

BRONZO

Sharing plates, Italian wines, Prosecco & spritz

Negroni o Negroni Sbagliato	8
Bellini	7
Venetian Spritz	8
Bronzo Spritz	8

SPUNTINI

Sweet Sicilian olives (v)	4
Stracciatella & pesto (v)	14
Sardines in saor	12
White anchovies with amaro & lime	10
Anchovies, butter & lemon (Served with pizza dough)	18
Seabass “crudo”, cucumber, apple & fennel	16
Vitello tonnato	16
Fritto misto: Calamari & zucchini	17
Venetian meatballs	12
Bronzo’s rustic chips (v)	6,5
Mortadella croquette with gorgonzola cream	12
Baccalà mantecato	16
Carbonara omelette	15

SALADS

Bufala mozzarella, daterino tomatoes, taggiasche olives & fried capers (v)	11
Spinach, gorgonzola, apple, walnuts & red fruits vinaigrette (v)	10
Panzanella: Tomatoes, spring onion & croutons (V)	10

ARTISAN FOCACCIA	5
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PIZZETTE

Margherita (v)	9
Salame piccante, gorgonzola, red onion, rosemary	13
Burrata, speck, pesto, rocket	13
Soft goat’s cheese, olive tapenade, daterino tomatoes, rocket (v)	12,5
Porchetta, scamorza, mustard, red onion	13
Cal Rovira’s sobrassada, walnuts, honey, caramelised onion	13
Truffle, taleggio, egg yolk (v)	13,5
Stracciatella, pistacchio, mortadella	13,5
Calzone: prosciutto arrosto, fontina, portobello mushrooms	13,5
Ask about our pizzetta of the week	

SALUMI & FORMAGGI			
ROBIOLA	7,5	MORTADELLA	6
GORGONZOLA	6,5	FINOCCHIONA	7
PECORINO RISERVA		COPPA	7
FONDATAIORE	8	PANCETTA	
FIORE SARDO	7	ARROTOLATA	6
PARMIGIANO	7,5	PROSCIUTTO ARROSTO	7
3 for 18			

Harry’s steak tartare (Served with pizza dough & fries)	24
Tagliata, rocket & parmigiano served with our rustic chips	29

PASTA & RISO

Rigatoni, meatballs & truffle	19
Gnocchi “burro e salvia” (v)	16
Parmigiana (v)	16
Bigoli in salsa (fresh pasta with anchovies & sweet onion)	18
Baccalà mantecato agnolotti, bottarga & black garlic	20
Cavatelli with guanciale & pistacchio pesto	21
Spaghetti nero di seppia	22
Linguine with monkfish & scampi	24
Ossobuco & saffron risotto	25
Octopus risotto	24

DOLCI

Tiramisù	7,5
Gorgonzola cheesecake (2 pax)	12
Gelati	6
Hot chocolate cake with hazelnut ice cream	8,5
Peach tart, mascarpone & vanilla ice cream	8
Cannolo Siciliano, pistacchio & hot chocolate (2 pax)	12
Affogato al caffè/corretto	6/8
Bronzo chocolate truffles	6
Moscato passito cup	8

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*Allergen information available *We work in a non gluten free kitchen. All our dishes may contain traces.