

VOLUMEDUE
burgeria birreria osteria



BAMBOO
cocktail bar





OUR AMERICAN-STYLE COCKTAILS

MA CHE CHAI 8 €

Vermouth, Bitter Al Chai Tea,
Soda al Passion Fruit

BASILICANO 8 €

Vermouth Bianco, Bitter Bianco,
Sorbole, Spuma al Basilico

ZENZERILLO 8 €

Carpano, Campari, Rabarbaro,
Velluto di Zenzero Fermentato

L'AGRUMATO 8 €

Vermouth al Bergamotto,
Bitter al thè verde, Soda al pompelmo rosa

THE CLASSICS

PROFESSORE 7.5 €

Vermouth del Professore,
Campari, Soda

ANTICA FORMULA 8 €

Vermouth Antica formula,
Bitter, Soda

COCCHI 7.5 €

Vermouth Cocchi, Bitter, Soda

COCCHI DOPO TEATRO 7.5 €

Vermouth Cocchi dopo Teatro,
Bitter, Soda

PUNT & MES 7 €

Vermouth Punt & Mes, Bitter, Soda

GAGLIARDO 7 €

Punt & Mes, Gagliardo Bitter, soda



FROZEN

BELLO BELLO 10 €

Rosè, Vodka, Melone,
Pesca, Zucchero

COCO LOCO 10 €

Rum, Lychee,
Latte di Cocco, Lime

SUNSET BREEZE 10 €

Aperol, Ananas, Zenzero,
Mandorla, Limone

COCKTAILS

GIN TONIC

Bulldog Gin, Kinley Tonic

8 €

DAIQUIRI

Rum Bianco Cubano, Lime, Zucchero

9 €

MARGARITA

Tequila Espolon Blanco,
Triple Sec, Lime, Zucchero

9 €

GIN FIZZ

Bulldog Gin, Limone, Zucchero, Top soda

9 €

OLD FASHIONED

Wild Turkey Bourbon, Wild Turkey 101,
Angostura, Zucchero

10 €

COSMOPOLITAN

Vodka, Triple Sec, Lime, Cranberry

8 €

BRAMBLE

Bulldog Gin, Crème de Mure,
Limone, Zucchero

9 €

PALOMA

Tequila Espolon Blanco, Lime, Agave,
Soda al Pompelmo Rosa

9 €

WHISKEY SOUR

Bourbon Whiskey, Limone,
Zucchero, Albume

9 €

ESPRESSO MARTINI

Vodka, Liquore al Caffè, Zucchero, Caffè

8 €

CANCHANCHARA

Aguardiente, Lime, Miele, Soda

8 €

MAI TAI

Rum Jamaicano, Rum Chiaro,
Orange Curacao, Lime, Orzata

9 €

PORNOSTAR MARTINI

Vodka alla Vaniglia, Passoa,
Passion Fruit, Sciroppo di Vaniglia

9 €

COCKTAILS

BOTTLED BEERS

HIBU DAMA BIANCA

WHITE IPA (Italia) - 5.5%

33cl € 5,5

HIBU ENTROPIA

ALE (Italia) - 4.5%

33cl € 5,5

HIBU GOTH

TRIPLE (Italia) - 7.7%

33cl € 5,5

HIBU EIL

BELGIUM ALE (Italia) - 6.6%

33cl € 5,5

SIDRO MAGNERS

(Irlanda) - 4.5%

56,8cl € 6,5

HEINEKEN 0.0

LAGER (Paesi Bassi) - 0.0%

33cl € 4

DAURA DAMM Senza Glutine

LAGER (Spagna) - 5.4%

33cl € 5

BIRRE ARTIGIANALI

» BIRRIFICIO BIRRONE 50cl

6,5 €

SS46 Bavarian Helles - Bassa Fermentazione - 4,8%

BIRRETIPA IPA - Alta fermentazione - 6,5%

PUNTO G Bock - Bassa Fermentazione - 6%

BRUSCA Pills - Bassa Fermentazione - 4,8%

» BIRRIFICIO HYPE 33cl

6 €

FLAMINGO FUN Micro IPA - IPA agrumata - 3.2%

MAMBA Pacific IPA - IPA tropicale amara - 5.8%

AIR HELLES Bionda stile tedesco - 4,6%

MAGIC BLANCE Bianca belga con bergamotto e camomilla - 5%

BIRRA STAGIONALE a rotazione

da 6 €

DRAFT BEERS

ROSENHEIMER

PILS (Germania) - 5%

Made with the most delicate hops, it has a fine and elegant taste and a sparkling freshness

20cl € 3 / 40cl € 5

BLANCHE DE SILLY

BLANCHE (Belgium) - 5%

Floral and fruity notes immediately evident, hints of citrus, a subtle spiciness

25cl € 4 / 50cl € 6,5

HEINEKEN

LAGER (Paesi Bassi) - 5%

Brewed with the finest hops, it has a delicate and elegant taste and a sparkling freshness.

25cl € 3 / 50cl € 5,5

MURPHY'S STOUT

(Irland) - 4.6%

A dark beer with a great history, a light body given by its low alcohol content, but with a decidedly intriguing taste and aromas reminiscent of coffee, chocolate and liquorice

20cl € 3,5 / 40cl € 6

BEAVERTOWN LUPULOID

IPA (UK) - 6.7%

An explosion of hops, with its pungent and fresh citrus, tropical and resin notes. Bitter and refreshing, with a hoppy profile. Tropical citrus aroma

40cl € 6,5

BARCH ROSSA

BOCH (Italy) - 5.9%

Amber color with ruby reflections. The clever combination of the scent of hops and a pleasant taste of caramel malts surround a delicate aftertaste.

20cl € 3,5 / 40 cl € 5,5

SEASONAL BEER

ASK STAFF FOR AVAILABILITY



PROMOTIONS

MONDAY

CHEERS TO BEER

Every Monday,
a different
medium draft beer
on special for €5.

TUESDAY

SLICES & SIPS

Order any bottle of wine
and receive a complimentary
mixed cold cuts platter.

CARBODAY

XXL Carbonara (200g)
for €15.

WEDNESDAY

GIN - GIN!

All house gin & tonics
for €6 all evening.

THURSDAY

GRILL FEAST

Order any mixed grill and get
two complimentary desserts.

SATURDAY

AMERI HOUR

From 6 PM to 9 PM,
all American-style cocktails
on the menu
at a special price of €5.

SUNDAY

BURGER NIGHT

Burger + soft drink/beer
+ cover charge for €20.

Big Bamboo burger not included
in the promotion.

FRIED BITES & DELICACIES

ALL PLATE IS COMING WITH SALSA ROSA.

FRENCH FRIES*

1-8-10-12 € 5,5

LE GOLOSE*

French fries with crunchy bacon
and cacio e pepe sauce
1-8-10-12-14 € 8

CHICKEN

NUGGETS* 7PZ € 6
1-8-10-12

RED

JALAPENOS* 5PZ  € 7
1-8-12

MOZZARELLA

STICK* 6PZ € 6,5
1-8-12

CACIO E PEPE

CROQUETTES* 6 PZ € 6,5
1-8-12

PULLED PORK

CROQUETTES* 6 PZ € 6,5
1-8-10-12

FILETTINI DI POLLO

SPEZIATI* 6 PZ € 6,5
1-8-10-12

PANKO CHICKEN

DONUTS* 4 PZ € 6,5
8-13-14-3-10

OUR SAUCES

MAIONESE

3-10 € 0,5

KETCHUP

1-2-3-4-10-11-13-14 € 0,5

SALSA ROSA

1-2-3-4-10-11-13-14 € 0,5

SENAPE

3 € 0,5

BBQ

2-4 € 1

BURGER

3-8-10 € 0,5

HOT CHILI

8 € 1

NDUJA SAUCE

1-8-10 € 1,5

GARLIC SAUCE

3-10 € 1

PEPPER SAUCE

10 € 1

PISTACHIO SAUCE

1-14 € 1,5

PALA ROMANA

*Pinsa romana prodotta con
le migliori farine italiane selezionate*

ROMA CAPOCCIA

€ 14
Porchetta, baked potatoes with
rosemary and smoked provola
8-14

MONTAGNANA

€ 15
Montagnana cured ham and
artisan stracciatella cheese
8-14

ESTATE

 € 13
Tomato base, artisanal stracciatella
added after baking, basil, and extra
virgin olive oil.
1-8-14

* In the absence of fresh product, a frozen product will be used.



Spicy

FRITTI E SFIZI

OUR BURGERS

*All our burgers are served with french fries and salsa rosa on the side.
If you want other sauces go to the fried & snacks section and choose your favorite.*

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BEEF BURGER

PULP FICTION

8-10-12-14

Artisan bun, 200 gr beet smashburger , smoked provola, rucola, grilled peppers, fried aubergine and garlic sauce

€ 17

Add crispy bacon

+€ 1,5

BAMBOORGER

8-10-12-14

Artisan bun, 200gr beef burger, fontina cheese, caramelized onion, crispy bacon, salad and bbq sauce

€ 14

BIG BAMBOO

8-10-12-14

Artisan bun, double 200gr beef burger, double fontina cheese, double caramelized onion, double crispy bacon, salad and bbq sauce

€ 18

AMERICAN CHEESEBURGER

8-10-12-14

Artisan bun, 200gr beef burger, cheddar, pickled, ketchup and mayo

€ 13,5

Add crispy bacon

+€ 1,5

SETTE COMUNI

8-10-12-14

Artisan bun, 200gr beef burger, patanegra lardo, asiago cheese, rucola and pepper sauce

€ 16

ER CUPOLONE

8-10-12-14

Artisan bun, 200gr beef burger, guanciale, fried egg, cacio e pepe sauce

€ 16,5

PEACH PIT

2-3-8-10-12-14

Artisan bun, battuta raw beef, stracciatella cheese, tomato sliced, salad and tartar sauce

€ 17

THE SPECIALS

PORCONE

€ 15

3-8-10-12-14

Artisan bun with grilled porchetta, asiago cheese, stew peppers and onions and mayo

CALABRESE



€ 16

8-10-12-14

Artisan bun 200gr beef burger, spianata spicy salami, cheddar, caramelized onion, pickled, nduja and garlic sauce

VIOLET 2.0



€ 14

1-3-6-7-8-12-13-14

Artisan bun, beetroot burger, artisanal stracciatella with pistachio sauce

CANDY CANDY



€ 15,5

8-10-12-14

Artisan bun deep fried s moked scamorza cheese, cabbage, salad, caramelized onion, peper sauce

WITH THE PULLED PORK

PULLED PORK

€ 15

3-8-10-11-12-13-14

Artisan bun, pulled pork, asiago cheese, coleslaw, carrots, spring onion and mayo

NAINGGOLAN



€ 15

3-8-10-11-12-13-14

Artisan bun, pulled pork, cheddar, pickel, salad and n'duja sauce

WITH THE CHICKEN

UE' FIGA

€ 14,5

3-8-10-12-14

Artisan bun, breaded chicken cutlet, smoked provola cheese, tomato slice, salad and burger sauce

Add caramelizad onion + € 1,5

CHICKEN CRISPY BACON

€ 16

8-10-12-14

Artisan bun, breaded chicken cutlet, crispy bacon, cheddar, coleslaw and pepper sauce

MENÙ KIDS

€ 9

Beef burger 200g
or chicken cutlet* served with French fries*

with artisan bun + € 1,5
Gluten-free bread + € 2

*If you are
very hungry
and want a double
Burger, Pulled
or Cotoletta
+ € 4,5*

Additions or variations starting from +€ 0,5

- Stracciatella cheese € 2
- Extra crispy bacon € 1,5
- Extra cheese € 1,5
- Caramelized onion € 1,5
- Fried egg € 2

Cover charge € 2,00

Gluten-free bread + € 2



Spicy



Veggy

LA BURGERIA

OUR DISHES

STARTERS

TAGLIERE DI AFFETTATI € 16
recommended for 2 people 8-14
Platter of cold cuts with artisanal stracciatella and artisanal pickled vegetables

ROMAN PINSA BASKET € 4
8
Tasty rosemary focaccia

FRESH OXHEART TOMATO € 8
11-14
Served with artisanal stracciatella, Cantabrian anchovies, and basil-infused oil

TARTARE ORIENTALE € 19
4-7-10-11-13
Piedmontese Fassona beef tartare raw roll seasoned with miso, ginger, spring onion, soy, fermented cabbage and teriyaki sauce.

SHREDDED CHICKEN SALAD € 10
8-10-12-14
With mayonnaise, celery, carrots, and potatoes, served with warm Roman pinsa bread.

PASTA DISHES

WILD BOAR GNOCCHI € 14
2-8-14
Potato Gnocchi with Wild Boar Ragù

CARBONARA DELL'OSTERIA € 13
8-10-14
Mezzemaniche with pasteurized egg cream, pecorino romano cheese and crispy guanciale
It can also be eaten by pregnant women, ask our staff for advice!

PACCHERI WITH PISTACHIO € 14
1-8-10-12-13-14
Gragnano Paccheri with Pistachio Pesto, served with artisanal stracciatella
Red prawn tartare available as an add-on € 4,5

BIGOLI ALL'ANATRA € 15,5
2-8-10-13-14
Bigoli with duck ragù and port reduction

GLUTEN-FREE PASTA + € 2,00



Veggy



Gluten-free

* In the absence of fresh product, a frozen product will be used.

MAIN COURSES

OSTERIA-STYLE MIXED GRILL € 38

For 2 people / 3-13

A selection of pork ribs, luganega sausage, chicken thigh, sliced beef steak, and polenta, served with chimichurri sauce

VEAL TONNATO € 16

10-14

Sous-vide and roasted eye of round beef served with crispy vegetables and tuna sauce.

POLLO FRITTO € 19

8-10-12-14

Fried tempura chicken and served with coleslaw and soy sauce

HUMMUS € 15

4-6-8-12-13

Chickpea hummus with basil and sun-dried tomatoes, served with seasonal vegetables and warm pinsa.

CEASAR + SALMONE € 15

8-10-11-14

Salad, Caesar dressing, crunchy croutons, smoked salmon, and crispy bacon.

CAESAR + POLLO € 14

8-10-11-14

Salad, Caesar dressing, sliced chicken, crispy bacon, parmesan flakes and croutons

FILETTO IRLANDESE AL PEPE VERDE € 27

3-7-14

Beef fillet with green pepper sauce served with baked potatoes

TARTARES

TARTARE DI FASSONA € 18

3-10-11-13

18-ingredient Piedmontese Fassona raw tartare, whole grain mustard on the side

BATTUTA DI FASSONA € 17,5

3

Piedmontese Fassona raw tartare seasoned with oil, salt and pepper with coleslaw salad

TARTARE DI TONNO € 20

11-14

Piedmontese Fassona tartare, oil, salt and pepper, served with marrow and puntarelle chicory and grainy mustard on the side

TARTARE AL MIDOLLO € 18

2-3-11

Red tuna tartare marinated with thyme, citron, sour cream, and chives.

BASKET OF PINSA WITH ROSEMARY € 4

8

MEAT SELECTION

FILETTO IRLANDESE ALLA PIASTRA € 25

Grilled beef fillet served with roasted potatoes

FILETTO DI PATANEGRA ALLA PIASTRA € 20

Grilled patanegra pork fillet served with roasted potatoes

TAGLIATA DI MANZO € 19

Beef steak with roasted potato

BISTECCA ALLA FIORENTINA € 7/etto

T-Bone steak, 1300gr

COSTATE € 6/etto

Beef rib-eye, 600gr circa

CONTORNI

Beans with onion € 5

Spiced baked potatoes € 6

Cooked herbs € 5

French fries € 5

Seasonal baked vegetables € 6

**Osteria service active
until 10:30 pm**

Cover charge € 2,00

Gluten-free bread + € 2



OSTERIA

LA NOSTRA CANTINA

HOUSE WINES

Prosecco 1/2 lt. 6 € / 1 lt. 12 €

Az. Agricola Serena

Cabernet IGT 1/2 lt. 6 € / 1 lt. 12 €

Az. Agricola Cornale

SPARKLING WINES



Monsupello 36 €
LOMBARDIA - Pas Dosé Nature VSQ da Pinot Nero s.a

Monsupello 38 €
LOMBARDIA - Brut Rosé VSQ da Pinot Nero s.a.

Vignalta 32 €
VENETO - Brut vintage metodo classico VSQ

Soligo Col del Sole 4 € 20 €
VENETO - Prosecco Doc Millesimato Extra Dry

Follador Nani dei Berti Brut 24 €
VENETO - Prosecco DOCG Millesimato Brut

Ascendum 5,5 € 33 €
TRENTINO - Trento DOC Spumante Brut

WHITE WINES



Vignalta 4,5 € 24 €
VENETO - Bianco Veneto IGT

Vignalta 20 €
VENETO - Sirio Fior D'arancio secco DOCG

Roeno 5 € 28 €
TRENTINO-ALTO ADIGE - Gewurztraminer Kies

Roeno Roberta Fugatti 22 €
TRENTINO-ALTO ADIGE - Pinot Grigio

A Mano 4,5 € 22 €
PUGLIA - Primitivo Rosato Igt

Tenuta Roveglia 4,5 € 22 €
LOMBARDIA - Lugana (Trebbiano di Lugana)

Specogna 30 €
FRIULI VENEZIA GIULIA - Ribolla Gialla

Filò delle Vigne 36 €
VENETO - Calto delle Fate
(Chardonnay, Riesling italico e Tai)

Vignalta 22 €
VENETO - Pinot Bianco Colli Euganei DOC



Audarya 4 € 21 €
SARDEGNA - Vermentino di Sardegna

Le Mortelle Viva 23 €
TOSCANA - Toscana DOC (Vermentino, Viogner, Ansonica)

Antinori Bolgheri 29 €
TOSCANA - Tenuta Guado al Tasso (Vermentino)

Lisa Bunn Riesling 30 €
GERMANIA - Trocken Fleissiges Lieschen Busy Lizzie

SWEET WINES

Zoff 500ml 4 € 16 €
FRIULI VENEZIA GIULIA - Verduzzo Passito



RED WINES					
					
Filò Delle Vigne VENETO - Volo (Merlot, Cabernet Franc)		19 €	Prunotto PIEMONTE - Bansella Nizza DOCG (Barbera)		27 €
Filò Delle Vigne VENETO - Colli Euganei DOC Cecilia di Baone (Cabernet Sauvignon, Cabernet Franc)		28 €	Prunotto PIEMONTE - Ochetti Langhe DOC (Nebbiolo)		33 €
Vignalta VENETO - Ode Rosso Veneto IGT	4,5 €	24 €	Poderi Aldo Conterno PIEMONTE - Barolo Bussia 2017		87 €
Filò Delle Vigne VENETO - Io di Ba-one		33 €	Ventolaio TOSCANA - Rosso Toscana Sentiero Del Fante IGT (Sangiovese)		19 €
Cà Rugate VENETO - Valpolicella Ripasso Superiore	5,5 €	29 €	Ventolaio TOSCANA - Rosso di Montalcino DOC (Sangiovese)		30 €
Marrano Vignalta VENETO (Colli Euganei) - Rosso Veneto IGT 2016		29 €	Antinori TOSCANA - Villa Antinori Toscana IGT Rosso (Sangiovese, Cabernet Sauvignon, Merlot, Syrah e Petit Verdot)		32 €
Zenato VENETO - Valpolicella Superiore Ripasso DOC “Ripassa”		33 €	Tenuta di Lilliano TOSCANA - Chianti Classico DOCG (Sangiovese, Colorino, Merlot)		27 €
Ca’ Rugate VENETO - Amarone della Valpolicella DOCG Punta 470		45 €	Grattamacco TOSCANA - Bolgheri Superiore Rosso DOC (Cabernet Sauvignon, Merlot, Sangiovese)		55 €
Rosso Vignalta VENETO - Rosso Riserva DOC 2018 (Merlot-Cabernet)		24 €	La Bracesca TOSCANA - Sabazio Rosso di Montepulciano DOC (Sangiovese, Merlot)		23 €
Zoff FRIULI VENEZIA GIULIA - Merlot Colli Orientali		21 €	La Bracesca TOSCANA - Achelo Cortona DOC (Syrah)		27 €
Aichholz Pinot Nero ALTO ADIGE - Pinot Nero Alto Adige DOC	5,5 €	29 €	Tormaresca PUGLIA - Neprica IGT (Negroamaro)		18 €
Cantine di Soliera EMILIA - Lambrusco Salamino S. Croce		17 €			

HOMEMADE DESSERTS

TIRAMISÙ DELLA CASA

8-10-14

*It can also be eaten by pregnant women,
ask our staff for advice!*

6 €

CAKE OF THE DAY

1-8-10-12-14

6 €

ICE CREAM

two scoop 10-14

Ask for the flavours

3 €

PISTACHIO TIRAMISÙ

1-8-10-14

€ 7

NEW YORK CHEESECAKE

1-8-10-14

€ 6

CHOCOLATE ICE CREAM, HAZELNUT CRUNCHY AND WHITE CHOCOLATE MOUSSE

1-8-14

6,5 €

SORBET

sorbetto della settimana

4 €

CAFFÈ

Caffè	1,8 €
Caffè Deca	1,9 €
Caffè Macchiato	1,8 €
Caffè Corretto	2 €
Cappuccino	2 €

SOFT DRINKS

Still Water 0,70 lt	€ 2
Sparkling Water 0,70 lt	€ 2
Still Water 0,50 lt	€ 1,5
Sparkling Water 0,50 lt	€ 1,5
Coca Cola	€ 4
Coca Cola Zero	€ 4
Sprite	€ 4
Fanta	€ 4
The Pesca / Limone	€ 4
Kinley	€ 3,5
Tonica/Lemon/Ginger Beer	
Chinotto	€ 4
Crodino/Gingerino	€ 3,5
Red Bull	€ 4
Tassoni	€ 3,5

GRAPPE E AMARI

Grappa Storica Nera	€ 6,5
Grappa Poli Sarpa	€ 5
Grappa Of	€ 6,5
Amarone Bonollo Grappa Poli	€ 5,5
Sarpa Oro	€ 6
Amari	from € 4
Whisky	from € 4,5
Rum	from € 6

