

STU'S

PREGIATO BIRRIFFICIO MERIDIONALE



MENU





ALLERGENS REG. UE N.1169 / 2011

It is important that anyone who is allergic or intolerant to certain foods, before ordering, takes a look at the ingredients used in the preparation of the products on sale. Information about the presence of substances or products that cause allergies or intolerances are available by contacting the staff on duty. However, we cannot completely rule out cross-contamination during the preparation of dishes. Among the ingredients used there may be ingredients that cause intolerances or allergies and are listed below.

Tab. 2 - LIST OF ALLERGENS

Annex III bis (Legal directive 2003/89/CE and its amendments)

- (1) Cereals containing gluten: wheat, rye, barley, oats, spelled, kamut or their hybridized strains and derived products
- (2) Crustaceans and crustacean products
- (3) Eggs and egg products
- (4) Fish and fish products
- (5) Peanuts and peanut products
- (6) Soy and soy products
- (7) Milk and milk-based products (including lactose)
- (8) Nuts: Almonds, hazelnuts, pistachios, walnuts, cashew nuts, pecans, Brazil nuts, macadamia nuts, or Queensland nuts, and their products
- (9) Celery and celery-based products
- (10) Mustard and mustard-based products
- (11) Sesame seeds and sesame seed products
- (12) Sulfur dioxide and sulphites in concentrations above 10mg / kg 10mg / l
- (13) Lupins and lupine-based products*
- (14) Molluscs and shellfish products*

Dott. Antonio Gentile hygiene, quality and safety consultant — e-mail: antgen82@alice.it

* products introduced by directive 2006/142, implemented at national level with Legislative Decree 178/2007

** frozen products



APPETIZER

Chips**	€ 4,50
Chips with frankfurters**	€ 5,50
Fried artichokes**	€ 5,00
Battered vegetables**	€ 5,00
Popizze** (typical soft fritters made from leavened dough)	€ 2,50
Chicken nuggets (1) (with spicy pepper sauce)	€ 5,50
“Arrosticini” (skewers of small roasted pork chunks)	€ 6,00
Onion rings** (1) (with spicy pepper sauce)	€ 4,00
“Bocconcini in carrozza” (7) (mozzarella cheese with bacon)	€ 5,00



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APPETIZER

Fried squids and prawns ** (1) (4) € 9,00

Fried codfish ** (1) (4) € 7,00

Brezel ** (1) € 1,50
(Pretzel, tipycal German bread)

OUR CARPACCIO

Salmon (4) € 10,00

Swordfish (4) € 10,00

Tuna (4) € 10,00

** frozen products



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OUR BRUSCHETTA

LA CLASSICA ⁽¹⁾

(tomato and rocket - 4 pcs)

€ 3,00

BOSCAIOLA ⁽¹⁾

(radicchio cream and venison ham - 4 pcs)

€ 5,50

POSEIDONE ⁽¹⁾⁽⁴⁾⁽⁷⁾

(smoked salmon and buffalo mozzarella - 4 pcs)

€ 7,00

L'AFFUMICATA ⁽¹⁾⁽⁷⁾

(speck and smoked scamorza cheese - 4 pcs)

€ 5,50

TARTUFATA ⁽¹⁾⁽⁴⁾

(truffle cream and Felino salami - 4 pcs)

€ 6,00



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OUR BRUSCHETTA

LA BUFALA ⁽¹⁾⁽⁷⁾

(tomato, buffalo mozzarella and basil - 4 pcs)

€ 6,00

LA TIROLESE ⁽¹⁾⁽⁷⁾

(robiola cheese, speck and radicchio cream - 4 pcs)

€ 4,50

DI PANTELLERIA ⁽¹⁾

(dried tomatoes, capers and basil - 4 pcs)

€ 4,00

LA SUD'S ⁽¹⁾

(tomato, Lardo di Colonnata - 4 pcs)

€ 4,50



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OUR TAGLIERI

(platter of cold-cuts)

Tagliere of Master Brewer's with fritters (1)	small	€ 15,00
	large	€ 22,00
Tagliere of Local Cheeses (7)	small	€ 10,00
	large	€ 18,00
Tagliere "all'Italiana" (1)(7) (Parma ham 20 months aged, mozzarella, fritters)		€ 15,00



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OUR PIZZAS

THE DOUGHS TO CHOOSE FROM

CLASSIC

(primitive type 1 stone-ground flour, from 100% Italian wheat, yeast from our beer, extra virgin olive oil, salt and water) (1)

5 CEREALS

(soft wheat flour, oats, rye, soy and barley, water, extra virgin olive oil, salt and yeast from our beer) (1)(6)

TRITORDEUM

(100% tritordeum flour, water, extra virgin olive oil, salt and yeast from our beer) (1)



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OUR PIZZAS

4 STAGIONI ⁽¹⁾⁽⁷⁾

(tomato sauce, mozzarella, baked ham, olives, mushrooms, artichokes)

€ 8,00

4 FORMAGGI ⁽¹⁾⁽⁷⁾

(tomato sauce, mozzarella, gorgonzola, taleggio, baked scamorza)

€ 8,00

A MODO MIO ⁽¹⁾⁽⁷⁾

(tomato sauce, mozzarella, gorgonzola, bacon)

€ 8,50

ALBA ⁽¹⁾⁽⁷⁾

(mozzarella, artichokes, truffle oil, smoked scamorza cheese)

€ 8,50

AFFUMICATA ⁽¹⁾⁽⁷⁾

(tomato sauce, mozzarella, smoked scamorza cheese, speck)

€ 8,50

ANNA ⁽¹⁾⁽⁷⁾

(cherry tomatoes, mozzarella, philadelphia cheese, rocket, Parma ham 24 months aged)

€ 10,50

BRESAOLA ⁽¹⁾⁽⁷⁾

(tomato sauce, mozzarella, bresaola, rocket, Grana Padano cheese, citronette)

€ 10,00

BUFALINA ⁽¹⁾⁽⁷⁾

(tomato sauce, buffalo mozzarella, cherry tomatoes, Grana Padano cheese, basil)

€ 9,00





OUR PIZZAS

CALABRESE (1)(7)

(tomato sauce, mozzarella, 'nduja spicy salami sauce from Calabria, mushrooms, rocket)

€ 8,50

CAPRESE (1)(7)

(mozzarella, cherry tomatoes from Pachino, rocket)

€ 6,00

CAPRICCIOSA (1)(7)

(tomato sauce, mozzarella, baked ham, mushrooms, artichokes)

€ 8,00

CARDONCELLI (1)(7)

(tomato sauce, mozzarella, Cardoncelli mushrooms, spicy pork sausage (knife-point cutting), rocket)

€ 11,50

CARPACCIO DI MANZO (1)(7)

(tomato sauce, mozzarella, beef carpaccio, rocket, Grana Padano cheese, citronette)

€ 10,50

CARPACCIO DI SALMONE (1)(4)(7)

(mozzarella, baked salmon carpaccio, rocket, citronette)

€ 10,50

CARPACCIO DI TONNO (1)(4)(7)

(mozzarella, red tuna carpaccio, rocket, citronette)

€ 10,50





OUR PIZZAS

CREMA DI TARTUFO ⁽¹⁾⁽⁴⁾⁽⁷⁾

(tomato sauce, mozzarella, salami, truffle cream, rocket)

€ 10,50

CRUDAIOLA ⁽¹⁾⁽⁷⁾

(cherry tomatoes, mozzarella, rocket, cacioricotta cheese)

€ 8,00

DEL SUD ⁽¹⁾⁽⁷⁾

(buffalo mozzarella, sausage, sun-dried tomatoes, stracciatella cheese)

€ 9,50

DELICATA ⁽¹⁾⁽²⁾⁽³⁾⁽⁷⁾

(mozzarella, lettuce, shrimp, pink sauce)

€ 8,50

DIAVOLA ⁽¹⁾⁽⁷⁾

(tomato sauce, mozzarella, spicy salami)

€ 8,00

EMILIANA ⁽¹⁾⁽⁷⁾

(mozzarella, grilled eggplant, breadcrumbs, basil oil)

€ 7,50

FRANCHINO ⁽¹⁾⁽⁷⁾

(tomato sauce, mozzarella, olives, onion, baked ham, spicy salami)

€ 9,00





OUR PIZZAS

FUNGI (1)(4)

(tomato sauce, mozzarella, champignon mushrooms)

€ 7,00

GENOVESE (1)(7)(8)

(tomato sauce, mozzarella, stracciatella cheese, pesto, Grana Padano cheese)

€ 8,50

GIADA (1)(7)

(mozzarella, porcini mushrooms**, sausage, smoked scamorza cheese, Basil oil)

€ 9,50

INDIMENTICABILE (1)(4)(7)

(mozzarella, cherry tomatoes, tuna, olives, capers, lettuce, citronette)

€ 8,50

INFEDELE (1)(7)

(tomato sauce, mozzarella, venison ham, truffle oil, Grana Padano 16 months aged cheese)

€ 12,50

LA CAMPAGNOLA (1)(7)

(Asparagus cream, buffalo mozzarella, speck, Porcini mushrooms oil)

€ 9,00

LIMONE (1)(7)

(mozzarella, baked ham, lettuce, citronette)

€ 8,00

MARGHERITA (1)(7)

(tomato sauce, mozzarella, basil)

€ 6,00





OUR PIZZAS

MARY (1)(7)

(tomato sauce, mozzarella, stracchino cheese, speck, cream of Treviso's radicchio)

€ 10,00

MIA (1)(7)

(cherry tomatoes, buffalo mozzarella, cacioricotta cheese, basil, oil)

€ 9,00

MILLY (1)(7)

(tomato sauce, mozzarella, straciatella cheese, Capocollo of Martina Franca)

€ 9,50

NAPOLI (1)(4)(7)

(tomato sauce, mozzarella, anchovies, capers, oregano)

€ 7,50

NOCESSE (1)(7)

(buffalo mozzarella, walnut pesto, bacon, dried tomatoes)

€ 10,50

NOCINA (1)(7)

(mozzarella, "sfilacci" of dried horsemeat, rocket, Grana Padano cheese, citronette)

€ 9,50

PARMA (1)(7)

(tomato sauce, mozzarella, Parma ham 20 months aged)

€ 9,00

PESTO (1)(7)(8)

(tomato sauce, mozzarella, cherry tomatoes, pesto, parmesan)

€ 8,00



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OUR PIZZAS

PIERO (1)(7)

(mozzarella, red onion, Capocollo of Martina Franca, cacioricotta cheese)

€ 9,50

PORCINI (1)(7)

(tomato sauce, mozzarella, porcini mushrooms**)

€ 8,50

PROFUMATA (1)(4)(7)

(tomato sauce, mozzarella, tuna, onion, capers, oregano)

€ 8,00

PROSCIUTTO (1)(7)

(tomato sauce, mozzarella, baked ham)

€ 7,00

RAFFINATA (1)(7)

(mozzarella, Turkey breast, rocket, balsamic vinegar cream)

€ 8,50

REGINA (1)(7)

(tomato sauce, mozzarella, baked ham, champignon mushrooms)

€ 7,50

ROBIOLA (1)(7)

(tomato sauce, mozzarella, robiola cheese, speck)

€ 9,50



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OUR PIZZAS

SUD'S (1)(2)(7)

(mozzarella, cherry tomatoes, shrimp, zucchini, Grana Padano cheese)

€ 9,50

TUNA (1)(4)(7)

(tomato sauce, mozzarella, tuna, capers, oregano)

€ 8,00

TOSCANA (1)(7)

(tomato sauce, mozzarella, potatoes, Lardo di Colonnata, rocket, smoked scamorza cheese)

€ 9,50

TREVISANA (1)(7)

(opened "calzone" with smoked scamorza cheese, mozzarella, speck, radicchio cream)

€ 10,50

VEGETARIANA (1)(7)

(cherry tomatoes, mozzarella, grilled vegetables, rocket, Basil oil)

€ 8,50

VELA (1)(7)

(opened "calzone" with buffalo mozzarella, Parma ham 24 months aged, lettuce, cherry tomatoes)

€ 10,50

FRANKFURTERS (1)(7)

(tomato sauce, mozzarella, frankfurters)

€ 6,50



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OUR CALZONI

CALZONE ⁽¹⁾⁽⁷⁾

(tomato sauce, mozzarella)

€ 6,00

PANZEROTTO ⁽¹⁾⁽⁷⁾

(tomato sauce, mozzarella, artichokes, baked ham)

€ 7,50

SOUFFLE ⁽¹⁾⁽⁷⁾

(tomato sauce, mozzarella, baked ham, mushrooms)

€ 7,50



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OUR PUCCE

LA STRACCIATA ⁽¹⁾⁽⁷⁾

(Parma ham 24 months aged, salad, tomato and stracciatella cheese)

€ 8,00

AMADEUS ⁽¹⁾

(grilled chicken, lettuce, onion and gherkin)

€ 7,50

CUNEESE ⁽¹⁾⁽⁷⁾

(hamburger, smoked scamorza cheese, onion and tomato)

€ 8,50

NETTUNO ⁽¹⁾⁽⁴⁾

(smoked salmon, rocket, grilled zucchini, oil and lemon)

€ 8,00

LA MARTINESE ⁽¹⁾⁽⁷⁾

(Capocollo of Martina Franca, buffalo mozzarella, salad and tomato)

€ 7,50

LOS ANGELES ⁽¹⁾⁽⁷⁾

(grilled courgettes and aubergines, rocket and Stracchino soft cheese)

€ 5,50

POLPO ⁽¹⁾⁽¹⁴⁾

(grilled octopus)

€ 8,00



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OUR BARBECUED DISHES

SLICED BEEF 300-350 g (7) € 18,00
with grilled zucchini and Caciocavallo cheese

SLICED BEEF 300-350 g € 19,00
with Porcini mushrooms

SLICED BEEF 300-350 g (7) € 18,00
with rocket, Grana Padano and cherry tomatoes

SLICED BEEF 300-350 g (7) € 18,00
with Colonnata lard and smoked scamorza cheese

SLICED CHICKEN 300-350 g € 13,00
with cherry tomatoes, rocket and balsamic vinegar glaze

CHICKEN CUTLET 200 g (1)(3)(6)(10) € 8,50
with fries or mixed salad



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OUR BARBECUED DISHES

BEEF ENTRECÔTE 230-250 g € 16,00

BEEF STEAK 450-550 g € 20,00

MIXED MEATS € 20,00

SAUSAGE AND CHIPS ** € 18,00

TWO BURGERS WITH FRIES ** € 13,00

**FRANKFURTERS WITH SAUERKRAUT,
MUSTARD AND CHIPS** ** (10) € 18,00

OCTOPUS (14) € 10,00





OUR SALADS

CAESAR SALAD ⁽¹⁾⁽⁷⁾

(lettuce, chicken, croutons, Grana Padano and Caesar sauce)

€ 7,00

SCOMPOSTA ⁽⁴⁾

(lettuce, rocket, tuna, artichokes, corn and tomatoes)

€ 7,00

FABIOLA ⁽⁴⁾

(lettuce, shrimp, zucchini and corn)

€ 7,00

ASIATICA

(lettuce, grilled chicken and corn)

€ 7,00



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SIDE DISHES

GRILLED VEGETABLES

€ 4,00

BAKED POTATOES

€ 4,00

CHIPS**

€ 4,50

MIXED SALAD

€ 4,00



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DESSERT

**DESSERTS VARY
ACCORDING TO AVAILABILITY
AND SEASON,
OUR STAFF WILL BE HAPPY
TO DESCRIBE THEM TO YOU.**



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OUR CRAFT BEER

Our beers are made from original recipes created by the Brew Master Rocco Caldaralo. They are produced with the “all grain” system (with grains), and are not subjected to microfiltration process and pasteurization.

To ensure the right tapping service for our beers, we do not serve jugs to be portioned at your table.



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MARTIN ⁽¹⁾

HISTORY: The brewmaster Rocco Caldaralo realizing this beer wanted to convey all his studing experience in brewing, conducted in the Czech Republic, and for this reason its name is dedicated to the Czech brewmaster Martin Vrba.

STYLE: Pils

COLOR: Golden yellow

FERMENTATION: Low

AROMA: Malty with caramel notes

TASTE: Intensely full with notes of caramel

AFTER TASTE: Bitter

ALCOHOL CONTENT: 4,8 % Vol

(20 cl glass)

€ 2.50

(40 cl glass)

€ 4.50



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LA STRONG ⁽¹⁾

HISTORY: The idea of the brewmaster Rocco Caldaralo was to create a "STRONG" beer, which had all the characteristics of a lager, both for the yeast strain both for the production technique.

STYLE: Strong Lager

COLOR: Golden yellow

FERMENTATION: Low

AROMA: Malty with caramel notes

TASTE: Intensely full with notes of caramel

AFTER TASTE: Slightly Bitter

ALCOHOL CONTENT: 6,5 % Vol

(20 cl glass)

€ 3.50

(40 cl glass)

€ 6.00



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FOVEA ⁽¹⁾

HISTORY: Fovea (flame in Latin) indicates the type of toasted malt used, which combined with other types of malts gives taste and color to this beer. After years of study in Belgium, the brew master Rocco Caldaralo created this recipe inspired by the oldest brewing techniques of the Cistercian Monks of the Strict Trappist Observance.

STYLE: Belgian Dubble

COLOR: Dark amber tending to mahogany

FERMENTATION: High

AROMA: Malty, intense fruity

TASTE: Balanced with notes of caramel

AFTER TASTE: Slightly bitter

ALCOHOL CONTENT: 6,2 % Vol

(20 cl glass)

€ 3.50

(40 cl glass)

€ 6.00



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L.A.APA⁽¹⁾

HISTORY: American-style beer, produced with hops from the USA added both in the boiling phase and subsequently during maturation in cold infusion. The Brew Master Rocco Caldaralo during the first production decided to dedicate this new beer to his wife named Losangelis using the initials L.A. (which also indicate the city of Los Angeles) added to American Pale Ale to name the beer.

STYLE: APA (American Pale Ale)

COLOR: Light amber with golden reflections

FERMENTATION: High

AROMA: Citrus and floral similar to grapefruit

TASTE: Soft and delicate bittering

AFTER TASTE: Bitter

ALCOHOL CONTENT: 5 % Vol

(20 cl glass)

€ 3.50

(40 cl glass)

€ 6.00



STU'S

PREGIATO BIRRIFFICIO MERIDIONALE



NUX⁽¹⁾⁽⁸⁾

HISTORY: After creating the first craft brewery in his hometown, the Brew Master Rocco Caldaralo could not help but dedicate a beer to Noci that reflected the taste of this nuts which also gives the town its name (Nux in Latin). Inspired by beers from German Black Forest, in Germany called schwarzbier, he produced a nocese-style beer with a unique flavor, with prominent the unmistakable taste of walnuts in infusion and the dark color, that characterizes the woods of "Murgia dei trulli" territory.

STYLE: Black of Noci

COLOR: Black

FERMENTATION: Low

AROMA: Not excessive toasted malt

TASTE: Malted with notes of nuts, chocolate and coffee

AFTER TASTE: Moderately bitter with hints of walnuts

ALCOHOL CONTENT: 4,8 % Vol

(20 cl glass)

€ 2.50

(40 cl glass)

€ 4.50



SUD'S

PREGIATO BIRRIFFICIO MERIDIONALE



TENNENT'S LAGER gluten-free

Gluten-free version of the famous Tennent's Lager.

STYLE: Lager

COLOR: Golden yellow

AROMA: Malted with notes of citrus

TASTE: Balanced bitter-sweet taste

ALCOHOL CONTENT: 5 % Vol



(bottle 33 cl)

€ 4.50



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DRINKS AND SPIRITS

ACQUA still or sparkling	(1/2 l) € 1.50	(1 l) € 2.50
COCA COLA, COCA ZERO, FANTA	(33 cl) € 3.00	
AMARI		€ 3.00
PRIME UVE BIANCA		€ 4.50
PRIME UVE NERA		€ 4.50
GRAPPA BERTA BARRICATA		€ 4.00
GRAPPA BERTA BIANCA		€ 4.00
RON ZACAPA 23		€ 8.50
RON DIPLOMATICO CENTENARIO		€ 6.00
PAMPERO ANIVERSARIO		€ 4.00
WHISKY LAGAVULIN, OBAN, TALISKER ⁽¹⁾		€ 8.00
WHISKEY JACK DANIEL'S ⁽¹⁾		€ 4.00
VINO ask for availability and price		

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CLARIFICATIONS

COVER CHARGE € 2,50

COVER CHARGE AT LIVE MUSIC EVENTS € 3,00

OLIVES € 2,00

TARALLINI € 2,00

ADDITIONAL PRICES

FOR SPECIAL DOUGHS (5 cereali, tritordeum) € 2,00

GLUTEN-FREE DOUGH

(product supplied directly in a baking-pan
by a certified Gluten Free Company)

additional prices to those indicated € 3,00

ADDITIONAL PRICES for more ingredients

to those indicated

from € 0,50

to € 3,00

TAKE AWAY

(per box) € 0,50

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TAKE AWAY SERVICE



328 8773346

Book and collect safely



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DESSERT

MOUSSE Puffed Rice single portion	€ 4,50
MOUSSE Chocolate single portion	€ 4,50
MOUSSE 3 chocolates single portion	€ 4,50
MOUSSE Chocolate and Caramel single portion	€ 4,50
MOUSSE Wild berries single portion	€ 4,50
MOUSSE Pistachio single portion	€ 4,50
SPUMONE a slice single portion	€ 5,00



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DESSERT

BIRRAMISU' single portion € 5,00

TIRAMISU' (gluten-free, lactose-free) single portion € 6,50

BLACK TRUFFLE from Pizzo Calabro single portion € 4,50

WHITE TRUFFLE from Pizzo Calabro single portion € 4,50

MINI ICE CREAMS a piece € 1,20

BOMBONIERA (vanilla ice cream covered with chocolate) a piece € 0,80

PASTRIES OF ALMOND PASTE a piece € 1,00

***Affogati** (coffee, liqueurs, spirits, starting from € 1,00 in addition to the indicated prices)

