

MOPPS' BEERS

RAW CRAFT BEERS



ALBA Golden Ale 4,8% vol. ^[1] 0.2l - 3.50€ / 0.4l - 6.00€

Blonde, english style - lightweight, can be addictive.

DYNAMO Tripel 8,5% vol. ^[1] 0.2l - 4.00€ / 0.4l - 6.50€

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

RHUBARB Bitter Ale 4,5% vol. ^[1] **pump** 0.4l - 6.00€

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

DANGER Ipa 7,0% vol. ^[1] 0.2l - 3.50€ / 0.4l - 6.00€

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

MISS MOPPS Blanche 4,5% vol. ^[1] 0.2l - 3.50€ / 0.4l - 6.00€

White, wheat belgian style - soft and refreshing.

SIXTY-NINE Session Ipa 5,0% alc. ^[1] 0.2l - 3.50€ / 0.4l - 6.00€

Blonde, velvety and fruity, mango, pineapple, bergamot, grapefruit, bitter and thirsty

BLACK Oatmeal Stout 6,0% vol. ^[1] **pump** 0.4l - 6.00€

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

XMAS Strong Ale 9,0% vol. ^[1] 0.2l - 4.50€ / 0.4l - 7.00€

Amber, double malt, belgian style - ...nothing to say...

STARTERS

DOP cheese and DOP “Piacenza and Parma” Salami selection with fried dumplings [1-7-12]
€ 12.00 cad. [min. x 2] € 15.00 [x 1]

Great mix of whims € 10.00 [1-3-7]
(arancini, pulled pork meatballs, vegetables balls, “cheese and eggs” balls, chips)

“Bruschette” with stracciatella cheese and cherry tomatoes (6pz) € 8.00 [1-7]

Vegetables tower, scamorza cheese and gazpacho with carasau bread € 10.00 [1-7]

DOP cheese selection with home-made jam and honey € 13.00 [7-8]

3 Mini Tartare with gorgonzola cheese and walnuts € 16.00 [7-8]

“Friselle” with chicory, chickpeas and tomatoes € 12.00 [1-8]

FRESH PASTA AND GRAGNANO PASTA

“Tagliolini”, with tomatoes, basil and stracciatella cheese € 13.00 [1-3-7]

“Tagliatelle”, wild boar ragout and fried sage € 15.00 [1-3-9-12]

“Spaghetti alla chitarra”, with butter, anchovies, lemon flowered bread € 13.50 [1-3-4-7]

“Rigatoni” with “carbonara” sauce € 14.00 [1-3-7-12]

“Maritati”, turnip greens, anchovies and taralli powder € 14.00 [1-7-12]

Home-made “potato Gnocchi” with pecorino cheese, pepper and crispy cup € 15.00 [1-3-7-12]

*internally blast chilled or frozen product

BURGERS / CHEESEBURGERS

with *french fries

Original Mopps [1-3-6-7-8-10-12]

Black Angus beef (230 gr)

iceberg salad, slices of tomato, red onions, grilled zucchini,
bacon, cheddar cheese, mopps sauce
€ 12.50

Brigante [1-3-7-8-10-12]

Scottona beef (230 gr)

songino salad, dried tomatoes, bacon,
grilled zucchini, caramelized red onion, mozzarella cheese, dark sauce
€ 14.00

Gruoss [1-3-6-7-8-12]

Scottona beef (230 gr)

iceberg salad, eggs, fried leek, slices of tomato,
bacon, parmigiano sauce
€ 15.00

Pulled Pork [1-3-7-8-10-12]

Pork

violet cabbage, caramelized onion,
slices of tomato, bacon, cheddar cheese, yogurt sauce
€ 14.00

La Riccia [1-3-7-8-10-12]

Roast Ariccia porchetta (230 gr)

riccia salad, slices of tomato, stewed leek,
potatoes cream, smoked scamorza
€ 14.00

Colorado [1-3-7-8-12]

Vegetarian/Vegan

iceberg salad, red onion, slices of tomato,
grilled zucchini, mozzarella cheese, bbq sauce
€ 12.00

#DOUBLE BURGER + € 8.00

Gluten-Free bread available + € 3.00

GRILLED MEAT

Grilled “tomino cheese” with grilled vegetables € 14.00 [7]

Free-range chicken Dijon mustard and honey with paprika potatoes € 17.00 [1-10]

Milanese cutlet, cherry tomatoes and songino salad with *fries € 17.00 [1-3]

Gulash with baked polenta € 19.00 [1-3-12]

Braised Pork cheek with baked polenta € 19.00 [12]

Pork Shank in beer with potatoes, onion and bacon stews € 18.00

Picanha of Scottona beef grilled with baked potatoes € 18.00

Mega mixed-grill with grilled vegetables and baked potatoes € 24.00
(picanha, sausage, mini burger, scamone beef, pork tenderloin)

MEAT VALUABLE

Limousine beef Tartare € 19.00 [1-3-4-12]
croutons of bread, citrus mayonnaise, dried tomato, caper flower and baked potatoes

Scottona beef “Tagliata” ancient style (min. 250 gr) € 24.00 [7]
with arugula, cherry tomatoes and grana cheese flakes

Scottona beef Entrecote (min. 250 gr) € 26.00
with parmesan cream, fried leek and baked potatoes

Scottona beef Tenderloin grilled (min. 250 gr) € 28.00 [12]
with eggplant “caponata”

Scottona beef Tenderloin (min. 250 gr) € 28.00 [1-7-10]
with green pepper blended with beer and baked potatoes

Bavarian Scottona beef “Costata” grilled (min. 550 gr)
with baked potatoes € 27.00

Bavarian Scottona beef “T-Bone” (min 1,0 kg) € 58.00
with baked potatoes

SIDE DISHES

Grilled Vegetables 6.00€ - Eggplant “Caponata” 6.00€ [12] - “Giardiniera” Vegetable 6.00€ [9-12]

Green salad 4.00€ - Mixed salad 5.50€ - Purple Cabbage 4.50€ [12]

Fried S 3.50€ M 5.50€ L 7.00€ - Baked potatoes 4.50€ - Fried dumplings 5.00€ [1]

SALADS

Veggy Salad € 12.00

misticanza salad, chicory salad, cherry tomatoes, grilled vegetables, cucumbers, *bean sprouts

Chicken Caesar Salad € 14.00 [1-3-7-10-12]

iceberg salad, grilled chicken, tomatoes, "taggiasche" olives, grana cheese flakes, boiled potatoes, bread croutons, chicken sauce

Nicoise Salad € 14.00 [3-4]

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

MOPPS' SPECIALS

MONDAY:

HAM, SALAMI & CHEESE SELECTION WITH FRIED DUMPLINGS DAY

Bruschetta [1-7] + cheese and DOP "Piacenza and Parma" Salami selection x1 with fried dumplings + 1 Beer

€ 18.00 + service 1.50€ cad.

TUESDAY:

T-BONE DAY x2 p.

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

€ 60.00 tot. + service 1.50€ cad.

WEDNESDAY:

COSTATA DAY

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

€ 29.00 + service 1.50€ cad.

THURSDAY:

COTOLETTA DAY

Bruschetta [1-7] + Milanese cutlet [1-3] with fries + 1 Beer

€ 20.00 + service 1.50€ cad.

PIZZE

CLASSIC

Marinara - tomato, garlic, oregano [1-5-8]	5.50
Margherita - tomato, mozzarella, basil [1-5-7-8]	6.50
Pugliese - tomato, olives, onion, origan [1-5-8]	7.50
Napoli - tomato, mozzarella, origan, anchovies [1-4-5-7-8]	7.50
Cotto - tomato, mozzarella, ham [1-5-7-8]	8.50
Salsiccia - tomato, mozzarella, sausage [1-5-7-8]	8.50
Siciliana - tomato, anchovies, capers, olives, origan [1-4-5-8]	8.50
Ortolana - tomato, mozzarella, gilded vegetables [1-5-7-8]	9.50
Prosciutto & Funghi - tomato, mozzarella, ham, mushrooms [1-5-7-8-12]	9.50
Tirolese - tomato, mozzarella, speck [1-5-7-8]	8.50
Tonno & Cipolla - tomato, mozzarella, tuna, onion, origan [1-4-5-7-8]	8.50
Diavola - tomato, mozzarella, spicy salame [1-5-7-8]	8.50
Zola - mozzarella, blue cheese "gorgonzola" [1-5-7-8]	8.50
Speck & Rucola - tomato, mozzarella, speck, arugula [1-5-7-8]	9.50
Stracchino & Rucola - tomato, mozzarella, stracchino cheese, arugula [1-5-7-8]	9.50
4 Stagioni - tomato, mozzarella, ham, artichokes, mushrooms, olives [1-5-7-8-12]	9.50
Speck & Brie - tomato, mozzarella, speck, brie cheese [1-5-7-8]	9.50
4 Formaggi - mozzarella, mixes cheese [1-5-7-8]	9.50
Capricciosa - tomato, mozzarella, anchovies, olives, mushrooms, artichokes [1-4-5-7-8-12]	9.50
Crudo - tomato, mozzarella, Parma ham [1-5-7-8]	9.50
Salsiccia & Friarielli - mozzarella, salsiccia, friarielli [1-5-7-8]	9.50
Calzone - tomato, mozzarella, ham [1-5-7-8]	8.50
Calzone Farcito - tomato, mozzarella, ham, artichokes, mushrooms [1-5-7-8-12]	9.50
Calzone Napoli - mozzarella, cottage cheese, spicy salame, pepper [1-5-7-8]	9.50

SPECIAL

Focaccia Primavera - arugula, cherry tomatoes, grilled zucchini, grana [1-5-7-8]	9.00
Tricolore - tomato, mozzarella, grilled zucchini, cottage cheese [1-5-7-8]	9.00
Norma - tomato, mozzarella, griled eggplant, cottage cheese [1-5-7-8]	9.00
Gustosa - tomato, mozzarella, bacon, "gorgonzola" blue cheese [1-5-7-8]	9.50
Pizza del Re - tomato, mozzarella, ham, artichokes, olives [1-5-7-8]	9.50
Americana - tomato, mozzarella, wurstel, fries [1-3-5-7-8]	9.50
Tre Porcellini - tomato, mozzarella, sausage, wurstel, ham [1-5-7-8]	10.00
Bomba - tomato, mozzarella, ham, spicy salame, onion [1-5-7-8]	10.00
Calabrese - tomato, mozzarella, sausage, spicy salame [1-5-7-8]	10.00
Leggera - tomato, mozzarella, "gorgonzola" blue cheese , spicy salame [1-5-7-8]	10.00
Pappa & Ciccio - tomato, mozzarella, white mushrooms, sausage [1-5-7-8-12]	10.50
Regina - tomato, mozzarella, Parma ham, arugula, parmesan [1-5-7-8]	10.50
Carpe Diem - tomato, mozzarella, white mushrooms, provola cheese [1-5-7-8-12]	10.50
Carbonara - mozzarella, bacon, egg, pecorino cheese [1-3-5-7-8-12]	11.50

BUFFALO MOZZARELLA

Bufalina - buffalo mozzarella, tomato, mozzarella, basil [1-5-7-8]	9.50
Speciale - buffalo mozzarella, bacon, chicory, scamorza smoked [1-5-7-8]	10.50
Caprese - (output) - buffalo mozzarella, tomato, cherry tomatoes, arugula, parmesan [1-5-7-8]	11.00
Marechiaro - buffalo mozzarella, stracchino cheese, tuna, walnuts [1-4-5-7-8]	11.00
Delicata - buffalo mozzarella, tomato, mozzarella, grilled zucchini, cherry tomatoes [1-5-7-8]	11.00
Maradona - buffalo mozzarella, tomato, mozzarella, 'nduja, spicy salame, red onion [1-5-7-8]	11.50
Classica - buffalo mozzarella, tomato, mozzarella, Parma ham [1-5-7-8]	11.50
Focaccia Bufalina - (output) - buffalo mozzarella, slices of tomato, Parma ham [1-5-7-8]	11.50

- any added ingredient + € 2,00
- Buffalo mozzarella, Parma ham, Bresaola, White mushrooms, *french fries + € 3.00

RED WINES ^[12]

Chianti dei colli Senesi DOCG Caelum	2022 Il Palagione	Toscana	€ 16.00
Cabernet rosso San Siro	2022 az. ag. Pisoni	Veneto	€ 18.00
Morellino di Scansano DOCG	2022 Le Torri del Falco	Toscana	€ 25.00
Montepulciano d'Abruzzo DOC	2021 Cingilia	Abruzzo	€ 24.00
Bordeaux Superior AOP	2022 Chateaux Ferrant	Francia	€ 25.00
Pinot Nero N6	2019 Vna Wine	Lombardia	€ 24.00

WHITE WINES ^[12]

Chardonnay	2023 az. ag. Pisoni	Veneto	€ 18.00
Pecorino IGT	2023 Ciniglia	Abruzzo	€ 22.00

SPARKLING WINES ^[12]

Valdo Valdobbiadene extra dry	2023 Valdo Iki	Veneto	€ 22.00
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SPIRITS

Rum ^[1]	€ 8.00
Whisky & Bourbon ^[1]	€ 8.00
Gin	€ 8,00
Vodka ^[1]	€ 8.00
Grappa POLI Dry - Barricata	€ 4,00
Grappa POLI Moscato	€ 4,50

BEVERAGES

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

Coffee	€ 2,00	Coffee With Milk	€ 2,20	Wine glass	€ 6,00
Decaffeinated	€ 2,30	Decaffein With Milk	€ 2,50		
Bitter	€ 3,50 / € 4.00 / € 5.00/ € 6.00				

"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

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tel.: 02 96709493

Aperti tutte le sere - pranzo dal lunedì al venerdì