

officineaversa.it

MIXERLAB



Officine

burgers and drinks

DELIVERY MENU

Cities:

Aversa, Trentola Ducenta, Carinaro, Cesa, Lusciano, Grignano di Aversa e Teverola.

Delivery time:

From 16:00 to 23:00

Contact us on Whatsapp to **+39 327 880 6335** telling us name, surname, residence, address, with civic number and the chosen dish.

Terms of payment:

Cash or credit card.

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Every **40 €** spent ,
a **10%** of discount.

Cannot combine with the wine discount

MINIMUM ORDER 10 €

* NOT JUST FRIED FOOD

coperto 1,5

Pearl of fried buffalo mozzarella with basil pesto and tomatoes	5
3 meats meatballs with Amatriciana sauce, pecorino cheese scales and bread waffle	6
3 meats meatball on a bed of french fries.	6
Brioche with sausage, friarielli and provola cheese with chickpeas soup with rosemary.	5
Coloured chips	4
* *Dippers potatoes with peel	5

* GLI STEC- CHI

Chupa chip with stuffed escarole nougat with ricotta soup 2pz)	5
Gragnano pasta filled with potatoes gâteaux in crispy crust and bruschetta with tomatoes. (2pz)	5
Mozzarella in carrozza with genovese sauce pesto stratified in breadstick crust and pachino tomato sauce (2pz)	5
Pasta filled with Amatriciana sauce in panko bread crust. (2pz)	5
Sticks chopping board (4 pz)	8

BUR- GER

- Easy:** Scottona Hamburger 200gr, iceberg, tomato **7,5**
- Piccantino:** Scottona hamburger 200gr, caramelized Tropea onions, Spilinga n'duja buffalo mozzarella, cuor di bue tomato. **9**
- Pork & Cheese:** * Pork hamburger 200gr, cheddar, speck and garlic mayonnaise **8,5**
- Chicken:** * Chicken hamburger 200gr, bacon, grana cheese scales, fontina cheese, spinach and classic coleslaw sauce. **9**
- Americano:** Scottona hamburger 300gr, bacon, cheddar, **fried onion rings, iceberg. **9**
- Bronte:** Scottona hamburger 200gr, mortadella igp, pistachios cream, smoked provola cheese. **9**
- Vegetariano/vegano:** * Vegan hamburger, burrata cheese / tofu, baked potatoes, red cabbage. **8,5**

BUR- GER

FISH

- Sea burger:** Cereals bun, Norwegian salmon hamburger 150gr, crispy bacon, buffalo mozzarella, tomato and leek peas cream. **10**

PA- NINI

TRADI- ZIONE

La perla bianca: Scottona hamburger 200 gr, breaded and fried mozzarella, tomatoes and speck chips. **9**

Carpentier: Scottona Hamburger 200 gr, Agerola provola cheese, eggplant parmigiana, pecorino cheese waffle **9**

Potato: Scottona Hamburger 200 gr, potatoes croquet, backed ham and provola cheese. **9**

Contadino : **Sausage hamburger 200gr, friarielli, smoked buffalo mozzarella, grilled zucchini. **8,5**

The add of every single food costs **1**

The add of every hamburger costs **3**

The substitution of every food costs **0,5**

The subtraction of every single food does not change the price

SO- DAS

Water 0.50 cl **1**

Coca cola 0.33 cl **2**

Coca cola zero 0.33 cl **2**

Fanta 0.33 cl **2**

BIR- RE

BOTTIGLIA

TYRIS VIPA

CL 33 / 5

ORIGIN: Spain

FERMENTATION: High

STYLE: Saison IPA

COLOR: Golden Yellow

ALCOHOL CONTENT: 3,8%

Bitter beer, fresh with a hoppy aroma.

TYRIS MARZEN

CL 33 / 5

ORIGIN: Spain

FERMENTATION: Low

STYLE: Marzen

COLOR: Copper amber

ALCOHOL CONTENT: 5,5%

Creamy beer with light bitterness and a dry finish.

TYRIS IPA

CL 33 / 5

ORIGIN: Spain

FERMENTATION: High

STYLE: IPA

COLOR: Golden Yellow

ALCOHOL CONTENT: 6,2%

Tasty, aromatic beer with a refreshing herbal aftertaste.

WOLD TOP BITTER

CL 50 / 6

ORIGIN: England

FERMENTATION: High

STYLE: Bitter

COLOR: Slightly Amber

ALCOHOL CONTENT: 3,7%

Light beer with an intense flavor and a long hoppy finish.

WOLD TOP AGAINST THE GRAIN

CL 50 / 6 gluten free

ORIGIN: England

FERMENTATION: High

STYLE: Bitter Senza Glutine

COLOR: Pale Yellow

ALCOHOL CONTENT: 4,5%

Beer with a full, creamy and refreshing flavor with a hint of citrus.

BOYNE AMBER ALE

CL 50 / 6

ORIGIN: Ireland

FERMENTATION: High

STYLE: Amber Ale

COLOR: Amber

ALCOHOL CONTENT: 4,8%

Balanced, caramelized beer with a large variety of German hops.

BOYNE AMBER ALE Lager

CL 50 / 6

ORIGIN: Ireland

FERMENTATION: High

STYLE: Lager

COLOR: Blonde

ALCOHOL CONTENT: 4,8%

Perfectly balanced beer with a hoppy aroma and a fresh finish.

BOYNE PALE ALE

CL 50 / 6

ORIGIN: Ireland

FERMENTATION: High

STYLE: Pale Ale

COLOR: Amber

ALCOHOL CONTENT: 4,8%

It releases pleasant hints of pink grapefruit with a subtle malt aroma.

FLENSBURGER WELZEN

CL 33 / 5

ORIGIN: Germany

STYLE: Hefeweizen

COLOR: Blonde

ALCOHOL CONTENT: 5,1%

Spicy and delicate.

BECK'S 2,5

HEINEKEN 2,5

BUDWEISER 2,5

TENNENT'S 3,5

MENU' SELECTED BY OFFICINE

OFFICINE MENU 13

APPETIZER

Paccheri di Gragnano stuffed with potato gâteaux in a crispy crust and cherry tomato bruschetta (2 pcs)

BURGERS

Chicken: chicken burger gr.200, bacon, parmesan flakes, fontina cheese, spinach, classic coleslaw sauce.

CHOOSE YOUR DRINK:

Beers: Beck's / Heineken

Craft beer (+3 surcharge)

Water 50 cl

Coca-Cola 33cl

Coca-Cola zero 33cl

Fanta 33cl

MENU 'LITTLE ITALY 13

APPETIZER:

Pearl of fried buffalo mozzarella with basil pesto and cherry tomatoes

BURGERS:

Easy: scottona hamburger 200gr. , iceberg salad, tomato.

CHOOSE YOUR DRINK:

Beers: Beck's / Heineken

Craft beer (+3 surcharge)

Water 50 cl

Coca-Cola 33cl

Coca-Cola zero 33cl

Fanta 33cl

PORK'S MENU 13

APPETIZER:

Pennone stuffed with amatriciana sauce in panko bread crust (2 pieces)

BURGERS:

Pork & Cheese: pork burger gr. 200, cheddar, speck, garlic mayonnaise

CHOOSE YOUR DRINK:

Beck's / Heineken beer Craft beer (+ 3 €)

Water 50 cl

Coca-Cola 33cl

Coca-Cola zero 33cl

Fanta 33cl

VEGETARIAN MENU 13

APPETIZER:

Chupa stew and almond escarole (2 PCS)

BURGERS:

Vegetarian Burger: vegan burger, burrata, baked potatoes, stewed red cabbage

CHOOSE YOUR DRINK:

Beer Beck's / Heineken Craft beer (+3)

Water 50 cl

Coca-Cola 33cl

Coca-Cola zero 33cl

Fanta 33cl

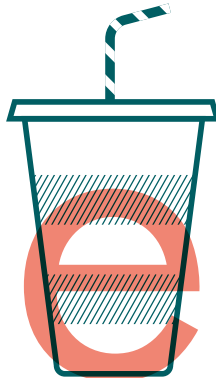
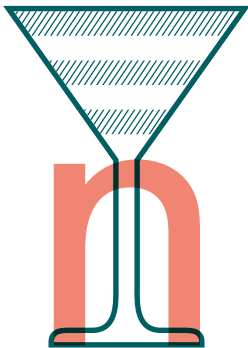
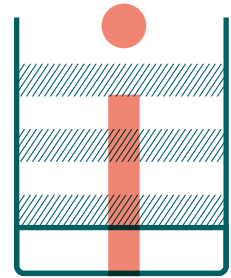
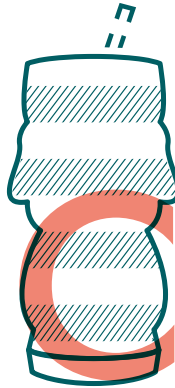
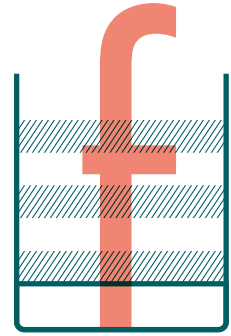
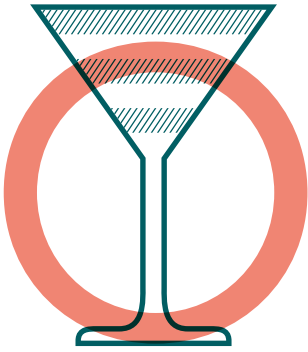
POSSIBLE ADDITIONS

Variation + 0.50

Add + 1 €

Double Hamburger + 3 €

Adding bite of breaded mozzarella + 2.5 €



BURGER AND DRINK

**Every 40 € spent ,
a 10% of discount.**

Cannot combine with the wine discount

MINIMUM ORDER 10 €

APPETIZER

GIN KIT

Tanqueray bottle
3 schweppes tonic
3 schweppes lemon
Appetizer of your choice

40 €

ABSOLUT KIT

Bottle vodka absolut 0,70
3 schweppes lemon
3 schweppes tonic
3 redbull
1 appetizer of your choice

€ 35

In each kit there is ice and glasses

Each kit is customizable. For info, contact 3278806335 (WhatsApp only)

VODKA PREMIUM KIT

- 1 Gray Goose bottle
- 3 Schweppes lemon
- 3 toned schweppes
- 3 redbull
- 1 appetizer of your choice

50 €

SPRITZ KIT

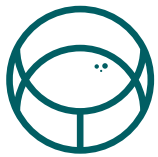
- 1 bottle of Aperol
- 1 bottle Cuvée CA 'Venezze Brut
- 3 Schweppes
- 1 Appetizer choice

€ 35

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n each kit there is ice and glasses

Each kit is customizable. For info, contact 3278806335 (WhatsApp only)



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*The selection and grinding of the meats is carried out by our chefs * food produced on site and subsequently slaughtered
** originally frozen foods*

NOTES: FOR ANY INFORMATION ON SUBSTANCES AND ALLERGENS IT IS POSSIBLE TO CONSULT THE APPROPRIATE DOCUMENTATION THAT WILL BE PROVIDED, ON REQUEST, BY THE STAFF IN SERVICE.

THE DIRECTION CANNOT MANAGE ANY CROSS CONTAMINATIONS BY ALLERGENS ARISING FROM THE PREPARATION OF THE DISHES, IT DOES NOT ENSURE THE ONLY PRESENCE OF THE ALLERGENS NATURALLY CONTAINED IN THE INGREDIENTS OF THE FLOWS LISTED IN THE MENU.

The guests are therefore informed to promptly inform our staff in case of alleged or ascertained food intolerance or allergy.



Via Gaetano Andreozzi, 45 - 81031 Aversa
www.officineaversa.it



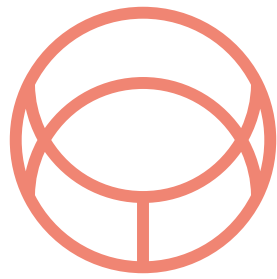
MIXERLAB



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WINE

www.officineaversa.it



20% Discount
for all wine brands

depending availability

ITALIAN SPARKLING

CAMPANIA

Caserta

I Borboni VSQ Asprinio Brut Terre del Volturno IGT <i>100% Asprinio 12% vol</i>		€ 20,00
Aia delle Monache L'Intruso Brillo col Naso all'Insù Asprinio Frizzante Terre del Volturno IGT <i>100% Asprinio 11%vol</i>	2018	€ 22,00

LOMBARDIA

Berlucchi '61 Satèn Franciacorta DOCG <i>80% Chardonnay 20% Pinot Nero</i>		€ 30,00
Rizzini Franciacorta DOCG Blanc de Blancs <i>100% Chardonnay</i>	2012	€ 38,00
Ca' del Bosco Cuvée Prestige Franciacorta DOCG Brut <i>Chardonnay 75%, Pinot nero 15% e Pinot bianco 10%</i>		60€

INTERNATIONAL SPARKLING

FRANCIA

Hugues Godmé Premier Cru Brut Réserve <i>60% Chardonnay 30% Pinot Meunier 10% Pinot Noir</i>		€ 50,00
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WHITE WINE

CAMPANIA

Caserta

Trabucco 16 Marzo Falerno del Massico DOC

100% Falanghina 13%vol

2018

€ 18,00

Napoli

Agnanum Campi Flegrei DOC

100% Falanghina

2017

€ 18,00

Avellino

Vigne Guadagno Fiano di Avellino DOCG

100% Fiano di Avellino

2017

€ 20,00

Feudi di San Gregorio Pietracalda Fiano di Avellino DOCG

100% Fiano di Avellino 13%vol

2018

€ 22,00

Devon Antonio Caggiano Greco di Tufo DOCG

100% Greco di Tufo

2018

€ 20,00

Feudi di San Gregorio Cutizzi Greco di Tufo DOCG

100% Greco di Tufo 13%vol

2018

€ 22,00

WHITE WINE

ITALIA

ABRUZZO

Cantina Orsogna Vola Volè Terre di Chieti IGP 2019 € 18,00
100% Passerina 12,5%vol

Cantina Orsogna Vola Volè Terre di Chieti IGP 2019 € 18,00
100% Pecorino 13%vol

PIEMONTE

Ceretto Blangé Langhe DOC 2018 € 30,00
100% Arneis 12,5%vol

ALTO ADIGE

Colterenzio Alto Adige DOC 2018 € 22,00
100% Gewurztraminer 13,5%vol

TRENTINO

Santa Margherita Trentino DOC 2018 € 20,00
100% Gewurztraminer 13,5%vol

FRIULI VENEZIA GIULIA

Di Lenardo Come mi Vuoi Venezia Giulia IGT 2018 € 18,00
100% Ribolla Gialla 12,5%vol

ROSÈ WINE

CAMPANIA

Regina Viarum Petali Roccamonfina IGP

100% Primitivo 13,5%vol

2018

€ 18,00

UMBRIA

Feudi Spada Opera Umbria IGP

100% Sangiovese 12%vol

2018

€ 18,00

ABRUZZO

Cantina Orsogna Vola Volè Cerasuolo d'Abruzzo DOP

100% Montepulciano 13,5%vol

2018

€ 18,00

SPARKLING RED WINE

CAMPANIA

Napoli

Salvatore Martusciello Ottouve Penisola Sorrentina DOC

Piedirosso, Aglianico, Sciascinoso, Suppezza, Castagnara, Olivella, Sauca, Surbegna 11,5%vol

2018

€ 20,00

LOMBARDIA

Giorgi Sangue di Giuda dell'Oltrepò Pavese DOC Frizzante

50% Croatina 40% Barbera 10% Uva rara, Vespolina e Pinot nero 7%vol

2018

€ 18,00

RED WINE

CAMPANIA

Aia delle Monache Terre Del Volturno IGP <i>100% Casavecchia</i>	2017	€ 20,00
Gennaro Papa Conclave Falerno del Massico DOP <i>100% Primitivo 15,5%vol</i>	2017	€ 20,00
Trabucco Èrre Falerno del Massico DOC <i>100% Aglianico 14%vol</i>	2017	€ 18,00
Trabucco Primo Antico Falerno del Massico DOC <i>100% Primitivo 14%vol</i>	2017	€ 18,00

Avellino

Vinosia Santandrea Taurasi DOCG <i>100% Aglianico 14%vol</i>	2013	€ 35,00
Tenuta Cavalier Pepe Santo Stefano Irpinia Campi Taurasini DOC <i>100% Aglianico 14%vol</i>	2015	€ 20,00

PIEMONTE

Parusso Mariondino Barolo DOCG <i>100% Nebbiolo 14%vol</i>	2015	€ 60,00
Marco Porello Nebbiolo Alba DOC <i>100% Nebbiolo 14%vol</i>	2017	€ 22,00

VENETO

Viviani Amarone della Valpolicella DOCG <i>70% Corvina 30% Rondinella 15,5%vol</i>	2015	€ 60,00
Zenato Ripassa Valpolicella Ripasso DOC Superiore <i>85% Corvina 10% Rondinella 5% Oseleta 14%vol</i>	2015	€ 28,00

TOSCANA

Lamole di Lamole Chianti Classico DOCG <i>80% Sangiovese 10% Cabernet Sauvignon 10% Merlot 13,5%vol</i>	2016	€ 20,00
Frescobaldi Nipozzano Chianti Rufina Riserva DOCG <i>90% Sangiovese 10% Malvasia nera, Colorino, Cabernet sauvignon, Merlot 13%vol</i>	2015	€ 22,00
Cantina Vignaioli Scansano Capoccia Ciliegolo Maremma Toscana DOC <i>85% Ciliegolo 15% Alicante 13,5%vol</i>	2018	€ 16,00
Cantina Vignaioli Scansano Roggiano Morellino di Scansano DOCG <i>95% Sangiovese 5% Alicante 13,5%vol</i>	2018	€ 16,00

PUGLIA

Paololeo Passo del Cardinale Primitivo di Manduria DOC <i>100% Primitivo di Manduria 14%vol</i>	2018	€ 18,00
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UMBRIA

Feudi Spada Peppone Umbria IGP <i>85% Granache 15% Syrah</i>	2018	€ 20,00
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SICILIA

Planeta Cerasuolo di Vittoria DOCG <i>60% Nero d'Avola 40% Frappato 13%vol</i>	2018	€ 18,00
Planeta Frappato Vittoria DOC <i>100% Frappato 12,5%vol</i>	2018	€ 18,00
Planeta Plumbago Sicilia DOC <i>100% Nero d'Avola 14%vol</i>	2017	€ 18,00

DESSERT **WINE**

CAMPANIA

Regina Viarum Dulcis Liquore di vino

Calice

€ 4,00

UMBRIA

Antinori Muffato della Sala

2013

€ 7,00

SICILIA

Donnafugata Ben Rye

2016

€ 7,00

