

PIADINE


served with
cocktail sauce on
the side!

Homemade piadine (flat bread), prepared with noble flours that give the dough fragrance and lightness, without sacrificing taste.

CLASSIC 1-7-10 **10,5**
Parma ham, dressed arugula, squacquerone cheese

VEGETABLES 1-7-8 **11**
grilled aubergines and courgettes, sweet and sour peppers, Taggiasca olives, basil sauce, burrata cheese strips, semi-dried tomatoes, lettuce

CRISPY CHICKEN 1-3-5-7-12 **11**
fried chicken nuggets, seasoned tomato and lettuce, crispy bacon, tartar sauce
→ try it stuffed with our COLESLAW salad! +1,5

PRAWNS AND AVOCADO 1-2-3-5-7  **12**
Prawns* fried in our Mia beer batter, burrata stracciatella cheese, semi-dried cherry tomatoes, lettuce, avocado, wasabi mayonnaise

YOUNG GUESTS

Delicious proposals to satisfy the most demanding palates, those of our 'little' loyal customers.

TOAST 1-7 **5**
cooked ham, cheese, toast, served with cocktail sauce on the side

SMASH BURGER KIDS 1-7 **8,5**
Fassona smash burger, artisan bun, served with fried potatoes* with the peel and ketchup on the side

CHICKEN NUGGETS BUN 1-3-5-7 **8,5**
chicken nuggets, artisan bun, served with fries and mayonnaise on the side

SOFT DRINKS

MINERAL WATER 0,5 LT Valverde **2,5**

MINERAL WATER 0,3 LT Bicchiere **1,5**

TONIC WATER / GINGER BEER **3,5**
Malafemmena 0,2 LT

COCA-COLA / COCA-COLA ZERO **3,5**
FANTA 0,33 LT

CHINOTTO / LEMONADE Lurisia 0,275 LT **3,5**

FUZETEA LEMON / PEACH 0,33 LT **3,5**

GINGERINO Recoaro 0,10 LT **2,5**

JUICES Pago 0,20 LT **3**

BEERS

To each his own. Consult the updated taplist to discover our selection of craft beers, carefully chosen from Italian and international breweries.

WINES

	glass	bot
PROSECCO BRUT DOCG Bortolin Angelo	3,5	20

GAMBELLARA DOC Tenuta Natalia Grandi	3,5	20
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VALPOLICELLA RIPASSO	4,5	25
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FALCONERA MERLOT Loredan Gasparini: Merlot with a small addition of barrel-aged Malbec.	4	22
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FOOD MENU

TAPAS

A selection of small dishes for a quick aperitif or a tasty entrée. Also perfect for sharing.


NACHOS PARTY x2 1-3-5-7  **10**
nachos served with guacamole, Scottish cheddar fondue and mildly spicy pico de gallo

YAKITORI CHICKEN 5-6-11 **7**
four chicken skewers marinated in soy sauce and grilled, lacquered with teriyaki sauce, sesame seeds and chives


TERIYAKI VEGETABLE AND TOFU SKEWERS 5-6-11  **7**
four grilled skewers with seasonal mixed vegetables and tofu marinated in soy sauce, lacquered with teriyaki sauce, sesame seeds and chives

FRIES AND MORE

Most of the fried food is good, but there is frying and frying; ours is express, with fresh produce of the day and the batter is made with our Mia beer.

RUSTIC FRIES 5  **5**
fried potatoes* with skin, served with ketchup

DIRTY FRIES 1-5-7 **6,5**
fried potatoes* with the peel, served with Scottish Cheddar fondue, fried bacon cubes, crispy onions, chives

RED ONION RINGS 1-3-5  **6**
fried in our Mia beer batter, served with Rauch beer BBQ sauce

GNOCCHI FRITTI 1-5-7 **6,5**
homemade and fried bread, served with Scottish Cheddar fondue

CHICKEN NUGGETS 1-6-8-10 **7**
marinated and breaded in panko, served with Burger Blast sauce

PRAWNS AND COURGETTES 1-2-5-6  **8,5**
prawns* and courgettes fried in our Mia beer batter, served with teriyaki sauce

SUBSTANCES OR PRODUCTS CAUSING ALLERGIES OR INTOLERANCES

used in this exercise and listed in Annex II of EU Reg. 1169/2011

- CEREALS CONTAINING GLUTEN, i.e. wheat, rye, barley, oats, spelt, kamut or their derived strains and and by-products
- CRUSTACEANS and by-products
- EGGS and by-products
- FISH and by-products
- PEANUTS and peanut-based products
- SOY and soy-based products
- MILK and dairy products, lactose included
- NUTS i.e. almonds, hazelnuts, walnuts, cashew nuts, pecans, Brazil nuts, pistachios, macadamia nuts or Queensland walnuts, and their by-products
- CELERY and celery-based products
- MUSTARD and mustard-based products
- SESAME SEEDS and sesame seeds-based products
- SULPHUR DIOXIDE and sulphites in concentrations above 10 mg/kg
- LUPINE and lupine-based products
- MOLLUSCS and molluscs-based products

COVER CHARGE

The cover charge is 1,5 euro and includes a sauce of your choice.

ADDITIONS

Each additional ingredient carries a surcharge ranging from 0,5 to 7,5 euro.

*
due to lack of availability the product could be frozen



In case of INTOLERANCE or ALLERGIES, please consult the table opposite and do not hesitate to ask the staff.



YOU CAN ALSO FIND US HERE

TREVISO

Via Risorgimento, 10
0422 541124

BASSANO DEL GRAPPA

Viale Venezia, 1
0424 523189

MESTRE

Calle G. Legrenzi, 31
041 7124980


CONEGLIANO

Via G. Mazzini, 13
0438 682509


HELMUT PUB

KITCHEN

Classic recipes and tasty modern creations, each dish is prepared with care and passion by our chefs.

AUBERGINE PARMIGIANA ¹⁻⁵⁻⁷⁻⁸  **10,5**
with burrata straccetti, basil sauce, served with a slice of bread baked in a wood-fired oven

GNOCCO FRITTO, PARMA HAM AND SQUACQUERONE ¹⁻⁵⁻⁷ **11,5**
homemade and fried bread, 120 g of Parma ham, squacquerone cheese, EVO oil and salt flakes

SALMON PLATTER ¹⁻⁴  **17**
home-smoked Norwegian salmon, seasoned rocket, semi-dried cherry tomatoes, avocado, served with a slice of bread baked in a wood-fired oven

CHICKEN PLATTER ¹⁻³⁻⁵ **16,5**
chicken steak with pan-fried vegetables, served with a slice of bread baked in a wood-fired oven
→ try it with GUACAMOLE! +1,5


FLAT IRON STEAK ¹⁻⁸⁻⁹⁻¹⁰ **17,5**
200 g Fassona blond blade clod, caponata, taggiasche olives, caper flowers, brown stock, roast potatoes, served with a slice of bread baked in a wood-fired oven
→ DOUBLE SIZE +9

CUTLETS

Homemade, tasty, crispy and sometimes stuffed... well worth a try!

MILANO ¹⁻³⁻⁵⁻⁷ **14**
pork cutlet, served with a side of rustic fried potatoes*, smoked paprika and mayonnaise


MEDITERRANEAN ¹⁻³⁻⁵⁻⁷ **16,5**
pork cutlet, served with hot caponata, buffalo mozzarella, basil sauce and a side of rustic fried potatoes*, smoked paprika and mayonnaise


VEGAN ¹⁻⁵⁻⁶  **15,5**
tofu, chickpea, lentil and red turnip cutlet, served with vegan cheese, pulled Portobello cheese, a side of rustic fried potatoes*, smoked paprika and vegan mayonnaise

SALADS

Seasonal ingredients and irresistible seasonings make the meal light and tasty.

HELMUT CAESAR SALAD ¹⁻³⁻⁵⁻⁶⁻⁷ **12**
salad, chicken breast cooked at low temperature and roasted, bacon, bread croutons, slice of Grana Padano cheese, Caesar dressing


PRAWNS AND AVOCADO ¹⁻²⁻¹¹  **13,5**
arugula misticanza, lettuce, flat prawns*, avocado, cherry tomatoes, served with a slice of bread baked in a wood-fired oven


VEGAN ¹  **11,5**
arugula misticanza, lettuce and cabbage, carrots, Taggiasca olives, semi-dried tomatoes, tofu marinated in soy sauce, courgette scapece, guacamole, served with a slice of bread baked in a wood-fired oven


SANDWICHES

A world of flavours between two slices of rustic bread baked in a wood-fired oven.

PASTRAMI ¹⁻¹⁰⁻¹² **BIG 18,5 SMALL 13,5**
only traditionally marinated and smoked meat, wood-fired bread, served with gherkins and honey mustard made with Mia beer on the side
It requires 15 days of preparation, we apologise in advance if it will not always be available.
→ try it with CHEDDAR AND COLESLAW! +2,5

AVOCADO AND SALMON ¹⁻⁴⁻¹⁰  **14**
Home-smoked Norwegian salmon, guacamole, Philadelphia, lettuce, semi-dried tomatoes, sliced avocado, baked bread

MEDITERRANEAN ¹⁻⁵⁻⁷⁻⁸  **11,5**
ukewarm caponata, taggiasche olives, buffalo mozzarella, seasoned rocket and basil sauce, wood-fired bread

VEGAN ¹⁻⁵⁻¹⁰  **13,5**
vegan cheese, pulled Portobello, Rauch beer BBQ sauce, vegan coleslaw, baked bread


CLUB SANDWICH

Artisan bread, high quality products, attention to seasonality.

served with cocktail sauce on the side!

CLASSIC ¹⁻³⁻⁷⁻¹⁰ **11,5**
chicken breast cooked at low temperature, roasted bacon, string cheese, pancake, lettuce and tomato sauce, tartar sauce, cassette bread

BASIL SUMMER ¹⁻³⁻⁷⁻¹⁰⁻¹² **11,5**
Parma ham, courgette and mint scapece, basil sauce, Philadelphia, lettuce and tomato sauce, cassette bread

VEGETARIAN ¹⁻³⁻⁷  **11,5**
grilled aubergines and courgettes, sweet and sour peppers, seasoned lettuce and tomato, guacamole, omelette, string cheese, wholemeal bread
→ try it with BURRATA STRIPS! +1,5

PARMIGIANA ¹⁻⁵⁻⁷⁻⁸ **11,5**
Nero Trieste cooked ham, aubergine parmigiana, smoked provola cheese, basil sauce, grated grana cheese, cassette bread
→ try it with BURRATA STRIPS! +1,5

HELMUT ¹⁻³⁻⁷ **11,5**
peppered bacon, seasoned rocket, caramelised onion, smoked provola cheese, double omelette, grated smoked ricotta cheese, cassette bread

BURGERS

We use only organically raised Fassona Blonde D'Aquitaine meat from local producers. Our burgers are handmade and served medium-cooked to enhance their natural succulence.

MINI ^{-1,5}
DOUBLE ^{+5,5}
DOUBLE TARTARE ^{+7,5}

served with a side dish and sauce of your choice!


HAMBURGER 1 ¹⁻⁷ **11**
Fassona burger 200g, artisan bun
→ try it with EXTRACHEESE! +1,5

CLASSIC CHEESE & BACON ¹⁻⁷⁻¹⁰ **13**
Fassona burger 200g, Scottish cheddar, roasted bacon, green salad, artisan bun
→ try it with EXTRACHEESE! +1,5

HAMBURGER 3 ¹⁻³⁻⁷⁻¹⁰ **14,5**
Fassona burger 200g, roasted bacon, Scottish cheddar, fried egg, grilled red onion, green salad, sliced tomato, pickles, artisan bun
→ try it with EXTRACHEESE! +1,5

HAMBURGER 5 ¹⁻³⁻⁵⁻⁷⁻⁸ **15**
Fassona burger 200g, fried aubergines in MIA beer batter, burrata strips, tomato jam, basil sauce, artisan bun


HAMBURGER 8 ¹⁻³⁻⁷⁻¹⁰ **14,5**
Fassona burger 200g, pepper bacon, omelette, caramelised onion, grated smoked ricotta cheese, seasoned rocket, artisan bun


SPICY ¹⁻⁷⁻¹⁰  **15**
Fassona burger 200g, Calabrian 'Nduja, grilled red onion, baked jalapenos, green salad, burrata strips, artisan bun, served with homemade Habanero jam

SCAPECE ¹⁻⁷⁻¹⁰ **15**
Fassona burger 200g, courgette scapece, mint, goat robiola cheese, brown stock, Parma ham, artisan bun




TARTARE ¹⁻⁷⁻⁸ **16,5**
Fassona tartare chopped by hand 160g, lukewarm caponata, caper flowers, Taggiasca olives, goat robiola cheese, artisan bun


PULLED PORK ¹⁻³⁻⁷⁻¹⁰ **14,5**
Slow-cooked smoked pork shoulder, Rauch beer BBQ sauce, cabbage salad, artisan bun

VEGETARIAN ¹⁻³⁻⁵⁻⁷⁻⁸  **14,5**
aubergine and smoked provola patty, seasoned rocket, buffalo mozzarella, tomato marmalade, basil sauce, wholemeal artisan bun

VEGAN GUACA ¹⁻¹⁰⁻¹²  **14,5**
homemade vegan burger, vegan cheese, lettuce, tomato, sweet and sour peppers, guacamole, wholemeal artisan bun

+ SIDE DISH OF YOUR CHOICE

• French fries* ⁵ 
• Roast potatoes ⁵ 
• Sauteed seasonal vegetables 

• Coleslaw salad ³⁻⁵⁻¹⁰ 
cabbage and carrots, seasoned with apple vinegar, mayonnaise and mustard.

SMASH BURGERS

130 g of Fassona Blonde D'Aquitaine beef well pressed during cooking to give crispiness while retaining succulence.


ADD A SIDE DISH **DOUBLE SMASH** **TRIPLE SMASH**
+2,5 **+3** **+6**

BASIC ¹⁻⁷ **7,5**
Fassona smash burger, artisan bun, ketchup

CHEESE BACON ¹⁻⁵⁻⁷⁻¹⁰ **10**
Fassona smash burger, Scottish cheddar, roasted bacon, crispy onion, artisan bun, ketchup
→ try it with EXTRACHEESE! +1,5

OLD STYLE ¹⁻³⁻⁷⁻¹⁰ **10,5**
Fassona smash burger, Scottish cheddar, roasted bacon, lettuce, tomato, grilled onion, pickles, artisan bun, Burger Blast Sauce
→ try it with EXTRACHEESE! +1,5

PARMIGIANA ¹⁻⁵⁻⁷⁻⁸ **11**
Fassona smash burger, aubergine parmigiana, burrata strips, basil sauce, artisan bun

GUACA ¹⁻⁷⁻¹²  **11**
Fassona smash burger, guacamole, Philadelphia cheese, slightly spicy sweet and sour peppers, lettuce, artisan bun
→ try it with ROASTED BACON! +1,5

SAUCES

EXTRACHEESE ¹⁻⁷ **1,5**
Cheddar fondue

SPECIALS ³⁻⁴⁻⁶⁻⁷⁻¹⁰⁻¹² **1**
Guacamole, Honey mustard with Mia beer, Wasabi mayonnaise, Vegan mayonnaise, Rauch beer BBQ sauce, BBQ spicy, Tomato jam, Tartar sauce, Mustard dressing, Basil sauce, Burger blast sauce (secret), Pico de Gallo slightly spicy

BASE ³⁻¹⁰ **0,5**
Mayonnaise, Mustard, Ketchup, Cocktail sauce

 **VEGETARIAN**

 **SLIGHTLY SPICY**

 **VEGAN**

 **SPICY**

 **SEAFOOD-BASED**

 **VERY SPICY**