

METRONAPOLITAN TASTE

12M
12MORSI






MENÙ FOOD

ENGLISH

STARTERS

FROM THE KITCHEN

THE PERFECT
WAY TO IMMERSE
YOURSELF IN
THE 12 MORSI
EXPERIENCE

- CROQUETAS**  **6,5**
Fried croquettes filled with creamy cheese and Jamón Ibérico.
- EGGPLANT MEATBALLS**  **7**
Double-cooked eggplant balls (oven and fried) served with a trio of homemade mayonnaises.
- ONION RINGS**  **7,5**
Tempura onion rings, roast chicken mayonnaise
- FRIED CHICKEN NUGGETS** **8**
IN SECRET BREADING
San Bartolomeo yellow chicken, slow-cooked and fried in our secret breading. Served with steak mayo
- POLPETTA IN UN MORSO** **8**
Polpette di Frisona con maionese alle papaccelle, caramello salato allo zenzero, sesamo tostato.
- FLAMBÉED TACO BAO** **12**
(MINI STEAMED BUN | 2PCS)
Flambéed steamed bao bun with low-temperature cooked Lucanian pork belly glazed in teriyaki sauce, Neapolitan friarielli, and a light Tabasco sauce.
- MINI BITE**  **9**
Mini bun, “gold” mortadella, artichoke and parmesan salad, homemade mayonnaise.
- HUMMUS**  **8**
Chickpea hummus, crispy polenta, extra virgin olive oil.
- AMAZING RIBS** **12**
Our famous Lucanian pork ribs glazed with Teriyaki sauce
- JAMÓN E PAN TOMATE** **18**
Knife-cut Jamón Ibérico Cebo with toasted tomato bread

12 MORSI RAW DISHES

**THE TASTE OF THE BEST CUTS OF MEAT,
KNIFE-CUT AND ENHANCED BY 12 MORSI
STYLE PAIRINGS**

MARCHIGIANA IGP BEEF TARTARE

14

Marchigiana beef tartare, Neapolitan friarielli sauce, smoked provola cream, toasted hazelnuts.

TARTARE MINI SANDWICH

8

Grilled buttered mini bun with PGI Marchigiana beef tartare, steak mayo, baby lettuce, and sesame seeds.

IBERIAN BRUSCHETTA

14

Grilled bruschetta, Marchigiana beef tartare, Iberian bacon, fresh tomato sauce.



THE GREAT CLASSICS

12 SELECTED SANDWICHES WITH SOURDOUGH BUN, ZERO KM VEGETABLES FROM OUR GARDEN AND HAMBURGERS BY CILLO, AMONG THE 10 BEST BUTCHER SHOPS IN ITALY.

AVAILABLE WITH:

GLUTEN-FREE BREAD (+2) · WITH WAGYU BEEF BURGER (+6) · LACTOSE-FREE FIOR DI LATTE (+2)

CHEESE OUR TAKE ON THE CHEESEBURGER **12**

Frisona beef burger

Selected Cheddar

Crispy Bacon

Lettuce

Tomato

12 Morsi secret sauce

(Pickles on request)

Recommended Beer: Saison - Canediguerra - 6.4% vol.

SMASHED THE DOUBLE (TRIPLE +5) **15**

Double smashed Frisona beef burger

Double selected Cheddar

Double artisanal crispy bacon

Smoked Mayonnaise

Recommended Beer:

Amber Shock - Deep Malt - Birrificio Italiano - 7% vol.

THE NEW GURGLE **13**

Frisona beef burger

Fior di latte cheese from Monti Lattari

Artisanal crispy bacon

Caramelized and smoked Vatolla onion

Yellow cherry tomato cream

Recommended Beer:

Tipopils - Pilsner - Birrificio Italiano - 5,2% vol.

CRUNCH **13**

Frisona beef burger

Emulsified burrata

Mangalica pork jowl

Basil pesto mayonnaise

Marinated late radicchio

Recommended Beer: Sta Fresca - Blanche - Stimalti - 5% vol.

OUR GOURMET BURGER

CHICKEN REVOLUTION

11

Organic chicken medallion in our secret crust

Lettuce

Lime mayo

(Avocado on request) +2

Recommended beer

Haus Bier - Helles - Muckeller - 5% vol.

CARCIOFO E PECORINO

15

Frisona Burger

Grilled and smoked Roman artichoke

Pecorino cheese cream

Crispy battered leek

Artichoke mayonnaise

Recommended beer

Tripel - Canediguerra - 9 vol.

ROCK AND ROLLA

14

Frisona Burger

Sautéed Shiitake mushrooms in buffalo butter

Parmigiano Reggiano cream

Patanegra lard

Mint mayo (for true connoisseurs)

Recommended beer

Wave runner - America IPA - Hammer - 6.5 vol.

ORTO E FANTASIA

14

Crispy eggplant caviar timbale

puffed Parmesan

roasted tomato

zucchini-marinated mayo

Recommended beer

Bock Dunkel - Bock - Falkenturm - 7% vol.



M'ARREVUOT O CORE

14

Frisona beef burger

Friarielli compote

Lonzetto ham

Aioli sauce

Spicy crumble

Recommended beer: Nora - Baladin - 6,8 vol.

UNA LUNGA STORIA

16

Crunchy sourdough ciabatta

sliced Angus sirloin steak

arugula

semi-dried cherry tomatoes

Red Cow Parmigiano Reggiano

balsamic reduction

light mustard sauce

Recommended beer: Grand Cru - Dobbel - Almond'22 7% vol.

FANTASTIC LOBSTER ROLL

22

Buttered long roll

grilled lobster

fresh escarole

Yummy sauce

Recommended beer:

Bohemian Pilsner - Pilsner - Canediguerra - 5% vol.

YUMMY

20

Wagyu beef burger

caramelized Tropea red onion

organic egg

black truffle cream

Recommended beer: Orval - Belgian Pale ale - Orval - 6.2 vol.



MINI BURGER TRIO

12

Chef's fantasy with three 40g
Frisona mini burgers and
seasonal products



THE PLEASURES OF MEAT

WE HAVE SELECTED **THE BEST ITALIAN AND FOREIGN CATTLE FOR YOU**, CHOOSING FARMS WITH NON-INTENSIVE BREEDING AND SHORT PRODUCTION CHAIN.



LA FRISONA RESERVE

Selection by Sabatino Cillo

AGED FROM 30/90 DAYS

SLICED STEAK	20
FILLET	25
STEAK	7 per 100g
TOMAHAWK	8 per 100g
CUBEROLL	9 per 100g
RIB-EYE	9 per 100g

MEATS FROM AROUND THE WORLD

AMERICA | JAPAN | AUSTRALIA

RIB-EYE BLACK ANGUS CREEKSTONE FARM PRIME USA	13 per 100g
RIB-EYE BLACK ANGUS RESERVE FARM AUSTRALIANO	14 per 100g
RIB-EYE BLACK ANGUS ONYX FARM AUSTRALIANO (LIMITED AVAILABILITY)	15 per 100g
WAGYU CHUCK ROLL WAGYU MIZAKY-KAGOSHIMA GIAPPONE (LIMITED AVAILABILITY)	40 per 100g
VEGETABLE PLATE OR SIDE DISH	4,5

12MORS

CREATE YOUR PERFECT BURGER

CUSTOMIZED FLAVOR, EITHER IN A SANDWICH OR ON A PLATE.

ARTISANAL BUN

EXCLUSIVE RECIPE FROM OUR BAKERY WITH
SOURDOUGH AND SLOW RISING

GLUTEN FREE BUN

+2

PREPARED WITH ALTERNATIVE FLOURS SUITABLE
FOR PEOPLE WITH GLUTEN INTOLERANCES OR
AFFECTED BY CELIAC DISEASE.



LACTOSE-FREE FIOR DI LATTE

+2

200G BURGERS

Frisona beef burger	9
120g smashed Frisona beef burger	8
Chicken burger in secret breading	9
Organic yellow chicken burger	8
Vegetarian burger	10
MADE WITH SEASONAL VEGETABLES	
Wagyu burger	15
JAPANESE BEEF	

CHEESE SELECTION

Monti Lattari fior di latte	+ 1,5
Monti Lattari provola	+ 1,5
Cheese	+ 1
Cheddar	+ 1,5
Emmental	+ 1
Burrata stracciatella	+ 1
Emulsified burratina	+ 2
Creamy Parmigiano Reggiano	+ 2
Creamy Pecorino	+ 2
Creamy Provolone Del Monaco	+ 2

SPECIALTIES

SELECTED FROM THE BEST ITALIAN COMPANIES "AGNONI, JOLANDA DE COLO, LEVONI

Crispy Bacon	+ 1,5
Smoked Cooked Ham	+ 2
Sant'Ilario Cured Ham	+ 2
Sun-dried Tomatoes	+ 2
Patanegra Lard	+ 2
Mangalica Pork Cheek	+ 2
Jamón Ibérico	+ 2
Organic Egg	+ 2

VEGETABLES AND SIDES INSIDE THE SANDWICH

WE PAY SPECIAL ATTENTION TO VEGETABLES, THEY COME FROM OUR "12 MORSI GARDEN" CARED FOR AND SELECTED BY LAUDANDO FARM.

Lettuce	+ 0,5
Radicchio	+ 0,5
Iceberg lettuce	+ 0,5
Arugula	+ 0,5
Smoked Vatolla onion	+ 1
Caramelized Tropea onion	+ 1
Round tomato	+ 0,5
Datterino tomato	+ 1
Oxheart tomato (Cuore di Bue)	+ 1
Neapolitan friarielli	+ 0,5
Grilled eggplant or zucchini	+ 1
Sautéed eggplant (a funghetto)	+ 2,5
Eggplant parmigiana	+ 3
Porcini mushrooms	+ 2
Shiitake mushrooms	+ 1
Grilled pumpkin	+ 1,5
Fried Avezzano potatoes	+ 1,5
Oven-baked Avezzano potatoes	+ 1,5

SALSE HOMEMADE

12 Morsi secret sauce	+ 0,5
Smoked mayonnaise	+ 0,5
Lime mayonnaise	+ 0,5
Basil mayonnaise	+ 0,5
Steak mayonnaise	+ 1
Papacelle mayonnaise	+ 1
Yellow cherry tomato cream	+ 1
Basil pesto	+ 2
Truffle cream	+ 2
Friarielli sauce	+ 2

GOURMET POTATOES

SELECTION OF AVEZZANO POTATOES (STICK AND CHIP CUT), HAND-CUT, BOTH FRIED AND BAKED.

FRESH AVEZZANO POTATOES 6

Stick-cut or chips, fried or oven-baked

THE “12 MORSI” 9

Inspired by our trip to Madrid: stick-cut fried potatoes, cheese fondue, scrambled eggs and Jamón Ibérico

THE ULTRA-CRISPY CHIPS 8

Chip-cut fried potatoes with pecorino cream and black pepper

SMASHED POTATO 8

Double-cooked “ratta” potatoes smashed and served with special sauce

TRUFFLE & PARMIGIANO 8

Stick-cut fried potatoes with Red Cow Parmigiano cream and black truffle sauce.

PORK FRIES 7

Oven-baked potato wedges with Lucanian pork sausage and Red Cow Parmigiano cream

MUSHROOM & SMOKED CHEESE 9

Oven-baked potato wedges with roasted porcini mushrooms and smoked provola cream

SWEETY POTATO ❄️ 7

American sweet potato



SPECIAL DISHES NOT TO MISS



CAESAR SALAD

12

Mixed greens, slow-cooked yellow chicken, Red Cow Parmigiano Reggiano, Caesar dressing, and crispy rustic bread.

YELLOW CHICKEN THIGH

15

Slow-cooked and grilled yellow chicken thigh.

SLICED FRISONA BEEF

25

Sliced Frisona beef with arugula and cherry tomatoes

FOR KIDS

CHICKEN CUTLET

10

Breaded with panko for extra crunch.

KIDS MENÙ (Up to 12 years old)

10

Burger with cheese and bacon + fries

HOMEMADE DESSERTS IN SINGLE PORTION

OUR FAMOUS CHEESECAKE

7

ask for the toppings of the day

LEMON TART

7

TIRAMISÙ

7

served in a glass

GLUTEN-FREE AND LACTOSE-FREE

8



**FROZEN
PRODUCT**



**GLUTEN
FREE**



**VEGETARIAN
VEGAN**

COVER AND SERVICE CHARGE **+2.5**

If you have any food allergies and/or intolerances, please ask our dining room staff for information about our dishes and drinks. We are prepared to advise you in the best way.

