



LABIRRATORIO



LABIRRIATORIO E BIRRA ARTIGIANALE E CUCINA BIRRICOLA

We brew our own beers and
create handcrafted dishes
designed to bring out their best.

Here, beer is not just for drinking:
it also goes into the dish.

Legenda



CUCINA BIRRICOLA



VEGANO



GLUTEN FREE



VEGETARIANO

Customize your dishes with
our exclusive homemade
sauces, served on the side.

+ 0,50

- Marilyn beer sauce
- red beer sauce
- Yuki beer sauce
- cheddar beer sauce
- gorgonzola & beer cream

PER INGANNARE L'ATTESA...

Waiting should never be a chore... have a drink!

Take a look at our drinks menu and treat yourself to one of our fresh, frothy craft beers on tap, or a Labirratório-style cocktail where imagination meets hops. Time will fly and your taste buds will thank you.

frittini e ...

[Our fried-food batter is made in house with our own beer]

FRITTO BIRRICOLO

Vegetables, onion rings, Ascoli-style olives, chips and fried mozzarella bites.

[Recommended for 2 people]

per il terzo
incomodo scegli
il formato XL

_ 10

_ 12

MOZZARELLINE FRITTE

_ 6

PATATE FRITTE

_ 5

CHIPS DI PATATE FATTE IN CASA

_ 5

provale con il pepe
al limone

VERDURE FRITTE FATTE IN CASA

_ 6

Aubergine, courgette and carrot sticks fried in Marilyn beer batter.

perfette con la nostra
salsa rossa alla birra

+0,50

OLIVE ASCOLANE ARTIGIANALI

_ 6,5

ANELLI DI CIPOLLA FATTI IN CASA

_ 6

We select the best rings from golden onions and fry them in Marilyn beer batter.

perfetti con la
nostra salsa yuki

+0,50

POLLO CROCCANTE

_ 7

Panko-breaded chicken breast fillets, fried until crisp.

vuoi la porzione
doppia?

_ 10

... goloserie

ALETTE PUNGENTI

_ 7

Lightly spicy chicken wings.

vuoi la porzione doppia?

_ 10

CROSTINI HUMMUS

_ 8.5

Pizza crostini with chickpea hummus, semi-dried cherry tomatoes, Leccino olives and beer-infused basil sauce. 

CROSTINI ALICI

_ 8.5

Pizza crostini with burrata, anchovies and lemon pepper.

CROSTINI ROASTBEEF

_ 9

Pizza crostini with low-temperature roast beef, rocket, honey mustard, sweet-and-sour red onion and red beer sauce. 



BURGERS & HOT DOG



Chiedi il nostro olio al
peperoncino homemade
senza costi aggiuntivi.

LABIRRABURGER DEFINITIVO

_ 21



The epic version of our iconic
“Labirraburger”

Beef, lettuce, crispy onion, fried mozzarella sandwich, crispy
bacon, fontina, egg and sweet-and-sour Marilyn beer sauce.



LABIRRABURGER

_ 14



Homemade bread and local beef were not
enough to represent us: we added our
beer-inspired signature to make this burger
truly unique.

Beef, lettuce, our homemade caramelised onion, double
fontina, crispy bacon and sweet-and-sour Marilyn beer sauce.

senza patate fritte

_13



Tutti i burgers e gli hot dog sono serviti con patate fritte!

Vuoi la porzione XL di patate fritte?

+ 2,00

Potato buns artigianali e
carne Km0 dell' Az. Agricola
Giangiacomi.



BEER PULLED PORK

The pork shoulder is marinated in our beer, slowly cooked at low temperature and pulled.



MALTO & FUMO PULLED PORK

pulled pork, lettuce, crispy onion and smoky mustard, honey and beer sauce.

_ 14



senza patate fritte

_ 13

RED ALE PULLED PORK

pulled pork, BBQ sauce, lettuce and our homemade red beer sauce, with a distinctive flavour everyone loves.

_ 14



senza patate fritte

_ 13

SMASH BEER BURGER

Now an icon in the burger world, we have reworked it in several versions, always in true Labirratório style.



SMASH CRISPY BURGER

_ 14

double smash beef, fontina, crispy bacon, pickles, crispy onion and beer burger sauce.



senza patate fritte

_ 13

Rendilo più fresco: pomodoro +0,50, insalata +0,50

SMASH HONEY BURGER

_ 14

double smash beef, fontina, crispy bacon, caramelised onions and smoky mustard, honey and beer sauce.



senza patate fritte

_ 13

Rendilo più fresco: pomodoro +0,50, insalata +0,50

CLASSIC SMASH BURGER

_ 14

our most distinctive version with double smash beef, cheddar beer sauce, lettuce and crispy bacon.



senza patate fritte

_ 13

I CLASSICI

FORMAGGIONE



Beef, lettuce, tomato, crispy bacon, homemade caramelised onion, walnuts and gorgonzola & beer cream.

senza patate
_ 12,50

_ 13,50

GRIGLIATO

Beef, grilled aubergine and courgette, smoked scamorza and mayonnaise.

senza patate
_ 12,50

_ 13,50

POLLO

Homemade fried chicken, lettuce, tomato, fontina, crispy bacon, mayonnaise and ketchup.

senza patate
_ 13

_ 14

TONNO TATAKI



Tuna tataki, fried aubergine, tomato, buffalo mozzarella, beer-infused basil sauce and ginger oil.

senza patate
_ 14

_ 15

POLPO



Grilled octopus, burrata, spinach, Jerusalem artichoke chips, crispy onions and homemade red beer sauce.

senza patate
_ 14,50

_ 15,50

ORTO & BIRRA



Vegan bun, grilled courgette and aubergine, tomato, lettuce, fried onion rings, vegan mayo and homemade Yuki beer sauce.

senza patate
_ 14,50

_ 15,50

VEGETARIANO



Vegan bun, homemade vegetable patty, lettuce, tomato, ketchup and vegan mayonnaise.

senza patate
_ 12,50

_ 13,50

HOT DOG 2.0

_ 12

Cousin of our burgers, born from the same love of quality. Soft homemade bread, selected ingredients and plenty of beer-inspired creativity: one bite and you discover the hot side of flavour!

Grilled frankfurter, mayonnaise, ketchup and crispy onion.

senza patate fritte

_ 11



PIATTI UNICI

Accompagna il tuo piatto con un
cestino di fornarina +2€

Unconventional dishes with unusual
flavours and brewing-inspired notes. Some
dishes are gluten-free, but we cannot
guarantee against cross-contamination
because we do not have a dedicated kitchen.

MIX DI RISO

Basmati, brown and black rice stir-fried with soy
sauce, crunchy vegetables, chicken and curry sauce.

_ 14



T.R.C

Scottona beef tartare, carpaccio and
low-temperature roast beef served with beer-infused
honey mustard and mildly spicy guacamole.

_ 15



GRIGLIATA DEL BIRRAIO

A rich, indulgent all-in-one dish: sliced scottona beef,
low-temperature ribs, low-temperature chicken breast,
grilled aubergine and courgette, fries and homemade red
beer sauce.

(Chiedila senza glutine)

_ 24,50



Simbolo "Senza glutine"
se hai un'intolleranza comunicalo
ai nostri ragazzi della sala.

STINCO ALLA BIRRA

_ 17



It may look simple, but beer marination and slow
cooking make it flavourful and succulent!

Low-temperature pork shank cooked with gluten-free
beer, served with lime mashed potatoes.



SCOTTONA DA BAVETTA

_ 21



Low-temperature flank steak, served with
sautéed chicory.

TAGLIATA DI POLLO

_ 15



Low-temperature chicken breast with grilled
aubergine and courgette, rocket, cherry tomatoes,
Grana shavings and beer-infused balsamic glaze.

PIATTO VEGANO

_ 16



Chickpea falafel with vegan mayo, grilled
aubergine and courgette, rice mix with crunchy
vegetables and sautéed chickpeas.

Make it vegetarian by adding buffalo mozzarella
+2.00



PIZZA

It is neither pinsa nor focaccia: it is our own interpretation of pizza.

BEST
SELLER



LABIRRAPIZZA

_ 14



To bring brewing notes into a pizza, we chose simple, wholesome ingredients and made it unique with a homemade sweet-and-sour sauce made with our Marilyn beer.

fiordilatte mozzarella, rosemary crushed potato, sausage and sweet-and-sour Marilyn beer sauce.

FORMAGGIONA

_ 12,50

Fiordilatte mozzarella, stracchino, fontina, Grana cheese and our gorgonzola & beer cream.



**vuoi esagerare?
Aggiungi il salame piccante**

+ 2

VEGANA

_ 13

Tomato, fried aubergine, semi-dried cherry tomatoes, caramelised onions, chickpea hummus, Jerusalem artichoke chips, Leccino olives, tomato flakes and beer-infused basil sauce.



**rendila vegetariana con
bufala a crudo**

+ 2

BUFALINA

_ 12

Fiordilatte mozzarella, buffalo mozzarella, cherry tomatoes and rocket.



TATAYUKI

_ 13,50

Fiordilatte mozzarella, cherry tomatoes, caramelised onion, Leccino olives, tuna tataki, tomato flakes and Yuki beer sauce.



LARDO

_ 13

Tomato, fiordilatte mozzarella, sausage, lardo and grated Grana cheese.

ZUCCHINE

_ 12

Fiordilatte mozzarella, caramelised onion, cherry tomatoes, courgette and buffalo mozzarella added after baking.



**l'hai mai provata con la
salsiccia?**

+ 2

DIAVOLAB

_ 14

Tomato, spicy salami and fiordilatte mozzarella baked together; beer-infused nduja, aged pecorino shavings and spicy honey added after baking.



BURRATA

_ 14

Tomato and oregano baked together, then prosciutto crudo and burrata added after baking.

REGINA MARGHERITA

_ 11,50

Tomato, fiordilatte mozzarella, buffalo mozzarella and beer-infused basil sauce.



**vuoi un sapore più audace?
aggiungi le alici**

+ 2



DOLCI

BIRRAMISÙ AL CARAMELLO

Not your usual tiramisu! Marilyn beer in the mascarpone cream gives this dessert its distinctive brewing notes, while salted caramel makes it irresistibly indulgent.

Mascarpone cream with our beer, salted caramel sauce, ladyfingers and coffee.



All homemade, to leave you with a sweet memory.

– 6



BROWNIE

– 6

Chocolate brownie with chopped hazelnuts, served with fior di latte gelato.

VIZIETTO

– 4



Two scoops of fior di latte gelato with your choice of berry, Nutella or beer caramel swirl.

TORTINO AL CIOCCOLATO VEG

– 6



Warm vegan chocolate cake served on berry sauce.

For the non-vegan version, add a scoop of fior di latte gelato.

+ 1

CHEESECAKE POP

– 6



Homemade steamed cheesecake with popcorn and beer salted caramel.

For a more classic version, choose berry sauce or Nutella.

STRUDEL DI MELE

– 6

Apple and pine-nut strudel scented with cinnamon, served with fior di latte gelato.





PER LE INFORMAZIONI RELATIVE AGLI
ALLERGENI CHIEDI AL NOSTRO STAFF O
SCANNERIZZA IL QR CODE

IN MANCANZA DI PRODOTTI FRESCHI, UTILIZZIAMO
PRODOTTI CONGELATI DI PRIMA SCELTA

I PREZZI SONO INTESI IN EURO

Al Labirratório il coperto di 2€ è un vero e proprio contributo diretto alla tutela dell'ambiente: grazie a ciò possiamo fare scelte sostenibili che riducono l'impatto ecologico del nostro locale e promuovono una gestione responsabile delle risorse.

Ogni dettaglio conta: infatti utilizziamo tovaglioli e tovaglette biodegradabili e compostabili, adottiamo pratiche per limitare il consumo di elettricità e ridurre le emissioni di CO2, non solo nelle operazioni quotidiane, ma anche nella produzione delle nostre birre artigianali.

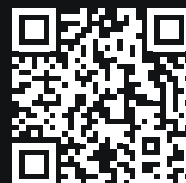
Il costo del coperto è un piccolo contributo per fare la differenza ed assicura che ogni pasto non sia solo un piacere per chi lo consuma, ma anche un piccolo passo verso un mondo più sostenibile.



REGISTRATI PER RICEVERE
PROMO E INFORMAZIONI



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SFOGLIA QUESTO
MENÙ ONLINE

