

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...

SEASONAL

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 [1-3-7] (arancini, pulled pork meatballs, fried “polenta”, “cheese and eggs” balls, chips)	€ 11.00
“Bruschette” with stracciatella cheese and cherry tomatoes (6pz) [1-7]	€ 9.00
Vegetables tower, scamorza cheese, pumpkin cream and carasau bread [1-7]	€ 10.00
DOP cheese selection with caramelized red onion and honey [7-8]	€ 15.00
2 Mini Tartare Limousine Beef 1 with gorgonzola cheese and walnuts - 1 pumpkin cream and almonds [3-7-8-12]	€ 12.00
Slices Buffalo cheese <i>D.O.P.</i> (250gr), tomatoes, almonds and drops of pesto [1-13]	€ 14.00

FRESH PASTA AND GRAGNANO PASTA

“Tagliolini”, with tomatoes, basil and stracciatella cheese [1-3-7]	€ 13.00
“Spaghetti chitarra”, with lemon-scented *sea bass ragu, cherry tomatoes confit [1-3-4]	€ 15.00
“Paccheri” alla norma and salted ricotta [1-3-4-7]	€ 13.50
“Rigatoni” with “carbonara” sauce [1-3-7-12]	€ 14.00
“Maritati”, turnip greens, anchovies and taralli powder [1-7-12]	€ 14.00
Home-made “potato Gnocchi”, basil pesto, potato and *green bean [1-3-7-12]	€ 15.00

*internally blast chilled or frozen product

BURGERS / CHEESEBURGERS

with *french fries

Original Mopps [1-3-7-8-10-12] € 13.00

Black Angus beef (Italy) (230 gr)

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

Brigante [1-3-7-8-10-12] € 14.00

Scottona beef (Italy) (230 gr)

songino salad, dried tomatoes, lard, grilled eggplant, caramelized red onion, mozzarella cheese, dark sauce

Pulaster [1-3-7-8-12] € 13.00

Chicken (230 gr)

spinacino salad, tomatoes, stewed leek, maionnayse, smoked scamorza

Pulled Pork [1-3-7-8-10-12] € 14.00

Pork (Germany)

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

La Riccia [1-3-7-8-10-12] € 14.00

Roast Ariccia porchetta (Italy) (230 gr)

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

Colorado [1-3-7-8-12-13] € 12.00

(red/white beans, lentils, mashrooms, onion)

Vegetarian/Vegan

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

Double Burger + € 8.00

Gluten-Free bread available + € 3.00

GRILLED MEAT

Grilled “Toma cheese” with grilled vegetables [7]	€ 14.00
Free-range chicken mustard and honey with paprika potatoes[1-10]	€ 17.00
Milanese cutlet , cherry tomatoes and songino salad with *fries [1-3]	€ 17.00
Lonza with tuna sauce and baked potatoes [3-4]	€ 15.00
Pork Shank in beer with potatoes, onion and bacon stews [1-12]	€ 18.00
Picanha of Scottona beef grilled with baked potatoes	€ 18.00
Mega mixed-grill with grilled vegetables and baked potatoes (picanha, sausage, mini burger, scamone beef, chicken breast)	€ 24.00

MEAT VALUABLE

Limousine beef Tartare [1-3-4-12] croutons of bread, citrus mayonnaise, dried tomato, anchovies, caper flower and fennel and orange salad	€ 19.00
Scottona beef “Tagliata” ancient style (min. 250 gr) [7] with arugula, cherry tomatoes and grana cheese flakes	€ 24.00
Entrecote grilled (min. 250 gr) with sautéed vegetables	€ 25.00
Scottona beef Tenderloin grilled (min. 250 gr) with *potato chips	€ 28.00
Scottona beef Tenderloin (min. 250 gr) [1-7-10] with green pepper blended with beer and baked potatoes	€ 28.00
Bavarian Scottona beef “Costata” grilled (min. 550 gr) with baked potatoes	€ 27.00
Bavarian Scottona beef “T-Bone” (min 1,0 kg) with baked potatoes	€ 58.00

SIDE DISHES

<i>Grilled Vegetables 6.00€ - “Giardiniera” Vegetable 6.00€ [9-12] - Fried dumplings 5.00€ [1]</i>
<i>Green salad 4.00€ - Mixed salad 5.50€ - Purple Cabbage 4.50€ [12]</i>
<i>*Fried - Small 3.50€ / Medium 5.50€ / Large 7.00€ - Baked potatoes 4.50€</i>

SALADS

- Veggy Salad** € 12.00
misticanza salad, chicory salad, cherry tomatoes, grilled vegetables, cucumbers, *bean sprouts
- Chicken Caesar Salad** [1-3-7-10-12] € 14.00
iceberg salad, grilled chicken, tomatoes, “taggiasche” olives, grana cheese flakes, boiled potatoes, bread croutons, chicken sauce
- Nicoise Salad** [3-4] € 14.00
misticanza salad, tomatoes, “taggiasche” olives, tuna, anchovies, boiled eggs
- Greek** [7-8] € 13.00
feta cheese, tomatoes, cucumbers, “taggiasche” olives, red onion and oregano
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MOPPS'S OFFERS

service € 1.50

MONDAY:

- HAM, SALAMI & CHEESE SELECTION** € 18.00
WITH FRIED DUMPLINGS DAY
Bruschetta [1-7] + cheese and DOP “Piacenza and Parma” Salami selection x1 p.
with fried dumplings + 1 Beer

TUESDAY:

- T-BONE DAY** x2 p. tot. € 60.00
Bruschetta [1-7] + T-Bone x 2 (min 1,0 kg)
with baked potatoes + 1 Beer each

WEDNESDAY:

- COSTATA DAY** € 29.00
Bruschetta [1-7] + “Costata” Beef (min 500 gr)
with baked potatoes + 1 Beer

THURSDAY:

- COTOLETTA DAY** € 20.00
Bruschetta [1-7] + Milanese cutlet [1-3]
with fries + 1 Beer

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 & Ciccìa - 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
Carbo-Pizza - 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]

Cabernet Rosso San Siro	2023 az. ag. Pisoni	Veneto	€ 18.00
Nebbiolo Langhe DOC	2018 Cascina del Monastero		€ 24.00
Morellino di Scansano DOCG	2022 Le Torri del Falco	Toscana	€ 24.00
Montepulciano d'Abruzzo DOC	2021 Cingilia	Abruzzo	€ 23.00
Bordeaux Superior AOP	2022 Chateaux Ferrant	Francia	€ 25.00
Pinot Nero N6	2019 Vna Wine	Lombardia	€ 25.00
Nero di Troia	2022 Antica Enotria	Puglia	€ 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]	da € 8.00 a € 12.00
Whisky & Bourbon ^[1]	da € 8.00 a € 12.00
Gin	da € 8.00 a € 12.00
Vodka ^[1]	da € 8.00 a € 12.00
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
Glass Water	0,40 l	€ 3,00				
Bottles/Can's	0,33 l	€ 4,00				

Coffee	€ 2,00	Wine glass	€ 6,00
Decaffeinated	€ 2,30		
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

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

Aperti tutte le sere - pranzo dal lunedì al venerdì