

LUNCH AT  
*Mangiafuoco*  
B R A C E R I E

## FIRST COURSES

DAILY PASTA 10.

SAFFRON MILANESE RISOTTO 10. 

TUSCAN-STYLE BEANS PASTA 10. 

PAPPA AL POMODORO 10. 

ANDEAN SOUP WITH MINCED BEEF AND BEANS 13.

MIXED VEGGIES RIBOLLITA SOUP 10. 

## OUR SPECIALTIES

LA COSTATA DI SCOTTONA 25.

500 GR BONE-IN RIB-EYE STEAK WITH FRENCH FRIES OR  
STEWED BEANS

VEAL MARROW BONE AND RISOTTO 25.

WITH SAFFRON MILANESE RISOTTO

POCHEED STEAK TARTARE 16.

FASSONA STEAK TARTARE WITH CAPERS AND MUSTARD AND  
POCHEED EGG ON TOASTED BREAD WITH MIXED-SALAD

MANGIABURGER 15.

HAND-MADE BUN, 150GR BEEF BURGER, SALAD, BACON,  
CHEESE AND CARAMELIZED ONIONS WITH MANGIAFUOCO  
SPECIAL SAUCE

POCHEED AVOCADO TOAST 13. 

TOASTED BREAD WITH GUACAMOLE, POCHEED EGG AND  
CHVES.

COSTINE IN SALSA BARBECUE 16.

BBQ RIBS WITH SIDE

GALLETTO VALLESPLUGA ALLA GRIGLIA 20.

GRILLED ROOSTER WITH SIDE

CHEF'S CHICKEN BITES 13.

WITH BASMATI RICE

## MAIN COURSES

IL ROAST-BEEF 12.

ROAST-BEEF WITH ROCKET, TOMATOES AND PARMESAN SHAVINGS

HAMBURGER DI MANZO 10.

GRILLED BEEF BURGER WITH SIDE

PROSCIUTTO DI PRAGA ALLA GRIGLIA 10.

GRILLED HAM WITH SIDE

COPPA DI MAIALE ALLA GRIGLIA 10.

GRILLED BONELESS PORK CHOP WITH SIDE

POLPETTE DELLA NONNA AL SUGO 10.

CLASSIC TOMATO SAUCE BEATBALLS WITH SIDE

LA TRIPPA ALLA TOSCANA 15.

TUSCAN-STYLE BEEF TRIPE

LA TAGLIATA DI SCAMORZA 13. 

MELTED SCAMORZA CHEESE ON GRILLED VEGGIES

STEAK TARTARE 14.

WITH MIXED-LEAF SALAD AND TOMATOES

MANGIAFUOCO SALAD 13.

CHECK OUR INGREDIENTS' LIST AND MAKE YOUR FAVE SALAD

SET MENU 20.

FIRST COURSE, MAIN COURSE, SIDE DISH  
WATER AND COFFEE

SINGLE COURSE 15.

DAILY PASTA WITH A CHOICE OF TARTARE - BURGER -  
ROASTBEEF - MEATBALLS  
SCAMORZA - HAM AND SIDE DISH  
HALF A WATER / COFFEE

BEVERAGES

MICROFILTERED WATER 0.75 1.5 CANS 3.

WINE QUARTER 2.5

COFFEE 1.5

COVER 1.5