Bronzo

VENETIAN FISH DISHES

Assortment 17

Sardines in saor	12
Pickled mackerel	12
Anchovies, butter & lemon served with pizza dough	18
Baccalà mantecato	16

SPUNTINI

Sweet Sicilian olives (v)	4
Stracciatella & pesto (v)	14
Vitello tonnato	16
Fritto misto: Calamari & zucchine	17
Venetian meatballs	12
Bronzo's rustic chips (v)	6,5
Mortadella crocchette with gorgonzola cream	12
Carbonara omelette	15
Sautéed mushrooms & egg yolk	17,5

ARTISAN FOCACCIA 5

SALADS

Buffalo mozzarella, daterino tomato, taggiasche olives & fried capers (v)	11
Spinach, wild mushrooms, orange, fennel & hazelnuts (v)	12

SALUMI E FORMAGGI

3 for 18

Robiola	7,5
Gorgonzola	6,5
Pecorino Riserva Fondatore	8
Fiore Sardo	7
Parmigiano Reggiano 30 months	7,5
Mortadella	6
Finocchiona	7
Coppa	7
Pancetta arrotolata	6

PIZZETTE

Margherita (v)	9
Salame piccante, gorgonzola, red onion, rosemary	13
Burrata, speck, pesto, rocket	13
Goat's cheese, olive tapenade,daterino tomato, rocket (v)	12,5
Porchetta, scamorza, mustard, red onion	13
Cal Rovira's sobrassada, walnuts, honey, onion confit	13
Truffle, taleggio, egg yolk (v)	13,5
Stracciatella, pistacchio, mortadella	13,5
Calzone: prosciutto arrosto, fontina, portobello mushroom	13,5

CARNE E PESCE

Harry's steak tartare served with pizza dough & fries	24
Tagliata, rocket & parmigiano served with a bowl of fries	29
Whole roasted squid with seasonal mushrooms	30

PASTA E RISO

Rigatoni, meatballs & truffle	19
Gnocchi "burro e salvia" (v)	16
Bigoli in salsa (fresh pasta with anchovies & sweet onion)	18
Cavatelli with guanciale & pistacchio pesto	21
Spaghetti nero di seppia	22
Pappardelle al ragù	23
Mushrooms & duck magret risotto	23
Red prawn risotto	24

DOLCI

Tiramisù	7,5
Gorgonzola cheesecake (2 pax)	12
Gelati	6
Hot chocolate cake with hazelnut ice cream	8,5
Cannolo Sicliano, pistacchio & hot chocolate (2 pax)	12
Rum Babà, vanilla & orange chantilly (2 pax)	10
Affogato al caffè/corretto	6/8
Bronzo truffles	6
Glass of Moscato Passito (sweet wine)	8

*Allergen information available.