

*Dal 1982...*



*Ristorante - Pizzeria*  
*“Le Due Querce”*

## APERITIVI E ANTIPASTI Starters and Appetizers

### Le Due Querce

Tagliere con prosciutto, salame, lonza, pancetta, ricotta di bufala, chips di patate, bruschette, olive verdi, pecorino, coratella.

Charcuterie Board with ham, salami, loin, bacon, buffalo ricotta cheese, potato dippers, mixed toasted bread, green olives, pecorino cheese and coratella of lamb (a typical Abruzzese dish made with lamb offal slowly cooked in a mix of herbs and simmered with white wine)

### Antipasto all'italiana

(Ham, salami, loin, cheese and green olives)

### Bruschette miste

(An assortment of toasted bread with olive oil, tomato and truffle)

### Crocchette di patate

(Croquettes)

### Olive ascolane

(Stuffed fried olives - Olives filled with a mixture of braised pork, chicken and vegetables)

### Smile di patate

### Supplì

(Italian fried rice ball with mozzarella cheese and meat)

### Fiori di zucca

(Fried squash blossoms)

## SPECIALITÀ Speciality of the House

### Piatto del Pastore

Bruschette miste, prosciutto, olive verdi, formaggio, insalata e spiedini  
(Toasted bread, ham, green olives, cheese, green salad and skewers)



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## PRIMI PIATTI Pasta

### Rigatoni alle Due Querce

Rigatoni pasta with bolognese sauce, stringy mozzarella cheese, parmesan and ground black pepper

### Bucatini all'amatriciana

Straw-like pasta with tomato sauce, smoked pork bacon and pecorino cheese

### Fettuccine alla boscaiola

Ribbon pasta with cream, porcini mushrooms, sausage and truffle

### Fettuccine al ragù

Ribbon pasta with bolognese sauce

### Fettuccine al tartufo

Ribbon pasta with truffle

### Fettuccine porcini e tartufo

Ribbon pasta with a cream of porcini mushrooms and truffles

### Gnocchi

Italian potato dumplings served with fresh tomato sauce

### Mezze maniche spinaci e gamberetti

Short-cut tubes of pasta served with spinach and shrimps

### Pasta e fagioli

A traditional creamy soup of the region of Abruzzi made with trofie (thin short twisted pasta), beans, stewed tomato and spices

### Penne all'arrabbiata

Penne pasta served with a spicy tomato sauce rich in dried red hot chili peppers

### Penne alla crema di scampi

Penne pasta served with a mild red sauce and scampi (prawns)



## Penne alla vodka

Penne pasta served with a mild red sauce with cooked ham and simmered with vodka liquor

## Ravioli

Ravioli-stuffed with buffalo ricotta cheese and spinach

## Spaghetti alla carbonara

Spaghetti made with smoked pork bacon, egg, and pecorino cheese

## Spaghetti aglio, olio e peperoncino

Spaghetti with garlic, olive oil and dried red hot chili peppers

## Tortellini

Ring-shaped pasta typically stuffed with meat, cheese or vegetables usually served in a broth or cream sauce

### SECONDI PIATTI Entrée / Main Course

## Agnello ai ferri

Grilled lamb chops

## Agnello alla cacciatora

Soft lamb chops cooked in a pan with garlic, olives, tomato, white wine and rosemary

## Agnello panato

Crumbed lamb cutlets

## Arrosticini

Traditional Abruzzese cuisine:  
Skewers of sheep salted and grilled

## Arrosto misto

Mixed roast of pork loin, sausages and lamb ribs

## Bistecca di maiale

Pork steak



Bistecca di vitello Scottona 400 gr.  
Veal T-bone Heifer Steak

Caprese  
A typical Italian salad made of sliced fresh mozzarella,  
tomatoes and basil seasoned with salt and olive oil

Fettine ai ferri  
Grilled veal cutlets

Fettine panate  
Milanese veal cutlets

Filetto ai ferri  
Grilled tenderloin steak

Petto di pollo ai ferri  
Grilled chicken breast

Petto di pollo panato  
Crispy fried crumbed chicken breast

Piatto del pastore (Shepherd's plate)  
Toasted bread, ham, green olives, cheese, green salad and skewers

Quaglie (Quails)  
Grilled or stewed

Salsicce  
Grilled sausages

Scamorza ai ferri  
Baked scamorza cheese served with ham

Scaloppine ai funghi porcini e tartufo  
Scaloppini served with a creamy truffle and porcini mushrooms sauce

Scaloppine al limone  
Scaloppini with a creamy lemon sauce



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## Scaloppine al vino bianco

Scaloppini with a creamy white wine sauce

## Tagliata di manzo argentina

Argentinian sliced beef steak served with arugula, parmesan flakes and balsamic vinegar

### CONTORNI Sides Dishes

Fagioli Beans (salad or stewed)

Fagiolini Green Beans

Funghi trifolati

Mushrooms cooked in olive oil, parsley and garlic

Insalata mista Mixed salad

Insalata verde Green salad

Patatine fritte French Fries

Pomodori Tomatoes salad

Cicoria (Chicory choice of pan fried or boiled)

Spinaci (Spinach choice of pan fried or boiled)

Broccoli (choice of pan fried or boiled)

Insalatona

Insalata, mais, pomodoro, tonno, mozzarella, olive  
(A mix salad with sweetcorn, fresh tomatoes, tuna, cherries mozzarella cheese, green olives)

(\*) In assenza di prodotti freschi potremmo sostituirli con prodotti surgelati di alta qualità.  
In the absence of fresh products we will substitute them with high quality frozen ones.



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## CROSTINI E CALZONI Toasts and Calzoni

### Crostini ai funghi

Toasted bread with stringy mozzarella cheese and mushrooms

### Crostini alle alici

Toasted bread with stringy mozzarella cheese and anchovies

### Crostini al prosciutto cotto

Toasted bread with stringy mozzarella cheese and cooked ham

### Calzoni

Folded pizza filled with mozzarella cheese, tomato sauce and cooked ham

## PIZZE Pizzas

### Le Due Querce

Mozzarella, pomodoro, salsicce, tartufo, prosciutto cotto, frutti di mare  
(Mozzarella cheese, tomato sauce, sausage, truffle sauce, cooked ham, seafood)

### Ai peperoni

Mozzarella, peperoni  
(Mozzarella cheese, peppers)

### Bresaola

Mozzarella, rucola, bresaola, parmigiano  
(Mozzarella cheese, air dried salted beef, arugula, parmesan flakes)

### Capricciosa

Mozzarella, pomodoro, funghi, prosciutto, cotto, carciofini  
(Mozzarella cheese, tomato sauce, mushrooms, cooked ham, baby artichokes)

### Contadina

Mozzarella, pomodoro, patate, salsicce  
(Mozzarella cheese, tomato sauce, French fries, sausage)

### Diavola

Mozzarella, pomodoro, salame piccante  
(Mozzarella cheese, tomato sauce, pepperoni)



## Francesina

Mozzarella, olive, wurstel, pomodori freschi, scaglie di parmigiano  
(Mozzarella cheese, black olive, frankfurter, fresh cherry tomatoes, parmesan flakes)

## Frutti di mare

Mozzarella, pomodoro, frutti di mare  
(Mozzarella cheese, tomato sauce, seafood)

## Funghi

Mozzarella, pomodoro, funghi  
(Mozzarella cheese, tomato sauce, mushrooms)

## Funghi porcini

Mozzarella, pomodoro, funghi porcini  
(Mozzarella cheese, tomato sauce, porcini mushrooms)

## La Piegata

Mozzarella, prosciutto crudo, pomodoro fresco  
(Mozzarella cheese, ham, fresh cherry tomatoes)

## Maiadona

Mozzarella, pomodoro, prosciutto cotto, salsiccia, wurstel  
(Mozzarella cheese, tomato sauce, cooked ham, sausage, frankfurter)

## Mais

Mozzarella, mais  
(Mozzarella cheese, sweetcorn)

## Margherita

Mozzarella, pomodoro  
(Mozzarella cheese, tomato sauce)

## Marinara

Mozzarella, pomodoro, origano, aglio  
(Tomato sauce, oregano, garlic)

## Montanaro

Pomodoro, peperoni, melanzane, olive, salsicce  
(Tomato sauce, peppers, aubergine, black olive, sausage)

## Napoletana

Mozzarella, pomodoro, alici, capperi, origano  
(Mozzarella cheese, tomato sauce, anchovies, capers, oregano)





## Tricolore

Mozzarella, rucola, pachino

(White pizza with fresh mozzarella cheese, arugula, fresh cherry tomatoes)

## Parigina

Mozzarella, pomodoro, prosciutto crudo, parmigiano

(Mozzarella cheese, tomato sauce, ham, parmesan flakes)

## Pepita

Mozzarella, patate a fette, pancetta

(Mozzarella cheese, sliced potatoes and bacon)

## Carmine

Mozzarella, pomodoro, prosciutto crudo, funghi, salsicce

(Mozzarella cheese, tomato sauce, ham, mushrooms, sausage)

## Patate e salsicce

Mozzarella, patate, salsicce

(Mozzarella cheese, French fries and sausage)

## Parmigiana

Mozzarella, pomodoro, melanzane, parmigiano

(Mozzarella cheese, tomato sauce, aubergines, parmesan flakes)

## Pierina

Mozzarella, pomodoro, funghi, salsiccia, frutti di mare, melanzane

(Mozzarella cheese, tomato sauce, mushrooms, sausage, seafood, aubergines)

## Pizza "17"

Mozzarella, broccoletti, salsiccia fresca

(Mozzarella cheese, broccoli or rapini, sausage)

## Porcini e tartufo

Mozzarella, funghi porcini, tartufo - **Tartufo fresco + € 3,00**

(Mozzarella cheese, porcini mushrooms, truffle sauce - **Fresh truffle extra € 3,00**)

## Primavera

Mozzarella fresca, pomodori freschi, parmigiano, rucola

(White pizza with fresh mozzarella cheese, fresh cherry tomatoes, parmesan flakes, arugula)

## Prosciutto

Mozzarella, pomodoro, prosciutto cotto

(Mozzarella cheese, tomato sauce, cooked ham)



## Prosciutto e funghi

Mozzarella, pomodoro, prosciutto cotto, funghi  
(Mozzarella cheese, tomato sauce, cooked ham, mushrooms)

## Quattro formaggi

Mozzarella, parmigiano, gorgonzola, Emmenthal  
(Mozzarella cheese, parmesan cheese, gorgonzola cheese, emmenthal cheese)

## Quattro stagioni

Mozzarella, pomodoro, funghi, prosciutto cotto, carciofini  
(Mozzarella cheese, tomato sauce, mushrooms, cooked ham, baby artichokes)

## Romana

Mozzarella, pomodoro, acciughe, origano  
(Mozzarella cheese, tomato sauce, anchovies, oregano)

## Salsicce

Mozzarella, pomodoro, salsicce  
(Mozzarella cheese, tomato sauce, sausage)

## Tartufo

Mozzarella, tartufo  
(Mozzarella cheese, truffle sauce)

## Tonno e cipolla

Mozzarella, pomodoro, tonno, cipolla  
(Mozzarella cheese, tomato sauce, tuna, onion)

## Vegetariana

Mozzarella, pomodoro, melanzane, spinaci, carote julienne  
(Mozzarella cheese, tomato sauce and a mix of sliced carrots, courgettes and peppers)

## Wurstel

Mozzarella, pomodoro, wurstel  
(Mozzarella cheese, tomato sauce, frankfurter)

\* L'esercizio non dispone di alimenti per celiaci, pertanto si solleva da qualsiasi responsabilità derivante da allergie o intolleranze ad uno o più ingredienti.

\*\* L'esercizio si riserva di utilizzare prodotti surgelati in assenza di prodotti freschi.

