

METRONAPOLITAN TASTE



MENÙ FOOD

ENGLISH

STARTERS

FROM THE KITCHEN

THE PERFECT
WAY TO IMMERSE
YOURSELF IN
THE 12 MORSI
EXPERIENCE

CROQUETAS 6,5

Fried croquetas filled with creamy cheese and Jamón Ibérico.

POLPETTE DI MELANZANE 7

Eggplant polpette double-cooked (baked and fried) with a trio of homemade mayonnaise.

FRIED CHICKEN NUGGETS 8

IN SECRET BREADING

Tender nuggets of San Bartolomeo yellow chicken, first slow-cooked for extra juiciness, then fried in our signature crispy breading. Served with a rich steak mayo

MEAT & CHIPS 8

Breaded slow-cooked beef morsels, Avezzano potato chips

POLPETTA IN UN MORSO 8

Frisona beef polpette with papacelle mayonnaise, salted ginger caramel, toasted sesame.

TACO BAO FLAMBATO 12

(MINI STEAMED BUN | 2PCS)

Flambéed steamed bun with Lucanian pork belly cooked at low temperature and glazed in teriyaki sauce:

- With pan-sautéed green peppers and basil mayonnaise.
- With scapece-style zucchini and mint mayonnaise

LA PINSA 10

Crunchy focaccia with Lucanian pork sausage, 'nduja, chopped eggplant and grated buffalo cacio ricotta.

AMAZING RIBS 12

Our famous Lucanian pork ribs glazed in teriyaki sauce.

JAMON E PAN TOMATE 18

Knife-cut Jamón Ibérico Cebo y pan tomate.

12 MORSI RAW DISHES

**THE TASTE OF THE BEST CUTS OF MEAT,
KNIFE-CUT AND ENHANCED BY 12 MORSI
STYLE PAIRINGS**

MARCHIGIANA IGP TARTARE **NEW**

14

Marchigiana beef tartare with soy, Tonnata sauce (Tuna-mayo sauce with capers and lemon), pinzimonio, fried capers and Neapolitan tarallo crumble.

MINI SANDWICH TARTARE

8

Mini butter-grilled sandwich with Marchigiana IGP tartare, steak mayonnaise, baby lettuce, sesame seeds.

AMBERJACK SASHIMI **NEW**

16

Amberjack sashimi, ponzu sauce, raw zucchini, orange, paprika mayonnaise and fried panko.



THE GREAT CLASSICS

12 SELECTED SANDWICHES WITH SOURDOUGH BUN, ZERO KM VEGETABLES FROM OUR GARDEN AND HAMBURGERS BY CILLO, AMONG THE 10 BEST BUTCHER SHOPS IN ITALY.

AVAILABLE WITH:
GLUTEN-FREE BREAD (+2) · WITH WAGYU BEEF BURGER (+6) · LACTOSE-FREE FIOR DI LATTE (+2)

CHEESE OUR TAKE ON THE CHEESEBURGER 11

Frisona beef burger
Selected Cheddar
Crispy Bacon
Lettuce
Tomato
12 Morsi secret sauce
(Pickles on request)

Recommended Beer: Saison - Canediguerra - 6.4% vol.

SMASHED THE DOUBLE (TRIPLE +5) 15

Double smashed Frisona beef burger
Double selected Cheddar
Double artisanal crispy bacon
Smoked Mayonnaise

Recommended Beer:
Amber Shock - Deep Malt - Birrificio Italiano - 7% vol.

THE NEW GURGLE 12

Frisona beef burger
Fior di latte cheese from Monti Lattari
Artisanal crispy bacon
Caramelized and smoked Vatolla onion
Yellow cherry tomato cream

Recommended Beer:
Tipopils - Pilsner - Birrificio Italiano - 5,2% vol.

CRUNCH 13

Frisona beef burger
Emulsified burrata
Mangalica pork jowl
Basil pesto mayonnaise
Marinated late radicchio

Recommended Beer: Sta Fresca - Blanche - Stimalti - 5% vol.

OUR GOURMET BURGER

CHICKEN REVOLUTION

10

Organic chicken medallion in secret crust
Lollo lettuce
Lime Mayonnaise
(avocado on request) **+2**

Recommended Beer:
Haus Bier - Helles - Mukkeller - 5% vol.

FRESCO

13

Frisona beef burger
Sautéed green peppers
Creamy pecorino
Fresh Tomato Mayonnaise

Recommended Beer:
Leo Weisse - Weisse - Maxlrainer - 5% vol.

ROCK AND ROLLA

14

Frisona beef burger
Shiitake mushrooms sautéed in buffalo butter
Creamy Parmigiano Reggiano
Patanegra lard
Mint mayonnaise (for connoisseurs)

Recommended Beer:
Wave runner - America IPA - Hammer - 6.5 vol.

ORTO E FANTASIA **NEW**

14

Timbale of eggplant caviar in breadding
Puffed Parmesan
Roasted tomato
Scapece mayonnaise

Recommended Beer:
Bock Dunkel - Bock - Falkenturm - 7% vol.



SOGNI DI “NERANO” **NEW**

14

Smashed and crunchy bun
Smashed Frisona beef burger
Parmigiano and Provolone del Monaco mousse
Sautéed zucchini
Crispy zucchini on top

Recommended Beer:
Asteroid - IPA - Birrificio Italiano - 6,6% vol.

UNA LUNGA STORIA

15

Crispy sourdough ciabatta
Sliced Angus sirloin
Rocket and semi-dried cherry tomatoes
Red cow Parmigiano Reggiano
Balsamic vinegar reduction and light mustard sauce

Recommended Beer:
Grand Cru - Dobbel - Almond'22 7% vol.

MARE FUORI **NEW**

18

Soft long butter roll
Raw and cooked amberjack
Zucchini alla scapece
Crispy Bacon
Salad
Green Sauce

Recommended Beer:
Bohemian Pilsner - Pilsner - Canediguerra - 5% vol.

YUMMY

19

Wagyu beef burger
Caramelized red Tropea onion
Organic egg
Black Truffle cream
Recommended Beer:
Orval - Belgian Pale ale - Orval - 6.2 vol.



MINI BURGER
TRIO

12

Chef's fantasy with three 40g
Frisona mini burgers and
seasonal products



THE PLEASURES OF MEAT

WE HAVE SELECTED **THE BEST ITALIAN AND FOREIGN CATTLE FOR YOU**, CHOOSING FARMS WITH NON-INTENSIVE BREEDING AND SHORT PRODUCTION CHAIN.



LA FRISONA RESERVE

Selection by Sabatino Cillo

AGED FROM 30/90 DAYS

SLICED STEAK	20
FILLET	25
STEAK	7 per 100g
TOMAHAWK	8 per 100g
CUBEROLL	9 per 100g
RIB-EYE	9 per 100g

MEATS FROM AROUND THE WORLD

AMERICA | JAPAN | AUSTRALIA

RIB-EYE BLACK ANGUS CREEKSTONE FARM PRIME USA	13 per 100g
RIB-EYE BLACK ANGUS RESERVE FARM AUSTRALIANO	14 per 100g
RIB-EYE BLACK ANGUS ONYX FARM AUSTRALIANO (LIMITED AVAILABILITY)	15 per 100g
WAGYU CHUCK ROLL WAGYU MIZAKY•KAGOSHIMA GIAPPONE (LIMITED AVAILABILITY)	40 per 100g
VEGETABLE PLATE OR SIDE DISH	4,5

12MORS

CREATE YOUR PERFECT BURGER

CUSTOMIZED FLAVOR, EITHER IN A SANDWICH OR ON A PLATE.

ARTISANAL BUN

EXCLUSIVE RECIPE FROM OUR BAKERY WITH
SOURDOUGH AND SLOW RISING

GLUTEN FREE BUN

+2

PREPARED WITH ALTERNATIVE FLOURS SUITABLE
FOR PEOPLE WITH GLUTEN INTOLERANCES OR
AFFECTED BY CELIAC DISEASE.



LACTOSE-FREE FIOR DI LATTE

+2

200G BURGERS

Frisona beef burger	9
120g smashed Frisona beef burger	8
Chicken burger in secret breading	9
Organic yellow chicken burger	8
Vegetarian burger	10
MADE WITH SEASONAL VEGETABLES	
Wagyu burger	15
JAPANESE BEEF	

CHEESE SELECTION

Monti Lattari fior di latte	+ 1,5
Monti Lattari provola	+ 1,5
Cheese	+ 1
Cheddar	+ 1,5
Emmental	+ 1
Burrata stracciatella	+ 1
Emulsified burratina	+ 2
Creamy Parmigiano Reggiano	+ 2
Creamy Pecorino	+ 2
Creamy Provolone Del Monaco	+ 2

SPECIALTIES

SELECTED FROM THE BEST ITALIAN COMPANIES “AGNONI, JOLANDA DE COLO, LEVONI

Crispy Bacon	+ 1,5
Smoked cooked ham	+ 2
Sun-dried tomatoes	+ 2
Patanegra lard	+ 2
Mangalica pork jowl	+ 2
Jamon Iberico	+ 2
Organic egg	+ 2

VEGETABLES AND SIDES INSIDE THE SANDWICH

WE PAY SPECIAL ATTENTION TO VEGETABLES, THEY COME FROM OUR “12 MORSI GARDEN” CARED FOR AND SELECTED BY LAUDANDO FARM.

Lettuce	+ 0,5
Radicchio**	+ 0,5
Lollo curly lettuce	+ 0,5
Iceberg lettuce	+ 0,5
Rocket	+ 0,5
Green peppers	+ 1
Smoked Vatolla onion	+ 1
Caramelized red Tropea onion from Calabria	+1
Red Tropea onion	+ 1
Beefsteak tomato	+ 0,5
Cherry tomato	+ 0,5
Grilled eggplant or zucchini	+ 0,5
Eggplant “a funghetto”	+ 1
Scapece-style zucchini	+ 1
Eggplant parmigiana	+ 2,5
Porcini mushrooms	+ 3
Shiitake mushrooms	+ 2
Fried Avezzano potatoes	+ 1,5
Baked Avezzano potatoes	+ 1,5

HOMEMADE SAUCES

12 Morsi secret sauce	+ 0,5
Smoked mayonnaise	+ 0,5
Lime mayonnaise	+ 0,5
Basil mayonnaise	+ 0,5
Steak mayonnaise	+ 1
Papacelle mayonnaise	+ 1
Yellow cherry tomato cream	+ 1
Basil pesto	+ 1
Truffle cream	+ 2

12 MORSI

GOURMET POTATOES

SELECTION OF AVEZZANO POTATOES (STICK AND CHIP CUT),
HAND-CUT, BOTH FRIED AND BAKED.

FRESH AVEZZANO POTATOES 6

French fries (stick-cut) or chips, available both fried or oven-baked

THE “12 MORSI” 9

Recipe from our trip to Madrid.

Stick-cut fried potato, cheese fondue and scrambled eggs,
Jamon Iberico.

THE SUPER CRUNCHY CHIPS 8

Chip-cut fried potatoes with creamy pecorino and black pepper.

RATTE POTATO **NEW** 8

Smashed ratte potato in double cooking, fresh cream.

THE TRUFFLE AND PARMESAN 8

Stick-cut fried potatoes with “red cow” Parmigiano Reggiano
cream and black truffle cream.

THE PORK FRIES 7

Wedge-cut baked potatoes with Lucanian pork sausage,
“red cow” Parmigiano Reggiano cream

THE MUSHROOM AND PROVOLA 9

Wedge-cut baked potatoes, baked porcini mushrooms,
smoked provola cream.

LA SWEETY POTATO 7

American sweet potato.



SPECIAL DISHES NOT TO MISS



CAESAR SALAD

12

Salad, low-temperature yellow chicken, “red cow”
Parmigiano Reggiano, Parmesan cream, crunchy
“cafone” bread.

TUNA CAESAR SALAD

14

Tuna fillets in oil, Caesar sauce, boiled eggs,
Parmigiano Reggiano and marinated red onion.

YELLOW CHICKEN THIGH

15

low temperature and grilled.

FOR KIDS CHICKEN CUTLET

10

Breaded in panko

HOMEMADE DESSERTS IN SINGLE PORTION

OUR FAMOUS CHEESECAKE

7

ask for the toppings of the day

TIRAMISU

7

served in a glass

CARAMEL CHOCOLATE PIE

8

GLUTEN-FREE AND LACTOSE-FREE



8



**FROZEN
PRODUCT**



**GLUTEN
FREE**



**VEGETARIAN
VEGAN**

COVER AND SERVICE CHARGE **+2.5**

If you have any food allergies and/or intolerances, please ask our dining room staff for information about our dishes and drinks. We are prepared to advise you in the best way.

