



BEVERAGES

*STILL OR SPARKLING WATER 75 CL

*IN THIS RESTAURANT WE SERVE DRINKING WATER THAT WE TREAT AND CARBONATE ACCORDING TO ITALIAN LAW D.LGS 181 DATED 23/06/2003

SOFT DRINKS 33 CL

CAFFEE

1,50 E.

3,00 E.

2,00 E.

DRAFT BEERS

PERONI CRUDA - 100% ITALIAN MALT VOL.4,7%

UNPASTEURIZED LAGER, WITH A CREAMY AND SOFT CONSISTENCY, WITH PLEASANTLY BITTER AFTERTASTE OF HOPS.



20 CL 3,00 E.

40 CL 5,00 E.

PERONI GRAN RISERVA - WHITE VOL.5,1%

WEISS WITH A FRESH AND AROMATIC TASTE, IDEAL TO DRINK WITH PORK, SALADS AND DESSERTS.



33 CL 6,00 E.

PERONI GRAN RISERVA - RED VOL.5,2%

VIENNA STYLE, RUBY RED WITH AMBER ITALIAN MALT, FULL BODIED AND HOWEVER, DRINKABLE WITH A WARM AROMA OF MALT AND CARAMEL.



33 CL 6,00 E.

BOTTLED BEERS

PERONI - LAGER VOL. 4,7%

LAGER WITH 100% ITALIAN MALT, MODERATELY BITTER WITH THE RIGHT BALANCE OF HOPS AND MALT.



33 CL 4,00 E.

PERONI GRAN RISERVA - DOUBLE MALT VOL.6,6%

BOCK WITH AN INTENSE ALCOHOL CONTENT, WITH AN AROMA OF CEREALS AND SPICES AND A FRUITY AFTERTASTE. WITHOUT NON-MALTED CEREALS. VERY GOOD WITH RED MEAT AND PASTA WITH TASTY SAUCES.



50 CL 9,00 E.

PERONI GRAN RISERVA - WHITE VOL. 5,1%

WEISS WITH A FRESH AND AROMATIC TASTE, IDEAL TO COMBINE WITH PORK SALADS AND DESSERTS.



50 CL 9,00 E.

PERONI GRAN RISERVA - RED VOL. 5,2%

VIENNA STYLE WITH A FULL-BODIED TASTE AND AT THE SAME TIME PLEASANTLY DRINKABLE.



50 CL 9,00 E.

PERONI - STRONG VOL.8,0 %

STRONG QUALITY LAGER WITH A STRONG AND BALANCED TASTE. PRODUCED BY MASTER BREWER WITH THE USE OF 100% ITALIAN MALT. GOOD IF COMBINED WITH RED MEATS AND SAVORY SAUCES.



33 CL 5,00 E.

TOURTEL VOL. <0,5%

PREMIUM NON-ALCOHOLIC LAGER WITH A ROUND TASTE WITH HINTS OF MALT AND BITTER, LIGHT AND BALANCED.



33 CL 5,00 E.

OUR PARTNERS



THE MEATBALL STORY



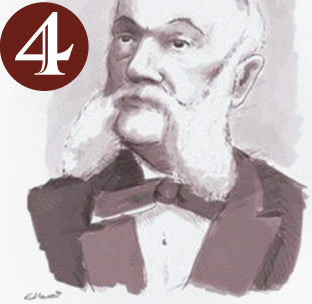
THE EARLIEST EVIDENCE OF THE FAMOUS MEATBALL, IN THE ITALIAN FOOD AND WINE AREA, GOES WAY BACK TO THE SIXTH CENTURY A.D., AS IT EMERGES FROM A COLLECTION OF RECIPES NAMED AFTER MARCO GAVIO APICIO, A ROMAN GASTRONOME WHO LIVED BETWEEN THE YEARS 25 B.C. AND 37 A.D. IN THE SCRIPT NAMED 'DE RE COQUINARIA' (I.E. CULINARY ART) THE ROMAN GASTRONOME REVIEWED SOME TYPES OF MEATBALL, HIGHLIGHTED AS DISHES OF THE HIGHEST REFINEMENT.

THOUGH, UP UNTIL THE THIRD CENTURY A.D., THERE IS NO EVIDENCE OF THE TERM MEATBALL IN THE VARIOUS COOKBOOKS.



THE NAME APPEARS FOR THE FIRST TIME DURING THE FIFTEENTH CENTURY, THANKS TO MAESTRO MARTINO WHO WROTE A BOOK CALLED 'DE ARTE COQUINARIA'. IN THIS BOOK THE TERM POLPETTA (I.E. MEATBALL) IS RELATED TO THE MEANING OF POLPA (I.E. FLESH), THEREFORE A HIGH REGARDED DISH.

"[...] carne de vitello, zioè il pecto davanti è bono allessò, et la lonza arrosto, et le cosse in polpette. [...] De la carne del cervo la parte denanzi è bona in brodo lardieri, le lonze se potono far arrosto, et le cosse son bone in pastello secco o in polpette".



VS

PELLEGRINO ARTUSI IN HIS FAMOUS BOOK 'LA SCIENZA IN CUCINA E L'ARTE DI MANGIARE BENE' (THE SCIENCE IN THE KITCHEN AND THE ART OF EATING WELL), PUBLISHED IN 1881, QUOTES THE MEATBALL AS A TASTY AND FLAVORFUL REGAIN OF ALREADY COOKED MEAT.

! TODAY T.M.F.

IN THIS WAY THE MEATBALL TAKES BACK ITS EARLY, AND NOBLE, MEANING OF PRODUCT THAT'S A RESULT OF A SELECTION OF THE FINEST RAW MATERIAL, WHICH PULP IS TREATED IN A WAY THAT AIMS TO CREATE THE MEATBALL FOR THE MEATBALL FAMILY.



THE MEATBALL FAMILY
PRIVVATE & CORPORATE EVENTS,
MOBILE CATERING & STREET FOOD PARTY

RESTAURANT 02.45471809 | INFO@THEMEATBALLFAMILY.COM
FOOD TRUCK APE TMF | TMFONTEROAD@GMAIL.COM



ENGLISH
M E N Û





STARTERS



FASSONA PIEMONTESE FRESH BEEF STAKE FRESH PIEMONTESE FASSONA TARTARE BEEF STEAK WITH DIJON MUSTARD, WORCESTER SAUCE, "ORGANIC" OLIVE OIL, LIME, "MALDON SALT" AND PEPPER WITH SEASONAL VEGETABLES.

14,00 E.



FRIED BLACK ANGUS BEEF MEATBALLS, FRIED COD FISHBALLS AND FRIED AUBERGINE VEGGIEBALLS WITH A VAST SAUCE ASSORTMENT.

10,00 E.

SPAGHETTI MEATBALL



FRESH HOMEMADE SPAGHETTI DRESSED WITH PEELED ITALIAN TOMATOE SAUCE, BASIL AND A CHOICE BETWEEN:
• 7 FRIED BLACK ANGUS MEATBALLS.
• 2 PIEDMONTESE FASSONA MEATBALLS.

10,00 E.



FRESH HOMEMADE SPAGHETTI DRESSED WITH LIVORNESE SAUCE, PARSLEY AND 7 COD FISH-BALLS.

10,00 E.



FRESH HOME MADE SPAGHETTI DRESSED WITH CHERRY TOMATOES SAUCE, AND 7 VEGGIE-BALLS ALLA PARMIGIANA, RICOTTA CHEESE AND BASIL.



10,00 E.

BURGER BALL

Because basically ... the hamburger is nothing but a meatball between two slices of bread ... here is our choice of burger ball with artisan buns, selected ingredients and home made sauces



3 PIEMONTESE FASSONA BURGER BALLS 'TMF ORIGINAL' TOMATO, ICEBERG LETTUCE, CHEDDAR CHEESE AND BBQ SAUCE WITH HONEY.

12,00 E.



3 CHICKEN LEG BURGER BALLS 'DOCTOR GOA', BACON, ICEBERG LETTUCE, CRISPY BACON AND TMF SAUCE.

12,00 E.



3 PIEMONTESE FASSONA BURGER BALLS 'DERBY CLUB', SAUSAGE, HERBAL MAYONNAISE, PERONI BEER GRAN RISERVA BIANCA CARAMELIZED ONION ON TOP.

14,00 E.



3 EGGPLANT BURGER BALLS "LA SICILIANA", MINT,ICEBERG LETTUCE, TOMATO AND YOGURT SAUCE ON THE SIDE.



12,00 E.

Try Them All
VIUUULENZA

A TRIS OF OUR MEAT BURGER BALL FOR A
STRONG TASTING EXPERIENCE

15,00 E.

*SOME OF THE PRODUCTS MAY BE FROZEN AT THE ORIGIN



LE MEATBALL

Meatballs of traditional Italian dishes



(OUR MEATBALL VERSION OF VITEL TONNÈ)
4 VEAL MEATBALLS BOILED WITH VEGETABLES AND THEN BAKED, PARMIGIANO REGGIANO CHEESE AGED 24 MONTHS, MASHED POTATOES, EGGS, CHOPPED ALMONDS, DRESSED WITH COLD TUNA SAUCE AND SICILIAN CAPER FRUIT ON TOP.

13,00 E.



4 CHICKEN LEG MEATBALLS, BACON, MASHED POTATOES AND MILK BREAD, DRESSED WITH CURRY SAUCE AND ALPHA ALPHA BUDS ON TOP..

13,00 E.



4 PIEMONTESE FASSONA BEEF MEATBALLS , LUGANEGA SAUSAGE, EGGS, GRANA PADANO CHEESE AND MILK BREAD, DRESSED WITH TMF SAUCE.

13,00 E.



4 PIEMONTESE FASSONA BEEF MEATBALLS, HERBS AND SPICES, BOLOGNA SWEET MORTADELLA, POTATOES, GRANA PADANO CHEESE AND MILK BREAD DRESSED WITH PEELED SAUCE ITALIAN.

14,00 E.



4 COD FISH-BALLS, SEASONED WITH ORGANIC EXTRA VIRGIN OLIVE OIL AND PARSLEY, CHICKPEA VELOUTÉ, DRESSED WITH LIVORNO-STYLE TOMATO SAUCE.

14,00 E.



3 NORWEGIAN SALMON TARTARE FISH-BALLS MARINATED IN LIME JUICE, CHIVES AND ORGANIC EXTRA VIRGIN OLIVE OIL, SERVED ON A BED OF YOGURT SAUCE AND ACCOMPANIED BY ALTAMURA BREAD CROUTON AND A KNOB OF BUTTER.

15,00 E.



4 VEGGIEBALLS OF FRESH AUBERGINES, MINT, POTATOES, PARMIGIANO REGGIANO SEASONED 24 MONTHS E MOZZARELLA FIORDILATTE SERVED WITH SAUCE YOGURT AND LIME.



12,00 E.



4 VEGAN-BALLS OF PORCINI, PRATAIOLI, CHIODINI SELECTED MUSHROOMS FRIED WITH TROPEA RED ONION, MASHED POTATOES, PARSLEY, DRESSE WITH TMF VEGAN SAUCE.



13,00 E.



3 VEGAN-BALLS OF PUMPKIN, POTATOES SERVED ON A CREAM OF CHICKPEAS, WITH ROSEMARY AND SAGE LIGHT SAUCE, AMARETTI AND ROASTED PISTACHIO.



12,00 E.

Try Them All
ECCEZZZIUNALE

OUR VERY SPECIAL SELECTION OF
8 MEAT-BALLS, FISH-BALLS
AND VEGGIE-BALLS.

26,00 E.

* FOR ANY INFORMATION ON SUBSTANCES AND ALLERGENS YOU CAN CONSULT THE APPROPRIATE DOCUMENTATION THAT WILL BE PROVIDED, ON REQUEST, FROM THE SERVICE STAFF.



SIDE DISHES

DIPPER FRENCH FRIES 4,00 E.

SWEET POTATO FRIES 4,00 E.

RUSTIC STYLE ROASTED POTATOES 4,00 E.

OVEN ROASTED VEGETABLES 4,00 E.

SPINACH WITH BUTTER AND LIGHT CHEESE CREAM 4,00 E.

MIXED SALAD WITH LETTUCE, TOMATOES AND CARROTS 5,00 E.

SPECIAL HOUSE SAUCES

TMF SAUCE (HOME MADE SPICY SAUCE WITH A DELICATE FLAVOR BASED ON MAJONESE AND MUSTARD, WORCESTER SAUCE, GARLIC, ANCHOVIES, ORGANIC EXTRA VIRGIN OLIVE OIL), HONEY BBQ SAUCE, YOGURT AND LIME, TONNÈ (MAYO WITH TUNA), **CURRY SAUCE**, CAESAR, LIVORNO-STYLE SAUCE, **TOMATO SAUCE**, MAYONNAISE WITH HERBS, TMF VEGAN SAUCE, CARAMELIZED ONION. 0,50 E.

SALAD

CAESAR FAMILY ICEBERG LETTUCE, FRIED CHICKEN AND BACON MEATBALLS, CROUTONS, PARMESAN FLAKES, CRISPY BACON AND CAESAR DRESSING. 10,00 E.



MIXED LEAF SALAD, BLACK ANGUS MEATBALLS, CONFIT TOMATOES, CARROTS, CROUTONS AND "TMF" DRESSING. 10,00 E.



MIXED LEAF SALAD, AGED RICOTTA CHEESE, TOMATO, BLACK 'TAGGIASCHE' OLIVES, CUCUMBER, RED ONION WITH GREEK YOGURT DRESSING. 10,00 E.

CHILDREN'S MENÙ

FOR OUR BEST CUSTOMERS BETWEEN THE AGE OF
3 AND 10

BLACK ANGUS MEATBALLS WITH FRIES AND KETCHUP SAUCE 10,00 E.

BREAD & SERVICE 1,50 E.