

Welcome to Cutty Sark Public House



As per the definition, the Pub is home, a place of refreshment

The mostly seasonal products used are processed according to current health regulations.
As written above, some products may end, as they are worked and transformed in-house,
to always provide the highest quality and freshness.

*On November 22th of 1869 afternoon
a splendid sailing ship of 963 tons was inaugurated
at the Scott Linton shipyard in Dunibarton on the Clyde river in Scotland.
He sailed on the route to the Indies for the tea and the wool trade.
His name would become famous all over the world,
earning a special place in the heart of every English seafarer.*

His name is “Cutty Sark”

Kitchen opens at 6.00 pm and closes at 11.00 pm - Cover charge: 1.50€

TAKEAWAY SERVICE AVAILABLE UPON RESERVATION

In order to avoid long waiting we highly suggest to not make any variations, in case ask to the direction.
We decontaminate products with the blast chiller and our kitchen use less 20% of salt in all plates.

Tel. 0445 657655 - info@cuttysark.it - www.cuttysark.it

Follow us on





DRAFT BEERS



Tennent's Lager Bitter
Alc. 5,0%



Sweet 

Tennent's Lager is an authentic Scottish Lager that is pleasant and full-bodied at the right point.

The nose has floral and fresh notes and sweet hints of malt which end in a clean and hoppy finish for an always satisfied palate.



25 cl. € 3,50
50 cl. € 5,50



St. Benoit Blanche Bitter
Alc. 5,0%



Sweet 

St. Benoit Blanche is a Belgian white beer, produced by the Brasserie du Bocq brewery. At the sight of the consumer it appears a light but bright blonde, with evident whitish shades. Abundant and large-grained foam. On the nose there are fantastic aromas with hints of citrus spices, while on the palate the taste is sweetly fruity and soft with sweet spicy notes of coriander and orange.



28 cl. € 4,00
40 cl. € 6,00



Robb de Matt Bitter
Alc. 5,5%



Sweet 

Rye American Ipa produced with 4 varieties of US hops (Cascade, Centennial, Citra, Summit) and the addition of rye malt in addition to barley malt in order to give it greater roughness. With explosive aromas of tangerine and bitter orange, it reveals in the mouth very pleasant hints of wildflower honey, citrus jam and resin, leaving strong bitter sensations. Produced by the Lambrate brewery (MI), the third oldest artisan in Italy.



28 cl. € 4,50
47 cl. € 6,50



St. Bernardus Tripel Bitter
Alc. 8,0%



Sweet 

St. Bernardus Tripel beer scented with fruit and hops, full-bodied and very balanced. It is neither sweet nor bitter; It initially offers a sweeter impact due to the malt, and is then balanced with a load of hops. Its significant alcohol content is hidden by this perfect and meticulous balance.



33 cl. € 5,00



Kilkenny Cream Bitter
Alc. 4,3%



Sweet 

Authentic Irish Red Ale, brewed by Ireland's oldest brewery, with pure native malts. It immediately strikes for its reddish / hazelnut color and its dense and compact foam, a cream indeed. The aromas and taste are striking for their intensity, recalling toffee and caramel on the nose, while in the mouth the body is accompanied by enveloping sensations of hazelnut and toasted malt, with a hint of bitterness in the finish.



25 cl. € 4,00
47 cl. € 6,00



DRAFT BEERS



Guinness Stout Bitter
Alc. 4,2%



Sweet 

A dark Irish dry stout that originated in the brewery of Arthur Guinness at St. James's Gate, Dublin, Ireland, in 1759. Rich and creamy, distinctively black and velvety in its finish. This iconic beer is defined by harmony. Sip after sip, sweet counters bitter as the malt arrives on cue to complement a base of roasted barley. Just as the unmistakable white head sits flush atop the dark beer, so do the flavours counter and combine perfectly.



25 cl. € 4,00
50 cl. € 6,00



Acorn Bitter Bitter
Alc. 3,8%



Sweet 

Bitter with an intense brown color, this Barnsley Bitter stands out for its rich and round flavor and a lasting bitterness in the finish. Produced using yeast strains used in 1850 to brew the original "Barnsley Bitter", it is today counted among the best beers of the Acorn Brewery.



28 cl. € 4,00
47 cl. € 6,00



Achel Dubbel Bitter
Alc. 8,0%



Sweet 

Dubbel of amber brown color, carbonation strong, foam is thick and medium-lasting, aroma is released with elegance, based on hops, caramel, dark fruit and spices. The palate, full, round and delicate, is in the right balance, characterized by dried fruit, dark malt, yeast and citrus, dry and alcoholic finish flows into a persistent, rich, satisfying aftertaste, slightly bitter.



33 cl. € 6,00



Draft beers by rotation

"Anything can happen": what will you find this week?

Ask our staff for information












SNACK


Fried

- *Chicken wings 5pieces*   € 5,00
- *Fried cheese spicy jalapeños 5pieces*     € 5,00
- *Onion rings*    € 5,00
- *Ascoli olives 7pieces*    € 5,00
- *Chicken nuggets 7pieces*    € 5,00
- *Fried mix 15 pieces (with sauces)*     € 13,00
- *French Fries*  € 4,00
- *Formajo in careto bread, breaded mozzarella and anchovy*     € 6,00

from Scotland with love

- *Scotch egg breaded and fried egg with ground beef and Worcestershire sauce*    € 8,00
- *Bacon toast sandwich bread, bacon and edamer cheese*    € 8,00
- *Fish & Chips breaded cod fillet and chips*    € 10,00


















SOUPS

- *Mushrooms cream baked au gratin with provolone and rosemary*  € 10,00
- *Vegetable soup (depending on market availability)* € 10,00








BRUSCHETTE











Red's

- **Sfacciata** tomato sauce, mozzarella, Gorgonzola cheese, caramelized onion and spicy salami   € 10,00
- **Emiliana** tomato sauce, mozzarella, Parma ham and mascarpone cream cheese   € 10,00
- **Tirolese** tomato sauce, mozzarella, Gorgonzola cheese and speck   € 10,00
- **Margherita** tomato sauce, mozzarella and origano spice   € 7,00
- **Braveheart** tomato, mozz., roast beef, rocket, cherry tomatoes, mustard grains    € 10,00
- **Zuccona** mozzarella, pumpkin cream, porcini mushrooms, crispy bacon, parmesan flakes and pepper   € 10,00
- **Rusticissima** tomato sauce, mozzarella, bacon, onion and smoked scamorza   € 10,00
- **Vegetariana** tomato sauce, mozzarella, mixed vegetables sautéed in the oven   € 9,00

White's

- **Andrea** mozzarella, provolone cheese, grilled ham and porcini mushrooms   € 10,00
- **Sweetheart** mozzarella, pink pepper, lard, honey and walnuts    € 10,00



SANDWICH

- **Club sandwich** chicken, tomato, bacon, eggs, lettuce, cheese and pink sauce   * € 13,00
- **Smoked club** smoked salmon, tomato, eggs, lettuce, cheese and pink sauce    * € 13,00
- **Tostone** sandwich bread, ham, cheese and pink sauce   € 8,00
- **Vegan club** baked vegetables (depending on market availability), tomato and lettuce dressed with vegan mayonnaise.  € 12,00

CHANGES ARE ACCEPTED WITH THE LIMIT OF ONE ADDITION AND ONE REMOVAL





HAMBURGER


- **Cutty** hamburger, scamorza, bacon, caramelized onion, lettuce, walnuts and french fries € 15,00
- **Onion** hamburger, onion rings, bacon, tomato, lettuce and french fries € 15,00
- **Jonny's** hamburger, cheddar, lettuce, tomato, Jonny's sauce* and french fries € 13,00
- **Double Jonny** 2 hamburger, cheddar, lettuce, tomato, Jonny's sauce* and french fries € 16,00
- **Egg** hamburger, eggs, bacon, cheddar, lettuce and french fries € 15,00
- **Pulled** Pulled pork marinated and cooked at low temperature, Colesaw* sauce and chips € 15,00
- **Vegan psycho** chickpea burger, tomato, lettuce, vegan mayo and chips   € 14,00
- **Fish** fish burger, horseradish mayo, marinated cherry tomatoes, salad, balsamic winegar and chips € 15,00

HAMBURGER : 100% Limousine beef da gr.180 - ALLERGEN : All Burgers contain:



the Cutty burger also 

the Dark & Maryely's burger also 

the Jonny's burger also 

Pasteurized EGGS 

Jonny's sauce contains: mayonnaise & mustard

*Colesaw sauce contains: white and purple cap, carrots, mayonnaise, Greek yogurt and lemon juice


 *VEGAN BURGER   

CHANGES ARE ACCEPTED WITH THE LIMIT OF ONE ADDITION AND ONE REMOVAL






MAIN DISHES


From the court of Malcom III Canmore (the great chief) meat preparations

- **Classic meat tartare** 150g chopped with a knife and its condiments  € 17,00
- **Cutty sliced beef** 200 g selected sliced meat with rocket and baked potato € 22,00
- **Shepherd's pie** potato pie and beef stew with Guinness au gratin € 15,00
- **Fish shepherd's** potato pie, sautéed sea bass and chives € 15,00
- **Guinness ribs** slow-cooked pork ribs, glazed with Guinness and honey € 18,00
- **Breaded lamb ribs** with our special breading € 18,00
- **Roast beef** with mixed salad and cherry tomatoes € 14,00







To stay light, a trip among the salads

- **Caesar salad** Lettuce, flaked parmesan, croutons, bacon, chicken and caesar sauce    € 10,00












Our side dishes


- **Baked mixed vegetables** (based on market availability) € 4,00
- **Baked potato** jacket potato, sour cream, chives, bacon, salted butter  € 4,00

MENÙ BABY

- **Breaded cutlet with chips**    € 10,00
- **Wurstel with chips**    € 9,00

DESSERTS

- **Tiramisù Classic**    € 4,00
- **Birramisù** *let's replace coffee with stout beer*    € 4,00
- **Guinness brownies** *with fior di latte ice cream*    € 4,00
- **Cranachan** *typical Scottish dessert with raspberries, oat flakes and whisky*   € 4,00

 UOVA pastorizzate

SOFT DRINKS

- **Orangina** 25cl € 2,50 40cl € 3,50
- **Pepsi Cola** 25cl € 2,50 40cl € 3,50
- **Coca-Cola Zero cans** 33cl € 3,00
- **Tonic water** 25cl € 2,50 40cl € 3,50
- **Lemon** 25cl € 2,50 40cl € 3,50
- **Ginger beer** 20cl € 3,00
- **Gingerino** 10cl € 3,00
- **Water natural / sparkling** 50cl € 1,50
- **Tea lemon / peach** 25cl € 2,50 40cl € 3,50

WINES

- **Cabernet - Zonta Due Santi** - Alc. 13,5% € 35
- **Valpolicella ripasso superiore - Zenato Ripassa** - Alc. 14% € 30
- **Recantina - San Vettor** - Alc. 12,5% € 18
- **Merlot - Zonta** - Alc. 13,5% € 15































COFFEE and SPIRITS

• <i>Coffee</i>	• € 1,20	• <i>Baileys</i>	• € 3,00
• <i>Coffee deca</i>	• € 1,20	• <i>Elisir Novasalus</i>	• € 3,00
• <i>Spiked Coffe</i>	• € 1,80	• <i>Frangelico</i>	• € 3,00
		• <i>Frack serale 24</i>	• € 3,00
• <i>Poli Sarpa bianca</i>	• € 3,00	• <i>Brancamenta</i>	• € 3,50
• <i>Poli Uva Viva</i>	• € 4,00	• <i>Montenegro</i>	• € 3,50
• <i>Poli Chamomile</i>	• € 3,00	• <i>Gazunt</i>	• € 4,00
• <i>Poli Honey</i>	• € 3,00	• <i>Jefferson</i>	• € 4,00
• <i>Poli Prune</i>	• € 3,00	• <i>Mandragola 45</i>	• € 4,00
• <i>Klan Barrique Albedo</i>	• € 5,00	• <i>Snake oil</i>	• € 4,00
• <i>Tobacco Grappa</i>	• € 13,00	• <i>Lambrate LBR</i>	• € 5,00
• <i>Capovilla apricot</i>	• €10,00	• <i>Braulio</i>	• € 3,50
• <i>Capovilla red fruits</i>	• €10,00	• <i>Jagermeister</i>	• € 3,50
• <i>Liquorice</i>	• € 3,00	• <i>Roger</i>	• € 4,00
		• <i>Eccentrico</i>	• € 3,50



WHISKY and WHISKEY

- | | |
|--|---|
| • Laphroaig Quarter  • € 6,00 | • Redbreast 12  • € 6,00 |
| • GlenAllachie 15  • € 7,00 | • Yellow Spot 12  • € 8,00 |
| • Talisker 10  • € 5,00 | • Teeling Stout Cask  • € 6,00 |
| • Caol ila 12  • € 7,00 | • Nikka Coffey Malt  • € 8,00 |
| • Lagavulin 16  • € 7,00 | • Kamiki 48  • € 8,00 |
| • Oban 14  • € 6,00 | • Kura Rum Cask  • € 8,00 |
| • Glenfiddich 15  • € 6,00 | • The Hakushu  • € 13,00 |
| • Highland Park 12  • € 6,00 | • Jack Daniels Single B.  • € 6,00 |
| • Glenkinchie 12  • € 5,00 | • Knob Creek  • € 6,00 |
| • Dalwhinnie 15  • € 6,00 | • Plate Valley  • € 5,00 |
| • Springbank 10  • € 6,00 | • Woodford reserve  • € 6,00 |
| • Port Charlotte 10  • € 6,00 | • Elijah Craig 12  • € 5,00 |
| • Scarabus  • € 5,00 | • Ardbeg corryvreckan  • € 15,00 |
| • Glenrothes 2001  • € 6,00 | |
| • Benromach Sassicaia  • € 8,00 | |

“Our selection is enriched and updated continuously.
For particular releases and / or clarifications, ask the staff for information”



RUM

- | | | | |
|------------------------------|----------|----------------------|----------|
| • <i>Zacapa 23</i> | • € 8,00 | • <i>Naga Java</i> | • € 5,00 |
| • <i>Diplomatico reserva</i> | • € 7,00 | • <i>Doorly's XO</i> | • € 5,00 |
| • <i>Clairin Sajous</i> | • € 8,00 | • <i>Hampden 8</i> | • € 8,00 |

COGNAC

- | | | | |
|----------------------|----------|---------------------|----------|
| • <i>Remy Martin</i> | • € 5,00 | • <i>Courvoiser</i> | • € 5,00 |
| • <i>Hennesy</i> | • € 5,00 | • <i>Martell</i> | • € 6,00 |

BRANDY

- | | | | |
|---------------------------|----------|---------------------------|----------|
| • <i>Lepanto Solera</i> | • € 5,00 | • <i>Granduca d' Alba</i> | • € 5,00 |
| • <i>Cardenal Mendoza</i> | • € 5,00 | | |

GIN

- | | | | |
|-----------------------------|----------|--------------------|----------|
| • <i>Hendrick's</i> | • € 6,00 | • <i>Elephant</i> | • € 7,00 |
| • <i>Monkey 47</i> | • € 7,00 | • <i>Windspiel</i> | • € 6,00 |
| • <i>Etsu</i> | • € 5,00 | • <i>Roner Z44</i> | • € 6,00 |
| • <i>N°3 London Dry Gin</i> | • € 5,00 | • <i>X-Gin</i> | • € 7,00 |

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LIST OF 14 FOOD ALLERGENS

PEANUTS AND DERIVATIVES

Packaged snacks, creams and condiments in which there is in small doses



NUTS

Almonds, hazelnuts, common walnuts, cashew nuts, pecans, cashews and pistachios



MILK AND DERIVATES

Each product in which milk is used: yogurt, biscuits, cakes, ice cream and various creams



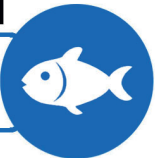
CLAMS

Razor clam, scallop, mussel, oyster, clam etc.



FISH

Food products where fish are present, albeit in small percentages



SESAME

Whole seeds used for bread, flour even if they contain it in a minimum percentage



SOY

Derived products such as: soy milk, tofu, noodles and similar



SHELLFISH

Marine or freshwater: prawns, lobsters, crabs or similar



GLUTEN

Cereals, wheat, rye, barley, oats, spelled, kamut, including hybrid derivatives



LUPINE

Present in vegan foods in the form of: roasts, sausages, flour and similar



MUSTARD

Can be found in sauces and condiments



CELERY

Both in pieces and inside preparations for soups, sauces and vegetable concentrates



SULFUR DIOXIDE AND SULPHITES

Pickled foods, in oil and in brine, jams, dried mushrooms, preserves etc.



EGGS AND DERIVATIVES

Eggs and products that contain it like: mayonnaise, emulsifiers, pasta with egg

