

# PHU HER

We create flavors with the same care and delicacy as a grandmother in the kitchen. With love, we dedicate time and attention to selecting the finest ingredients and transforming them with care.

Our kitchen is a sincere reflection of this dedication, offering homemade dishes ranging from baked goods to savory bites, from fillings to desserts.

## It's an honest way of cooking.

Breadmaking is the beating heart
of our culinary craft, with daily
commitment to the research and
preparation of every element on our menu.

This passion and dedication are what make us unique, offering our guests an authentic and unforgettable culinary experience.





Peperini 👽

4 pcs 5,5 €

Tasting of classic "Cacio&Pepe" dressed in crispy breading on a pecorino fondue. (1, 7)

Una piccola vrancata... V

2 pcs 4 €

Zucchini croquettes on zucchini cream. (1, 7)

**Biglie Rouge** 

4 pcs 5,5 €

Marchigiana meatballs on fondue. (1, 7)

Carilli

4 pcs 5,5 €

Marchigiana meatballs on fondue. (1, 3, 7, 10)

Scarpetta? 🐸



7€

Chicken and potato nuggets in secret breading with our homemade bacon sauce. (11, 12)

Special

Maritozzini salati

7€

Pair of maritozzini with the chef's fantasy filling. (1, 3, 6, 7, 10, 12)



## Hand-cut, in stick, chips, or baked version.

Choose your topping

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To be enjoyed in their simplicity. (1)

Assolute + salse

With homemade sauces.

(1)

La Ciccia

With sausage and fondue.

(1, 7)

La Thai

With sweet and sour mayonnaise and onion ash.

(1, 6, 10, 12)

La Purista

With bacon crumble and bacon sauce.

(1, 3, 6, 12)

La Verde V



With zucchini cream and Salella olive crumble

(slow food presidium) (slow food presidium)

(1, 7)

5€

**5** € + cost of sauces

6€

6€

6€

6€

## Our types of bread

Yes, we make them ourselves!

Our leavened products are prepared with selected flours and pampered for 36 hours before being baked!



## Gluten-free bread

Bread made with a mix of natural flours, free of gluten, lactose, and milk proteins.





<b>So Classic</b> Nunziata Ground Beef Burger, Sorrento tomatoes, Tramonti scamorza, iceberg lettuce, bacon crumble and its mayonnaise. (1, 3, 7, 10, 12)	12€
Pork & Roll Homemade pulled pork in BBQ sauce, baked potatoes and coleslaw salad. (1, 3, 4, 12)	11€
Philomena IGP mortadella medallion, grilled eggplant, breaded provola and pink pepper mayonnaise (1, 6, 7, 10, 12)	10,5€
<b>Bullo</b> Yellow chicken and potato burger, caramelized onions, Tramonti scamorza, iceberg lettuce and sweet and sour sauce. (1, 6, 7, 10, 12)	10,5€
Melindo Romagnola beef burger, zucchini cream, buffalo blue cheese, rocket, and apple chips. (1, 7)	13€
Candy shop Glazed chicken bites, grilled sweet potatoes, lamb's lettuce, yogurt sauce and crispy onion. (1, 7, 11)	11€
Bugiardo Vegetable Caesar salad with guacamole, crispy chickpeas with paprika, warm cabbage salad and oregano mayonnaise. (1, 6, 10, 12)	10€
Panino del mese (Sandwich of the Month You will find a different sandwich dedicated to the current month.	n) //
Plate version +€2 The plate version is valid for all sandwiches.	



## Air fresh

11€

Homemade Genovese sauce, buffalo blue cheese, smoked paprika ketchup, onion ash (1, 7, 12)

## Cenerentola V



Scarpariello with red datterini tomatoes, diced eggplant, basil mayonnaise. (1, 6, 7, 10, 12)

10€

## Yellow submarine

10€

Slow-cooked yellow tomato, Cetara anchovies, Salella olive crumble (slow food presidium) • and oregano mayonnaise. (1, 4, 6, 10, 12)





Don't call it ...

## "Sandwich" of toasted Brioche made with Molino Scoppettuolo ) flour and 36 hours of leavening

## Sto katsu!

9€

Pork millefeuille cutlet, lamb's lettuce and paprika ketchup. (1, 12)

## **Avocando Sando**

10€

Smoked salmon carpaccio, guacamole and coleslaw salad. (1, 3, 4, 12)





## Flashback

Memory of an adolescent transgression with our homemade version of Crackers and Nutella (1, 7, 8)

6,5€

## Carruba che sorpresa!

Carob brioche, fior di latte mousse and Ruby chocolate crumble. (1, 3, 7, 8)

## Weekecake

You will find a different dessert every week.

## House-made digestifs

Prepared with herbs and spices from our PHILOMENA's garden, you can choose from the available amari at the time of order.

3€

## Beverages

Still Water cl 75	2€
Sparkling Water	2€
Coca Cola	2,5 €
Coca Cola Zero	3€
Fanta cl 33	2,5 €
<b>Spezi</b>	3,5 €

The BEER LIST can be consulted on the online menu via QR code. For the WINE LIST, please ask the staff..

## Philomena is attentive to everyone's needs!

Our products may contain substances that cause allergies or intolerances. Below is a list of ingredients that contain allergens.

For any questions, do not hesitate to ask our staff.

- 1. Cereals containing gluten: wheat, rye, barley, oats, spelt, khorasan wheat
- 2. Crustaceans and products based on crustaceans
- 3. Eggs and egg-based products
- 4. Fish and fish-based products
- 5. Peanuts and peanut-based products
- 6. Soy and soy-based products
- 7. Milk and milk-based products (including lactose)
- 8. Tree nuts
- 9. Celery and celery-based products
- 10.Mustard and mustard-based products
- 11. Sesame seeds and sesame seed-based products
- 12.Sulfur dioxide and sulfites
- 13.Lupin and lupin-based products
- 14.Molluscs and mollusc-based products







## Make your ouns and wich!

## House-made Breads ( )



Bun - €1.5

Soft milk bread made with "Molino Dalla Giovanna" flour and a 36-hour fermentation

Rustic Loaf - €1.5

Rustic 6-grain bread made with "Molino Scoppettuolo" flour and a 36-hour fermentation

Gluten-free & lactose-free bread - €2.5

## **Proteine Burgers & Meats**

Nunziata ground beef burger - €5.5 Romagnola beef burger - €6 Pork burger - €4 Breaded chicken burger - €5 Vegetarian burger – €4 🚟 Pulled pork - €5.5 Grilled chicken breast - €4

Fried egg – €1.5

Salmon burger – €6

## Latticini

Smoked scamorza cheese - €2 Fior di latte from Agerola - €2.5 Lactose-free cheese - €2.5 Fried golden provola – €3.5

W

## Insaccati

Mortadella - €2.5 Cured ham - €2.5 **Double portion** of cured ham - €5 Bacon - €1.5 Double bacon - €3 **Artisanal** porchetta - €5 Cooked ham - €2.5

## **Homemade Sides**



Grilled vegetables – €2 Iceberg lettuce - €0.5

Grilled sweet potatoes - €3 Fresh red tomatoes - €1

"Funghetto"-style Coleslaw - €1.5

eggplants - €2 Roasted potatoes - €1.5

Potato sticks or chips - €1.5 Eggplant parmigiana - €3

## Classic 2 Sauces

## **House Creams** & Sauces

Maionese 0.5 €

Ketchup 0,5 € **Second Second Second** 

Salsa BBQ 0.8€

Salsa bacon 1€

Scarpariello sauce - €2

Cheese fondue - €1.5

Zucchini cream - €2

Guacamole – €2.5 🛎



## Special Sauces



Mayonnaise with pink pepper – €0.8 🖀



Mayonnaise with basil - €0.8

Mayonnaise with oregano – €0.8 \(\exists

Ketchup with paprika – €0.8 \(\exists \)





Heartfelt Cuisine





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