

— *Al* —
BACIAMANO
—

MIENÙ

ALSO TAKE AWAY





ANTIPASTI & SFIZIOSITÀ

Starters & Delicacy

Tagliere Umbro di Salumi e Formaggi 14
Umbrian Charcuterie and Cheese platter

Tartare di Manzo con Burrata, Basilico e Focaccia 14
Beef Tartare with Burrata, Fresh Basil and Homemade Focaccia

Tagliere con Prosciutto Crudo Locale e Focaccia 12
Local Ham and Homemade Focaccia platter

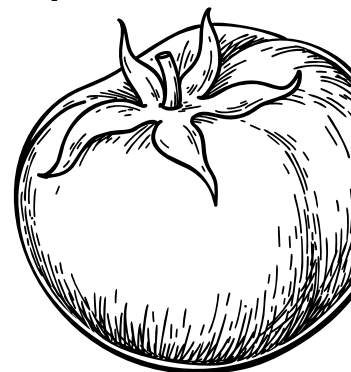
Crostini Caldi con Mozzarella e Salsiccia, Prosciutto cotto, funghi e verdura cotta 8
Hot Croutons | Mozzarella and Sausage, Cooked Ham, Mushrooms and Chicory

Bruschetta con Pomodorini, Basilico e Olio EVO Umbro 7
Bruschetta with Tomatoes, Basil and Umbrian EVO Oil

Prosciutto e Melone 7
Ham and Melon

Crostini Toscani | Patè di fegatini, capperi e Olio EVO Umbro 7
Tuscan Croutons | Liver pâté, capers and Umbrian EVO Oil

Crostoni con verdura cotta ripassata, acciughe profumate al limone e pomodori secchi 7
Crostone with cooked chicory, lemon-scented anchovies and dried tomatoes



LA BURRATA

Burrata con Filetti di Alici e Basilico Fresco	12
Burrata with Anchovy Fillets and Fresh Basil	
Burrata con Prosciutto Crudo Locale	12
Burrata with Local Ham	
Burrata con Pomodorino fresco, Olio EVO, Basilico e Olive	10
Burrata with fresh tomatoes, Umbrian EVO oil, fresh basil and olives	

Servito con Focaccia di Mamma Lira Olio EVO di Tenuta Monteleone
All served with Mamma Lira's focaccia and EVO Oil from Tenuta Monteleone



INSALATE & CONTORNI

Salads

Bresaola di Manzo con Rucola, Grana e Pomodorini	12
Beef Bresaola with Rocket, Grana, Cherry tomatoes	
Insalatona Mista Estiva	10
Mixed Summer Salad	
Caprese	9
Mozzarella, Tomato and fresh Basil, with Umbrian EVO oil	
Fagioli all'Uccelletto	7
Cooked beans with tomato sauce	
Erba ripassata in padella con aglio, olio e peperoncino	6
Chicory with garlic, oil and spicy pepper	
Verdure di Stagione	6
Seasonal Vegetables	
Patatine Fritte	5
French Fries	
Insalata Verde	5
Green Salad	



HAMBURGER & PANINI

Burgers & Delicacy

Tartare Burger 14

Panino morbido con Tartare di Chianina fresca, burrata e basilico fresco, servito con contorno di rucola e pomodorini

Soft bun with fresh Chianina tartare, burrata and basil, served with a side of rocket and cherry tomatoes

Hamburger Baciamaio 12

Hamburger di Chianina 220 gr., insalata, pomodoro, cheddar, cipolla caramellata, salsa Baciamaio, servito con patatine fritte

Chianina hamburger 220 gr., lettuce, tomato, cheddar, caramelized onion, Baciamaio sauce, served with french fries

Mi-Mo Burger 12

Hamburger di Chianina 220 gr. con insalata, cetriolini, formaggio fuso, cipolla caramellata, salsa bbq, servito con patatine fritte

Chianina hamburger 220 gr. with salad, gherkins, melted cheese, caramelized onion, bbq sauce, served with french fries

Caprese Burger 12

Panino con pomodoro, mozzarella, basilico, Olio EVO Umbro con contorno di insalata verde

Soft bun with tomato, mozzarella, fresh basil, Umbrian EVO Oil with a side of green salad

Hot Burger 12

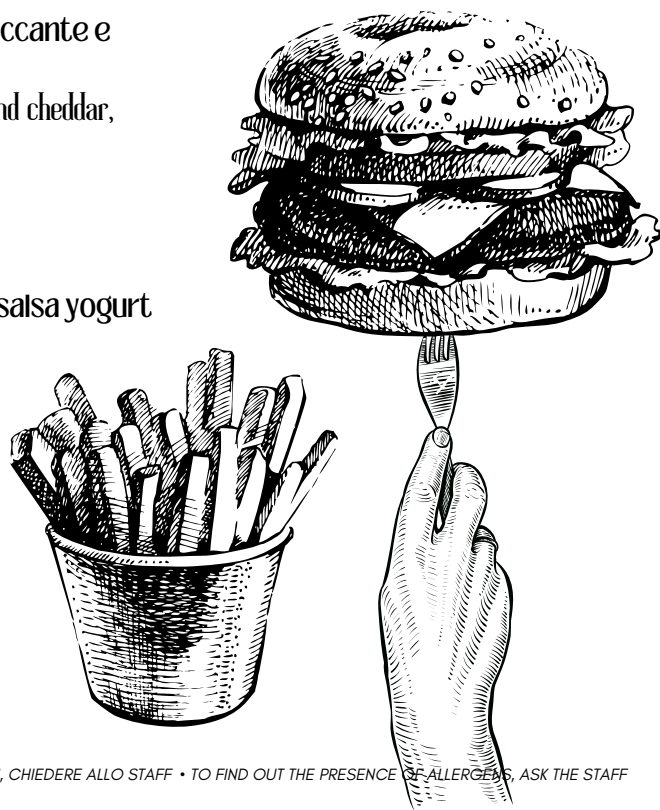
Hamburger di Chianina 220 gr., verdura cotta, salsa piccante e cheddar, con contorno di patatine fritte

Chianina hamburger 220 gr., spicy turnip greens, spicy sauce and cheddar, with a side of french fries

Chicken Burger 12

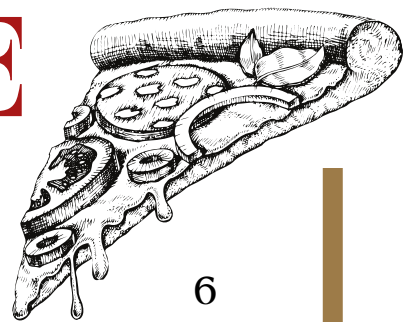
Hamburger di pollo, insalata, pomodoro, formaggio e salsa yogurt con patatine fritte

Chicken burger, salad, tomato, cheese and yogurt sauce, with a side of french fries



PIZZE CLASSICHE

Italian Pizza



Margherita

Pomodoro e mozzarella | Tomato and mozzarella

6

Perugina

Pomodoro, mozzarella e salsiccia | Tomato, mozzarella and sausage

7

Diavola

Pomodoro, mozzarella e salame piccante | Tomato, mozzarella and spicy salami

7

Nordica

Pomodoro, mozzarella, würstel | Tomato, mozzarella, würstel

7

Zucchine

Mozzarella, zucchine | Mozzarella and courgettes

7

Nuda e Cruda

Pomodoro, mozzarella, prosciutto crudo | Tomato, mozzarella, raw ham

7,5

Golosa

Pomodoro, mozzarella, salsiccia e funghi | Tomato, mozzarella, sausage and mushrooms

7,5

Light

Mozzarella, rucola, grana e pomodorini | Mozzarella, rocket, parmesan and cherry tomatoes

7,5

Americana

Margherita con würstel e patatine fritte | Margherita with würstel and French fries

8

Napoli

Acciughe, capperi e origano | Anchovies, capers and oregano

8

Fighetta

Gorgonzola, miele e noci | Gorgonzola, honey and walnuts

8

4 Formaggi

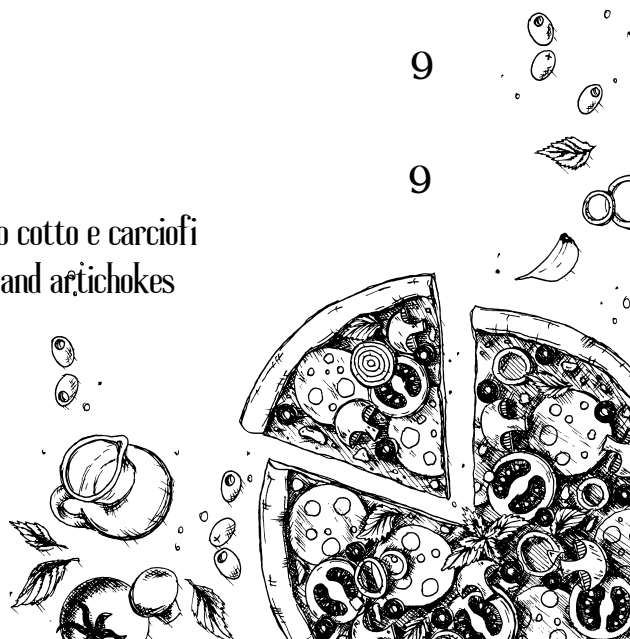
Mozzarella, provola, gorgonzola e parmigiano

9

Capricciosa

Pomodoro, mozzarella, prosciutto crudo, olive funghi, prosciutto cotto e carciofi
Tomato, mozzarella, raw ham, olives, mushrooms, cooked ham and artichokes

9



SUMMER SPECIALS

PIZZE ESTIVE SPECIALI

PITTSBURG

Pizza pomodoro e mozzarella,
con Tonno, Olive e Cipolla Caramellata

Tomato and mozzarella pizza, with tuna, olives and caramelized onion

10

DOLCE FAR NIENTE

Pizza bianca con Mozzarella, Burrata,
Prosciutto Crudo e Pomodorini

Pizza with Mozzarella, Burrata, Ham and Cherry Tomatoes

12

TRICOLORE

Pizza bianca con Mozzarella, Bresaola,
Rucola e Pomodorini

Pizza with Mozzarella, Bresaola, Rocket and Cherry Tomatoes

12

COPERTO, PANE, OLIO E SERVIZIO 2,00€

PER SAPERE LA PRESENZA DI ALLERGENI, CHIEDERE ALLO STAFF • TO FIND OUT THE PRESENCE OF ALLERGENS, ASK THE STAFF

What's life without

DESSERT



PASTICCERIA SECCA FATTA IN CASA & VERMOUTH ARTIGIANALE

6

Homemade Dry Pastries served with artisanal Vermouth



CHOCONUT

6

Un croccante biscotto al cacao e nocciola, due strati di mousse al cioccolato e nocciola, ricoperte da glassa alla gianduja.

A crunchy cocoa and hazelnut biscuit, two layers of chocolate and hazelnut mousse, covered with gianduja icing.



MANGO E PASSION FRUIT

6

Biscotto al cocco, farcito con semifreddo al mango e cuore di cremoso al passion fruit.

Coconut biscuit, filled with mango semifreddo and a heart of passion fruit cream.



FORESTA NERA

6

Fondo di crumble al cacao, cremoso al cioccolato bianco, arricchito da frutti rossi poché, una glassa al mirtillo e un morbido bisquit al cioccolato.

Cocoa crumble base, creamy white chocolate, enriched with poached red fruits, a blueberry glaze and a soft chocolate bisque.



TARTUFO BIANCO AFFOGATO AL CAFFÈ

5

Sweet white truffle with coffee



BABÀ CON RUM E PANNA

5

Babà with Rhum and Cream

Al BACIAMANO

follow us   @al.baciamano

After the pandemic that marked the lives of all of us, Bruno and his family had an idea that would bring new vitality to Monteleone. With the desire to create a **meeting place** where people could rediscover the joy of being together and **sharing pleasant moments**, Bruno opened a unique place in our area.

Al Baciamano is much more than just a venue. It is a place that reflects the passion and energy of Bruno, who puts his heart into every detail. The cuisine is certainly delicious, but it is only the side dish of a larger experience. The true value of this place lies in its **welcoming atmosphere and attention to detail**.

One of the standout features of this place is the **curated drink list**, which offers a variety of creative cocktails and carefully selected drinks.

The **wine cellar**, surprisingly rich and meticulously curated, offers a selection that ranges from the most **renowned classics to emerging labels**, guaranteeing a high-quality wine experience. Each bottle is carefully chosen, reflecting a passion for wine that translates into an unforgettable pleasure for the palate.

Monteleone now has a point of reference for those who want to spend time in good company, enjoy great food and drink extraordinary drinks. We created a special place that offers much more than just dinner; it is an oasis of pleasure and sharing in the post-pandemic, and an example of **how passion and creativity can transform an idea into a unique and engaging reality**.

Rate your experience



VIA SANDRO PERTINI, 18/20 | MONTELEONE D'ORVIETO (TR)

www.albaciamano.it