

KING STEAKHOUSE BIRRERIA



We use fresh seasonal products, which are innovative but also respect the tradition of the country and the territory.

Let yourself be won over by our dishes, prepared with top quality ingredients.

OUR RIB MENU

Garronese

This meat is characterized by a medium low fat content, concentrated mainly at the perimascular level. The steak is thus very lean, yet still flavorful, tender, and easy to digest

€ 5.00/100g

Fiorentina

Like the Garronese, it comes from the back of the bovine (loin). While the rib steak is obtained from the front part of the loin, the Fiorentina is the result of the rear part, which also includes the tenderloin

€ 5.50/100g

FINNISH SASHI

This meat is considered one of the best in the world, with a deep color, medium-high marbling, and a pronounced flavor. It has a generally very uniform distribution of a which characterizes these cuts of meat

€ 7.50/100g

PEZZATA ROSSA

Belonging to the group of breeds derived from Simmental, Pezzata Rossa meat is characterized by a fine and compact texture, with a pronounced marbling. The meat has a beautiful intense red color and a strong, consistent flavor

€ 7.50/100g

SIMMENTAL

Highly marbled meat, with a rich ruby red color, and a strong, slightly metallic flavor. The fat is butter-yellow in color. Upon chewing, the flavors are surprisingly revealed along with a uniform tenderness due to the marbling. In this case, it is a selection of Bavarian cattle

€ 7.50/100g

OUR KITCHEN MENU

APPETIZERS

Trio of Sorana tartare with rocket sauce, pistachio crumbs, almonds, and purple cabbage	€ 19.90
Sorana tartare with quail eggs sunny side up and black truffle carpaccio	€ 19.90
Sorana tartare with straciatella chese DOP and autumn leaves	€ 19.90
Sorana tartare from the Aosta Valley with battered zuchinis and fontina	€ 16.90
Premium cold cuts and cheese platter with vegetables, venison salami, wild boar mortadella, goose speck, aged imbriago cheese, fresh Montasio DOP	€ 22.90
Potato gratin with straciatella cheese DOP, cooked ham, and pistachio crumbs	€ 15.90
Asparagus and parmesan flan with goose speck and confit cherry tomatoes	€ 17.90

MEAT

Sorana garronese ribeye km 0	€ 5.00 hg
Sorana garronese florentine steak km 0	€ 5.60 hg
Premium ribeye (ask for the weekly special)	€ 7.50 hg
Sorana garronese filet km 0	€ 24.50
Sorana garronese filet km 0 with cacio e pepe cream and purple cabbage	€ 27.50
Sorana garronese filet km 0 with vegetable sticks and fontina	€ 26.90
Sorana garronese filete km 0 with almonds and rocket sauce	€ 26.90

MEAT

Sorana garronese steak km 0	€ 16.90
Sorana garronese steak km 0 flavored with rosemary, sage and coarse salt	€ 17.90
Sorana garronese steak km 0 with asparagus flan and rocket sauce	€ 18.50
Sorana garronese steak km 0 with potato soufflè and Aosta Valley fontina	€ 18.90
Sorana garronese steak km 0 with black truffle carpaccio	€ 19.90
Mixed grill (only in Altivole) 2 ribs, 2 sausages, 1 chop, fried potatoes	€ 15.90
Beer-braised pork shank with homemade roasted potatoes	€ 16.90
Ribs with fried potatoes slow-cooked young pork ribs	€ 19.90

SIDE DISHES

King beans	€ 5.50
Beans with or without onions	€ 4.50
Homemade roasted potatoes	€ 4.90
Mixed salad	€ 4.50
Grilled vegetables	€ 4.70
Fried potatoes	€ 4.70
Homemade peperonata	€ 4.90

OUR SNACKS MENU

ALL BURGERS COME WITH FRIES AND KING SAUCE

HAMBURGERS

OCA

Sorana burger (220 g), courgette strips breaded, fontina, goose speck, confit cherry tomatoes

€ 18.90

VIOLA

Sorana burger (220 g), purple cabbage, gorgonzola, walnuts, dried speck

€ 15.50

MARE

Breaded cod burger, courgette sticks, mixed greens, ranch sauce

€ 17.90

CICCIO

Sorana burger (220 g), crispy bacon, pickled cucumbers, egg, cheddar sauce

€ 17.50

SELVAGGIO

Sorana burger (220 g), wild boar mortadella, confit cherry tomatoes, blueberry sauce

€ 15.90

OSSESSIONE

Sorana tartare (220 g), mixed greens, straciatella cheese DOP, purple potato chips

€ 15.90

PURPLE

Sorana burger (220 g), purple cabbage, Treviso pork, cacio e pepe sauce

€ 14.90

KILLER

Sorana burger (220 gr), Edam cheese, cheddar cheese, bacon, grilled peppers, caramelized onions, tomato, spicy sauce, BBQ sauce, lettuce

€ 15.90

KING

Double Sorana burger (440 g), double Edam cheese, double cheddar cheese, grilled peppers, crispy bacon, caramelized onions, BBQ sauce, tomato, lettuce

€ 19.90

AMERICANO

Sorana burger (220 gr), Edam cheese, cheddar cheese, caramelized onions, crispy bacon, tomato, lettuce

€ 14.90

VEGETARIANO 100%

Vegetarin burger, tomato, lettuce, Edam cheese

€ 12.90

SUPER

Chicken fillet with a spicy touch, Edam cheese, tomato, lettuce

€ 13.90

CLUB SANDWICHES

CINGHIALE

Edam cheese, wild boar mortadella, straciatella cheese DOP, fresh tomato, pistachio crumbs

€ 14.90

NOCINO

Edam cheese, gorgonzola DOP, walnuts, speck, grilled vegetables

€ 11.90

CERVO

Edam cheese, breaded courgette, eggs, venison salami, purple cabbage

€ 12.90

PORCHETTA

Edam cheese, Treviso pork, crispy bacon, purple cabbage

€ 11.90

KING

Edam cheese, egg, ham, Sorana burger (220 g), crispy bacon, caramelized onions, fresh tomato, lettuce

€ 12.90

CLASSICO

Edam cheese, egg, crispy bacon, ham, fresh tomato, lettuce

€ 11.90

VEGETARIANO

Edam cheese, grilled vegetables, fresh tomato, lettuce

€ 10.90

FRIED DISHES

FILLET POP CORN

Breaded chicken breast fillets

€ 6.90

HALLOUMI STICK

Halloumi cheese sticks in crispy breading

€ 6.50

TAQUITOS PICCANTI

Flavorful and mildly spicy mini taquitos

€ 5.80

MEXICO JALAPENOS BITES

Crispy bite filled with cream cheese and red jalapeno pepper

€ 7.20

SALMON BITES

Breaded salmon bites

€ 6.20

BREADES CHEESE CUBES

€ 6.90

BREADED COURGETTE STICKS

€ 5.80

FRIES POTATOES

€ 4.70

KING HALF MIXED FRY

1 of each plus fries

€ 12.90

KING MIXED FRY

2 of each plus fries

€ 18.90

APERITIFS

DRINKS

KIDS MENU

KIDS MENU € 9.90

YOUR FIRST DRINK IS ON US!

OFFER VALID FOR CHILDREN UP TO 8

PJ MASKS

Mini cheese toast and fries

€ 9.90

TOY STORY

Chicken cutlet and fries

€ 9.90

PEPPA PIG

Meatballs and fries

€ 9.90

MASHA E ORSO

Ham steak and cheese with fries

€ 9.90

Still/Sparkling water (0,70 l)

€ 3.00

Soft Drinks on tap

Pepsi, lemonsoda, limon tea, peach tea, orange soda

€ 3.50 0,30 l

€ 4.80 0,50 l

Wine on tap (red/white sparkling)

€ 3.00 glass

€ 3.80 0,25 l

€ 6.90 0,50 l

€ 9.90 1 l

Americano

vermouth, bitter, seltz

€ 6.50

Violetta

prosecco, water, violet liqueur

€ 5.00

House Spritz

beer, white martini, prosecco, lemon juice

€ 4.00

Ugo

prosecco, water, elderflower syrup, lime, mint

€ 4.00

Aperol

prosecco, water, Aperol

€ 3.50

Campari

prosecco, water, Campari

€ 4.00

Gingerino

€ 3.50

Negroni

gin, vermouth, bitter

€ 8.00

Guinness Stout - 4,20% vol.

Guinness beers have an intensely roasted flavor, thanks to the high degree of roasting of the barley malt. The other ingredients are barley, water, hops, and yeast. Compact foam.

€ 4.00 0,25 cl
 € 6.80 0,50 cl
 € 20.40 1,5 l

Jacob Export - 5,00% vol.

Here's the taste of Upper Palatinate: strong, full-bodied, spicy, and genuine. The Jacob Export Hell, with its wonderful amber color, is a guarantee for pleasant pub conversation and a harmonious companion to a good meal.

€ 3.00 0,20 cl
 € 5.50 0,40 cl
 € 20.00 1,5 l

Brooklyn Session Ipa - 4,60% vol.

The Stonewall Inn IPA from Brooklyn is a Session India Pale Ale, produced with dry hopping mainly using the Citra hop variety. Golden yellow in color, it has an aroma characterized by clear citrus notes of grapefruit, mandarin, and tropical fruit. On the palate, it is refreshing, hoppy, delicately bitter, and perfectly balanced.

€ 4.30 0,20 cl
 € 6.90 0,40 cl
 € 25.50 1,5 l

Brooklyn Pils - 4,80% vol.

Fresh and "crispy" malty aroma with delicate herbal hoppy notes, thanks to generous late hopping with German varieties. This Pilsner is designed in Brooklyn but made for everyone and dedicated to the world.

€ 3.80 0,20 cl
 € 6.00 0,40 cl
 € 22.50 1,5 l

Grimbergen Blanche - 6,00% vol.

A Belgian-style witbier with a light yellow color and refreshing notes of citrus, cloves, coriander, and bergamot. Grimbergen Blanche is a Belgian-style Witbier with classic spicy citrus notes, coriander, and clove.

The dominant aromas are ripe fruit, supported by coriander and bergamot notes. It features a very creamy foam.

€ 4.30 0,25 cl
 € 6.90 0,40 cl
 € 25.50 1,5 l

Grimbergen Double Ambrée - 6,50% vol.

An amber beer in the Dubbel style, malty with rich, deep, and bittersweet flavors. For Grimbergen Double Ambrée, hints of caramel, dried plums, and hops mix with a deep malty note, with many caramelized tones. The overall sensation is bittersweet, with aromas dominated by sweet ripe fruit.

€ 4.30 0,25 cl
 € 6.90 0,40 cl
 € 25.50 1,5 l

Grimbergen Blonde - 6,70% vol.

(Available only at Altivole)

A soft blonde beer, with aromas of ripe yellow fruit, a spicy note of cloves, and a dense cream-colored foam. Grimbergen Blonde is dominated by ripe fruit, spices, and honey that blend with sweet and bitter flavors. Immediately, associations with pineapple, licorice, pear, and cloves come to mind. Perfectly balanced, extremely persistent, and extraordinarily complex.

JACOB WEISSE - 5.30% vol.

€ 4.30 0,25 cl
 € 6.90 0,40 cl
 € 25.50 1,5 l

Jacob Weisse - 5,30% vol.

(Available only at Altivole)

An opaque orange beer with a small white foam. The aroma is dry fruity, with some light orange notes. The taste is sweet, with prominent flavors of wheat and banana, along with a pleasant spicy note.

€ 3.80 0,30 cl
 € 6.30 0,50 cl
 € 18.50 1,5 l

Guinness Ipa - 5,00% vol.

Guinness Blonde IPA is a refreshing and aromatic beer with a moderate alcohol content, making it easy to drink. The flavors are perfectly balanced, in true Guinness style, between caramelized malts and citrus and floral notes that develop into a well-hopped aftertaste.

€ 4.30 0,20 cl
 € 6.90 0,40 cl
 € 25.50 1,5 l

ALLERGEN

ALLERGEN LIST:



GLUTEN



TREE NUTS



MILK AND DAIRY PRODUCTS



FISH



EGGS AND EGG PRODUCTS



MUSTARD

In case of food allergies or intolerances, please inform us and ask for the ingredient list; our staff will be happy to provide information about ingredients that may cause allergic reactions.

COVER CHARGE € 1,90

KING
STEAKHOUSE
BIRRERIA

Via Kennedy, 25 - Caselle di Altivole (TV)
Via Feltrina, 19 - Pederobba (TV)
www.birrieriking.it