



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 € 12.00
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 € 12.00
Octopus, extra virgin olive oil, carrots, courgettes, celery, mixed salad, pepper

TARANTINA MUSSELS € 14.00
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** € 15.00
Mussels, clams, squid, cherry tomatoes, courgettes, carrots, celery, onion, peppers, salt, pepper
- STANDARD HALF SLEEVES** € 10.00
Fried aubergines, salted ricotta, tomato, basil, oregano
- SPAGHETTI ALLA CARBONARA** € 11.00
Bacon, egg, salt, pepper, parmesan, cream
- HAPPY CACIO PEPPER** € 11.00
Toasted black pepper, pecorino romano, parmesan
- HOME-MADE POTATO GNOCCHI** € 11.00
Potatoes, 00 flour, eggs, nutmeg, salt, cheese
Choose how to season them: with tomato, butter and sage or with ragù
- LASAGNE PASTRY** € 10.00
Chef's lasagna with bechamel and ragù
- SPAGHETTI ON THE ROCK** € 15.00
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** € 14.00
Prawns, courgettes, cherry tomatoes, clams, rocket, chilli pepper, parsley, white wine



SALADS E SIDE DISHES

CAESAR SALAD

€ 10.00

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

BAKED POTATOES

€ 5.00

Potatoes, salt, rosemary, extra virgin olive oil

VEGETARIAN DISH WITH TOSELLA

€ 12.00

Grilled vegetables (aubergines, courgettes, peppers, radicchio, Belgian salad, tomato) and grilled tosellia

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** € 16.00
Striped turkey meat with curry, mixed vegetables, brandy, salt, pepper,
rice flour, soy sauce, basmati rice
- VENETO FILLET TARTARE 180 gr.** € 21.00
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

MIXED FRY OF FISH

Squid rings, tufts of squid, prawns, prawn tails, salt, pepper, flour

€ 20.00

BAKED BRANZINO

Italian sea bass of 500/600 gr. (cleaned at the table by the waiter)

€ 22.00

FILLET WITH GREAT CARTOCCIO

Seasonal fish fillet, according to availability, with vegetables, extra virgin olive oil, mussels and clams

€ 18.00

SASHIMI TUNA SLICE AL NATURALE OR IN SESAME CRUST

Served with marinated ginger and wasabi sauce

€ 22.00

SWORDFISH WITH PISTACHIO

Swordfish wrapped in pistachio grains, baked in the oven, served with marinated ginger and wasabi sauce

€ 20,00

GRILLED TRENTINA TROUT

Served with baked potatoes and cooked vegetables, salt, pepper, mixed flavors

€ 18.00

GRILLED GAMBERONI SKEWER

Served with tartar sauce and grilled courgettes

€ 22.00

TUNA TARTARE

Fresh raw sashimi tuna seasoned with oil, salt, pepper, herbs, served with marinated ginger and wasabi sauce, croutons and butter curls

€ 22.00

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

BEEF FILLET FROM VENETO BEEF 200 gr. € 21.00

SORANA VENETO CUBE ROLL 250 gr. € 19.00

Alternative to the most famous Argentina ribeye, salt, pepper, mixed flavors

BEEF SKEWER 200 gr. € 20.00

Beef, onions, bell pepper, courgettes, salt, pepper, garlic, mustard, mixed flavors

Served with cimiciurri sauce

SORANA VENETO ROAST BEEF TAGLIATA 250 gr. € 22.00

Tender against escalope fillet, salt, pepper, Roma, mixed salad

SLICED BEEF FROM TRENTO 200 gr. € 18.00

Cut of meat from the Trentino valleys escalope with pepper salt and barbecue sauce, mixed salad

BANDUS BURGER - FANTASTIC HAMBURGER 200 gr. € 14.00

With our best meat and sesame pizza bread, salt, pepper, mixed flavors,

crispy bacon, cheddar, salad, tomatoes, tartar sauce (cucumbers, capers, mayonnaise, mustard)

TRENTO VEAL KNOT 350 gr. € 16.00

Salt, orange pepper and mixed flavors

SPARE-RIBS TRENTO PORK RIBS € 16.00

Grilling + 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 pepper)

SOUTH TYROLEAN WURSTEL € 13.00

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

Dishes are served with baked potatoes and seasonal vegetables



Bandus pizzas LE STELLINE

The dough is worked in the shape of a star

PORCINI E BRIE

Mozzarella, porcini mushrooms (with garlic, parsley, butter), brie cheese, rocket

€ 11,00

NONNA

Mozzarella, sautéed courgettes (with garlic, salt, pepper, onions), bacon

€ 11,00

ESTIVA

Mozzarella, cherry tomatoes, Taggiasca olives, parmesan petals, rocket

€ 11,00

GIUDEA

Mozzarella, roasted peppers, capers, anchovies, Taggiasca olives

€ 11,00

LA TONNARA

Mozzarella, roasted peppers, fresh tuna, capers, Taggiasca olives

€ 12,00

ALLO SCOGLIO

Mozzarella, mixed seafood, mussels, clams, parsley

€ 13,00

AL SALMONE

Mozzarella, smoked salmon, curls of butter, rocket, lumpfish roe

€ 13,00





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
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	€13,00
MARINARA Tomato, garlic, oregano, extra virgin olive oil	€ 4,50
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
VERDURE Mozzarella, aubergines, courgettes, peppers, radicchio, potatoes	€ 10,00



Bandus pizzas LE TRADIZIONALI

TIROLESE	€ 9,00
Mozzarella, tomato, speck speck, Tropea onions	
QUATTRO FORMAGGI	€ 10,00
Mozzarella, mixed cheeses: ricotta, parmesan, gorgonzola, pecorino	
NAPOLI	€ 8,00
Mozzarella, tomato, anchovies	
TONNO	€ 9,00
Mozzarella, tomato, Tropea onion, post cooking tuna	
WURSTEL	€ 9,00
Mozzarella, tomato, South Tyrolean frankfurters	
CALABRESE	€ 7,00
Mozzarella, garlic, chilli pepper	
DIAVOLA	€ 9,00
Mozzarella, tomato, spicy salami	
FUEGO	€ 9,00
Spicy salami mozzarella tomato, peppers	

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)



CARATTERE BANDUS

CURCUMA	€ 13,00
With turmeric powder and chia seeds in the dough, Mozzarella base with post-cooked burrata stracciatella, confit tomatoes, basil pesto	
BURRATA	€ 13,00
Mozzarella, tomato, fresh burratina, Parma raw ham, dried tomatoes, basil	
MEXICANA	€ 12,00
Mozzarella, grilled chicken strips, Roman salad, pico de gallo sauce (fresh tomato, onions, peppers, lime, coriander, salt, pepper)	
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)	
SFIZIOSA	€ 9,00
Mozzarella, artichokes, crumbled Trentino sausage	
SALENTINA	€ 10,00
Buffalo mozzarella, pecorino cheese, aubergines, date tomatoes, caper flowers	
GORGONZOLA	€ 11,00
Mozzarella, tomato, gorgonzola, speck, walnuts	
RADICCHIO	€ 9,00
Mozzarella, tomato, radicchio, bacon	
TRENTINA	€ 11,00
Mozzarella, tomato, fresh lucanica, mixed forest mushrooms (processed with garlic, salt and pepper)	
CIMA VEZZENA	€ 11,00
Mozzarella, bresaola, Julienne of vezzena, porcini mushrooms (processed with garlic, parsley, butter)	
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	
DOLCEZZA	€ 10,00
Mozzarella, cooked ham, aubergines, ricotta filling border	



DESSERT

TIRAMISÙ	€ 6,00
CREME BRÛLÉE	€ 6,00
TENERINA AL CIOCCOLATO	€ 6,00
CROCCANTE MOU E NOCCIOLE	€ 8,00
SEMIFREDDO ALLA MENTA CON ZUPPETTA ALLE FRAGOLE	€ 6,00
SEMIFREDDO ALLO ZABAIONE	€ 6,00
PANNA COTTA CON FRAGOLE E CRUMBLE SALATO	€ 6,00
ANANAS FRESCO	€ 6,00
SORBETTO ALLA VODKA	€ 5,00

