

# MOPPS' BEERS

## RAW CRAFT BEERS

**ALBA** Golden Ale 4,8% vol. 0.2l - 3.00€ / 0.4l - 4.50€  
Blonde, english style - lightweight, can be addictive.

**DYNAMO** Tripel 8,5% vol. 0.2l - 3.50€ / 0.4l - 5.00€  
Blonde, double malt, belgian style - very drinkable but treacherous.

**RHUBARB** Bitter Ale 4,5% vol. a pompa 0.4l - 4.50€  
Amber, english style - lightweight, with a strong bitter end.

**DANGER** Ipa 7,0% vol. 0.2l - 3.00€ / 0.4l - 4.50€  
Amber, double malt, american style - as the name says...pay attention!

**MISS MOPPS** Blanche 4,5% vol. 0.2l - 3.00€ / 0.4l - 4.50€  
White, wheat belgian style - soft and refreshing.

**SIXTY-NINE** Session IPA 5,0% vol. 0.2l - 3.00€ / 0.4l - 4.50€  
Blonde, velvety and fruity, mango, pineapple, grapefruit, bitter and thirsty

**BLACK** Oatmeal Stout 6,0% vol. a pompa 0.4l - 5.00€  
Black, english style, with oat flakes - soft and full-bodied...

**XMAS** Strong Ale 9,0% vol. 0.2l - 3.50€ / 0.4l - 5.50€  
Amber, double malt, belgian style - ...nothing to say...

**Homemade Dessert** € 4.00

in this place you need treated drinking water 0,70cl € 1.50

glass water bottle Lurisia 0,40cl € 2.00

# LUNCH

## 2025/2026



steak house - pizzeria  
brewery pub

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Every day ask our staff...

First, Second, Pizza courses of the day

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<b>Pasta with Tomatoes</b>	( fresh pasta +0,50€ )	7.00
<b>Pasta with Pesto Basil</b>	( fresh pasta +0,50€ )	8.50
<b>White Pasta</b>	( fresh pasta +0,50€ )	9.50

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**CHEESEBURGER** with fries

**DOUBLE BURGER 230GR +7.00 €**

**Gluten-Free bread available +3,00 €**

<b>Original Mopps</b>		11.50
<b>Black Angus 230 gr</b> , iceberg salad, slices of tomato, red onions, grilled zucchini, bacon, mopps sauce, cheddar cheese		
<b>Brigante</b>		13.00
<b>Scottona 230 gr</b> , songino salad, dried tomatoes, lard, grilled eggplant, caramelized red onion, dark sauce, mozzarella cheese		
<b>Gruoss</b>		14.00
<b>Scottona 230 gr</b> , spinacino salad, slices of tomato, fried egg, speck, fried leek, parmesan cream.		
<b>Pulled Pork</b>		13.00
<b>Maiale sfilacciato</b> , violet cabbage, caramelized onion, slices of tomato, yogurt sauce, cheddar cheese		
<b>La Riccia</b>		13.00
<b>Roast Ariccia porchetta 230 gr</b> , riccia salad, slices of tomato, stewed leek, potatoes cream, smoked scamorza		
<b>Colorado</b> (red/white beans, lentils, mashrooms, onion)		11.00
<b>Vegetariano</b> , iceberg salad, red onion, slices of tomato, grilled zucchini, bbq sauce, mozzarella cheese		

**MOPPS' CLASSICS**

<b>Limousine beef Tartare</b> with baked potatoes	14.00
<b>Beef Gulash</b> with baked polenta	13.50
<b>Braised Pork cheek</b> with baked polenta	13.50
<b>"Friselle"</b> with chicory, chickpeas and tomatoes	11.00
<b>Milanese Cutlet</b> with french fries	12.00
<b>Dressed Milanese Cutlet</b> with cooked ham, fontina cheese and french fries	13.00
<b>Roastbeef of Scottona</b> with balsamic vinegar glaze and baked potatoes	13.00
<b>Club Sandwich</b> with french fries (grilled chicken, salad, tomatoes, boiled egg, bacon, fontina cheese, pink sauce)	13.00
<b>Sliced Chicken</b> with arugula, soy reduction, grana cheese and baked potatoes	13.00
<b>Chicken Paillard</b> with baked potatoes	11.50
<b>Costata of Scottona beef</b> min500gr, with baked potatoes	19.00
<b>Picanha beef grill</b> with baked potatoes	13.00
<b>"Toma mountain cheese"</b> with grilled vegetables	12.50
<b>Piadina</b> parma jam, mozza cheese, tomatoes, mayonnaise, french fried	12.00
<b>Parma Jam /Bresaola and Buffalo Mozzarella</b> with arugula	14.00
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<b>*Fish &amp; Chips</b> with tartara sauce	12.00
<b>*Sea Bream fillet</b> mediterranean-style with baked potatoes	12.50
<b>*Salmon in sesame crust</b> with soy reduction and baby spinach	13.00

**MOPPS' SALADS**

<b>Veggy Salad</b>	10.50
misticanza salad, chicory salad, cherry tomatoes, grilled vegetables, cucumbers, *bean sprouts	
<b>Chicken Caesar Salad</b>	12.00
grilled chicken, iceberg salad, tomatoes, "taggiasche" olives, grana cheese flakes, boiled potatoes, bread croutons, chicken sauce	
<b>Nicoise Salad</b>	12.00
misticanza salad, tomatoes, "taggiasche" olives, tuna, anchovies, boiled eggs	

\*internally blast chilled or frozen product