

STARTERS

DOP cheese and DOP “Piacenza and Parma” Salami selection with fried dumplings [1-7-12]

€ 9.50 cad. **[min. x 2]** € 12.50 **[x 1]**

Great mix of whims € 7.50 [1-3]

(barred vegetables, chips, vegetables balls, “cheese and eggs” balls)

“Bruschette” with stracciatella cheese and cherry tomatoes € 8.00 [1-7]

Grilled “Polenta”, white mushroom and Gorgonzola cheese € 9.00 [7-12]

DOP cheese selection with home-made jam and honey € 11.00 [7-12]

Parma Ham DOP, buffalo mozzarella and cherry tomatoes € 14.00 [7-12]

FRESH PASTA AND GRAGNANO PASTA

“Tagliolini” with cherry tomatoes, basil and stracciatella cheese € 10.50 [1-3-7]

“Spaghetti” with cheese, pepper and crunchy “coppa piacentina” € 11.00 [1-7]

“Paccheri” with eggplant and salted cottage cheese € 11.50 [1-3-7]

Home-made Gnocchi with radicchio and gorgonzola € 12.00 [1-3-7]

“Tagliatelle” with meatballs ragù € 12.00 [1-3]

Rigatoni all’amatriciana with pecorino cheese flakes € 12.00 [1-3-7]

“Spaghetti alla chitarra” with clams, garlic, oil and chili pepper € 14.00 [1-3-14]

*internally blast chilled or frozen product

BURGERS / CHEESEBURGERS

with *french fries

Original Mopps € 10.00 [1-3-7-8-10-12]

Black Angus beef (230 gr), iceberg, slices of tomato, red onions, grilled zucchini, bacon, Mopps sauce [1-3-6-12] / Cheddar cheese

Brigante € 12.00 [1-3-7-8-12]

Scottona beef (230 gr), songino salad, dried tomatoes, bacon, grilled zucchini, caramelized red onion, Dark sauce [3-12] / Mozzarella cheese

Picio € 14.00 [1-3-7-8-12]

Scottona beef (230 gr), grilled chicory, white mushrooms, Smoked and grilled Pancetta slices of tomato, Saffran sauce [3-6] / Fontina cheese

Double Mopps € 18.00 [1-3-7-8-12]

Black Angus beef (460 gr), iceberg salad, red onion, slices of tomato, bacon, Dark sauce [3-12] / Cheddar cheese

Pulled Pork € 12.00 [1-3-7-8]

Pork, violet cabbage, caramelized onion, slices of tomato, bacon, Yogurt sauce [7] / Cheddar cheese

Colorado € 10.00 [1-3-7-8-12]

Vegetarian, iceberg salad, cred onion, slices of tomato, grilled zucchini, Bbq sauce [3-12] / Mozzarella cheese

POLENTA

Polenta with gorgonzola cheese € 9.00 [7]

Polenta with meatballs ragù € 11.50

Polenta with white mushrooms € 12.00 [12]

GRILLED MEAT

Grilled “tomino cheese” with grilled vegetables € 10.00 [7]

Free-range chicken cooked in our craft beer with mashed potatoes € 13.00 [1]

Milanese cutlet, cherry tomatoes and songino salad with *fries € 14.00 [1-3]

Pork fillet with gorgonzola, sweet and sour onion, baked potatoes € 14.00 [7]

“American style” Pork ribs with mashed potatoes € 14.00 [3-12]

Picanha of Scottona (Italy) grilled with potato in paper € 15.00

Mega mixed-grill with grilled vegetables and baked potatoes € 19.00
(picanha, sausage, mini burger, chicken, pork tenderloin)

MEAT VALUABLE

Fassona beef Tartare (italy) € 17.00
stracciatella cheese, caramelized onion, hazelnuts, songino salad

Scottona beef “Tagliata” ancient style (poland) (min. 250 gr) € 18.00
with arugula, cherry tomatoes and grana cheese flakes

Entrecote scalopped (brasil) (min. 250 gr) € 19.00
with Dijon mustard and honey with baked potatoes

Angus Bavette d’Aloyau grilled (uruguay) (min. 300 gr) € 19.00
with stuffed zucchini and leek

Scottona beef Tenderloin grilled (poland) (min. 250 gr) € 23.00
with “caponata di verdure”

Scottona beef Tenderloin (poland) (min. 250 gr) € 26.00
with red wine reduction, capers, “taggiasche” olives and tomatoes

Bavarian Scottona beef “Costata” grilled (poland) (min. 550 gr)
with baked potatoes € 23.00

Bavarian Scottona beef “T-Bone” (poland) (min 1,0 kg) € 50.00
with side dish at your choice

SALADS

Veggy Salad € 11.00

green salad, chicory, tomatoes, grilled vegetables, cucumbers, *bean sprouts, soia sauce

Chicken Caesar Salad € 10.00

mix salad, grilled chicken, grana cheese flakes, tomatoes, "taggiasche" olives, croutons, chicken sauce

Nicoise Salad € 12.00

mix salad, tomatoes, "taggiasche" olives, tuna, anchovies, boiled eggs

Marina Salad € 12.00

Mix green salad, songino, dorado, cherry tomatoes, *bean sprouts, "taggiasche" olives

THE OFFERS OF THE MOPPS

EVERY TUESDAY - T-BON DAY x2 p.

*Bruschetta [1-7] + T-Bone x 2 (min 1,0 kg)
with baked potatoes + 1 Beer each - € 55.00 tot.*

TUTTI I MERCOLEDI' - COSTATA DAY

*Bruschetta [1-7] + "Costata" Beef (min 500 gr)
with baked potatoes + 1 Beer - € 25.00*

TUTTI I GIOVEDI' - COTOLETTA DAY

*Bruschetta [1-7] + Cutlet to milanese [1-3]
with *french fries + 1 Beer - € 17.00*

MONDAY...BEER € 3.50 - SPECIAL BEER € 4.50

MOPPS' BEERS

RAW CRAFT BEERS

ANNUAL

ALBA Golden Ale 4,8% vol. [1] 0.2l - 3.00€ / 0.4l - 5.00€

Blonde english style - lightweight, can be addictive.

DYNAMO Tripel 8,5% vol. [1] 0.2l - 3.20€ / 0.4l - 5.50€

Blonde double malt, belgian style - very drinkable but treacherous.

RHUBARB Bitter Ale 4,5% vol. [1] **pump** 0.4l - 5.00€

Amber, english style - lightweight, with a strong bitter end.

DANGER Ipa 7,0% vol. [1] 0.2l - 3.00€ / 0.4l - 5.00€

Amber double malt, american style - as the name says...attention!

MISS MOPPS Blanche 4,5% vol. [1] 0.2l - 3.00€ / 0.4l - 5.00€

White, wheat belgian style - soft and refreshing.

SEASONAL

SAISON Saison 5,8% vol. [1] 0.2l - 3.20€ / 0.4l - 5.50€

White, wheat belgian style - ruity and refreshing...

BLACK Oatmeal Stout 6,0% vol. [1] **pump** 0.4l - 5.00€

Black, english style, with oat flakes - soft and full-bodied...

XMAS Strong Ale 9,0% vol. [1] 0.2l - 4.00€ / 0.4l - 6.00€

Amber double malt, belgian style - ...that i tell you to do...

PIZZE

CLASSICHE

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| Marinara - tomato, garlic, oregano [1-5-8] | 5.00 |
| Margherita - tomato, mozzarella, basil [1-5-7-8] | 5.50 |
| Pugliese - tomato, olives, onion, origan [1-5-8] | 6.50 |
| Napoli - tomato, mozzarella, origan, anchovies [1-4-5-7-8] | 7.50 |
| Cotto - tomato, mozzarella, ham [1-5-7-8] | 7.50 |
| Salsiccia - tomato, mozzarella, sausage [1-5-7-8] | 7.50 |
| Siciliana - tomato, anchovies, capers, olives, origan [1-4-5-8] | 7.50 |
| Ortolana - tomato, mozzarella, gliled vegetables [1-5-7-8] | 8.50 |
| Prosciutto & Funghi - tomato, mozzarella, ham, mushrooms [1-5-7-8-12] | 8.50 |
| Tirolese - tomato, mozzarella, speck [1-5-7-8] | 7.50 |
| Tonno & Cipolla - tomato, mozzarella, tuna, onion, origan [1-4-5-7-8] | 7.50 |
| Diavola - tomato, mozzarella, spicy salame [1-5-7-8] | 7.50 |
| Zola - mozzarella, blue cheese "gorgonzola" [1-5-7-8] | 7.50 |
| Speck & Rucola - tomato, mozzarella, speck, arugula [1-5-7-8] | 8.50 |
| Stracchino & Rucola - tomato, mozzarella, stracchino cheese, arugula [1-5-7-8] | 8.50 |
| 4 Stagioni - tomato, mozzarella, ham, artichokes, mushrooms, olives [1-5-7-8-12] | 8.50 |
| Speck & Brie - tomato, mozzarella, speck, brie cheese [1-5-7-8] | 8.50 |
| 4 Formaggi - mozzarella, mixes cheese [1-5-7-8] | 8.50 |
| Capricciosa - tomato, mozzarella, anchovies, olives, mushrooms, artichokes [1-4-5-7-8-12] | 8.50 |
| Crudo - tomato, mozzarella, Parma ham [1-5-7-8] | 8.50 |
| Salsiccia & Friarielli - mozzarella, salsiccia, friarielli [1-5-7-8] | 8.50 |
| Calzone - tomato, mozzarella, ham [1-5-7-8] | 7.50 |
| Calzone Farcito - tomato, mozzarella, ham, artichokes, mushrooms [1-5-7-8-12] | 8.50 |
| Calzone Napoli - mozzarella, cottage cheese, spicy salame, pepper [1-5-7-8] | 8.50 |

SPECIALI

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|---|------|
| Focaccia Primavera - arugula, cherry tomatoes, grilled zucchini, grana [1-5-7-8] | 8.00 |
| Tricolore - tomato, mozzarella, grilled zucchini, cottage cheese [1-5-7-8] | 8.00 |
| Norma - tomato, mozzarella, griled eggplant, cottage cheese [1-5-7-8] | 8.00 |
| Gustosa - tomato, mozzarella, bacon, "gorgonzola" blue cheese [1-5-7-8] | 8.50 |
| Pizza del Re - tomato, mozzarella, ham, artichokes, olives [1-5-7-8] | 8.50 |
| Americana - tomato, mozzarella, wurstel, fries [1-3-5-7-8] | 8.50 |
| Tre Porcellini - tomato, mozzarella, sausage, wurstel, ham [1-5-7-8] | 9.00 |
| Bomba - tomato, mozzarella, ham, spicy salame, onion [1-5-7-8] | 9.00 |
| Calabrese - tomato, mozzarella, sausage, spicy salame [1-5-7-8] | 9.00 |
| Leggera - tomato, mozzarella, "gorgonzola" blue cheese , spicy salame [1-5-7-8] | 9.00 |
| Pappa & Ciccìa - tomato, mozzarella, white mushrooms, sausage [1-5-7-8-12] | 9.50 |
| Regina - tomato, mozzarella, Parma ham, arugula, parmesan [1-5-7-8] | 9.50 |
| Carpe Diem - tomato, mozzarella, white mushrooms, provola cheese [1-5-7-8-12] | 9.50 |

MOZZARELLA DI BUFALA CAMPANA

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|---|-------|
| Bufalina - buffalo mozzarella, tomato, mozzarella, basil [1-5-7-8] | 8.50 |
| Speciale - buffalo mozzarella, bacon, chicory, scamorza smocked [1-5-7-8] | 9.50 |
| Caprese - (output) - buffalo mozzarella, tomato, cherry tomatoes, arugula, parmesan [1-5-7-8] | 10.00 |
| Marechiaro - buffalo mozzarella, stracchino cheese, tuna, walnuts [1-4-5-7-8] | 10.00 |
| Delicata - buffalo mozzarella, tomato, mozzarella, grilled zucchini, cherry tomatoes [1-5-7-8] | 10.00 |
| Maradona - buffalo mozzarella, tomato, mozzarella, nduja, spicy salame, red onion [1-5-7-8] | 10.50 |
| Classica - buffalo mozzarella, tomato, mozzarella, Parma ham [1-5-7-8] | 10.50 |
| Focaccia Bufalina - (output) - buffalo mozzarella, slices of tomato, Parma ham [1-5-7-8] | 10.50 |

- any added ingredient + € 1,50
- Buffalo mozzarella, Parma ham, Bresaola, White mushrooms, *french fries + € 2.50

RED WINES ^[12]

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|-----------------------------|-------------------|----------|---------|
| Sangiovese Rosso Umbria IGT | 2020 Di Filippo | Umbria | € 13.00 |
| Cabernet IGT | 2018 Sette Anime | Veneto | € 16.00 |
| Morellino di Scansano DOCG | 2018 Campospillo | Toscana | € 24.00 |
| Pinot Nero DOC | 2014 Colle Manora | Piemonte | € 25.00 |
| Valpolicella Ripasso DOC | 2017 Le Bignele | Veneto | € 25.00 |
| Brunello di Montalcino DOCG | 2013 Bellaria | Toscana | € 60.00 |

WHITE WINES ^[12]

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|------------------------------|-----------------------|---------|---------|
| Ortrugo DOC frizzante | 2020 Montesissa | Emilia | € 13.00 |
| Passerina IGT | 2019 Castrum Morisci | Marche | € 16.00 |
| Vermentino Colli di Luni DOC | 2018 Cantine Bondonor | Liguria | € 24.00 |

SPARKLING WINES ^[12]

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|----------------------------------|-----------------|--------|---------|
| Prosecco di Valdobbiadene DOCG | 2020 Corner | Veneto | € 18.00 |
| Spumante rosè brut pinot riserva | 2020 Montesissa | Emilia | € 18.00 |

SPIRITS

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|---|--------|
| Rum ^[1] | € 8.00 |
| Whisky & Bourbon ^[1] | € 8.00 |
| Gin | € 8,00 |
| Vodka ^[1] | € 7.00 |
| Grappa POLI (secca, morbida, barricata) | € 4,00 |
| Grappa POLI Sassicaia | € 8,00 |

BEVERAGES

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|---------------|--------|--------|---|------------------|--------|--------|
| Treated Water | 0,75 l | € 2,00 | - | Chinotto Lurisia | 0,27 l | € 4,00 |
| Lurisia Water | 0,50 l | € 2,00 | - | Tonica Lurisia | 0,27 l | € 4,00 |
| Bottles/Can's | 0,33 l | € 3,00 | - | RedBull | 0,33 l | € 4,00 |

| | | | |
|---------------|--------|------------|-----------|
| Coffee | € 1,50 | Bitter | € 3,50 |
| Decaffeinated | € 1,70 | Wine glass | da € 5,00 |

“in this place you need treated drinking water”

**IN CASE OF ALLERGIES OR FOOD INTOLERANCES:
ASK THE ROOM STAFF FOR THE LIST OF ALLERGENS IN THE MENU**

Se soffri di allergie o intolleranze alimentari, informati dal nostro personale che saprà metterti in condizione di evitare i generi che contengono prodotti ai quali sei allergico ed intollerante.

Sappi comunque che i cibi e le bevande offerti in questo locale sono prodotti in laboratori e somministrati in spazi dove si utilizzano e si servono i prodotti contenenti i seguenti allergeni, riportati nel menù tra le parentesi [] con il numero identificativo, a margine di ogni preparazione.

1. cereali contenenti glutine e prodotti derivati.
 2. crostacei e prodotti a base di crostacei.
 3. uova e prodotti a base di uova.
 4. pesce e prodotti a base di pesce.
 5. arachidi e prodotti a base di arachidi.
 6. soia e prodotti a base di soia.
 7. latte e prodotti a base di latte (lattosio).
 8. frutta a guscio e i loro prodotti.
 9. sedano e prodotti a base di sedano.
 10. senape e prodotti a base di senape.
 11. semi di sesamo e prodotti a base di sesamo.
 12. anidride solforosa e solfiti in concentrazione superiori a 10mg/kg 0 10mg/ litro in termini di SO 2 totali.
 13. lupini e prodotti a base di lupini.
 14. molluschi e prodotti a base di molluschi.
- non è possibile escludere una contaminazione crociata**

Servizio Pane e Coperto € 1

FREE WI-FI: username: VODAFONE_OSPITI / passw: birrificiomopps

BIRRIFICIO MOPPS

ristorante - pizzeria - brewery pub

Via Padre Reginaldo Giuliani, 38 - 21047 Saronno (VA)
tel.: 02 96709493

Aperti tutte le sere - pranzo dal lunedì al venerdì