

VAIRANO

CHI ANC HER PA





CRISPY CHICKEN

SERVED WITH FRENCH FRIES AND HOMEMADE SAUCES

Crispy organic chicken strips with
lime *or* bacon breadcrumbs

€ 10.00





STARTERS

€8.00 **CHICKEN RINGS**

Served with chips *



€13.00 **COUNTRY CHICKEN CUT**

250 GR - SERVED WITH SEASONAL SIDE DISH

Raised on the ground, selected by the Le Due Torri Group

€5.00

COUNTRY CHICKEN NUGGETS



Only hand-cooked, authentic Italian chicken breast.
Served with fries, an extra-crunchy, golden breading
that will surprise you.

€10.00

CUOPPO MEATBALLS WITH CHIPS *



€10.00

**MEATBALLS WITH CHIPS *
AND CACIOCAVALLO CHEESE FONDUE**



€5.00

FRENCH FRIES *



*EXCLUSIVELY

Lamb Weston 



CHIANCHIERE BURGERS



GLUTEN-FREE SANDWICHES ARE
CHARGE €2.00

€10.00

NONNA GIANNINA



Veal burger 180g from our farms, smoked provola cheese from the upper Caserta area, aubergine parmigiana with Grana Padano DOP cheese and basil pesto



€10.00

DON GENNARO



180g Marchigiana veal burger, smoked provola cheese from the upper Caserta area, and Neapolitan broccoli rabe



€10.00

RUSTICO CON PANE AI MULTICEREALI

Marinated and grilled braised pork, smoked provola cheese from the upper Caserta area, caramelized onion and fried egg



€9.00

3P

Homemade porchetta, smoked provola cheese from the upper Caserta area, sautéed peppers



€5.00

JUMBO

180g Marchigiana veal burger with chips*



*EXCLUSIVELY

LambWeston



PORKA MISERIA

Pulled pork cooked at low temperature for 18 hours, smoked provola cheese from Alto Casertano, baked potato in E.V.O. oil and rosemary, crispy pork belly with pepper

€ 12.00





HOT DOG

Sausages of our selection, with homemade mayonnaise
and ketchup

€ 5.00





KEBAB

Our selection of kebabs, iceberg lettuce,
homemade ketchup and mayonnaise

€ 5.00



TOAST

Thick golden bread, stuffed with Benevento cooked ham and stringy cheese

€ 5.00





WRAP



€5.00

CHIANCA WRAP

Wrap with Marchigiana burger, melted cheddar, fresh salad, and crispy speck



€8.00

CRISPY WRAP

Wrap with crispy chicken strips, provola cheese, dehydrated onion, salad





THE GRILL



€10.00

VEAL ARROSTICINI

SERVED WITH FRENCH FRIES*

Homemade veal roasts with bacon-cured pork lard - 5 pieces



€8.00

APULIAN BOMBETTES

SERVED WITH FRENCH FRIES*

Benevento pork bombettes stuffed with Mortadella Bologna PGI, provolone cheese and spicy spianata served with chips* and homemade sauces - 5 pieces



€8.00

HAMBURGER

ON THE PLATE

180g Marche veal burger served with seasonal side dish

€25.00

CUBEROLL

300GR

Veal cuberoll Selection of the Le Due Torri Group, served with seasonal side dish

€55.00

PER KG

VEAL STEAK

WITH SEASONAL SIDE DISH

Selection of ribs from the Le Due Torri Group



€16.00

CHIANCHIERE BARBECUE

SERVITA CON PATATINE FRITTE*

Salsiccia di suino beneventano, brasato di maiale, bombette homemade di suino beneventano, arrosticini di vitello delle nostre fattorie



CHIA

VAIRANO • ROM

THE CUTTING BOARDS



€15.00

TASTING OF SALAMI FROM THE COUNTER

CUT NOW, FOR TWO PEOPLE

Tasting of the four best cured meats selected
along the road by the Le Due Torri Group team



€15.00

TASTING OF CHEESE FROM THE COUNTER

CUT NOW, FOR TWO PEOPLE

Tasting of the four best cheeses selected on the
road by the Le Due Torri Group team



€20.00

TASTING OF CURED MEATS AND CHEESES FROM THE COUNTER

CUT NOW, FOR TWO PEOPLE

Tasting of the four best cured meats and cheeses
selected on the road by the Le Due Torri Group team





CHIANCAMPURGER

200 GR VEAL



Our registered trademark is the embodiment of our philosophy. It all comes from an exclusive blend of three select veal cuts, chosen for their balance between lean and marbling.

The process follows the rhythm of tradition: the meat is pounded and massaged strictly by hand, an artisanal ritual that preserves the integrity of its fibers.

The secret to its incredible juiciness lies in the combination of Ferrarelle Water and fleur de sel: this combination, combined with our massage technique, gives the ChiancamBurger a silky texture and unparalleled softness.

Every bite speaks to the excellence of our supply chain, transforming the simplicity of a burger into a gastronomic experience of pure refinement and butcher's skill, served with seasonal sides.

€ 10.00

DRINKS



€3.00 **PEPSI / PEPSI ZERO / FANTA**
0,33 L

€1.00 **FERRARELLE**
0,50 L

€1.00 **NATIA**
0,50 L

DRAFT BEERS

0,33L 0,50L
€4.00 €6.00 **KROMBACHER PILSNER**

0,33L 0,50L
€4.00 €6.00 **KARMA CARMINIA**

RED WINES BY THE GLASS

€4.00 **AGLIANICO FATTORIA PAGANO**

€4.00 **FALERNO GAURASI FATTORIA PAGANO**

€4.00 **PIEDIROSSO FATTORIA PAGANO**



WHITE WINES BY THE GLASS

€4.00 **FALANGHINA FATTORIA PAGANO**

€4.00 **FIANO AVELLINO FATTORIA PAGANO**

€4.00 **FABULA FATTORIA PAGANO**

BUBBLES BY THE GLASS

€4.00 **EXTRA DRY**

€1.50 **SERVICE**

ALLERGENS



GLUTEN

Cereals, wheat, rye, barley, oats, spelt, kamut, including hybrids and derivatives



CRUSTACEANS AND DERIVATIVES

Both marine and freshwater: shrimp, prawns, lobsters, crabs, hermit crabs and the like



EGGS AND DERIVATIVES

All products made with eggs, even in small quantities. Among the most common: mayonnaise, omelette, emulsifiers, egg pasta, biscuits and cakes, including savoury ones, ice creams and creams, etc.



FISH AND FISH PRODUCTS

Including derivatives, that is, all those food products that are made up of fish, even if in small percentages



PEANUTS AND DERIVATIVES

Packaged snacks, creams and dressings which contain even small doses



SOYBEAN

Milk, tofu, spaghetti, etc.



DAIRY PRODUCTS

Yogurt, biscuits and cakes, ice cream and various creams.
Any product in which milk is used



NUTS AND DERIVATIVES

All products including: almonds, hazelnuts, walnuts, cashews, pecans from Brazil and Queensland, pistachios



CELERY AND DERIVATIVES

Present in pieces in soup preparations, sauces and vegetable concentrates



MUSTARD AND DERIVATIVES

It can be found in sauces and condiments, especially in mustard.



SESAME AND DERIVATIVES

It can be found in sauces and condiments, especially in mustard.



SULPHITES

Used as preservatives, we can find them in: canned fish products, in pickled, oil-preserved and brine-preserved foods, in jams, in vinegar, in dried mushrooms and in soft drinks and fruit juices.



LUPINS AND DERIVATIVES

Now present in many vegan foods, in the form of roasts, salami, tarines and similar that have this legume as a base, rich in proteins



MOLLUSCS AND DERIVATIVES

Cuttlefish, squid, octopus, razor clam, scallop, heart, sea date, snail, mussel, oyster, limpet, sea truffle, clam, etc.

REMEMBER TO REPORT ANY INTOLERANCES

*FROZEN PRODUCT



The Chef's favorites,
but also yours



Meat, at its best



Novelty



Bestsellers



GRUPPO LE DUE TORRI
per l'economia circolare

This menu is signed by **Salvio Passariello**, the beating heart of the **Chiancheria** project and founder of the **Le Due Torri Group**.

With his **entrepreneurial vision** and a constant commitment to enhancing **culinary tradition** and **sustainability**, Salvio has infused his **know-how** and passion for the **territory** into every dish. Every choice, from the **selection of raw materials** to **preparation**, is a reflection of his commitment to the **circular economy**, **uncompromising quality** and **respect for nature**.

His experience, combined with the continuous search for **excellence**, makes every gastronomic moment a **unique, authentic** and **unforgettable** experience for our guests.

CHIANCHERIA

MEAT & BURGER

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