

Mangiafuoco

B R A C E R I E

WE CREATED MANGIAFUOCO TO BE A SMALL "SHELTER" WHERE YOU CAN TASTE HIGH QUALITY MEAT, STEAKS, CHEESES AND DESSERTS. DRINKING GOOD WINE OR SELECTED BEER. SMOOTH BACKGROUND JAZZ AND BLUES MUSIC MAKE THE ATMOSPHERE RELAXED AND ALLOW CONVERSATIONS.

FOR THIS REASON WE DO NOT ACCEPT, WITH FEW EXCEPTIONS, TABLES WITH MORE THAN 8 PEOPLE. ALL GUESTS SHALL KEEP A TONE THAT ALLOWS OTHERS TO LISTEN TO THE BACKGROUND MUSIC AND TO TALK WITHOUT HAVING TO SHOUT.

CHILDREN ARE VERY WELCOME. AS LONG AS THEIR PARENTS DO THEIR BEST TO KEEP THEM SEATED AND CALM.

**LAST ORDER AT 9.30pm
AND 10pm ON SATURDAYS.
WE CLOSE AT 11**

RED WINES

RIPASSO DELLA VALPOLICELLA D.O.C. LT 0.75	28.
LAMBRUSCO LT 0.75	18.
SANTA CRISTINA I.G.T. LT.O.75	23.
CHIANTI DELLA CASA GALLONERO D.O.C.G LT 0.75	18.
LACRIMA DI MORRO D' ALBA D.O.C. LT 0.75	32.
NOBILE DI MONTEPULCIANO D.O.C.G.LT 0.75	33.
ROSSO DI MONTALCINO D.O.C..LT 0.75	33.
CHIANTI NIPOZZANO FRESCOBALDI D.O.C.G LT 0.75	42.
AMARONE DELLA VALPOLICELLA D.O.C.G. LT 0.75	50.
BRUNELLO DI MONTALCINO D.O.C.G LT 0.75	70.

SMALL BOTTLES

ROSSO DI MONTALCINO BANFI LT 0.375	17.
AMARONE DELLA VALPOLICELLA LT 0.375	27.

WHITE AND ROSÈ WINES

FERMI

GEWÜRZTRAMINER D.O.C. LT 0.75	30.
RIBOLLA GIALLA D.O.C. LT 0.75	25.
ROSÈ D.O.C.G. LT 0.75	25.

SPARKLING

SPUMANTE BRUT LT 0.75	18.	MOSCATO D'ASTI LT 0.75	25.
PROSECCO VALDOBBIADENE D.O.C.G LT 0.75	22.		
BERLUCCHI CUVEÈE IMPERIALE BRUT LT 0.75	35.		
CHAMPAGNE AOC VEUVE CLIQUOT LT 0.75	90.		

GLASS OF CHIANTI GALLONERO, VINO BIANCO O SPUMANTE 6.

GLASS OF DI RIPASSO DELLA VALPOLICELLA D.O.C.G. 8.

B.Y.O.B.

Wikipedia quote

BYOB IS AN INITIALISM AND ACRONYM CONCERNING WINE OR LIQUOR ("BRING YOUR OWN BOTTLE" OR "BRING YOUR OWN BOOZE")

SOME RESTAURANTS AND BUSINESS ESTABLISHMENTS ALLOW PATRONS TO BRING THEIR OWN BOTTLE. SOMETIMES SUBJECT TO OPENING FEES OR MEMBERSHIP CONDITIONS (OR BECAUSE THE ESTABLISHMENT ITSELF DOES NOT HAVE LICENSE TO SELL ALCOHOL)

8 euro CORKING FEE

WINE ONLY

NO OTHER BOTTLES ALLOWED

STARTERS

CHARCUTERIE

TUSCAN SPREADABLE RAW PORK SAUSAGE 11.

FENNEL-SEEDS FLAVOURED SALAMI Finocchiona 11.

SEASONED BOAR SAUSAGE 11

SPECK Cured Ham 10

SALAME DI FELINO I.G.P. 11.

COPPA PIACENTINA 11.

MIXED CHARCUTERIE w PECORINO CHEESE 13.5

JAMON DE PATANEGRA 50% BELLOTA IBERICO 25.

SERVED WITH TOASTED BREAD. 100GR PER PORTION

MANGIAFUOCO SELECTION 14.5

**MIXED CHARCUTERIE WITH MIXED CROSTINI AND
PECORINO CHEESE**

Minimum two servings (price per portion)

STARTERS

I CROSTINI

IL CROSTINO TOSCANO 8.

THE ORIGINAL CHICKEN LIVER CROSTINO

LA BRUSCHETTA 7. 

WITH CHERRY TOMATOES AND BASIL

IL CROSTINO APE E CAPRA 8. 

WITH GOAT CHEESE AND HONEY

IL CROSTONE DI MONTALCINO 10.

WITH RAW SAUSAGE AND PECORINO CHEESE

IL CROSTINO NAPOLETANO 9.  

WITH SAUTEED FRIARIELLI AND SMOKED PROVOLA CHEESE

IL CROSTINO IBERICO 10.

WITH PATANEGRA LARDO, HONEY AND WALNUTS

I PECORINI DEL NONNO COSTANTINO PUTZULU

Sardinians producing pecorino cheese in Tuscany since the '60

DA MONTEPULCIANO (Siena)

PECORINO RED CRUST 10. 6 months aged

PECORINO BLACK CRUST 12. 12 months aged

BIS DI PECORINI 6 e 12 mesi 12.

MONTHLY PECORINO 12/15

CHECK WITH THE STAFF WHAT'S NEW

STARTERS

SOUPS

SERVED WITH CROUTONS

TUSCAN-STYLE BEAN SOUP 12. 

CANNELLINI BEANS AND A BIT OF TOMATO SAUCE

LA PAPPAL POMODORO 12. 

LA ZUPPA ANDINA 16.

MINCED BEEF, CHILIES, BEANS AND WINE ON OUR CHILEAN FRIEND PEDRO'S
RECIPE

LA TUSCAN-STYLE BEEF TRIPE SOUP 18.

MIXED-VEGGIES RIBOLLITA SOUP 14.

BEEF CARPACCIO w citronette, rocket and
parmesan shavings 14.

CLASSIC MEATBALLS 9.

CLASSIC MEATBALLS WITH TOMATO SAUCE

STEAK TARTARE

FASSONA PIEMONTESE WITH MIXED-LEAF SALAD AND TOMATOES
GREAT STARTER IDEA!

LA TARTARE CLASSICA 23.

WITH ANCHOVIES, CAPERS, PICKLED ONIONS, PARSLEY, MUSTARD,
TABASCO, LEMON JUICE, WORCHESTERSHIRE SAUCE AND PASTEURIZED
EGG YOLK

LA TARTARE IN CAMICIA 23. **NOVITA'**

WITH CAPERS, DIJON MUSTARD AND POACHED EGG ON A
BRUSCHETTA

LA BATTUTA A CRUDO 23.

WITH EXTRA-VIRGIN OLIVE OIL AND PARSLEY

LA BATTUTA RUE MADELEINE 26.

WITH ANCHOVIES, MAILLE TRUFFLE FRENCH MUSTARD, EV OLIVE OIL
AND PARSLEY

LA TARTARE MEDITERRANEA 23.

WITH CHOPPED SUN-DRIED TOMATOES, BASIL, EV OLIVE OIL AND
PANTELLERIA CAPERS

STEAK TARTARE

FASSONA PIEMONTESE WITH MIXED-LEAF SALAD AND TOMATOES
GREAT STARTER IDEA!

LA TARTARE CANCUN 23.

WITH GUACAMOLE, LIME JUICE AND HOT CHILLIES

LA TARTARE DELLE LANGHE 23.

W TRUFFLE-FLAVOURED OLIVE OIL, ANCHOVIES, SALT, PEPPER WITH
GRANA PADANO SHAVINGS

LA TAR-TACOS 23.

WITH MEXICAN-STYLE BEANS, JALAPEÑOS, GUCAMOLE AND
NACHOS, EV OLIVE OIL, SALT, PEPPER

LA TARTARE KYOTO 23.

WITH FRESH GINGER, BLACK SESAME SEEDS AND SOY SAUCE

LA TARTARE CALABRESE 24.

WITH 'NDUJA FROM CALABRIA, CACIOCAVALLO CHIPS AND EV OLIVE
OIL

FROM OUR LAVA GRILL

RIB-EYE STEAK No bone. About 200 gr a portion.

IL CLASSICO 19.

WITH FRENCH FRIES

L'ANTICO 19.

WITH SAUTÉED VEGGIES AND FRENCH FRIES

L'AIOLI' 19.

WITH GARLIC MAYO AND FRENCH FRIES

IL RUSSO 22

WITH VORONOFF SAUCE AND FRENCH FRIES

L'INZICCATO AL PEPEVERDE 19.

GREEN PEPPER GRAINS AND FRENCH FRIES

L'ARGENTINO 19. 

WITH CHIMICHURRI (HOT GREEN SAUCE) WITH FRENCH FRIES

IL FIESOLANO 19

CHIANTI- WINE SAUCE AND TUSCAN- STYLE BEANS

IL TRICOLORE 23

WITH CHERRY TOMATOES, ROCKET SALAD AND GRANA PADANO SHAVINGS

IL CAMPAGNOLO 26.

WITH SAUTÉED PORCINI MUSHROOMS AND FRENCH FRIES

IL DOPPIO About 300gr 28.

with french fries. RARE ONLY

IL DOPPIO 30.

ALL' ANTICO - INZICCATO - AIOLI' - PEPPEROSA - FIESOLANO - ARGENTINO

IL DOPPIO Tricolore - Tonnoso 32.

IL DOPPIO Campagnolo 36.

FROM OUR LAVA GRILL

FILLET STEAK – Leanest cut .About 200gr a portion

IL FILETTO ALLA BRACE 26.

WITH FRENCH FRIES OR BAKED TREVINO

IL FILETTO DEL BOSCO 34.

WITH SAUTÉED PORCINI MUSHROOMS

IL CANNIBALE 26.

SLICED. WITH AIOLI SAUCE. FRENCH FRIES. CHERRY TOMATOES AND MIXED-LEAF SALAD

LO ZOLA' 26.

SLICED. WITH OUR INCREDIBLE BLUE CHEESE SAUCE AND FRENCH FRIES

LE TAGLIATE circa 500gr

THIN SLICES OF SIRLOIN. DIRECTLY COOKED ON THE SERVING PLATE
SERVES TWO PEOPLE

LA TAGLIATA CLASSICA 42.

WITH FRESH ROSMARY AND GREEN PEPPER GRAINS

LA TAGLIATA AI PORCINI 58.

WITH SAUTÉED PORCINI MUSHROOMS

LA TAGLIATA AL CHIANTI 45.

CHIANTI-WINE SAUCE

LA TAGLIATA TRICOLORE 47.

WITH CHERRY TOMATOES. ROCKET SALAD AND GRANA PADANO SHAVINGS

OUR BEEF BURGER 18.

WITH AIOLI SAUCE. FRENCH FRIES. CHERRY TOMATOES AND MIXED-LEAF SALAD

FROM OUR LAVA GRILL

OUR MASTERPIECES

BONE-IN RIB-EYE STEAK 5.7 all'hg

500/600 GR APPROX. WELL-AGED SERVED SLICED ON A HOT STOVE

LA FIORENTINA 6 all'hg

1 / 1.2 KG APPROX. T-BONE STEAK. CLASSIC CUT WITH BONE. FILLET AND SIRLOIN. WELL-AGED SERVED SLICED ON A HOT STOVE

IL TOMAHAWK 6.5 all'hg

1 / 1.2 KG APPROX CUT OF RIB-EYE WITH EXTRA RIB BONE. ITS SHAPE RESEMBLES A SINGLE-HANDED AXE. WELL-AGED HEIFER SERVED SLICED ON A HOT STOVE

IL PICANHAO 85 all'hg

500GR. A PORTION. DRY-AGED PICANHA

LA GROPPONA 52.

600GR SIRLOIN STEAK. SERVED SLICED ON A HOT STOVE

NOT JUST BEEF

AUSTRALIAN KANGAROO FILLET-STEAK 27.

VERY LEAN AND LOW FAT CUT WITH STRONG AND RICH TASTE. WITH A SIDE

GRILLED CHICKEN 22.

500GR APPROX. ALLOW 20 MINS COOKING TIME
VACUUM-COOKED CHICKEN THEN GRILLED TO
PERFECTION ON OUR LAVA GRILL. INCREDIBLY
TENDER. WITH A SIDE

MANGIAFUOCO'S BEEF STEW 18.

SERVED WITH POLENTA. CHECK WITH OUR STAFF
TODAY'S SPECIAL

NOT JUST MEAT



L'INSALATA ETRUSCA 15.

MIDEX-LEAF SALAD WITH CHERRY TOMATOES, PECORINO
CHEESE CHUNKS, OLIVES AND OREGANO

LA TAGLIATA DI SCAMORZA 15.

GRILLED VEGETABLES WITH MELTED SCAMORZA CHEESE

ARTICHOKES AND PARMESAN SHAVINGS SALAD 15.

POLENTA AND GORGONZOLA CHEESE 16.

POLENTA AND PORCINI MUSHROOMS 17.

OUR SIDES



FRENCH FRIES 5

POTATO PUREE 7

CANNELLINI BEANS STEWED IN TOMATO SAUCE 5

GRILLED AUBERGINES AND COURGETTES 5

GRILLED TREVISANA CHICORY 5

SAUTEED PORCINI MUSHROOMS 12

MIXED SALAD 5



LA SCAPECE A MODO NOSTRO 7

Grilled courgettes and aubergines, marinated in EVolive oil, vinegar,
garlic fresh mint and chillies on toasted bread

BEVERAGES

PURIFIED STILL and SPARKLING WATER 0.75LT 2.5

COCA COLA / COCA ZERO / FANTA 0.33LT 3.5

SPRITZ APEROL • CAMPARI 7.

NEGRONI • NEGRONI SBAGLIATO 8.

BOTTLED BEERS

CONTAIN GLUTEN

La BLONDE da 33cl 5.5

La RED da 33cl 5.5

WEISS-BIER BIRRA DI FRUMENTO DA 50 CL 8.

La NON-ALCOHOLIC BEER da 33cl 6

COFFEE AND LIQUORS

ESPRESSO 2.5

AMARI E GRAPPE 4.5

CAFFÈ CORRETTO 3.

AMARI E GRAPPE PREMIUM 5.5/10.

COGNAC 5

LA MORETTA DEI PESCATORI DI FANO 4.5

SANTO SPIRITO FRESCOBALDI 6.

THE VERDE O NERO 3.

CAFFÈ FREDDO 3.

CAFFÈ SHAKERATO CON

BAILEYS 5.

PASSITO DI PANTELLERIA DOCG Cantina

Pellegrino 1880 7.

VINO CHINATO 6

BAROLO CHINATO 10.

CHECK OUR DESSERT MENU FOR FANCY RHUM AND WHISKEY

COVER 2.5

SEMPRE E COMUNQUE, ANCHE IN MANCANZA DI ESPRESSO ASTERISCO *
INDICATIVO SULLA VOCE DEL MENU INTERESSATA, LE PATATINE FRITTE, IL
CANGURO, IL GALLETTO ED I FUNGHI PORCINI DEVONO INTENDERSI SOLO ED
ESCLUSIVAMENTE COME PRODOTTO SURGELATO O CONGELATO, SALVO DEROGHE
AFFISSE NEL LOCALE.

SONO ACCETTATE LE CARTE DI CREDITO VISA-MASTERCARD, AMERICAN EXPRESS
NONCHE' IL SISTEMA "PAGOBANCOMAT".IN CASO DI DISSERVIZIO TELEMATICO
O TEMPORANEO NON FUNZIONAMENTO DEL P.O.S. PER CAUSE ESOGENE,
MANGIAFUOCO BRACERIE NON È RESPONSABILE ED INVITA CORTESEMENTE TUTTI I
CLIENTI AD UTILIZZARE EVENTUALMENTE I POS ATM DEGLI SPORTELLI BANCARI.

I PREZZI NEL MENU SONO ESPRESSI IN EURO. Regolamento (UE)n.1169/2011 del
Parlamento Europeo e del Consiglio, del 25.10.2011

L'ELENCO DEI PIATTI CON EVENTUALE CONTENUTO DI ALLERGENI È RICHIEDIBILE
IN COPIA CARTACEA DIRETTAMENTE AL TAVOLO.

I PIATTI PICCANTI SONO SEGNALATI DAL SIMBOLO 
I PIATTI VEGETARIANI SONO SEGNALATI DAL SIMBOLO 

**LA CUCINA RIMANE ATTIVA SINO
ENTRO LE ORE 21.30 E IL SABATO ALLE 22.00**