



Our burgers are made of fresh Italian processed meat, carefully spiced in our kitchen that neither Walter White...

All our burgers are served with French fries

SEX-COMEDUCATION NARCHOS

Hot dog bun, sausage, bacon, coleslaw salad, island sauce.

chicken, cheddar, tomato, powdered nachos, salad,

pulled pork in barbecue sauce, caramelized onion, carrots, salad,

SONSOFBARBACHL

TEU € 11.90

Bun, beef burger, turnip greens, nuts, smoked scamorza cheese, spicy salami, spicy sauce

di Bel-Onion Bun, beef burger, salad, caramelized

tomato, mayonnaise, onion, ketchup, Try it with an extra a<u>rilled egg.</u>

FRESH AND CITY

Bun, beef burger, avocado, salad, tomato, pickle, coconut and mint sauce, mint leaf.

SUBURGER

Bun, beef burger, cheese, bacon, arugula, dried tomatoes. Riviera olives, nuts sauce

Red bun, beef burger, salad, caramelized onion, double bacon, peanut butter sauce

HIGH BURGER

triple bacon, triple cheese, salad, North

Caroline sauce,

Bun, marinated grilled Black charcoal bun, guacamole

B' ACK MUSHROOM

Bun, beef burger, arugula, grana cheese, grilled mushroom, mushroom mayonnaise

Bun, beed burger, coleslaw, double cheddar, bacon, tabasco sauce, North Carolina sauce, homemade onion

eaking

Bun, beef burger, chicken, grilled egg. tabasco sauce, red

€ 18,90

€ 18,90



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Our bread is baked **UPSIDE-DOWN** twice a day according to our special recipe.

The veggie and vegan burgers were created by Willy with secret recipes, less accessible than the **Spanish State Mint.**

€7.00

TRONO SALMON

Charcoal bun. grilled-smoked salmon, avocado, salad, caramelized onion, black sesame, teriyaki sauce and mayonnaise

Red beet bun, vegan chickpea burger. grilled zucchini, cheddar sauce, salad, tomato, mayonnaise.

Green spinach bun.

crumbled nachos

Argentinian prawns

cream cheese, coleslaw

salad, guacamole sauce,

Green spinach bun, vegan beet burger, eggplants, cream basil cheese, salad, diced tomatoes, parmesan cheese cream

€ 10,50

Red beet bun. grilled-smoked salmon, cream cheese, tomato, salad, avocado

SUPERBAB Baby bun, mini beef burger, tomato, salad ketchup, mayonnaise Bahy

Charcoal bun, vegan beet burger, salad. tomato, hummus

Green spinach bun. vegan chickpea burger. tomato, salad, pickle, coconut and mint sauce

€ 9,50

€ 9,50

PLAY WITE

Add or modify our creations or **CREAT YOUR BURGER and your tv** series. Every month one of your creations will become special of the month.

Classic bun

Burger chosen between:

MEAT

- Beef Chicken
- Pulled pork Sausage

FISH

- Salmon
- Shrimps

VEGGIE / VEGAN

- Vegan Chickpea burger
- Vegan beet burger

+ EXTRA MEAT / EGG:

- Egg
- + €1,50 each. + €2 each.
- Bacon Spicy salami - Extra beef/chicken/pulled pork
- + €3.50 each.

- + CHEESE:
- Cheddar Scamorza Chunks of grana cheese
- Cheese Fresh cream cheese

+ €1 each.

- + VEGETABLES:
- Tomato Salad Arugula Carrots
- Pickle Raw/caramelized onion
- Eggplant zucchini pepper
 - + €0,75 each.
- + SPECIAL VEGETABLES:
- Avocado- Mushroom Coleslaw
- Dried tomatoes Turnip greens jalapenos
- Red beans Homemade onion rings
 - + €1,50 each.

CHANGE THE BREAD:

- Charcoal bread
- Green spinach bread
- Red beet bread

+ €0,50 TRADITIONAL SAUCE:

- Ketchup or Mayonnaise

- Barbecue sauce or Mustard + €0,30 each.

HOMEMADE SAUCE:

- North Carolina sauce
- Island sauce Walter sauce
- Ranch sauce Mushroom mayo - Nuts sauce - Hummus
- Coconut and mint sauce
- Spicy sauce Guacamole - Peanut butter sauce
- Teriyaki sauce
 - +€0,50 each.

To accompany the aperitif or to share between 100 space buddies, together with many craft beers.

MEATBALLS OR VEGAN MEATBALLS

Meatballs or vegan meatballs with coconut and mint

€ 6,00

HOME MADE **HUMMUS**

with veggies.

€ 4,50

HOME MADE GAMBERONI

€ 7,00

NACHOS SAUCE

€ 6,00

HOME MADE JALA ONION

RINGS

€ 6,00

PENOS

Spicy fried jalapenos filled with cream

SEASONAL

fresh seasonal vegetables (ask the staff).

SOUP

STICK

FRIES

FRENCH

€ 6,00

HOME MADE CHICKEN **NUGGETS**

freshly prepared with French fries.

€ 9,00

&SOUPS

FISH

Salad, salmon, avocado, coleslaw, fennel, teriyaki sauce and black sesame.

VEGAN SALAD

Salad, carrots, avocado, coleslaw, beet cream.

€ 6,00

€ 5,50

between delicacy and well-being of ingredients... Carrie and Samatha would be

The right compromised

proud of it.

RENCH FRI

FRY'N

€ 4,50

THE SKIN €4,50

FRIES WITH

FRENCH

€ 4,50

SWEET FRENCH FRIES

€ 5,00

TRADITIONAL HOMEMADE

Ketchup, mayonnaise, barbecue sauce and mustard

hummus, coconut and mint sauce, spicy sauce, guacamole, peanut butter sauce, teriyaki sauce.

Recipes created and produced for us by Microbirrificio Due Nazioni, perfect to accompany our burgers and many tv shows.

WILLY'S **BLONDE**

IBU 30

CRAFT BEER Golden ale: a pale-

yellow blonde beer topped by white foam To the nose, it has honey notes with hop aromas. In the mouth, it is dry with a pleasurable bitter taste.

Perfect to accompan during the aperitivo

meat burgers

SPARKLING WINE-Prosecco

Perfect to accompany appetizers

RED-Sangiovese toscano

Perfect to accompany our

WHITE-Chardonnay Recommended to accompany with our lighter proposal

WILLY'S RED **CRAFT BEER**

Dubbel: amber beer with ruby reflections. Notes of caramel and fruit on the nose. Full-bodied and satisfying in the mouth, bitter delicus and barely perceptible. **İBU 25**

€ 20,00 bott.

€ 22,00 bott.

Classic beers

€ 3.50

Soft drinks € 3,00

Water € 1,50

Coffee € 1,20

(ask the staff)

€ 19.00 bott.

Homemade desserts € 5.00

ORDER A DELIVERY DIRECTLY ON OUR CHANNELS

Discover how to enjoy Willy's burger promos and news through our socials and follow us like we robbed the State Mint.



Viale Abruzzi, 25 Via Lazzaretto, 3













