VERTICALPARK
SARDINIA INDOOR

1,5 L Spritz + Sharing Board

€40

Great for 4 people

STARTERS

TAGLIERE PICCOLO • 10€ 1,7

TAGLIERE MEDIO • 20€ 1,3,7 ❄
for two people – with cheese from Caseificio Aresu and cured meats from Salumificio Su Sartizzu

TAGLIERE GRANDE • 40€ 1,3,7 ❄
for four people – with cheese from Caseificio Aresu and cured meats from Salumificio Su Sartizzu

TAGLIERE FRITTO MAXI • 25€ 1,3,7 ❄
for two people – a crispy fried selection with dippers-style fries.

TAGLIERE FRITTO SMALL • 13€ 1,3,7 ❄
a smaller fried selection with dippers-style fries.

KIDS' MENU

HAMBURGER E PATATINE FRITTE • 7,5€ 1,3 ❄

WÜRSTEL E PATATINE • 7,5€ 1 ❄

POLPETTE E PATATINE FRITTE • 7,5€ 1,3,7 ❄

NUGGETS DI POLLO (5 PEZZI) ❄
E PATATINE FRITTE • 7,5€ 1,3,7

This menu is for kids only

BURGERS

BRIEFING CHEESE • 15€ 1,3,5,7,10,11 ❄
beef burger, lettuce, tomato, cheddar sauce, mayo & ketchup

SCALATORE • 15€ 1,5,7,10,11 ❄
beef burger, pecorino cream, tomato, arugula, and artichoke sauce

PUDDA BUN • 15€ 1,5,7,10 ❄
sesame bun, crispy breaded chicken burger, lime mayo, lettuce & tomato

VERTICAL VEG 2.0 (Panino vegano) • 15€ 1,5,6,8,10,11 ❄
multigrain bun, 100% vegan soy burger, taggiasca olive spread, roasted peppers & lamb's lettuce

VERTICAL BUN • 15€ 1,3,7,10 ❄
pretzel bun, chianina beef burger, fried eggplant, chef's special sauce & smoked ricotta

Fries included with every burger!

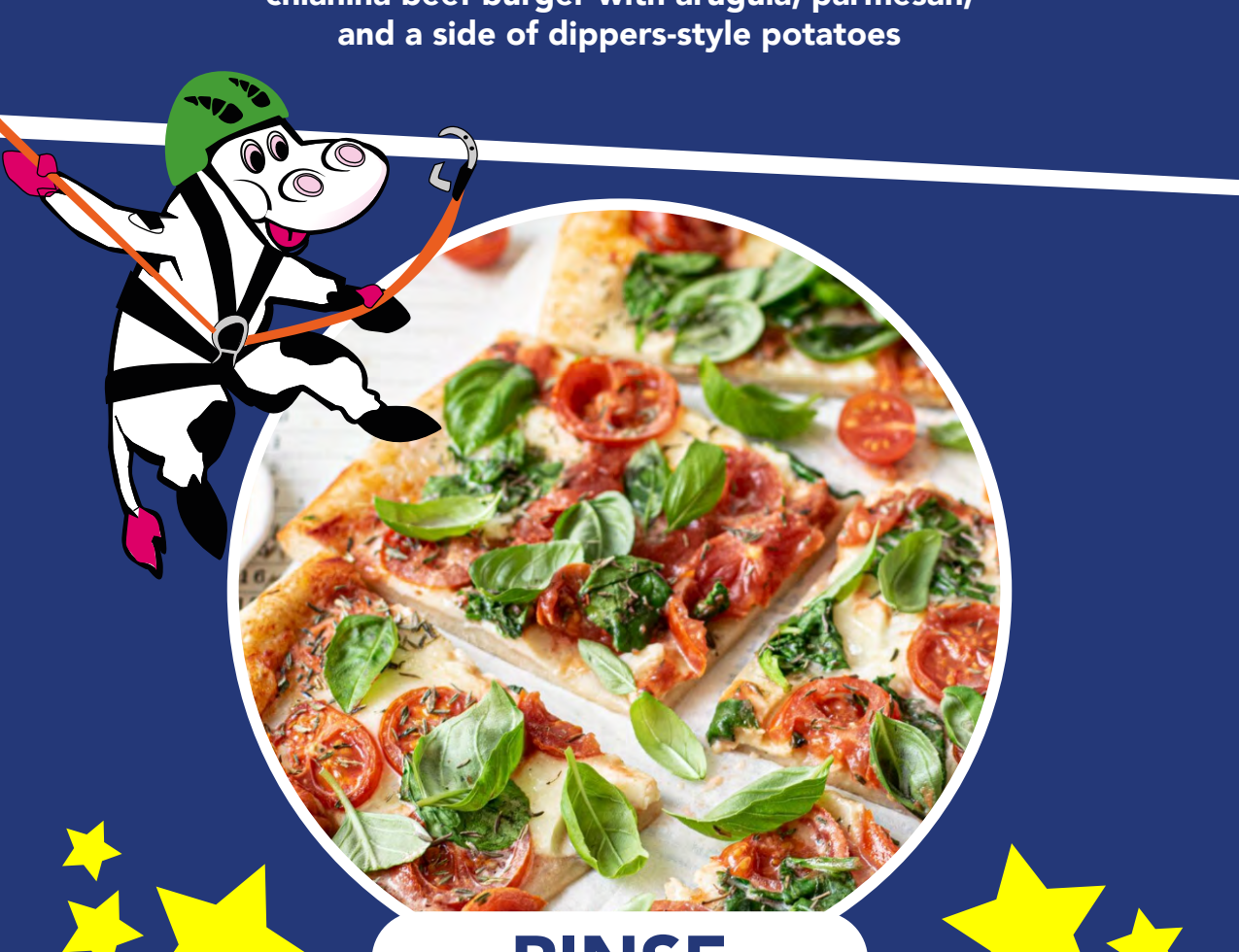
MAIN DISHES

MAXI INSALATONA • 10€ 1,7
green salad, tomatoes, arugula, mixed greens, corn
plus any additional items at a cost of €1.50 each (prosciutto crudo, pecorino cheese, and tuna)

CI VEDO DOPPIO • 16€ ❄
double beef burgers with double sides (fries and salad)

DOPPIO VEG • 16€ 1,6 ❄
double vegan burger with double sides

CHIANINA • 18€ 1,7 ❄
chianina beef burger with arugula, parmesan, and a side of dippers-style potatoes



PINSE

MARGHERITA* • 8€ 1,7
tomato sauce and mozzarella

BOLOGNA* • 14€ 1,7,8
mozzarella, burrata, mortadella, and pistachio crumbs

SARDA* • 9€ 1,7
tomato sauce, mozzarella, dry sausage, and pecorino cheese

PINSA DEL MESE* • 14€ 1,7

CAMPAGNOLA* • 9€ 1,7
tomato sauce, mozzarella, zucchini, eggplant and bell peppers - *all locally grown veggies*

PINSA BABY* • 8€ 1,7
tomato sauce, mozzarella, sausages, and fries

RUCOLA GRANA E CRUDO* • 13€ 1,7
Tomato sauce, mozzarella, arugula, Parmesan cheese and prosciutto.

STAMMI LONTANO* • 12€ 1,7
tomato sauce, mozzarella, tuna, and sweet-and-sour onions

FORZA LELE* • 9€ 1,7
tomato sauce, mozzarella, anchovies, and capers

VERTICAL* • 15€ 1,3,7
tomato sauce, mozzarella, marinated horse meat strips, salted ricotta shavings, and cherry tomatoes

ADD-ONS:
Lactose-free mozzarella + €1 - Double mozzarella + €1.50

SUPPLIERS:
Caseificio Le 4 More, Salumificio Su Sartizzu, Caseificio Aresu

PINSE SPECIAL

JASMINE • 8€ 1
red base, black olives, anchovies.

PIPPA • 12€ 1,7
margherita base, guanciale, artichoke cream, pecorino cream, and black pepper

TRICOLORE • 12€ 1,7
margherita base, arugula, stracciatella burrata, and cherry tomatoes

PRENA • 14€ 1,7
margherita base, guanciale, pecorino cream, and culurgiones cream

CONTROCORRENTE • 15€ 1,5,6,7,8
margherita base, smoked salmon, pesto, and cherry tomatoes

DEL CONTADINO • 13€
white base, blue cheese with walnuts, pears, and honey

SAPORITA • 15€ 1,7
white base, meat mushrooms, blue cheese, white truffle oil, and pepper

4 FORMAGGI SARDI • 12€ 1,7
white base, pecorino, goat cheese, blue cheese, and pecorino cream

SUPPLIERS:
Caseificio Le 4 More, Salumificio Su Sartizzu, Azienda Agricola Sa Marigosa

MEAT DISHES

BISTECCA DI CAVALLO E CONTORNO • 25€
steak seasoned with garlic and parsley, served with a side choice of fries, grilled veggies, or salad.

BISTECCA DI MANZO E CONTORNO • 25€
served with a side choice of fries, grilled veggies, or salad.

CHIANINA • 18€ 1,7 ❄
chianina beef burger with arugula, parmesan, and a side of dippers-style potatoes

TAGLIATA DI MANZO CON RUCOLA E GRANA • 20€ 1,7 ❄
grilled beef entrecôte served on a bed of carasau bread, arugula, and parmesan shavings, with a side of fries

SIDES

VERDURE GRIGLIATE • 5€
grilled zucchini, peppers, and eggplant.

PATATINE FRITTE • 5€ ❄

INSALATA MISTA • 4€

DRINKS & APERITIFS

STILL/SPARKLING WATER 50CL • 1€
STILL/SPARKLING WATER 1 LITRO • 2€
FRUIT JUICES • 2,5€
COCA COLA CLASSICA/ZERO 33CL • 2,5€
FANTA 33CL • 2,5€
SPRITE 33CL • 2,5€
CHINOTTO 200ML • 2,5€
ICED TEA LEMON/PEACH • 2,5€
FRESH ORANGE JUICE • 3,5€
TONIC WATER • 2,5€
SANBITTER • 2,5€
CRODINO • 2,5€
COCKTAIL SAN PELLEGRINO • 2,5€
APEROL SODA • 3,5€
CAMPARI SODA • 3,5€
SPRITZ • 6€
APEROL - CAMPARI - SELECT
MARTINI BIANCO • 3€
HUGO SPRITZ • 6€
SCIROPPO DI SAMBUCO, PROSECCO E MENTA
MARIGOSU • 6€
CAMPARI, MIRTO, POMPELMO
SPRITZ VENEZIANO • 6€
APERITIVO ROSSO SELECT, PROSECCO E SODA
SPRITZ SARDO • 6€
BITTER MYRSINE, AMARO DOLIENSE, PROSECCO E SODA
SPRITZ LIMONCELLO • 6€
NEW! **SPRITZ XXL 700 ML** • 9€

BEER SELECTION

HEINEKEN 33CL • 3€
HEINEKEN 0 ALCOL 33CL • 3€
ICHNUSA 33CL • 3€
ICHNUSA LEMON 33CL • 3€
FRANZISKANER WEISSBIER 50CL • 4,5€
FRANZISKANER DUNKEL 50CL • 4,5€
CORONA 33CL • 3,5€
PERONI NASTRO AZZURRO 20CL• 2,5€
PERONI NON FILTRATA 20CL• 2,5€
PERONI NASTRO AZZURRO 40CL• 4,5€
PERONI NON FILTRATA 40CL• 4,5€
BOCCALE PERONI NASTRO AZZURRO 1 LITRO • 10€
CARAFFA PERONI NASTRO AZZURRO 1,5 LITRI • 14€
AVE MARIA - BIRRERIA MASCAGNI (ALC 5.2% VOL) 20 CL • 3,5€
AVE MARIA - BIRRERIA MASCAGNI (ALC 5.2% VOL) 40 CL • 6,5€
AVE MARIA - BIRRERIA MASCAGNI (ALC 5.2% VOL) 1,5 LITRI • 16€
GOLDEN ALE- BIRRIFICIO SORRES 20 CL • 3,5€
GOLDEN ALE- BIRRIFICIO SORRES 40 CL • 6,5€
GOLDEN ALE- BIRRIFICIO SORRES 1,5 LITRI • 16€
IPA - BIRRIFICIO SORRES 20 CL • 3,5€
IPA - BIRRIFICIO SORRES 40 CL • 6,5€
IPA - BIRRIFICIO SORRES 1,5 LITRI • 16€

WINE SELECTION

KARAM - CANNONAU DI SARDEGNA BOTTLE • 18€
BOVALE USELIS CANTINA LA GIARA 75CL • 18€
GEBEL - ISOLA DEI NURAGHI BOTTLE • **18€**
VINO DELLA CASA 1 LITER • 10€
VINO DELLA CASA 1/2 LITER • 6€
VINO DELLA CASA 1/4 LITER • 4€
VINO DELLA CASA GLASS • 3€
VERMENTINO USELIS CANTINA LA GIARA 75CL • 18€

AMARI

MONTENEGRO • 3€
UNICUM • 3€
AVERNA • 3€
JAGERMEISTER • 3€
CYNAR • 3€
MIRTO • 3€
LIMONCELLO • 3€
FERNET BRANCA • 3€
CREMA DI LIMONCELLO • 3€
VECCHIO AMARO DEL CAPO • 3€
RAMAZZOTTI • 3€
BRANCA MENTA • 3€
FILU E FERRU • 3€
BAYLES • 3€
GRAPPA • 4€
ZENZERINO • 3€
AMARI E CREME LOCALI • 3,5€
MANDARINETTO • 3€

COFFEE MENU

COFFEE • 1,3€
DECAFFEINATED COFFEE • 1,4€
GINSENG COFFEE • 1,6€
CAPPUCCINO • 1,5€
HERBAL TEAS • 2€
HOT CHOCOLATE • 3€

DESSERTS

HOMEMADE DESSERTS • 5€
HOMEMADE CAKES PER SLICE • 3,5€
ASSORTED DESSERTS BY BINDI • 6€
PIRATE & PRINCESS GELATO BY BINDI • 7€

❄ contains frozen ingredients ⓖ gluten-free

ALLERGEN INFORMATION

VIA G. DI VITTORIO, 29, SESTU CA

MENUFIGO
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