
the
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LOCATION

The Brothers is the perfect place for any break throughout the day: fresh snacks, aperitifs, lunches, and dinners.
A cozy atmosphere where you can relax with a beer or a good glass of wine. We look forward to seeing you from 11:00 AM!

BIGOLI

The Bigoli, the true stars of our cuisine, can be enjoyed with about fifteen different sauces, all prepared with passion and expertise.
Don't miss our Bigoli all you can eat every Tuesday evening!

We also offer delicious meat specialties such as pork shank, roasted cockerel, entrecôte, and tagliata, along with quick bites always available: charcuterie boards, fresh salads, and desserts. Check out our full menu!

WINE

The **Wine Bar**, located in the spacious dining room, offers a selection of high-quality wines from the local area and beyond. You can enjoy a glass from our wines by the glass or take part in guided tastings.

BEERS

We offer five types of draft beer, modern, smooth, and easy to drink, with different styles designed to suit every taste.

Our selection is completed by a wide range of 33 cl bottled beers, perfect to enjoy with a sandwich chosen from our Paninoteca.

SOUND

Music is in The Brothers' DNA, making it a go-to spot for live music lovers in Verona and beyond.
Unique and engaging bands bring original sounds to the stage, creating a one-of-a-kind atmosphere.
Our venue is designed to make music an experience, an emotion, and a moment to share.
Follow us on social media so you don't miss out on our events!

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BAR

CAFETTERIA

COFFEE	1.40€
CAPPUCCINO	1.50€
ESPRESSO WITH LIQUOR	1.60€
LARGE MACCHIATO	1.50€
LATTE MACCHIATO	1.50€
LARGE MACCHIATO DECAF/ORZO	1.50€
DECAF.	1.50€
CAPPUCCINO DECAF/ORZO	1.60€
BARLEY COFFEE	1.50€
GINSENG COFFEE	1.60€

FRUIT JUICES IN 20CL BOTTLES

PEAR, PEACH, APRICOT, ORANGE, GRAPEFRUIT, ACE, PINEAPPLE	3.00€

SOFT DRINKS IN BOTTLES

SPARKLING OR STILL WATER 0.70 LITER	2.50€
SPARKLING OR STILL WATER 1/2 LITER	1.50€

DRAFT SOFT DRINKS

COCA COLA (small or medium)	3.50€	6.00€
LEMON SODA (small or medium)	3.50€	6.00€
ACQUA TONICA	3.50€	6.00€

CANS

PEACH OR LEMON TEA	3.50€
LEMON SODA - FANTA	3.50€
COCA COLA - COCA COLA ZERO	3.50€
RED BULL	4.00€







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WINE

RED WINES

VALPOLICELLA CLASSICO	22.00€	3.50€
VALPOLICELLA CLASSICO SUPERIORE RIPASSO	25.00€	4.00€
VALPOLICELLA SUPERIORE	33.00€	5.00€
SECCO-BERTANI IGT ROSSO VERONA	25.00€	4.00€

WHITE WINES

CUSTOZA DOC	20.00€	3.00€
LUGANA DOC	25.00€	4.00€
CHABLIS	30.00€	5.00€
GEWURZTRAMINER	25.00€	4.00€

HOUSE'S WINES

	1/4	1/2	Litro
ROSSO	3.00€	5.50€	10.00€

	1/4	1/2	0,75
BIANCO FRIZZANTE	3.50€	6.50€	11.00€

SPARKLING WINES

PROSECCO SUP.	25.00€	4.00€
CREMANT DE BOURGOGNE	30.00€	5.00€
TRENTO DOC	30.00€	5.00€
CAVA	30.00€	5.00€



BIGOLI

ALL YOU CAN EAT EVERY TUESDAY EVENING

For just 16€ (cover charge included), Bigoli all you can eat. Drinks not included.



RULES

You can choose from all the sauces EXCEPT Norcina, Faraona, and Pecora Brogna.

They are served only in 500g pans per flavor, and there is no limit to the number of pans you can order.

IMPORTANT: If even a small amount of BIGOLI is left in the pans or plates, the pans will be charged at full price (€25).

DISCOUNT/PROMOTION CARDS ARE NOT ACCEPTED: MYWORD - TICKET RESTAURANT.

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BIGOLI

VEGETARIAN

TOMATO Tomato, butter, basil, onion Wine pairing: Valpolicella Classico Beer pairing: Heineken® Original	9.50€
PESTO *pesto genovese (*contains 0.5% garlic) Wine pairing: Custoza S.Michele Beer pairing: Heineken® Original	10.00€
CACIO E PEPE pecorino romano e peppers Wine pairing: Valpo. Ripasso Classico Superiore Beer pairing: con Lagunitas	11.50€
CAPRESE Buffalo mozzarella, cherry tomatoes, leek, oregano, pesto (*contains 0.5% garlic) Wine pairing: Lugana doc Beer pairing: Heineken® Original	12.50€
PUMPLIN & ALMONDS Pumpkin cream, almonds, cream, onion, white wine, leek, smoked ricotta (*contains traces of lactose) Wine pairing: Chablis Beer pairing: Murphy's red	12.00€
ORTICA Nettle cream, onion, white wine, cornstarch, smoked ricotta, and Grana cheese (*contains traces of lactose) Wine pairing: Valpolicella Classico Beer pairing: Murphy's red	10.50€

FISH

MEDITERRANEA Pesto, cherry tomatoes, leek, shrimp, parsley (*contains 0.5% garlic) Wine pairing: Trento doc Beer pairing: Lagunitas	12.50€
SARDELLE DI CHIOGGIA Anchovy fillet, cherry tomatoes, pine nuts, breadcrumbs and caper powder, parsley, extra virgin olive oil. Wine pairing: Chablis Beer pairing: Lagunitas	13.00€
ANCHOVY Anchovy fillet, garlic, parsley, onion, extra virgin olive oil, breadcrumbs, and caper powder Wine pairing: Blanc de Blancs Beer pairing: Lagunitas	11.50€

SPECIALS

PAN 500 GR	27.00€
PAN 500 GR SPECIAL Norcina, Faraona, Pecora brogna	31.00€
SURFISTA IGNORANTE (Additional 80g of fresh pasta) increase per serving.	2.50€
Additions and variations.	1.00€

MEAT

FARAONA Guinea fowl meat, celery, carrots, onion, sage, thyme, white wine, vegetable broth Wine pairing: Valpolicella Classico - Speri Beer pairing: Murphy's red Excluded from Bigoli all you can eat	13.50€
PECORA BROGNA Mutton, celery, carrots, onion, sage, thyme, bay leaf, juniper, nutmeg, red and white wine, vegetable broth Wine pairing: Valpo. Classico Sup - Sant'Urbano Beer pairing: Murphy's red Excluded from Bigoli all you can eat	13.50€
NORCINA Tastasal (Italian sausage), cream, truffle, mushrooms, herbs, smoked ricotta and Grana cheese Wine pairing: Secco Vintage - Bertani Beer pairing: Lagunitas Excluded from Bigoli all you can eat	13.50€
BOLOGNESE Beef, pork, red and white wine, vegetable soffritto, tomato, butter, juniper berries, onion, vegetable broth Wine pairing: Secco Vintage - Bertani Beer pairing: Lagunitas	10.50€
DUCK Duck, soffritto, red wine, rosemary Wine pairing: Valpo. Classico Sup Beer pairing: Heineken® Original	12.00€
GRICIA Pecorino cheese, pepper, guanciale Wine pairing: Chablis Beer pairing: con Lagunitas	12.50€
AMATRICIANA Tomato, pecorino cheese, onion, butter, guanciale, chili pepper, and black pepper Wine pairing: Secco Vintage - Bertani Beer pairing: Murphy's red	12.00€
CARBONARA Eggs, guanciale, black pepper, Grana cheese, and pecorino (*contains traces of lactose) Wine pairing: Valpo. Ripasso Clas.Sup Beer pairing: con Lagunitas	10.50€
VEAL RAGÙ Veal, vegetable soffritto, white wine, rosemary, onion Wine pairing: Valpolicella Classico Beer pairing: Heineken® Original	9.50€
WILD BOAR RAGÙ Wild boar, tomato, onion, smoked ricotta, Grana cheese, white wine. Wine pairing: Secco Vintage - Bertani Beer pairing: Lagunitas	12.50€

THE SPECIALIS

THE BROTHERS The "Top Secret" Cubana: rocket, smoked ricotta, Grana cheese, pork, mushrooms, cream, tomato, slightly spicy. Wine pairing: Secco Vintage - Bertani Beer pairing: Murphy's red	13.00€
Cover charge (only for dinner and Saturday lunch).	2.00€



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MAIN COURSES

MEALS

STINCO With french fries* and brown sauce** (**contains allergens)	16.00€
GRILLED MARINATED COCKEREL with french fries* or mixed salad (*frozen product)	16.00€
VEAL MILANESE CUTLET with bone, 350g, with french fries* (*frozen product)	16.00€
GRILLED MARINATED CHICKEN BREAST cooked at low temperature, with cooked or fresh vegetables.	11.00€
ROAST BEEF with salad, cherry tomatoes and Monte Veronese cheese	11.00€
CARNE SALÀ CRUDA Rocket, monte veronese cheese, tomato	11.00€
BRESAOLA RUCOLA E GRANA Cherry tomatoes, arugula, and Grana cheese.	9.50€



CUTTING BOARDS

SMALL	19.00€
BIG	23.00€

SALAD AND SIDE DISHES

SPECK SALAD Green salad, tomato, carrots, speck	12.00€
CHICKEN SALAD Green salad, tomato, carrots, chicken	12.00€
THE BROTHERS SALAD Green salad, cherry tomatoes, tuna, mozzarella, olives, carrots	12.00€
THE SISTERS SALAD Green salad, slightly spicy shrimp, olives, mozzarella	12.00€
MIX SALAD Green salad, cherry tomatoes, carrots	5,00€
COOKED VEGETABLES Small or Big	5,00€ 9,00€
COOKED VEGETABLES + MOZZARELLA	11.00€
FRENCH FRIES* (*frozen product)	5,00€

OUR HOMEMADE DESSERTS

TIRAMISÙ	6.00€
CHOCOLATE SALAME	6.00€
CREMA CATALANA	6.00€
CHEESECAKE	6.00€

DESSERTS

ROSE CAKE infermentum	6.00€
SBRISOLONA infermentum + Single serving of grappa	6.00€
WHITE OR BLACK TRUFFLE	3.50€
AFFOGATO TRUFFLE	5,00€





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DRAFT BEER.

BIRRA HEINEKEN ORIGINAL®

The Brothers loves beer and the art of perfect pouring. Thanks to our collaboration with Heineken, we serve an extraordinarily fresh beer that is brewed exclusively for our venue, with no added CO2.

This innovative system allows us to offer our customers Heineken Original® that arrives just hours after production and is delivered directly to us, ensuring that each sip reflects the immediacy and freshness of freshly brewed beer.

A unique experience, like drinking beer straight from the brewery.

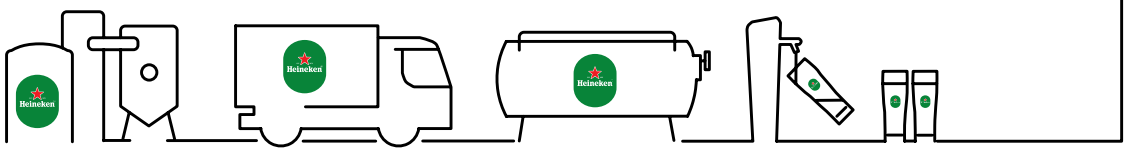








From the brewery to the glass



HEINEKEN ORIGINAL®	Nether-lands	Lager	Golden yellow	Bottom fermentation	Alcohol content: 5.0%	3.50€ 25 cl	6.00€ 50 cl	17.00€ Carafe 1,5 l
MURPHY'S RED	Ireland	Ale	Amber	Top fermentation	Alcohol content: 5.0%	4.00€ 20 cl	7.00€ 40 cl	23.00€ Carafe 1,5 l
LAGUNITAS IPA	USA	IPA	Light	Top fermentation	Alcohol content: 6.2%	4.00€ 20 cl	7.00€ 40 cl	23.00€ Carafe 1,5 l
KAPUZINER WEIZEN	Germany	Weizen	Light	Top fermentation	Alcohol content: 5.4%	7.00€ 50 cl		
HEINEKEN 0.0	Nether-lands	Lager	Light	Bottom fermentation	Alcohol content: 0.0%	5.00€ 33cl		
DAURA GLUTEN FREE	Alsazia	Blonde	Yellow	Bottom fermentation	Alcohol content: 4.5%	5.00€ 33cl		

BEER AND BIGOLI

PAIR THE BEER WITH YOUR FAVORITE BIGOLI, CHECK OUT THE MENU!



COCKTAIL

RUM

DIPLOMATICO RESERVA EXCLUSIVA (Venezuela)	7.00€
IL KRAKEN BLACK SPICED (Caraibi)	7.00€
ZACAPA CENTENARIO XO 25 YEARS (Cuba)	15.00€

SINGLE MALT

LAGAVULIN 16 YEARS	8.00€
OBAM 14 YEARS	8.00€
RED LABEL	5.00€
THE KURAYOSHI PURE MALT (Japan)	10.00€
CAOL ILA 12 YEARS	8.00€
JACK DANIEL'S	3.50€
WILD TURKEY	7.00€
THE TOTATORI BLENDED (Japan)	8.00€

DRINK PREMIUM

9.00€

COCKTAIL ALCOHOLIC

MOSCOW MULE Vodka, ginger beer, lime juice	7.00€
MOJITO Light Cuban rum, mint, lime juice, sugar syrup, soda	7.00€
WHITE RUSSIAN Vodka, coffee liqueur, fresh cream	7.00€
OLD FASHIONED Angostura, sugar, Bourbon whisky	7.00€
JAGER BOMB Jägermeister, redbull	7.00€
AMERICANO Campari, sweet red vermouth, soda	6.00€
ROSETTA Vodka, pink grapefruit soda	6.00€
ESPRESSO MARTINI Vodka, coffee liqueur, sugar syrup, espresso	6.00€
DAIQUIRI White rum, lime juice, sugar syrup	6.00€
NEGRONI Campari, vermouth dolce rosso, gin	6.00€
CUBA LIBRE Lime juice, Coca-Cola, rum	7.00€
SOUR Spirit, lemon juice, sugar syrup, egg white	7.00€
LONG ISLAND ICE TEA Gin, vodka, rum, triple sec, lemon juice, sugar, Coca Cola	7.00€
GIN FIZZ Gin, lemon juice, sugar syrup, soda	7.00€
GIN TONIC Gin, tonic water	6.00€
MARGARITA Tequila, cointreau, lime juice	7.00€
TOMMY'S MARGARITA Tequila, lime juice, sugar syrup	7.00€
BOULEVARDIER Whisky, sweet red vermouth, Campari	7.00€
CARAFFA 1,5 L	25.00€
SHOTS VARI	3.50€

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COCKTAIL

APERITIFS

SPRITZ APEROL, CAMPARI, SELECT Bitter / aperitif, sparkling wine, soda	4.00€
HUGO Elderflower syrup, sparkling wine, soda	4.00€
APEROL, CAMPARI LEMON Campari, lemonsoda	5.00€
PASSOA LEMON Passoa, lemonsoda	5.00€
PIMM'S Pimm's, lemonsoda	4.00€
CARAFFA APERITIVO	17.00€

AMARI

MONTENEGRO	3.50€
BRANCA MENTA	3.50€
AMARETTO DISARONNO	3.50€
JAGERMAISTER	3.50€
CYNAR	3.50€
AVERNA	3.50€
BRAULIO	3.50€
RAMAZZOTTI	3.50€
VECCHIO AMARO DEL CAPO	3.50€
SAMBUCA	3.50€
BAILEYS	3.50€

GRAPPE MARZADRO

GRAPPA DELICATE	5.00€
GRAPPA STRONG	5.00€
GRAPPA AROMATIC	5.00€
GRAPPA 18 LUNE PORTO	6.00€
GRAPPA 18 LUNE	5.00€
GRAPPA AMARONE	6.00€
GRAPPA ZIRMO	5.00€
GRAPPA CHAMOMILE	5.00€

NON-ALCOHOLIC

PINEAPPLE SUNSHINE Pineapple juice, strawberry syrup, grapefruit juice, blueberry juice	6.00€
MOJITO NON-ALCOHOLIC Mint, sugar, lime juice, ginger	6.00€
ORANGE SPLASH Orange, blueberry and pineapple juice	6.00€
SURF UP Grapefruit juice, pineapple juice, ginger beer	6.00€
GIN NON-ALCOHOLIC TANQUEREY	6.00€
GINGERINO	2.50€
SAN BITTER	2.50€
CRODINO	2.50€



Table of allergens contained in our preparations, either as ingredients or in traces.

ALLERGENS / PREPARED PRODUCTS	1 Glutien	2 Crustaceans	3 Egg	4 Fish	5 Peanuts	6 Soy	7 Milk	8 Nuts	9 Celery	9 Mustard	11 Sesame	12 Sulphur dioxide	13 Lupin	14 Molluscs
Tomato sauce	X		X				X							
Pesto	X		X		X		X	X						
Caprese	X		X		X		X	X						
Pumpking & almonds	X		X				X	X						
Nettle	X		X				X							
Cacio e Pepe	X		X				X							
Mediterranean	X	X	X	X	X		X	X						
Sardines	X		X	X				X						
Anchovies	X		X	X										
Guinea fowl	X		X						X					
Sheep	X		X						X					
Bolognese	X		X				X		X					
Norcina	X		X				X							
Duck	X		X						X					
Gricia	X		X				X							
Amatriciana	X		X				X							
Carbonara	X		X				X							
Veal ragù	X		X						X					
Wild boar ragù	X						X							
The Brothers	X						X	X						
Salad: Speck														
Salad: Chicken														
Salad: Brothers				X			X							
Salad: Sister		X		X			X							
Mixed salad														
Pork shank	X		X			X	X		X	X				
Chicken steak														
Milanese veal	X		X											
Grilled marinated cockerel														
Roastbeef							X							
Carnesalà														
Bresaola							X							
Tiramisù	X		X				X							
Caprese cake	X		X				X							
Crème brûlée			X				X							
Chocolate salami	X		X			X	X							
White/black truffle			X				X	X						
Rose cake	X		X				X	X						
Sbrisolona	X		X				X	X						

1. Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof; 2. Crustaceans and products thereof; 3. Eggs and products thereof; 4. Fish and products thereof; 5. Peanuts and products thereof; 6. Soybeans and products thereof; 7. Milk and products thereof (including lactose); 8. Tree nuts: almonds, hazelnuts, walnuts, cashew nuts, pecans, Brazil nuts, pistachios, macadamia (Queensland) nuts and products thereof; 9. Celery and products thereof; 10. Mustard and products thereof; 11. Sesame seeds and products thereof; 12. Sulphur dioxide and sulphites (at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO□); 13. Lupin and products thereof; 14. Molluscs and products thereof.

FOOD ALLERGENS

Art. 27 of Law No. 88 of 7 July 2009 – Annex II of EU Regulation No. 1169 of 25 October 2011

1. Cereals containing gluten (namely wheat, rye, barley, oats, spelt, kamut, or their hybridised strains) and products thereof, except:
a) wheat-based glucose syrups, including dextrose, and products thereof, provided that the processing they undergo does not increase the level of allergenicity as assessed by EFSA for the base product from which they are derived;
b) wheat-based maltodextrins and products thereof, provided that the processing they undergo does not increase the level of allergenicity as assessed by EFSA for the base product from which they are derived;
c) barley-based glucose syrups;
d) cereals used for the manufacture of distillates or ethyl alcohol of agricultural origin for spirits and other alcoholic beverages.

2. Crustaceans and products thereof.

3. Eggs and products thereof.

4. Fish and products thereof, except:
a) fish gelatine used as a carrier for vitamin or carotenoid preparations;
b) fish gelatine or isinglass used as a fining agent in beer and wine.

5. Peanuts and products thereof.

6. Soybeans and products thereof, except:
a) fully refined soybean oil and fat and products thereof, provided that the processing they undergo does not increase the level of allergenicity as assessed by EFSA for the base product from which they are derived;
b) natural mixed tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopherol acetate, natural D-alpha tocopherol succinate derived from soybean;
c) vegetable oils derived from phytosterols and phytosterol esters derived from soybean;
d) plant stanol ester produced from vegetable oil sterols derived from soybean.

7. Milk and products thereof, including lactose, except:
a) whey used for the manufacture of distillates or ethyl alcohol of agricultural origin for spirits and other alcoholic beverages;
b) lactitol.

8. Nuts, namely almonds (Amygdalus communis L.), hazelnuts (Corylus avellana), walnuts (Juglans regia), cashews (Anacardium occidentale), pecan nuts (Carya illinoensis (Wangenh.) K. Koch), Brazil nuts (Bertholletia excelsa), pistachios (Pistacia vera), macadamia or Queensland nuts (Macadamia ternifolia), and products thereof, except for nuts used for the manufacture of distillates or ethyl alcohol of agricultural origin for spirits and other alcoholic beverages.

9. Celery and products thereof.

10. Mustard and products thereof.

11. Sesame seeds and products thereof.

12. Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/l, expressed as SO.

13. Lupin and products thereof.

14. Molluscs and products thereof.

In the absence of fresh products, the company uses high-quality frozen or deep-frozen products, including those frozen on the premises.

IF YOU HAVE FOOD ALLERGIES OR INTOLERANCES, PLEASE CONTACT THE STAFF

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