

DRINK

MENU

THYME 9€

WHYTE RUM, THYME-
FLAVORED SYRUP, LEMON
JUICE, THYME TINCTURE

GIN BASIL SMASH 9€

GIN, LEMON, SUGAR, BASIL

SUFFERING BASTARD 9€

GIN, COGNAC, LEMON,
ANGOSTURA, GINGER BEER

VENTO 9€

GRAPPA, LEMON, CITRONADE,
CHAMOMILE HONEY

TRADITIONALS 7€

GLASS OF PROSECCO 5€



BARINSANO

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BEERS

BUDWEISER

BLONDE, 5% LAGER

COMLOT IPA

IPA, 6.6% INDIA PALE ALE

CHIMAY ROUGE

RED, 7% TRAPPISTA



NON-ALCOHOLIC

TONIC

COCA COLA

LEMON

REDBULL

WATER

4€

5€

6€

3€

3€

3€

3€

2€



BURGERS

ARRICCIATO

OCTOPUS, STRACCIATELLA,
CONFIT TOMATOES, BASIL,
OREGANO

SGUSCIATO

SCAMPI, ARTICHOKEs, FIORDILATTE,
PEPPER AND LIME MAYONNAISE,
NORI SEAWEED POWDER, MINT

ORTOLANO

MISTICANZA, SEMIDRIED TOMATOES,
YELLOW DATE, AVOCADO, VEGAN LIME
MAYONNAISE

PORCHETTA

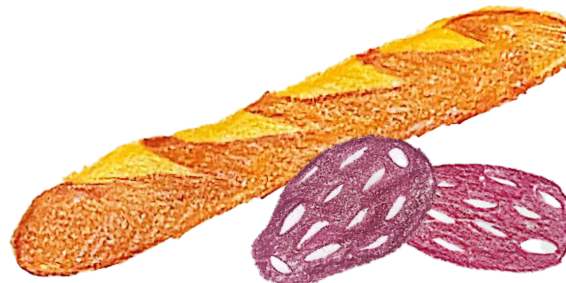
PORCHETTA, SLIGHTLY SPICY
ONION CREAM, POTATO CREAM

12€

12€

11€

12€



ROSTICCERIA

VARIETY OF SALTED PASTRIES

SALTY PASTRY WITH HAM
AND EMMENTAL

SALTY PASTRY WITH SALAMI
AND CHEESE

SALTY PASTRY WITH GRILLED
ZUCCHINI AND EGGPLANT

TASTING OF BRUSCHETTAS

BRUSCHETTA TOMATOES AND ARUGULA

BRUSCHETTA WITH CAPOCOLLO,
STRACCIATELLA, AND DRIED TOMATOES

BRUSCHETTA WITH GORGONZOLA
CHEESE, WALNUTS AND HONEY

BRUSCHETTA WITH ROBIOLA CHEESE,
PINE NUTS AND ZUCCHINI SCAPECE

DAL PASCOLO

MEAT AND CHEESE BOARD TYPICAL
FROM THIS REGION SERVED WITH
HONEY, JAMS AND FRESH WHITE
FOCACCIA BREAD

8€

8€

20€

