  
*The tastiest and at the same time tender meat.* every 100 gr. more € 10,00

**Picanha of American Black Angus** 250 gr. .... € 30,00  
*Tender part close to the rump - escalope, salt, pepper, mixed flavourings, barbecue sauce.*

**Polish Rib "Red Krowa"** 600 gr. .... € 45,00  
*Excellent substitute for the American Black Angus Both for taste and tenderness, controlled maturation.*

**Sliced Australian or American Flank steak** 250 gr. .... € 28,00  
*Thin cut and low in fat, (from Australia or America according to availability on the market), salt, pepper, mixed flavourings.*

**Irish beef fillet** 200 gr. .... € 30,00  
*The finest and most tender meat, salt, pepper, mixed flavourings.*

**Bandus burger** 200 gr. .... € 16,00  
*Fantastic Hamburger with our best beef (from Black Angus) and sesame pizza bread with 00 flour, salt, pepper, mixed flavourings, cheddar, crispy bacon, lettuce, tomatoes, tartar sauce (cucumber, capers, mayonnaise, mustard).*

**"Spare-ribs" pork ribs from Trentino** ..... € 20,00  
*Grilled + oven cooked, salt, pepper, mixed flavourings, marinated in Bandus sauce (tomato paste, sugar, salt, mustard, vinegar, beer, Worcester sauce, garlic, onions) served with spicy sauce (peppers, tomato, salt, pepper, onions, herbs, garlic, chilli).*



# Our pizzas

## The historic earthenware pizzas

<b>Grandmother</b> .....	€ 13,00
<i>Mozzarella, sautéed courgettes (with garlic, salt, pepper, onions), bacon.</i>	
<b>Summery</b> .....	€ 13,00
<i>Mozzarella, datterino tomatoes, Taggiasca olives, parmesan petals, rocket.</i>	
<b>Rustega</b> .....	€ 13,00
<i>Mozzarella, mixed mushrooms (with garlic, salt, pepper, onions), bacon.</i>	

## The white ones

<b>Judea</b> .....	€ 12,00
<i>Mozzarella, roasted peppers, capers, anchovies, Taggiasca olives.</i>	
<b>Rock</b> .....	€ 15,00
<i>Mozzarella, seafood mix, mussels, clams, parsley.</i>	
<b>Salmon</b> .....	€ 14,00
<i>Mozzarella, smoked salmon, butter curls, rocket, lumpfish roe.</i>	
<b>Calabrian</b> .....	€ 9,00
<i>Mozzarella, garlic, chilli.</i>	
<b>Four cheeses</b> .....	€ 11,00
<i>Mozzarella, mixed cheeses: ricotta, parmesan, gorgonzola, pecorino.</i>	
<b>Mexicana</b> .....	€ 13,00
<i>Mozzarella, grilled chicken, Roman salad, "Pico de gallo" sauce (fresh tomato, onions, peppers, limes, cilantro, salt, pepper) and spicy barbecue sauce.</i>	
<b>Tasty</b> .....	€ 12,00
<i>Mozzarella, artichokes, crumbled Trentino sausage.</i>	
<b>Salento</b> .....	€ 13,00
<i>Buffalo mozzarella, pecorino cheese, aubergines, datterino tomatoes, capers.</i>	
<b>Vegetarian Strudel</b> .....	€ 14,00
<i>Mozzarella, mixed vegetables, variegated ricotta with walnut pesto.</i>	





# Our pizzas

## The traditional ones

<b>Neapolitan pizza (with high edge)</b> .....	€ 13,00
<i>Tomato, Nobili fior di latte mozzarella, basil, extra virgin olive oil.</i>	
<b>Burrata</b> .....	€ 14,00
<i>Mozzarella, tomato, Palazzo fresh burratina, Parma ham, dried tomatoes, basil.</i>	
<b>Buffalo</b> .....	€ 12,00
<i>Mozzarella, tomato, fresh cherry tomatoes, buffalo mozzarella bites, basil, extra virgin olive oil.</i>	
<b>Bufalina with Parma</b> .....	€ 14,00
<i>Mozzarella, tomato, fresh cherry tomatoes, buffalo mozzarella bites, Parma ham, basil, extra virgin olive oil.</i>	
<b>Roman</b> .....	€ 11,00
<i>Tomato, mozzarella, Mediterranean anchovies, capers.</i>	
<b>Calzone</b> .....	€ 12,00
<i>Tomato, mozzarella, ham, ricotta, artichokes, champignons (processed with garlic, salt, pepper, onions).</i>	
<b>Dried ham</b> .....	€ 10,00
<i>Tomato, mozzarella, defatted cooked ham.</i>	
<b>Ham and mushrooms</b> .....	€ 11,00
<i>Tomato, mozzarella, cooked ham, mushrooms (processed with garlic, salt, pepper, onions).</i>	
<b>Hell</b> .....	€ 11,00
<i>Tomato, mozzarella, spicy salami.</i>	
<b>Capricious</b> .....	€ 11,00
<i>Tomato, mozzarella, ham, mushrooms (processed with garlic, salt, pepper, onions), artichokes.</i>	
<b>Four Seasons</b> .....	€ 12,00
<i>Tomato, mozzarella, ham, mushrooms (processed with garlic, salt, pepper, onions), Taggiasca olives, artichokes.</i>	





# Our pizzas

## The traditional ones

<b>Potatoes</b>	€ 11,00
<i>Mozzarella, potatoes sautéed with salt and pepper, tomato, bacon, rosemary.</i>	
<b>Vegetables</b>	€ 13,00
<i>Tomato, mozzarella, aubergines, courgettes, peppers, potatoes, radicchio.</i>	
<b>Tyrolean</b>	€ 13,00
<i>Tomato, mozzarella, speck, Tropea onions.</i>	
<b>Trentina</b>	€ 14,00
<i>Tomato, mozzarella, mixed mushrooms (processed with garlic, salt, pepper, onions), Trentino sausage.</i>	
<b>Naples</b>	€ 10,00
<i>Tomato, mozzarella, anchovies.</i>	
<b>Tuna and onion</b>	€ 11,00
<i>Tomato, mozzarella, tuna, Tropea red onion.</i>	
<b>Greek</b>	€ 14,00
<i>Mozzarella, tomato, Greek feta cheese, red onions, raw peppers, capers, Taggiasca olives, pachino tomatoes (all cold).</i>	
<b>Radish</b>	€ 11,00
<i>Mozzarella, late radicchio, tomato, bacon.</i>	
<b>Gypsy</b>	€ 13,00
<i>Tomato, mozzarella, roasted peppers, Tropea onions, mushrooms, cooked ham.</i>	
<b>Margherita</b>	€ 8,00
<i>Tomato, mozzarella, basil, extra virgin olive oil.</i>	
<b>Marinara</b>	€ 6,50
<i>Tomato, garlic, oregano, extra virgin olive oil.</i>	

# Dessert



Bandus tiramisù .....	€ 8,00
Cheesecake with berries .....	€ 8,00
Strudel, custard and whipped cream .....	€ 9,00
Dark chocolate cake and pomegranate sorbet .....	€ 9,00
Chestnut semifreddo, persimmon sauce and nougat .....	€ 9,00
Vanilla ice cream, almond praline and hot raspberry sauce .....	€ 8,00
Crepes with Grand Marnier, orange, mountain butter, quince jam .....	€ 10,00
Fresh pineapple .....	€ 7,00
<b>Cheese selection</b> .....	€ 15,00

*Burratina, Roquefort, Parmigiano Reggiano, goat's blue;  
served with quince compote, chestnut honey, berry sauce.*