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# Este Bar

*...dal 1975*



# Welcome

Our business was born in 1975 in Ferrara  
in the historic center,  
one hundred meters from the Duomo and the Estense Castle,  
surrounded by the famous alleys of the Jewish Ghetto  
where Natale and his wife Anna  
they started their business.

Renowned as a pizzeria,  
for years we have been trying to keep it constant  
the quality of our pizza,  
satisfying our customers in the best possible way.

Over the years we have matched  
also a great restaurant  
which boasts a wide choice of meat and fish.  
We have achieved all this by always aiming  
in products of excellent quality,  
and creating a welcoming and "familiar" environment  
who will surprise you with their friendliness and courtesy.

The sons Mattia, Marco and Francesco  
they followed in the footsteps of the family  
carrying on the tradition of this historic venue.

**In the kitchen Francesco Raiti**

**In Pizzeria Marco Raiti**

**In the Mattia Raiti room**

# Tasting menu

## **Typical of Ferrara**

Pumpkin cappellacci with meat sauce or butter and sage

Salamina with mashed potatoes

Tenerina / English soup

water (0.5l) and a glass of wine

Euro 23

## **Earth menu**

Cold cuts platter with hot pinzini

Chitarrina with porcini mushrooms on parmesan fondue and crispy bacon

or

Sliced angus with rosemary and coarse salt

water (0.5l) and a glass of wine

Euro 24

## **Sea menu**

Chef's appetizer

Pacchero all'amatriciana di mare

or

Mixed fried fish

water (0.5l) and a glass of wine

Euro 25

We organize tailor-made menus complete with sea or land  
for business lunches or dinners, birthdays and events.

cover charge not included Euro 1.5

# Land menu

## Appetizers

EUR

Typical cold cuts platter with homemade hot pinzini	10
(Parma ham, coppa Ferrara, mortadella, garlic salami, rolled pancetta) PLUS CHEESE	15
Our idea of land (pumpkin pie, burratina, tartare)	15
Burratina from Puglia with seasonal vegetables and toasted bread	9
Pumpkin pie on Grana Padano fondue, truffle flakes and Carasau bread	10
Beef tartare in 3D Rizzieri Selection	12
• Parmesan ice cream • Homemade jam • Bacon and Porcini mushrooms	

## First dishes

Fresh pasta, homemade by us	
Pumpkin cappellacci from Ferrara with meat sauce or butter and sage	10
Meat cappelletti in broth or with cream	10
Mezzemaniche alla norma with aubergines and Sicilian salted ricotta	10
Guinea fowl ravioli with taleggio fondue and crispy speck	12
Chitarrina with porcini mushrooms, parmesan fondue and rolled pancetta	11
Italian classics (amatriciana, angry, carbonara)	10
Pappardella with duck sauce CBT 68 degrees	13

## Salads

Sicilian: green salad, rocket, dried tomatoes, Taggiasce olives, smoked swordfish, tomatoes and egg	9
Spring: green salad, egg, radicchio, mozzarella, tomatoes, tuna, carrots	9
Particular: salad, radicchio, rocket, caramelized figs, hazelnuts, smoked goose breast, parmesan, fresh mushrooms	10
Greek: green salad, cucumbers, tomatoes, peppers, olives, onion, feta cheese	9
Chicken salad: green salad, radicchio, tomatoes, carrots, fried chicken, crispy bacon	9
Delicious: green salad, rocket, pecorino cheese, walnuts, crispy speck, pear, honey	10

## Side Dishes

Mixed Vegetarian Plate with melted cheese	9
Grilled and baked vegetables	4.5
Mixed salad, fried potatoes and baked potatoes	4



## main courses and grill



EUR

Salamina Ferrara with mashed potatoes	14
Great Milanese cutlet with fried potatoes	14
Beef cheek 85 degrees CBT with mashed potatoes	15
Grilled meat Rizzieri selection of Pork Re Bianco	16
Sausage, bacon, coppone, chicken, sliced beef	
Grilled Angus fillet cut 260 g.	18
Irish Angus / medium marbling / very tender / medium flavor	
• reduction with balsamic vinegar and parmesan flakes • in porcini mushroom sauce	
Grilled Angus tagliata 280 g.	16
Irish Angus / medium marbling / very tender / medium flavor	
with fragrant salad	
American Black Angus flank cut without bone	5 at hg.
Bavetta black angus / high curl / very tender / intense flavor	
Served on a refractory cast iron plate with a side dish of baked potatoes or vegetables.	
Minimum cut 600 g.	
Danish Crown steak (Subject to market availability)	24
Danish Angus / medium marbling / very tender / intense flavor	
average weight 500/600 g. with a side dish of baked potatoes or vegetables.	
Fiorentina Rizzieri Selection 5IT *	6 at hg.
Piedmontese Fassona / medium marbling / very tender / intense flavor	
Served on a refractory cast iron plate with a side dish of baked potatoes or vegetables.	
Minimum cut 1000/1200 g.	

**\* It is our PROJECT 5IT: PIEDMONTESE**

**Italian native breed • born in Italy • reared in Italy • butchered in Italy**

**our fifth IT is the production of feed for the garments is done for at least 90% on site by the same farm!**

# Sea menu

## Appetizers

	EUR
Great mixed fish appetizer	15
(Sicilian octopus, sauteed squid and pistachios, smoked swordfish, seafood salad)	
"Grilled" prawns, squid and octopus on cannellini beans cream and crispy bacon	10
Sicilian CBT octopus with cherry tomatoes, potatoes and basil oil	12
Sea vapor accompanied with its sauces	14

## Crudity

Two oysters, tuna sashimi, salmon sashimi, two red prawns, one scampi	18
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## Platou Royal

Five prawns, five scampi, five oysters, tuna tartare, sea bass, salmon	50
(Optional additions of 3 Euros each)	

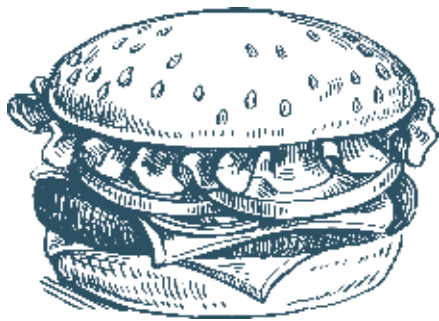
## First dishes

Fresh, homemade pasta ...	
Pacchero all'amatriciana di mare with shrimp squid and crispy bacon	11
Rock guitar 15	
Sardinian fregola, squid, clams and bottarga	15
Sea-scented guitar with courgettes, cherry tomatoes, shrimps and scallops	11
First of the Chef, second of the catch of the day	13

## Seconds dishes

Seared tuna steak with pistachios, green beans and potatoes	15
Fresh baked sea bass with vegetable caponata	15
Mixed fried fish with vegetables (shrimp, squid and anchovies)	15
Fresh salmon steak with sautéed porcini mushrooms and pumpkin cream	15
Mixed grill of fish au gratin	20
(Scallops, shrimp and squid skewers, two prawns, and a slice of fresh fish of the day)	





# Hamburger

Homemade burger with sandwich  
with a special pizza dough  
We make bread as it once was ...  
... well leavened and homemade!

## Complete menu

**HAMBURGER + FRIES + DRINK 0,5L = Euro 15**

### Classic

#### Hamburger 220g

of american black angus, salad,  
tomatoes, bacon, cheddar,  
fried egg

### Since 1975

#### Hamburger 220g

of american black angus,  
smoked scamorza cheese, fried  
eggplant barbecue sauce, rocket

### Truffle

#### Hamburger 220g

of american black angus,  
radicchio, truffle cream,  
brie, crispy speck

### Burger of the Month

The cook selects only  
seasonal products ...  
ask us which ones!

*Before our pizzas with us in the south,  
we enjoy our fried foods, try them!*

### Panella

Sicilian  
(flour of  
fried chickpeas)

Euro 5

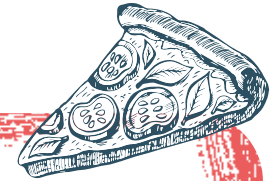
### Spizzicurata

A Mix of  
Potato croquettes,  
Ascoli olives,  
mozzarella, fried cream,  
fried cheese

Euro 5



# Our pizzas...



## Match any pizza with ... our doughs:

**CLASSIC**  
**Single leavening of**  
**at least 20H., type 0 flour.**  
**GOURMET**  
**+ Euro 1.5**  
**Double leavening of 12H + 12H**  
**Neapolitan style, Light type 1**  
**flour, high and soft edge.**

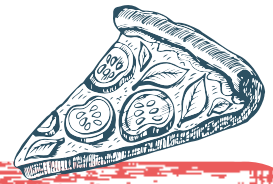
**PETRA**  
**+ Euro 1.5**  
**Unique and long**  
**leavening of 48H.,**  
**flour type 1**  
**stone ground,**  
**light and major**  
**digestibility.**

**DOUBLE PASTA**  
**+ Euro 1.5**  
**BABY**  
**-Euro 0.5**  
**PULL**  
**+ Euro 1**

MARGHERITA	5	KATIA	9
mozzarella, tomato		mozzarella, tomato, spicy salami,	
MARINARA	5	Taggiasca olives, burrata at the exit	
tomato, garlic, oregano		ILARIA	9
NAPLES	6.5	mozzarella, tomato, bree, olives,	
mozzarella, tomato, anchovies, oregano		raw ham, cherry tomatoes	
ROMAN	6.5	SICILIAN	7.5
mozzarella, tomato, anchovies, capers, oregano		mozzarella, tomato, peppers, sausage, olives	
MUSHROOMS	6.5	SARDA	7.5
mozzarella, tomato, mushrooms		mozzarella, tomato, tuna, onion, capers, olives	
COOKED HAM	6.5	PORCINI MUSHROOMS	7.5
mozzarella, tomato, cooked ham		mozzarella, tomato, porcini mushrooms	
WÜRSTEL	6.5	MOMY	9
mozzarella, tomato, frankfurter		mozzarella, tomato, 4 cheeses,	
SAUSAGE	6.5	baked potatoes and eggplant	
mozzarella, tomato, sausage		VEGETABLES	8
4 SEASONS	8	mozzarella, tomato, spinach,	
mozzarella, tomato, cooked ham,		peppers, artichokes, mushrooms, aubergines	
mushrooms, artichokes, sausage		GYPSY	8
CAPRICCIOSA	8	mozzarella, tomato, peppers, aubergines,	
mozzarella, tomato, cooked ham,		mushrooms, olives, capers, fresh mushrooms	
mushrooms, artichokes, frankfurters		4 SINS	7.5
CALZONE	7.5	mozzarella, tomato, cooked ham,	
mozzarella, cooked ham, mushrooms, ragù at the exit		mushrooms, sausage, onion	
CALZONE 2	7.5	APULIA	8
mozzarella, ricotta, spicy salami, ragù at the exit		mozzarella, sausage, broccoli, Taggiasca olives	
RAW	7	BACON	7.5
mozzarella, tomato, raw ham at the exit		mozzarella, tomato, bacon, egg half cooked	
SPICY SALAMI	7	MEDITERRANEAN	10
mozzarella, tomato, spicy salami		mozzarella, tomato, FRESH seafood	
4 CHEESES	7.5	PARMIGIANA	8
mozzarella, tomato, emmenthal,		mozzarella, tomato, eggplant, meat sauce, parmesan	
pecorino, gorgonzola, fontina cheese		ESTE BAR	8
AUBERGINES	7	mozzarella, tomato, fresh mushrooms, bresaola,	
mozzarella, tomato, fried eggplant		rocket, parmesan	
BAKED OR FRENCH POTATOES	6.5	CHRISTMAS	9.5
mozzarella, tomato, baked or fried potatoes		mozzarella, tomato .. and a little bit of everything	



# Our pizzas...



## **gourmet pizzas ... with gourmet dough**

CANTABRICA	10	AMBER	11
tomato, buffalo mozzarella, cherry tomatoes, Cantabrian anchovies and basil		mozzarella, tomato caramelized figs, taleggio cheese, speck, rocket	
TRUFFLE	12	"TUNA" IMMEDIATELY	14
mozzarella, scamorza cheese, truffle flakes, porcini mushrooms, sausage and egg		mozzarella, fried courgette flowers, burrata cheese and basil oil, tuna all on the way out	
SUNDAY	10	PIEDMONTESE	14
mozzarella, mortadella, baked potatoes, burrata, chopped pistachios		Zucchini chips, mozzarella, fassona tartare, hazelnuts and a drizzle of parmesan cream, crispy bacon	
SOUTH FLAVORS	12	HEAD NECK	12
mozzarella, tomato, rocket, swordfish smoked, dried tomatoes and burrata		Pumpkin cream base, buffalo mozzarella at the exit, basil, DOP capocollo, salted ricotta	
ANNA	9.5	CAPRESE	8
mozzarella, courgettes, fresh prawns, Sardinian bottarga		tomato, buffalo mozzarella, cherry tomatoes and basil	
GABRY	8	BURIUM	9.5
mozzarella, tomato, spicy salami, gorgonzola, aubergines		mozzarella, tomato, mixed mushrooms, bacon and parmesan	
IRON	8	NORWEGIAN	8.5
mozzarella, tomato, bacon, baked potatoes, aubergines		mozzarella, yellow cherry tomatoes, salmon, rocket	
LOAF	6.5	MATTIA	8.5
sandwich pizza, mozzarella, mushrooms, raw ham at the exit		mozzarella, tomato, buffalo mozzarella, eggplant, baked potatoes, bresaola at the exit	
TOTÓ	8.5	MARK	8
mozzarella, tomato, salted ricotta, olives, basil, aubergines, pistachios		mozzarella, bacon, baked potatoes, fresh mushrooms	
TYROLEAN	7.5	FRANCIS	8.5
mozzarella, tomato and mascarpone at the exit and speck at the exit		mozzarella, tomato, eggplant, sausage, onion, bacon	
FANTASY	7.5	GENOVESE	9
mozzarella, tomato, radicchio, truffle cream		mozzarella, cherry tomatoes, pesto, sausage, burrata	
APOLLO I	8.5	SERE	8.5
mozzarella, buffalo mozzarella and sliced and raw tomato at the end		mozzarella, tomato, pumpkin cream, bacon, parmesan, walnuts	
DON JUAN	7	MONTANARA	8.5
mozzarella, tomato, stracchino, dried tomatoes		mozzarella, tomato, porcini mushrooms, aubergines, speck	
JODI	8.5	UFO	10
mozzarella, tomato, buffalo mozzarella, chives and at the exit cherry tomatoes and speck		two balls on top of each other with inside mozzarella, capers, onion, sausage, sausage, olives, peppers and above ragù and raw ham at the exit	
4 MORI	7.5	FABIO	8.5
1/4 Margherita and basil, 1/4 tuna and onion, 1/4 Romana, 1/4 spicy salami		mozzarella, sausage, porcini mushrooms, scamorza cheese, rocket	
BUFFALO 7.5			
mozzarella, tomato, PDO buffalo from Campania			

## **CHANGES ...**

Buffalo addition,  
smoked cheese, brie  
+ Euro 1

Addition  
Various cold cuts  
+ Euro 1

Additions  
Classic  
+ Euro 0.5

# The Beers

## In Bottle

Beck's	3.5	Corona	3.5	Ceres	4	Franziskaner	5
Heineken	3.50	Büd	3.5	Guinness	4	IPA Lagunitas	5



*Exclusive craft beer  
Italian, winner of numerous  
international awards.*



**Imperale Collesi in BOTTLE**  
**0.75 Lt - 12**  
**Blonde, amber, red, blanche**  
**triple malt blonde, noir, IPA.**

## Tap Beers



Ichnusa blonde		Afflingem Red		Moretti "La Bianca"		Messina Salt cristals	
0.2 Lt.	2.5	0.2 Lt.	3.5	0.2 Lt.	3.5	0.2 Lt.	3.5
0.4 Lt.	4	0.4 Lt.	5.5	0.4 Lt.	5.5	0.4 Lt.	5.5
1 Lt.	9	1 Lt.	11	1 Lt.	11	1 Lt.	11

### The "Special" of the Month

0.2 Lt. 3.5 / 0.4 Lt. 5.5 / 1 Lt. 11

# Beverages

**Mineral water  
in the bottle  
"Lurisia"  
Large 3  
Small 1.5**



**Glass bottle**  
**Coca cola 2.5**  
**Coke zero 2.5**  
**Fanta 2.5**  
**Sprite 2.5**  
**The lemon / peach 2.5**



**Coke  
to the Spina**  
**0.20 Lt 2.5**  
**0.50 Lt 4**  
**1 Lt 8**



**Spritz Aperol**

# Wines

## Wines by the glass

Red Sangiovese "Podere Nespoli", 1/4 Lt 3

Still Trebbiano Bianco "Podere Nespoli", 1/2 Lt 5

Sparkling white pignoletto "Coltiva igp" 1 Lt 10



## ask for our wine list.

Our 100 labels,  
choices for you ...

95 Italian and foreign selections  
and 5 in rotation,  
particular and different from the usual.

Different solutions to the glass  
4/5/6/7

For the vintages ask Mattia,  
depending on availability  
he will be able to advise you in the best possible way.

stampa e grafica [www.MARFISA.it](http://www.MARFISA.it)  
...la tipografia Km. Zero,  
solo carte ed inchiostri ecologici  
MAGGIO 2022