

**SCRAMBLER
DUCATI**



Menu
LUNCH & DINNER

KITCHEN

More than starters

REGULAR XL

FALAFEL WITH SEASONAL VEGETABLES ACCOMPANIED WITH SWEET AND SOUR GINGER SAUCE.....	6,00	/
BACCALÀ (COD FISH) WHISKED IN POTATO CURCUMA CREAM AND CRUNCHY CEREAL CHIPS.....	8,00	16,00
KNIFE-CUT FASSONA BREED TARTARE ACCOMPANIED BY SALTY EGGNOG WITH MUSTARD, CAPERS, ANCHOVIES, SHALLOT AND CELERY (100/180 gr.).....	10,00	18,00



Bologna Dishes

TAGLIATELLE WITH RAGÙ BOLOGNESE.....	10,00
TORTELLONI WITH RICOTTA FILLINGS BUTTER AND SAGE.....	12,00
TORTELLINI IN CAPON BROTH OR IN PARMESAN CREAM.....	14,00

Gluten free

CRESPELLE WITH RICOTTA AND HAM.....	17,00
TORTELLONI WITH RICOTTA FILLINGS BUTTER AND SAGE.....	17,00

Customize your hamburger

BACON	1,00
BLUE DI CAPRA CHEESE	2,00
PICKLED CUCUMBERS	0,50
CARAMELIZED ONION	0,50

Scrambler Dishes

PORK RIBS.....	17,00
Cooked at low temperature, glazed with beer accompanied with grilled seasonal vegetables	
PULLED PORK.....	12,00
Brioche bun, frayed pork shoulder with barbecue sauce and coleslaw, fried or baked potatoes	
SCRAMBLER BURGER.....	12,00
Brioche bun, beef burger 180gr., tomato, salad, crafted mayonnaise, fried or baked potatoes	
DOUBLE SCRAMBLER BURGER.....	16,00
Brioche bun, beef burger 360gr., tomatoe, salad, crafted mayonnaise, fried or baked potatoes	
VEG BURGER.....	10,00
Brioche bun, potato and vegetable burger with grilled seasonal mushrooms, yogurt and cucumber sauce	

KITCHEN

CHARCUTERIE & SALADS



Cold cuts.....12,00

PARMA HAM 24 MONTHS
SAN DANIELE HAM 24 MONTHS
MORTADELLA BOLOGNA I.G.P.
PINK SALAMI
PATA NEGRA LARD
DRIED SAUSAGE

Cheeses.....12,00

CASTELBELBO COW, SHEEP AND GOAT MILK FROM ALTA LANGA DAIRY, PIEDMONT
MORLACCO DEL GRAPPA COW MILK FROM CASTELLAN DAIRY, VENETO (SLOW FOOD PRESIDIO)
PECORINO "FIOR DI NATURA" MAREMMANO BIO SHEEP MILK FROM IL FIORINO DAIRY, TOSCANA
BLU DI CAPRA "CAPRZIOLA" GOAT MILK FROM CAREZZI FORMAGGI, LOMBARDY
PECORINO DI FOSSA "TALAMELLO" COW MILK FROM MAREMMA DAIRY, TUSCANY

Mixed Charcuterie board.....15,00

Salads

CAESAR SALAD.....9,00
Roman lettuce, bread croutons, turkey, caesar sauce, parmesan flakes

GREEK SALAD.....9,00
Tomatoes, cucumbers, black olives, onions, feta cheese and oregano

CAPONATA SCRAMBLER.....9,00
Eggplant, pepperoni, pinenuts, capers, onions, celery, potato, raisins and olives with almond sauce and basmati rice with lime

OCTOPUS SCALDED ON GAZPACHO AND BURRATA.....12,00

ROUND PIZZAS

The classic to customize

- 01 SAN MARZANO PEELED TOMATOES, FIOR DI LATTE PUGLIESE, BASIL, EXTRA VIRGIN OLIVE OIL..... 7,00
- 02 SAN MARZANO PEELED TOMATOES, CAMPANA BUFFALO MOZZARELLA, DATTERINI TOMATOES, BASIL..... 8,00
- 03 FIOR DI LATTE PUGLIESE, SPICY CHARD, SAUSAGE OF MORA ROMAGNOLA, EXTRA VIRGIN OLIVE OIL..... 10,00
- 04 FIOR DI LATTE PUGLIESE, SEASON MUSHROOMS, SAN DANIELE RAW HAM..... 13,00
- 05 SAN MARZANO PEELED TOMATOES, FIOR DI LATTE PUGLIESE, SMOKED PROVOLA CHEESE HOT VENTRICINA SALAMI, NDUJA... 11,00
- 06 FIOR DI LATTE PUGLIESE, SWEET PEPPER, FAVA BEANS, GREEN BEANS, ZUCCHINI, COURGETTE FLOWERS, EXTRA VIRGIN OLIVE OIL..... 10,00



Scrambler

- 07 FIOR DI LATTE PUGLIESE, AUBERGINE, PECORINO CHEESE, GUANCIALE AND GARLIC BREADCRUMBS..... 12,00
- 08 FIOR DI LATTE PUGLIESE, SOUR CREAM, SPICY CHARD, PULLED PORK AND HIS SAUCE, SMOKED PAPRIKA..... 14,00
- 09 PUGLIESE FIOR DI LATTE, CREAM OF SWEET POTATO, SAUSAGE OF MORA ROMAGNOLA MARINATED IN STOUT, TROPEA ONIONS..... 12,00
- 10 PUGLIESE FIOR DI LATTE, SPINACH SAUTÉED IN BUTTER WITH BLACK TRUFFLE, PORCINI MUSHROOMS..... 14,00
- 11 PUGLIESE FIOR DI LATTE, ESCAROLE, BACCALÀ (COD FISH) CARPACCIO, YELLOW TOMATOES, TAGGIASCA OLIVES..... 14,00
- 12 SAN MARZANO PEELED TOMATOES, PUGLIESE FIOR DI LATTE, TAGGIASCA OLIVES, CANTABRICO ANCHOVIES, SALTED RICOTTA CHEESE, PEPPERONI, BASIL AND EXTRA VIRGIN OLIVE OIL..... 13,00

Customize your pizza

- BURRATA PUGLIESE | 3,00 |
- CANTABRIAN ANCHOVIES | 3,50 |
- SAUSAGE OF MORA ROMAGNOLA | 2,00 |
- SAN DANIELE HAM 24 MONTHS | 2,50 |
- PARMA HAM 24 MONTHS D.O.P. | 2,50 |
- HOT VENTRICINA SALAMI | 1,50 |
- BLUE DI CAPRA | 2,00 |
- N'DUJA | 2,00 |

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GOURMET

OUR IDEA OF PIZZA GOURMET WITH
HIGH MOISTURED DOUGH
A MONTHLY PROPOSAL ALWAYS DIFFERENT.

PIZZA ROMANA

25X60
CM

For 2 or 3
people!



SERVED IN THE DINNER ONLY!

SAN MARZANO PEELED TOMATOES, BURRATA
PUGLIESE, BASIL, EXTRA VIRGIN OLIVE OIL..... 18,00

SAN MARZANO PEELED TOMATOES, BURRATA
PUGLIESE, PARMA RAW HAM 24 MONTHS D.O.P..... 24,00

PINK SALAMI, SQUACQUERONE CHEESE, LETTUCCE.... 23,00

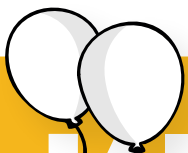
BURRATA PUGLIESE, SEMI DRY TOMATOES,
CANTABRIAN ANCHOVIES, PANTELLERIA
CAPERS I.G.P., BASIL, EXTRA VIRGIN OLIVE OIL..... 25,00

FIOR DI LATTE PUGLIESE, BUTTER SAUTEED
SPINACH, SAUSAGE OF MORA ROMAGNOLA,
PECORINO CHEESE..... 24,00

MORTADELLA I.G.P., BURRATA PUGLIESE,
PISTACHIO CREAM..... 24,00

Pizza sharing!

**TRY IT WITH 2 DIFFERENT
FLAVORS AND DON'T FORGET
TO COMBINE IT WITH
CRAFTED BEER**



KIDS menù

COPERTO 1,50 €

BABY PIZZA WITH SAN MARZANO TOMATOES, FIOR DI LATTE
PUGLIESE, BASIL, EXTRA VIRGIN OLIVE OIL..... 4,50

BABY PIZZA WITH SAN MARZANO PEELED TOMATOES, FIOR DI
LATTE PUGLIESE, SAUSAGE OF MORA ROMAGNOLA, EXTRA
VIRGIN OLIVE OIL..... 5,50

GRAMIGNA WITH RAGÙ BOLOGNESE..... 5,00

HAMBURGER AND FRENCH FRIES..... 6,00

VANILLA ICE-CREAM..... 3,00

For a sweet finish.....

DESSERT

MIGNON..... 3,00

OUR DESSERT..... 6,00

Ask the staff for the desserts of the day



THE COVER CHARGE OF 2,50€ INCLUDES
BREAD, WATER AND SMILING TO SERVE YOU

SOME PRODUCTS MAY HAVE BEEN TREATED WITH EXTREME
COLD IN ORIGIN (-20°) TO PRESERVE
THE ORGANOLEPTIC QUALITIES

**ASK OUR STAFF INFORMATION ABOUT
ALLERGENS PRESENT IN OUR PRODUCTS**

SCRAMBLER DUCATI **FOOD FACTORY**
VIA D'AZEGLIO 34A, BOLOGNA
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VIA STALINGRADO 27/6, BOLOGNA
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CREDITS:



OTTOCENTONERO

