

FATTORINI

BURGER



To start...

SNACKS

GRANDMA'S MEATBALLS · 10€

Fassona Meatballs - served with tomato sauce and basil **NEW**

GOLDEN TALEGGIO · 7€

Morsels with Taleggio spinning heart ⁽⁷⁾

MOZZARELLA STICK* · 6€

Mozzarella sticks in beer batter ⁽⁷⁾ - 5 pcs

EGGPLANT MEATBALLS* · 7€

Eggplant meatballs with Mediterranean flavour - served with yogurt sauce ⁽⁷⁾ - 5 pz

ONION RINGS* · 6€

Wrapped in crunchy breadcrumbs

POP CORN NUGGETS* · 8€

Chicken fillet nibbles with corn flakes breading - served with FATTO BENE sauce ^(3,10) - 7 pcs

PULLED PORK NUGGETS* · 8€

Pulled pork pieces wrapped in a crunchy breading - served with ranch sauce ^(3,7) - 7 pcs

BAKED CHICKEN WINGS* · 8€

Serve with spicy sauce - 5 pcs

KITCHEN GARDEN FANTASY · 7€ **NEW**

Vegetable side dish mix with steamed spinach, grilled aubergines and roasted peppers

Fatto Bene

MADE WITH



LE TARTARE

TARTARE OF FASSONA · 16€

Raw meat of Fassona Piedmontese beef breed, oil, salt and pepper with cabbage.

Served with salad mix and cereal bread ⁽¹⁾

CHUBBY MEAT · 17€

Fassona raw beef breed Piedmontese, oil, salt and pepper with slightly spicy friarielli, stracciatella cheese ⁽⁷⁾, anchovy fillets ⁽⁴⁾ and breadcrumbs of pan frisella ⁽¹⁾.

Served with salad mix and cereal bread ⁽¹⁾

TRICOLOR · 17€

Fassona raw beef Piedmontese breed, oil, salt and pepper with grilled eggplant, buffalo mozzarella ⁽⁷⁾, dried tomatoes and pesto without garlic ^(7,8).

Served with salad mix and cereal bread ⁽¹⁾

LA ROMANA · 17€

Fassona raw beef Piedmontese breed, oil, salt and pepper with white-eyed egg ⁽³⁾, artichokes in oil, pecorino cheese flakes ⁽⁷⁾ and mint.

Served with mixed salad and cereal bread ⁽¹⁾

POTATOES

FATTO BENE STICK* · 6€ **NEW**

Fried yucca sticks, served with delicate mayonnaise ⁽³⁾

GOURMET POTATOES* · 6€ **NEW**

French fries with hand-cut peel served with a selection of three Ketchup sauces, Mayonnaise and mustard and honey sauce

POTATO CHIPS "FINE DE RATTE" · 4€

Crispy potato dough

NEW POTATOES · 4€

Baked potatoes scented with aromas

From our KITCHENS...

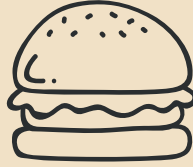
ALL OUR BURGERS
ARE SERVED WITH
POTATO CHIPS
"END OF RATTE"
OR NEW POTATOES
BAKED

Only with Fassona meat from the
Piedmontese breed of cattle
Oberto butcher in Alba

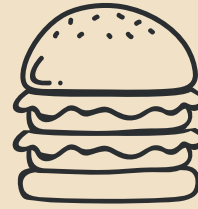


BABY SIZE

SMALL
110gr



MEDIUM
180gr



DOUBLE
220gr

PROUD
ITALIAN
TASTE



The most REQUESTED

LO ZIO D'AMERICA · 13/15/19€

Fassona beef Piedmontese beef, *double cheddar*⁽⁷⁾,
crispy bacon, pickles in oil, coppery tomato, lettuce
heart, *caramelized red onion* compote⁽¹⁰⁾ and
delicate mayonnaise⁽³⁾

ITALIAN JOB · 13/15/19€

Fassona beef Piedmontese beef, *stracciatella*⁽⁷⁾,
steamed broccoli*, *anchovy fillets*⁽⁴⁾ and
breadcrumbs⁽¹⁾

CACIOBURGER · 13/15/19€

Fassona beef Piedmontese beef, *sweet provola*⁽⁷⁾,
crispy bacon, lettuce, coppery tomatoes and
delicate mayonnaise⁽³⁾

CAPRICCIOSO · 13/15/19€

Fassona beef breed Piedmontese, *asiago
cheese*⁽⁷⁾, artichokes in oil, Taggiasca olives,
cabbage, dried tomatoes and *delicate
mayonnaise*⁽³⁾

REGIONALS

MADE IN SUD · 14/16/19€

Fassona beef Piedmontese beef, *squacquerone*⁽⁷⁾,
roasted peppers and slightly spicy friarielli*

O' FAMO STRANO · 13/15/19€

Fassona beef from Piedmont, *Pecorino Romano*⁽⁷⁾,
artichokes in oil, mint, beef-eye egg⁽³⁾ and
delicate mayonnaise⁽³⁾

IL CONTADINO · 13/15/19€

Fassona beef Piedmontese beef, *gorgonzola*⁽⁷⁾,
pear fillets, balsamic vinegar reduction, lettuce
and *walnut*⁽⁸⁾

IL CALABRESE · 13/15/19€

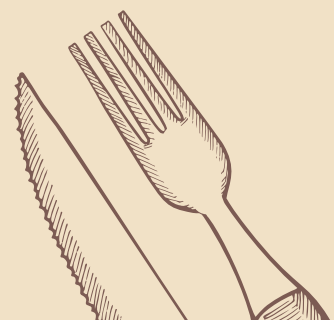
Fassona beef from Piedmont, 'nduja cream,
sweet provola⁽⁷⁾, *caramelized onion* compote⁽¹⁰⁾
and lettuce heart

PARMIGIANA BURGER · 14/16/19€

Fassona beef from Piedmont, grilled auber-
gines, *parmesan flakes*⁽⁷⁾, *buffalo mozzarella*⁽⁷⁾,
dried tomatoes and *pesto without garlic*^(7,8)

OUR BREAD

is produced for us exclusively
from the Panificio Grazioli in Legnano



Seasonal

Limited EDITION

IL GRECO · 13/15/19€

Fassona beef Piedmontese beef, avocado, *feta cheese* ⁽⁷⁾, dried tomatoes, *Greek yogurt* ⁽⁷⁾, olives and *almond fillets* ⁽⁸⁾

PORCINO BURGER · 14/16/19€

Fassona beef, *Asiago DOP* ⁽⁷⁾, porcini mushrooms, speck, lettuce and *delicate mayonnaise* ⁽³⁾

The great CLASSIC

FATTO BENE · 14/16/19€

Fassona beef from Piedmont, *Asiago DOP* ⁽⁷⁾, *foie gras cream* ^(3,7), *caramelized red onion compote* ⁽¹⁰⁾ and cabbage seasoned with apple cider vinegar and EVO oil

L.W.L.B. · 13/15/19€

Fassona beef Piedmontese beef, *buffalo mozzarella* ⁽⁷⁾, grilled eggplant and sauce FATTO BENE ^(3,10)

BLANCO · 12/14/19€

Fassona beef Piedmontese beef, *squacquerone cheese* ⁽⁷⁾, steamed spinach*, leek cream and crispy bacon

YELLOW HEAD · 13/15/19€

Fassona beef Piedmontese beef, grilled eggplant, beef-eye *egg* ⁽³⁾, crispy bacon and *delicate mayonnaise* ⁽³⁾

SPICY MARY · 12/14/19€

Fassona beef from Piedmont, *Taleggio DOP* ⁽⁷⁾, roasted peppers, lettuce heart and spicy sauce

OPENING · 12/14/19€

Fassona beef Piedmontese beef, *Fontina cheese* ⁽⁷⁾, coppery tomato, lettuce heart, *caramelized red onion compote* ⁽¹⁰⁾ and *delicate mayonnaise* ⁽³⁾

i Food PORN

Diet? TOMORROW!

TARTARE BURGER · 17€

Fassona raw beef Piedmontese breed, oil, salt and pepper, avocado, dried tomatoes and *yogurt dressing* ⁽⁷⁾

MEATBALL BURGER · 16€

Fassona meatballs, *Asiago Dop* ⁽⁷⁾, slightly spicy friarielli* and leek cream

COWGIRL · 16€

Fassona beef sausage from Piedmont, *buffalo mozzarella* ⁽⁷⁾ and slightly spicy friarielli*

PULLED PORK · 16€

Baked frayed pork and coleslaw (cabbage and carrot salad) topped with *ranch sauce* ^(3,7)

CHICKEN

CLUBBER · 16€

Ground chicken fillet*, *beef-eye egg* ⁽³⁾, lettuce heart, auburn tomato, *Grana cheese flakes* ⁽⁷⁾, crispy bacon and *delicate mayonnaise* ⁽³⁾

GOLDEN CHICKEN · 15€

Golden chicken cutlet*, coppery tomato, lettuce heart and *lemon mayonnaise* ⁽³⁾

CITY BURGER

BAUSCIA · 16€

Golden chicken cutlet*, *gorgonzola* ⁽⁷⁾, artichokes in oil, tomato and lettuce

ALL OUR BURGERS
ARE SERVED WITH
POTATO CHIPS
"END OF RATTE"
OR **NEW POTATOES**
BAKED



FISH

FISH & CHIPS BURGER · 16€

Breaded cod burger*, auburn tomato, lettuce heart, coleslaw (cabbage and carrot salad) dressed with *ranch dressing* (3,7)

POLP FICTION · 16€

*Seared octopus tentacles** (14), stracciatella cheese (7), slightly spicy broccoli*, Taggia olives and *garlic-free pesto* (7,8)

SALMON CHIC · 16€

Carpaccio of smoked salmon (4), *philadelphia* (7), avocado and dried tomatoes

Veggie

PASSIONATE VEGGIE · 14€

Vegetable burger with grilled vegetables*, *squacquerone cheese* (7), steamed spinach and olive paste taggiasche

REALLY VEGGIE ROSTI · 14€ NEW

Potato pancakes, *stracciatella cheese* (7), grilled eggplant and slightly spicy friarielli*

VEGGIE NO VEGAN · 14€

Vegetable burger with vegetables and oatmeal, *pecorino cheese* (7), beef-eye egg (3), lettuce heart and spicy sauce

Le nostre INSALATE

"FATTO BENE" SALAD · 14€ ♥

Misto di insalata, filetto di pollo allevato a terra*, pomodoro ramato, *uovo sodo* (3), scaglie di *grana* (7), semi di sesamo (11) e *salsa FATTO BENE* (3,10).
Servito con *pane ai cereali* in cassetta (1)

OCTOPUS SALAD · 17€ 🐙 NEW

Mix salad, steamed octopus* (14), boiled potatoes, Taggia olives, *pesto without garlic* (7,8) and *breadcrumbs frisella* (1).
Served with *cereal bread* (1)

SALMON SALAD · 16€ 🐟

Mix salad, *salmon carpaccio* smoked (4), *philadelphia* (7), avocado, *walnuts* (8) and yogurt dressing (7).
Served with *cereal bread* (1)

EGG & VEGG · 12€ 🌱

Mix salad, cabbage, fillets of roasted peppers, grilled eggplant, dried tomatoes, boiled egg (3), *pesto without garlic* (7,8), *almond fillets* (8).
Served with *cereal bread* (1)

CACIO & PERE · 13€ 🌱 NEW

Mixed salad, *goat cheese* (7), pear fillets, *walnuts* (8), balsamic vinegar reduction.
Served with *cereal bread* (1)



NEW

I Piatti

SLICED CHICKEN · 15€

Chicken breast fillets with vegetables and *misticanza* (grilled aubergines, steamed spinach, roasted peppers)

ITALIAN-STYLE BURGER · 15€

180 g Fassona Maxi burger, bacon, *fried egg* (3), BBQ sauce served with *misticanza* and steamed spinach

Cover charge and service 2€ (Monday to Friday dinner and Saturday and Sunday lunch and dinner)

Highlighted Ingredients contain allergenic substances.

Products marked with an asterisk (*) are prepared from raw materials frozen or frozen at origin.

BEVERAGE

ACQUE MINERALI "LURISIA" - 2.5€

Bubble o Stille
In glass - 50 cl

BIBITE IN BOTTIGLIA - 3.5€

Coca Cola, Coca Cola Zero, Fanta, Sprite
In glass - 33 cl

INDIAN BLACK "SAN BENEDETTO" - 3.5€

Iced tea with lemon or peach
In glass - 25 cl

BIBITE "LURISIA" - 4€

Chinotto, Lemonade, Gazzosa, Tonic Water
In glass - 27 cl



DRAFT Beer



20cl 40cl

IPA LUPPOLI AGRUMATI

9 luppoli - 5,9% alc. vol
Unfiltered beer with citrus
aroma

5€ 7€

BOCK ROSSA

6 Luppoli - 7,0% alc. Vol
Red beer from roasted malt
with caramel and liquorice
veins

5.5€ 6.5€

BLANCHE LUPPOLI FLOREALI

7 Luppoli - 5,3% alc. Vol
White beer with spicy and
fruity aromas

5.5€ 6.5€

PILS LUPPOLI SPEZIATI

8 Luppoli - 4,6% alc. Vol
Pale beer with a spicy
character and a strong aroma

4€ 6€

BOTTLED



Beer

4 LUPPOLI ZERO ZERO - 4€

33cl
Non-alcoholic beer with a delicate body,
to be enjoyed without worries!

4 LUPPOLI L'ORIGINALE - 5€

5,0% alc. Vol - 33cl
Lager with round body

4 LUPPOLI NON FILTRATA - 5€

5,0% alc. Vol - 33cl
Fresh and refreshing tasting beer



PILS - 7€

4,9% alc. Vol - 33cl
A herbaceous cut sits on a malt train

IPA - 7€

6,6% alc. Vol - 33cl
A journey between old and new, between
caramelized malts and strong aroma

PALE - 7€ GLUTEN FREE

5,4% alc. Vol - 33cl
The fineness of hops and the sensuality of
exotic scents meet

BOCK ROSSA - 7€

6,3% alc. Vol - 33cl
German classic style reinvents itself on a
journey to Italy

Cocktail



LA MILANO DA BERE!

MILANO TORINO • 8€

Vermouth Cinzano 1757, Campari

APEROL SPRITZ • 8€

Aperol, Prosecco, Soda

CAMPARI SPRITZ • 8€

Campari, Prosecco, Soda

AMERICANO • 8€

Campari, Vermouth Cinzano 1757, Soda

NEGRONI • 8€

Vermouth Cinzano 1757, Campari, Gin

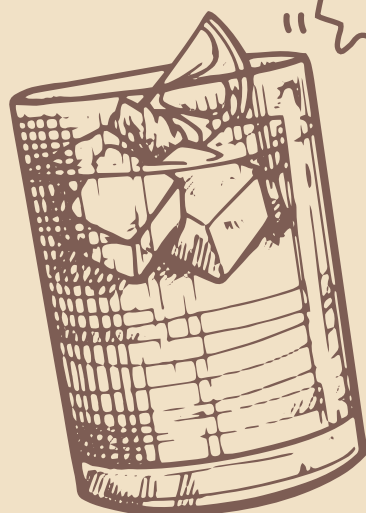
NEGRONI SBAGLIATO • 8€

Vermouth Cinzano 1757, Campari, Prosecco Brut

GIN TONIC • 10-14€

Gin e Acqua Tonica

Chiedi al nostro staff i gin scelti da FATTO BENE



Try the perfect cocktail for you!

Wines

WHITE



PROSECCO TREVISO DOC

Az. Agricola San Giuseppe

22€

COLLIO RIBOLLA GIALLA

Az. Agricola Buzzinelli Maurizio

24€

PECORINO TORRE DI CHIETI

Az. Cascina del Colle

22€

FALANGHINA TABURNO

Masseria Frattasi

24€

“SELENE” GRILLO

Az. Agricola Baglio Diar

22€

RED



“A. A. STOA” LAGREIN

Az. Josef Weger

30€

NEBBIOLO D'ALBA

Az. Agricola Cà Du Luin

23€

VALPOLICELLA RIPASSO

Az. Agricola F.lli Degani

27€

MORELLINO DI SCANSANO

Soc. Agricola Fattoria San Felo

22€

CHIANTI

Az. Agricola Cantinaia della Corte

22€

“NEDDA” NERO AVOLA

Az. Agricola Baglio Diar

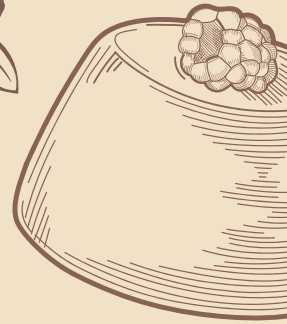
23€

6€

A glass of wine?
Ask for availability
to our staff



Our Dessert!
♥



NUTELLA

Bun

Served with a sprinkling of powdered sugar ^(1,7,8)

5€

Cheese**CAKE** SUGAR

PASTICCERIA

Cheesecake with red fruits on biscuit of pastry brisè ^(1,3,7)

7€

Sphere of CHOCOLATE SUGAR

PASTICCERIA

Cupcake with dark chocolate with soft heart to raspberries ^(1,7)

7€

Tiramisù SUGAR

PASTICCERIA

Parfait tiramisù flavour ^(1,3,7)

7€



If you are here
it's because you love **DETAILS,**
the same ones, who make the difference, in everything.
This is FATTO BENE,
we dedicate every single bite to you.

Enjoy,
our Team



Follow us!

www.fattobeneburger.it

