



BAR the BROTHERS ⚡



BAR

BAR THE BROTHERS, is a place where you can find refreshment at any time of the day. It is the ideal spot to start your day with energy thanks to a high-quality coffee selection, to take a mid-morning break with a snack, from a small bite to a freshly made sandwich, and to enjoy an aperitif, whether at lunchtime or in the evening.

A welcoming and relaxed space, perfect for spending a few quiet moments alone or with company, while sipping a good glass of beer or a wine selected from our menu, to accompany every moment of the day with taste and simplicity.



THE BIGOLIS

The novelty of BAR THE BROTHERS is the kitchen, which completes the offer to its customers, to give the opportunity to have lunch and dinner in a warm and comfortable place at any time of day.

The BIGOLI, which are the PRINCIPLES of our cuisine, can be tasted in about fifteen different sauces, united by the passion and professionalism in designing and producing them.



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.

WINE SHOP

The Enoteca, housed in the spacious dining room, offers a wide selection of high quality bottles from our area and beyond.

It is also given the possibility of choosing a single glass from the bottles placed in the pouring. Furthermore, the wine shop is always available for guided tastings.

SOUND

BAR THE BROTHERS and the MUSIC: a well-established combination that attracts customers from all over Verona and the province to attend the numerous evenings animated by different musical bands, unique and engaging, which offer many alternative and curious genres, original and quality.



BAR THE BROTHERS

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CAFETERIA



COFFEE	1.40€
CAPPUCCINO	1.50€
COFFEE WITH ALCOHOL	1.60€
MACCHIATONE	1.50€
LATTE MACCHIATO	1.50€
MACCHIATONE DECAFFEINATED/BARLEY	1.50€
DECAFFEINATED	1.50€
CAPPUCCINO DECAFFEINATED/BARLEY	1.60€
BARLEY	1.50€
GINSENG	1.60€

BOTTLED DRINKS



WATER SPARKLING OR STILL 0.750 L	2.50€
WATER SPARKLING OR STILL 1/2 L	1.50€

SOFT DRINKS ON TAP



COCA COLA (SMALL OR MEDIUM)	3.50€	6.00€
LEMONSODA (SMALL OR MEDIUM)	3.50€	6.00€
TONIC WATER (SMALL OR MEDIUM)	3.50€	6.00€

20CL BOTTLED JUICES



PEAR	3.00€
PEACH	3.00€
APRICOT	3.00€
ORANGE / RED ORANGE	3.00€
GRAPEFRUIT	3.00€
ACE	3.00€
PINEAPPLE	3.00€

TIN CANS



LIMON THE	3.50€
PEACH THE	3.50€
LEMONSODA	3.50€
COCA COLA	3.50€
COCA COLA ZERO	3.50€
FANTA	3.50€
RED BULL	4.00€



**ORGANIZE
YOUR EVENT**
BUSINESS DINNERS,
PARTIES, BIRTHDAYS ...



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THE WINE SHOP

BAR the BROTHERS

RED WINE



VALPOLICELLA DOC	22.00€	3.50€
RIPASSO DELLA VALPOLICELLA DOC	25.00€	4.00€
SECCO BERTANI VINTAGE - VERONA JGT	25.00€	4.00€
VALPOLICELLA SUPERIORE DOC	33.00€	5.00€

WHITE WINE



CUSTOZA DOC	20.00€	3.00€
SOAVE DOC	25.00€	4.00€
LUGANA DOC	25.00€	4.00€
CHABLIS	30.00€	5.00€
GEWURZTRAMINER	25.00€	4.00€
LA CASA DI ANNA - MOSCATO D'ASTI DOCG	25.00€	4.00€

DRAFT WINE



RED SPINA MERLOT	3.50€	6.00€	11.00€
SPARKLIN WHITE VERDUZZO	4.00€	7.00€	12.00€

SPARKLING WHITE WINE



PROSECCO	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

With only 16 € (cover included)

Drinks not included.



RULES:

BIGOLI: you can choose all the sauces EXCLUDING Norcina, Faraona and Pecora Brogna. They are only served in 500g pans per taste and there is no limit to the number of pans.

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 CARDS / POINTS ARE NOT ACCEPTED: MYWORD - TICKET RESTAURANT

THE BIGOLIS

BAR the BROTHERS

VEGETARIANS

POMODORO tomato, butter, basil, onion Wine pairing: Valpolicella Beer pairing: Cristal	9.50€
PESTO * Genoese pesto (* contains 0.5% garlic) Wine pairing: Custoza Beer pairing: Cristal	10.00€
CAPRESE buffalo mozzarella, cherry tomatoes, leek, oregano, pesto Wine pairing: Lugana Beer pairing: Cristal	12.50€
ZUCCA & MANDORLE cream, onion, white wine, smoked ricotta leek (contains traces of lactose) Wine pairing: Chablis Beer pairing: Murphy's red	12.00€
ORTICA nettle cream, onion, white wine, starch, smoked ricotta and parmesan (contains traces of lactose) Wine pairing: Valpolicella Beer pairing: Murphy's red	10.50€
CACIO & PEPE pecorino romano and pepper Wine pairing: Ripasso Beer pairing: Lagunitas	11.50€

FISH

MEDITERRANEA pesto, cherry tomatoes, leek, prawns, old Romagna, parsley Wine pairing: Cremant de Bourgogne Beer pairing: Blanche de Bruxelles	12.50€
SARDELLE DI CHIOGGIA sardine fillet, cherry tomatoes, pine nuts, breadcrumbs, parsley, extra virgin olive oil, tomato water Wine pairing: Chablis Beer pairing: Lagunitas	13.00€
ALICI anchovy fillet, garlic, parsley, onion, extra virgin olive oil, tomato water Wine pairing: Trento Doc Beer pairing: Lagunitas	11.50€

SPECIAL SIZE

Pan of 500 gr	27.00€
Pan of 500 gr of NORCINA, FARAONA, PECORA BROGNA	31.00€
Additions and variations	1.00€
SURFISTA IGNORANTE (increase of 80 gr of fresh pasta) increase per portion	2.50€

TABLE FEE

2€ only for dinner and Saturday for lunch.

MEAT



FARAONA guinea fowl pulp, celery, carrots, onion, sage, thyme, white wine, vegetable broth Wine pairing: Valpolicella Beer pairing: Murphy's red No Bigoli all you can eat	13.50€
PECORA BROGNA DELLA LESSINIA sheep, celery, carrots, onion, sage, thyme, bay leaf, juniper, nutmeg, red and white wine, vegetable broth. Wine pairing: Valpolicella Classico Sup. Beer pairing: Murphy's red No Bigoli all you can eat	13.50€
BOLOGNESE beef, pork, red and white wine, sautéed vegetables, tomato, butter, juniper berries, onion, vegetable broth Wine pairing: Ripasso Beer pairing: Valpantena IPA	10.50€
NORCINA tastasal, cream, truffle, nutmeg, mushrooms, smoked ricotta and parmesan (* Pan 500 gr 27 €) Wine pairing: Valpolicella classico Beer pairing: Lagunitas Day Time No Bigoli all you can eat	13.50€
ANATRA duck, sautéed, red wine, rosemary Wine pairing: Valpo. Classico Sup Beer pairing: Blanche de Bruxelles	12.00€
GRICIA pecorino, pepper, bacon Wine pairing: Secco Vintage - Bertani Beer pairing: Murphy's red	12.50€
AMATRICIANA tomato, onion, butter, pecorino smoked bacon, chilli, parsley Wine pairing: Secco Vintage - Bertani Beer pairing: Murphy's red	12.00€
CARBONARA eggs, smoked bacon, pepper, pecorino, parmesan (contains traces of lactose) Wine pairing: Ripasso Beer pairing: Blanche de Bruxelles	10.50€
RAGÚ DI VITELLO veal, sautéed vegetables, white wine, rosemary, onion Wine pairing: Valpolicella Beer pairing: Val Marisa Lesster	9.50€
STRACOTTO DI CINGHIALE wild boar, tomato, onion, smoked ricotta, parmesan, white wine Wine pairing: Secco Vintage - Bertani Beer pairing: Lagunitas	12.50€

THE SPECIALIS

THE BROTHERS the Cuban Sauce "top secret" rocket, smoked ricotta and parmesan, pork, mushrooms, cream, tomato, slightly spicy. Wine pairing: Secco Vintage - Bertani Beer pairing: Murphy's red	13.00€
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MAIN COURSES

BAR the BROTHERS

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, carrot, chicken	12.00€
THE BROTHERS'S SALAD green salad, cherry tomatoes, tuna, mozzarella, olives, carrots	12.00€
INSALATONA THE SISTERS green salad, slightly spicy shrimps, olives, mozzarella	12.00€
MIXED SALAD green salad, cherry tomatoes, carrots	5.00€
COOKED VEGETABLES small or medium	5.00€ 9.00€
COOKED VEGETABLES with MOZZARELLA	11.00€
FRENCH FRIES * (*frozen product)	5.00€

DESSERT



TIRAMISÙ OUR PRODUCTION	6.00€
SALAME AL CIOCCOLATO OUR PRODUCTION	6.00€
CREMA CATALANA OUR PRODUCTION	6.00€
CHEESE CAKE OUR PRODUCTION	6.00€

MEALS



STINCO shin with french fries * and brown sauce ** (** contains allergens)	16.00€
GRILLED MARINATED COCKEREL with fries * or mixed salad (*frozen product)	16.00€
MILANESE VEAL CUTLET with bone 350gr with french fries * (*frozen product)	16.00€
CHICKEN STEAK	11.00€
ROAST BEEF OUR PRODUCTION salad, cherry tomatoes, Monte Veronese cheese	11.00€
RAW MEAT FROM OUR PRODUCTION rocket, Monte Veronese, cherry tomatoes	11.00€
BRESAOLA ROCKET AND GRANA cherry tomatoes, rocket, bresaola, flaked parmesan	9.50€

CUT OF BEEF 250 GR 25.00€

ENTRECOTE 350 GR 30.00€

RED KROWA

Balanced, with a unique flavor.

Polish beef is marbled, with a deep red color and an intense taste, similar to the renowned Kobe beef. Perfect for grilling or barbecuing, where its natural qualities are enhanced by cooking, it stands out for its rich and enveloping flavor.

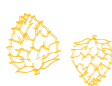
SBRISOLONA WITH GRAPPA infermentum	6.00€
ROSE CAKE infermentum	6.00€
WHITE OR BLACK ICE CREAM TRUFFLE	4.00€ 5.00€
OR TRUFFLE AFFOGATO	



BEERS

BAR the BROTHERS

SPECIAL BEERS



CRISTAL	Oland	Style Lager	Color Clear	Fermentation type Low	Alcoholic degree 5.0%	3.00€ 20 cl	5.50€ 40 cl
MURPHY'S RED	Ireland	Style Ale	Color Amber	Fermentation type High	Alcoholic degree 5.0%	3.50€ 20 cl	7.00€ 40 cl
LAGUNITAS IPA	USA	Style Ipa	Color Clear	Fermentation type High	Alcoholic degree 6.2%	4.00€ 20 cl	7.00€ 40 cl
BLANCHE DE BRUXELLES	Belgium	Style Blanche	Color Clear	Fermentation type High	Alcoholic degree 4.5%	4.50€ 33 cl	8.00€ 50 cl

BEER CARAFE



CARAFFA CRISTAL	18.00€ 1,5 L
CARAFFA MURPHY'S RED	21.00€ 1,5 L
CARAFFA LAGUNITAS DAY TIME	23.00€ 1,5 L
CARAFFA BLANCHE DE BRUXELLES	23.00€ 1,5 L

BOTTLES OF BEER



WEIZEN Kapuziner	7.00€ 50 cl
MESSINA CRISTALLI DI SALE	4.00€ 33 cl
ICANUSA	3.50€ 33 cl
MORETTI BAFFO D'ORO	3.50€ 33 cl
GLUTEN-FREE BEER DAURA	5€ 0,5 cl
MORETTI FREDDA	3.50€ 33 cl
BIRRA ANALCOLICA HEINEKEN	5.00€ 33 cl
CORONA	3.50€ 33 cl
BUD	3.50€ 33 cl

Lesster



VALMARISA 1158 Bionda vulcanica	Italy	Style Dortmunder Export	Dark blonde	Fermentation type Low	Alcoholic degree 5.7%	6.50€ 50 cl
VALPANTENA IPA	Italy	Style IPA	Blonde	Fermentation type High	Alcoholic degree 5.1%	7.00€ 50 cl

COCKTAIL

ALCOHOLIC COCKTAILS



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	7.00€
NEGRONI	Campari, sweet red vermouth, gin	7.00€

CUBA LIBRE	Lime juice, Coca-Cola, rum	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€
ALL SOUR	Spirit, lemon juice, sugar syrup, egg white	7.00€
TOMMY'S MARGARITA	Tequila, lime juice, sugar syrup	7.00€
BOULEVARDIER	Whisky, sweet red vermouth, Campari	7.00€
SHOTS		3.50€
COCKTAIL PITCHER		25.00€

RUM

DIPLOMATICO RESERVA EXCLUSIVA (Venezuela)	7.00€
IL KRAKEN BLACK SPICED (Caribbean)	7.00€
ZACAPA CENTENARIO XO 25 YEARS (Cuba)	15.00€
DRINK PREMIUM	9.00€

SINGLE MALT

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

COCKTAIL

APERITIF

ALCOHOLIC

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€
GINGER/SANBITTER/CRODINO with sparkling wine	3.50€
APERITIF PITCHER	17.00€

NON-ALCOHOLIC

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

BAR the BROTHERS



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

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	7.00€
GRAPPA ZIRMO	5.00€
GRAPPA CHAMONILE	5.00€

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

ALLERGENS	1	2	3	4	5	6	7	8	9	9	11	12	13	14
PREPARED PRODUCTS	Gluten	Crustaceans	Egg	Fish	Peanuts	Soybeans	Milk	Nuts	Celery	Mustard	Sesame	Sulphur dioxide	Lupin	Molluscs
Bigoli Tomato sauce	X		X				X							
Bigoli Pesto	X		X		X		X	X						
Bigoli Caprese	X		X		X		X	X						
Bigoli Pumpking & almonds	X		X				X	X						
Bigoli Nettle	X		X				X							
Bigoli Cacio e Pepe	X		X				X							
Bigoli Mediterranean	X	X	X	X	X		X	X						
Bigoli Sardines	X		X	X				X						
Bigoli Anchovies	X		X	X										
Bigoli Guinea fowl	X		X						X					
Bigoli Sheep	X		X						X					
Bigoli Bolognese	X		X				X		X					
Bigoli Norcina	X		X				X							
Bigoli Duck	X		X						X					
Bigoli Gricia	X		X				X							
Bigoli Amatriciana	X		X				X							
Bigoli Carbonara	X		X				X							
Bigoli Veal ragù	X		X						X					
Bigoli Wild boar ragù	X						X							
Bigoli The Brothers	X		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 SO₂); 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 SO₂.

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

BAR the BROTHERS ⚡

