Menù

bouga

FISH

LOCAL DISH

HANDMADE

GLUTEN-FREE



TRENTINO
PLATTER

Starters

To start



OCTOPUS SALAD 18€
with cherry tomatoes, potatoes and olives

(4)

BEST SELLER *****

.....

CARPACCIO 16€
carpaccio of carne salada with Grana shavings
and rocket leaves
(7)

.....

ANCHE PER PIÙ PERSONE

LOCAL PRODUCT

KING TORTÈL 18€ (MEDIUM) | 25€ (LARGE)
tortel* with assorted cold cuts, cheese and sauerkraut

(7)

LOCAL PRODUCT

TRENTINO PLATTER 17€
Trentino reserve speck, potato tortel* and horseradish
(-)

NOVITÀ ANCHE PER PIÙ PERSONE

Recommended

ADD POTATO TORTEL*
+5€



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TEROLDEGO
RISOTTO

To enjoy

First Courses

RISOTTO 15€
with Teroldego wine in a crispy Grana wafer
(7)

SEAFOOD SPAGHETTI 18€
thick spaghetti with mussels, king prawns, clams and squid
(1, 2, 4)

STRANGOLAPRETI 14€
with butter, sage and Grana shavings
(1,3,7)

OUR GNOCCHI 15€
potato gnocchi with tomato sauce and Grana shavings
or with pistachio pesto and prawns
(1,3,4,7)

BEST SELLER *****

TAGLIATELLE 15€
homemade with porcini mushrooms* and woodland flavours
(1,3)



NOVITÀ

TRENTINO DUMPLINGS 15€
Trentino-style with chanterelles, speck,
cheese, breadcrumbs and spices
(1,3,7)

NOVITÀ

BLUEBERRY DUMPLINGS 16€
Blueberry pasta filled with venison and game ragù, served with melted butter and a wild berry reduction
(1,3,7)

Recommended

ADD
FOCACCIA +6€



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BEEF
TAGLIATA

Main Courses

Traditional



SLICED BEEF 24€
BEST SELLER *****
with Maldon salt and rosemary
with your choice of side dish

(-)

MILANESE CHICKEN 17€
Milanese-style chicken cutlet with French fries

(3)

BEEF FILLET 29€
grilled beef fillet with your choice of side dish

(-)

SEA BASS 22€
grilled fillet with your choice of side dish

(4)

SLICED CHICKEN 17€
with your choice of side dish

(-)

COD 19€
Trentino-style creamed cod with your choice of side dish
(4, 7)
NOVITÀ

BRAISED BEEF 20€
braised in Teroldego wine with your choice of side dish

(-)
NOVITÀ

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Side Dishes

FRENCH FRIES* 5€
(-)

SAUTÉED POTATOES 6€
WITH THYME
(-)

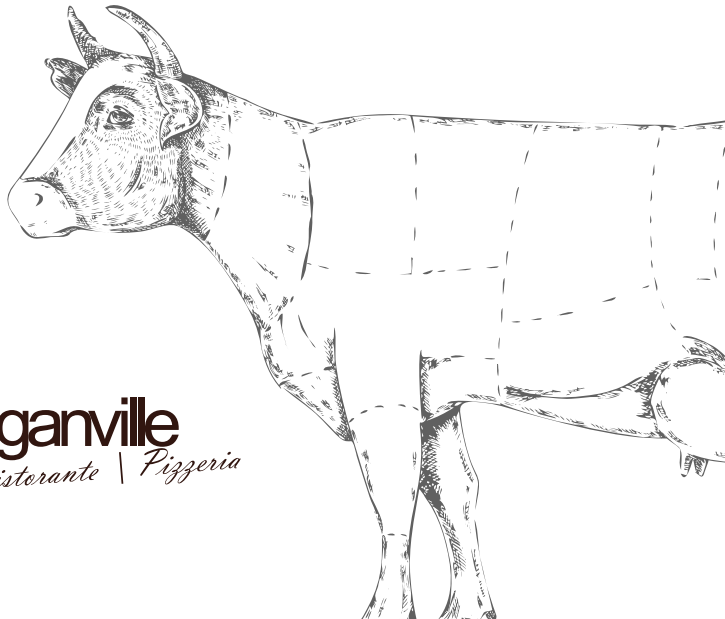
BUTTERED SPINACH 5€
(7)

GRILLED VEGETABLES 7€
(-)

POTATO TORTEL* 5€
(7)

MIXED SALAD 5€

STORO POLENTA 5€



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CHICKEN
SALAD

Salads

Fresh



CHICKEN 15€
mixed salad, tomato, artichokes,
chicken breast, walnuts and Grana shavings

(7, 8)

TUNA 15€
mixed salad, tuna fillets, eggs and buffalo mozzarella

(3,4,7)

BRESAOLA 16€
mixed salad, bresaola, walnuts, Grana shavings,
fresh cherry tomatoes and drops of honey

(7, 8)

NOVITÀ

NATURA 15€
mixed salad, Val di Non apples, chickpeas,
walnuts, Grana shavings and fennel

(7, 8)

For Kids

WÜRSTEL 14€
WITH FRIES & KINDER SURPRISE EGG
(-)

MILANESE CHICKEN 15€
WITH FRIES & KINDER SURPRISE EGG
(3)

PASTA WITH TOMATO SAUCE 10€
(-)



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Drinks

BEERS

Small Bischofshof draft beer cl 0.30	3,5€
Medium Bischofshof draft beer cl 0.50	5,5€
Small Super8 IPA draft beer cl 0.25	4€
Medium Super8 IPA draft beer cl 0.50	6€
Non-alcoholic beer cl 0.33	5€
Gluten-free beer cl 0.33	5€
Weiss beer bottle cl 0.50	6€
Amber beer bottle cl 0.50	6€
Small Radler cl 0.30	3,5€
Medium Radler cl 0.50	5,5€

SOFT DRINKS

Coca-Cola/Zero/Fanta/Sprite (glass bottle)	4,5€
Assorted canned drinks	3,5€
Non-alcoholic aperitif	4€
Fever-Tree Mediterranean Tonic Water	4€
Fever-Tree Dry Tonic Water	4€
1724 Premium Tonic Water	5€
Small apple juice cl 0.30	3€
Medium apple juice cl 0.50	5€

DRINKS

Spritz Aperol/Campari/Select	5€
Gin tonic	10/15€
(ASK OUR STAFF ABOUT THE AVAILABLE GINS)	
Wines by the glass	5/10€
(ASK OUR STAFF ABOUT THE AVAILABLE WINES)	
Small Spezi cl 0.30	3€
Medium Spezi cl 0.50	5€
Mineral water 0.75 litre	3€

House wine - red or white	
¼ litre	5€
½ litre	8€
1 litre	14€

House Prosecco	
¼ litre	6€
½ litre	10€
1 litre	16€

COFFEE

Espresso	1,5€
Small barley coffee	1,5€
Large barley coffee	2€
Small ginseng coffee	2€
Large ginseng coffee	2,5€
Decaf	2€
Cappuccino	2,5€
Espresso with liqueur	3€

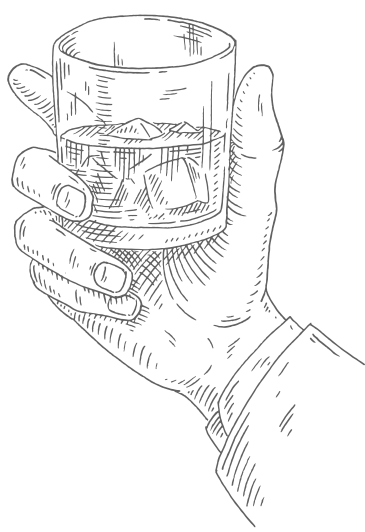
BITTERS & GRAPPAS

Bitters	5€
(ASK OUR STAFF ABOUT THE AVAILABLE BITTERS)	
Jefferson bitter	6€
Grappa	5€
(ASK OUR STAFF ABOUT THE AVAILABLE GRAPPAS)	
18 Lune barrel-aged grappa	6€

LIQUEURS

Limoncello, blueberry, liquorice	4€
Sambuca	4€

COVER CHARGE 2,5€
(INCLUDES BREAD BASKET)



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PIZZA
BRUSCHETTA

Classic Pizzas

APHRODISIAC 10€
Tomato, mozzarella, gorgonzola, mushrooms, garlic, chilli pepper
(1, 7)

BRUSCHETTA 9,5€
Tomato, mozzarella, fresh diced tomatoes, garlic, basil, oregano
(1, 7)

CALZONE 11€
Tomato, mozzarella, ham, mushrooms, ricotta
(1, 7)

CAPRICCIOSA 10,5€
Tomato, mozzarella, cooked ham, mushrooms, artichokes
(1, 7)

TUNA & ONIONS 9,5€
Tomato, mozzarella, tuna and onions
(1, 7)

MARGHERITA 8€
Tomato, mozzarella
(1, 7)

NAPOLETANA 9€
Tomato, mozzarella, anchovies, oregano
(1, 4, 7)

SALAMINO 9,5€
Tomato, mozzarella, spicy salami
(1, 7)

TIROLESE 11€
Tomato, mozzarella, speck, mushrooms
(1, 7)

ROMANA 10€
Tomato, mozzarella, anchovies, capers and oregano
(1, 4, 7)

CHEESES 10€
Mozzarella, Asiago, gorgonzola and smoked provola
(1, 7)

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Changes/additions from 2 to 3.5.

Our pizzas are also available gluten-free, with a 4€ supplement.

HAM 10€ & MUSHROOMS
Tomato, mozzarella, ham and mushrooms
(1, 7)

HAM 9,5€
Tomato, mozzarella and cooked ham
(1)

VIENNESE 10€
Tomato, mozzarella and würstel
(1, 7)

CALABRESE 8,5€
Mozzarella, chilli pepper, garlic, oregano
(1, 7)

ZUCCHINI & BRIE 10€
Mozzarella, zucchini, brie
(1, 7)

GIORGIA 10€
Mozzarella, potatoes, rosemary, bacon
(1, 7)

VEGETARIAN

FARMHOUSE 11€
Tomato, mozzarella, radicchio, asparagus, gorgonzola
(1, 7)

EGGPLANT 10€
Tomato, mozzarella, eggplant, Grana
(1, 7)

TREVIGIANA 9,5€
Tomato, mozzarella, radicchio
(1, 7)


PIZZA
MORTAZZA

Special Pizzas

Changes/additions from 2 to 3.5.

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BOUGANVILLE 13€
Tomato, mozzarella, porcini mushrooms, speck, zucchini
(1, 7)

PRIMAVERA 13€
Tomato, mozzarella, capers, anchovies, pesto, fresh cherry tomatoes, buffalo mozzarella
(1, 4, 7)

GHIOTTONA 12€
Tomato, mozzarella, gorgonzola, eggplant, prosciutto crudo
(1, 7)

PRINCIPESSA 13€
Tomato, mozzarella, gorgonzola, prosciutto crudo
(1, 7)

SPECK & BRIE 12€
Tomato, mozzarella, speck, brie
(1, 7)

VIANDANTE 11€
Tomato, mozzarella, gorgonzola, lucanica
(1, 7)

FOCACCIA 6€
Rosemary, oregano, extra virgin olive oil
(1)

PROSCIUTTO & BURRATA 15€
Tomato, mozzarella, prosciutto crudo and burrata
(1, 7)

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BUFFALO MOZZARELLA & ROCKET 12€
Mozzarella, cherry tomatoes, rocket, Grana shavings, buffalo mozzarella [ADDED AFTER BAKING]
(1, 7)

PORCINI 11,5€
Mozzarella, garlic, porcini mushrooms
(1, 7)

TRENTINA 12€
Tomato, mozzarella, porcini mushrooms, lucanica, Vezzena cheese
(1, 7)

VALDOSTANA 12€
Tomato, mozzarella, scamorza, mushrooms, ham
(1, 7)

FOUR SEASONS 11€
Tomato, mozzarella, artichokes, olives, ham and mushrooms
(1, 7)

VEGETARIAN 12€
Tomato, mozzarella, zucchini, asparagus, eggplant, peppers, Grana
(1, 7)

MORTAZZA 15€
Mozzarella, mortadella, tomato flakes, buffalo mozzarella and chopped pistachios
(1, 7, 8)

'NDUJA & ONION 15€
Tomato, buffalo mozzarella, onion crisps, Calabrian 'nduja and basil
(1, 7)

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PIZZA
VERACE

Gourmet Pizzas

EVENINGS ONLY

VERACE 15€
Tomato, semi-dried tomatoes, Grana crisps, basil and buffalo mozzarella after baking
(1, 7)



SMOKY PICCA 16€
Mozzarella, potato cream, ‘nduja, smoked provola, crispy onion and honey
(1, 7)

BOLOGNA 17€
Mozzarella, pistachio cream, mortadella, torn burrata and chopped pistachios
(1, 7, 8)

WINTER RED 16€
Tomato, mozzarella, radicchio, gorgonzola, crispy bacon and walnuts.
(1, 7, 8)



MOUNTAIN APPLE 17€
Mozzarella, Vezzena cheese, lucanica, speck apple chips and rosemary
(1, 7)

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PIZZA PALA
“CREATE YOUR OWN“

1/2 METRE

Pala Pizzas

EVENINGS ONLY - FOR TWO PEOPLE

CLASSIC

MARGHERITA 19€
Tomato, mozzarella
(1, 7)

BRUSCHETTA 20€
Tomato, mozzarella, cherry tomatoes
garlic, basil and oregano
(1, 7)

SALAMINO 22€
Tomato, mozzarella,
spicy salami
(1, 7)

TRENTINA 24€
Tomato, mozzarella, porcini mushrooms,
lucanica and Vezzena cheese
(1, 7)

> Made with high-hydration dough and stone-ground flour,
> leavened for 40 hours.

Create your own

Choose your favourite flavours
from those on our menu
and create your own custom
pala pizza!
From 30€ for two people.

Changes/additions from
2 to 3.5.

VEGETARIAN

VEGETARIAN 24€
Tomato, mozzarella, spinach, zucchini,
asparagus, eggplant, peppers and Grana
(1, 7)

FARMHOUSE 23€
Tomato, mozzarella, radicchio, asparagus
and gorgonzola
(1, 7)

BUFFALO MOZZARELLA & ROCKET 25€
Mozzarella, fresh cherry tomatoes, rocket
Grana shavings and buffalo mozzarella
(1, 7)

ZUCCHINI & BRIE 22€
Mozzarella, zucchini and brie
(1, 7)

SPECIAL

MONTANARA 27€
Mozzarella, lucanica, Vezzena cheese, potatoes,
crispy speck and rosemary
(1, 7)

WINTER RED 26€
Tomato, mozzarella, radicchio,
gorgonzola, crispy bacon and walnuts
(1, 7, 8)

SMOKY PICCA 27€
Potato cream, mozzarella, 'nduja, smoked
provola, crispy onion and drops
of honey
(1, 7)

TARDIVA 26€
Mozzarella, radicchio, brie, walnuts, Grana
crisps and honey
(1, 7, 8)

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