



Menù

Appetizers



Tuna tartare € 20,00

Mediterranean bluefin tuna, garden vegetables with extra virgin olive oil and mayonnaise with chives

Pizzaiola-style octopus € 18,00

Its tomato, oregano and garlic sauces

Veal with tuna sauce € 18,00

Veal ribeye, tuna sauce and vegetable giardiniera

Carpaccio of salted meat € 16,00

Roquefort, lamponi freschi e pesto di rucola

Caprese € 14,00

Burrata, red and yellow cherry tomatoes, Cantabrian anchovies

Poached egg € 19,00

Pan brioche, roasted carrots, parmesan fondue and fresh black truffle

First dishes



Seafood linguine € 18,00
Mussels, clams, prawns, calamari, octopus, tomato

Homemade gnocchi € 14,00
Potatoes, 00 flour, eggs, nutmeg, salt.
Seasoned to taste with: melted butter and sage, tomato, or ragù

Egg tagliolini € 20,00
Fresh black truffle, mountain butter and Parmigiano Reggiano

Spaghetti carbonara € 14,00
Guanciale, eggs, salt, pepper, parmesan and pecorino

Our parmigiana € 15,00
Fried aubergines, Silano caciocavallo, parmigiano reggiano, tomato, basil, oregano

Traditional lasagna € 13,00
Baked pasta with beef, pork, béchamel and tomato

Salads and side dishes



Mixed salad € 6,00

Green salad € 4,00

Baked potatoes € 5,00

Cooked vegetables € 5,00

Second dishes

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



- Tuna tataki**..... € 25,00
Mediterranean red tuna marinated and roasted in rice vinegar,
soy sauce, oyster sauce, sesame oil, aioli sauce, pave' potatoes
- Sea bass sandwich**..... € 24,00
Stuffed with breadcrumbs, prawns and bottarga.
Accompanied by walnut brioches and prawn tartare
- Swordfish with pistachios**..... € 25,00
Swordfish wrapped in chopped pistachios and baked.
Served with a lemon mayonnaise
- Fish fry**..... € 24,00
Calamari and prawns, salt, pepper, durum wheat flour
- Black Angus tartare 180 gr** € 25,00
(Salt, pepper, oil, onion, capers, cucumbers, egg yolk, anchovies, parsley, Tabasco,
chilli pepper, worchester) with fresh black truffle, walnut brioches and mountain butter
- Venus rice**..... € 24,00
Vegetable caponatina, goat's cheese terrine with herbs
and marinated and smoked salmon
- Caesar salad** € 16,00
Green salad, croutons, chicken in CBT, bacon, parmesan flakes
and caesar sauce (mayonnaise, anchovies, mustard, salt, pepper, apple cider vinegar, worchester sauce)

For those who love the embers

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



Bandus grill 700 gr (for 2 people) € 70,00
A selection of our meats, based on availability, salt, pepper, mixed flavors

American Asado 350 gr. € 35,00
Beef ribs and Angus skewer with chimicurry sauce, salt, pepper, garlic, onion, peppers, chilli pepper, sweet paprika, tomato, red wine vinegar, sunflower oil, flavorings

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

American Black Angus rib eye 600 gr. € 80,00
The tastiest and at the same time tender meat each additional 100gr € 14,00

American Black Angus Picanha 250 gr. € 33,00
Tender part close to the rump - scalloped, salt, pepper, mixed flavourings, barbecue sauce

Polish ribeye "Red Krowa" 600 gr. € 45,00
Excellent substitute for American Black Angus each additional 100gr € 8,00
Both for taste and tenderness, controlled maturation

Sliced Canadian rump 250 gr. € 30,00
Cut with medium marbling, controlled maturation and tender on the palate

Irish beef fillet 220 gr. € 33,00
The finest and most tender meat, salt, pepper, mixed herbs

Bandus burger 200 gr. € 18,00
Fantastic burger with our best meat (Black Angus) and sesame pizza bread with 00 flour, salt, pepper, mixed flavourings, cheddar, crispy bacon, salad, tomatoes, tartar sauce (cucumbers, capers, mayonnaise, mustard)

Trentino pork ribs "spare-rops" € 20,00
Cooked on the grill + oven, 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 pepper)

Trentino trout € 20,00
Grilled salmon trout, salt and herbs

Our pizzas



The historic earthenware pizzas

- Grandmother** € 13,00
Mozzarella, sautéed courgettes (with garlic, salt, pepper, onions), bacon
- Summer** € 13,00
Mozzarella, datterino tomatoes, Taggiasca olives, parmesan petals, rocket
- Rustega** € 14,00
Mozzarella, wild mushrooms (with garlic, salt, pepper, onions), bacon

The white ones

- Judea** € 13,00
Mozzarella, roasted peppers, capers, anchovies, Taggiasca olives
- Calabrian** € 9,00
Mozzarella, garlic, chilli pepper
- Four cheeses** € 12,00
Mozzarella, mixed cheeses: ricotta, parmesan, gorgonzola, pecorino
- Mexicana** € 14,00
Mozzarella, grilled chicken, Roman salad, "Pico de gallo" sauce (fresh tomato, onions, peppers, lime, coriander, salt, pepper) and spicy barbecue sauce
- Salento** € 13,00
Buffalo mozzarella, pecorino, aubergines, datterino tomatoes, capers
- Vegetarian Strudel** € 14,00
Mozzarella, mixed vegetables, variegated ricotta with walnut pesto

Our pizzas

The traditional ones

Neapolitan pizza (with high edge) € 13,00

Tomato, Nobili fior di latte mozzarella, basil, extra virgin olive oil

Burrata € 14,00

Mozzarella, tomato, fresh Palazzo burratina, Parma ham, dried tomatoes, basil

Bufalina € 13,00

Mozzarella, tomato, fresh cherry tomatoes, buffalo mozzarella morsels, basil, extra virgin olive oil

Roman € 11,00

Tomato, mozzarella, Mediterranean anchovies, capers

Calzone € 12,00

Tomato, mozzarella, ham, ricotta, artichokes, champignons (processed with garlic, salt, pepper, onions)

Dried ham € 10,00

Tomato, mozzarella, defatted cooked ham

Devil € 11,00

Tomato, mozzarella, spicy salami

Capricious € 12,00

Tomato, mozzarella, ham, champignons (processed with garlic, salt, pepper, onions), artichokes

Our pizzas



The traditional ones

Potatoes	€ 11,00
Mozzarella, potatoes sautéed with salt and pepper, tomato, bacon, rosemary	
Vegetables	€ 13,00
Tomato, mozzarella, aubergines, courgettes, peppers, potatoes, radicchio	
Tyrolean	€ 13,00
Tomato, mozzarella, speck, Tropea onions	
Trentina	€ 14,00
Tomato, mozzarella, mixed mushrooms (processed with garlic, salt, pepper, onions), trentina sausage	
Napoli	€ 10,00
Tomato, mozzarella, anchovies	
Tuna and onion	€ 11,00
Tomato, mozzarella, tuna, red Tropea onion	
Greek	€ 14,00
Mozzarella, tomato, Greek feta, red onions, raw peppers, capers, Taggiasca olives, pachino tomatoes (all cold)	
Radish	€ 12,00
Mozzarella, late radicchio, tomato, bacon	
Gypsy	€ 13,00
Tomato, mozzarella, roasted peppers, Tropea onions, champignons, cooked ham	
Margherita pizza	€ 8,00
Tomato, mozzarella, basil, extra virgin olive oil	
Marinara	€ 6,50
Tomato, garlic, oregano, extra virgin olive oil	

Dessert



Tiramisù.....	€ 8,00
Cheesecake with berries.....	€ 8,00
Vanilla ice cream, almond praline and hot raspberry sauce	€ 8,00
Panna cotta with mango sauce and fresh strawberries	€ 8,00
Bavarian cream with 85% dark chocolate, hazelnut brittle and caramelized pear	€ 9,00
Lemon semifreddo, liquorice crumble and limoncello babà	€ 8,00
Fresh pineapple	€ 7,00
Lemon sorbet with vodka	€ 5,50