



## BURGERS & CUCINA



A unique atmosphere in an iconic 1950s Gas Station. **International cuisine** and **Cocktail bar**, nestled among Special motorcycles and industrial furnishings.

**Special restaurant is born thanks to** an idea of Nicola Martini, aka **Mr Martini**, a famous motorcycle customizer from Verona, internationally known for his customizations. In 2016, **in the old 1950s gas station where he worked as a motorcycle dealer for 20 years**, we opened the Special restaurant.

**Our menù offers** a cross-section of products, from **irresistible gourmet burgers** to kitchen offerings ranging from **pasta dishes** and **delicious appetizers** to **meat and fish main courses**. Each dish is carefully prepared using fresh, premium ingredients, **ensuring a gourmet experience in a garage-themed restaurant**.

**A restaurant where the balance between internationality and Italianness, extreme attention to people and a long-term vision are connected by the common thread of special motorcycles.**



## to carburize (STARTERS)

- VERDURE PASTELLATE** 🌿 €11  
Fried vegetables served with sweet and sour sauce (1, 3)
- FRITTURA DI MARE** €15  
Fried Seafood of shrimps and squids served with sweet and sour sauce (1, 2, 3, 4, 12)\*\*
- HUMMUS TRIS** ♯ €10  
Basil and pine nuts - chickpeas and sweet paprika - beetroots with homemade focaccia (1, 8, 11)
- PATA NEGRA** €17  
100% Iberian pork ham (40gr) Pata Negra Joselito, aged 36 months with tomato sauce and toast (1)
- FASSONA TARTARE** €16  
Piedmontese fassona beef, burrata cream, marinated egg yolk with chili and soy sauce, oven-dried onions (1, 3, 6, 7)

## first gear (PASTA)

- Gluten free spaghetti and vegan Beyond sauce are available** 🌿 ♯ ♯
- CACIO, PEPE E GUANCIALE** €12  
Spaghetti with pecorino romano cheese, Sarawak pepper and crispy guanciale (1, 7)
- A.O.P. E GAMBERO ROSA** €14  
Spaghetti with garlic, oil, chili, pink shrimp tartare, citrus zest and parsley cream (1, 2)\*\*
- CIRCO MACCHERONI** €13  
Mezzi paccheri, duck ragout, grana sauce, arugula oil (1, 3)
- MUM MARTINI BIGOLI** €12  
Bigoli with beef sauce, basil and olive oil (1, 3)
- BLACK RICE** ♯ €12  
Black rice with smoked salmon, fresh cherry tomatoes, creamed peas and vegetables (4)

(\*) Fish intended to be eaten raw has been previously slaughtered. It may also have undergone freezing treatment.  
(\*\*) Some products, if not available fresh, may be frozen at origin.

🌿 Vegetarian  
♯ Vegan  
♯ Gluten Free

## special burgers

Beyond Meat and gluten free buns are available 🌱 🌾

### CACIO E PEPE BURGER

€12

White and black sesame bread bun, beef, cacio e pepe sauce, crispy guanciale and baked apple (1, 7, 10, 11)

### PULLED PORK

€12

Bun of white bread, smoked pulled pork, Coleslaw salad, carrot and mayonnaise, served with BBQ sauce (1, 7, 10)

### JAPANESE BURGER

€12

Black and sesame bread, beef, soy sauce braised onions, salad, tomato, wasabi mayo (1, 3, 6, 7, 10, 11)

### MR MARTINI BURGER

€12

Bun of white and black sesame bread, beef, bacon, ox-egg, cheddar, salad and tomato (1, 3, 7, 10, 11)

### BY THE SEA BURGER

€14

Black bread and white sesame bun, bluefin tuna tartare, stracciatella, anchovy and arugula sauce (1, 4, 7, 11)\*

### VEGGIE BURGER 🌱

€10

White bread bun, beet burger, monte veronese, grilled eggplant, mushroom sauce, spinach (1,7)

### VEGAN BURGER 🌱 🌾

€10

Grain bun, quinoa burger, guacamole, nachos, cherry tomatoes and vegan paprika mayo (11)

### OFF-MENU BURGER

€??

An off-menu burger is available each month, ask our team to find out!

## sides

### CLASSIC FRIES

Classic French Fries

€4

### SWEET FRIES

American Sweet Fries

€5,5

### RUSTIC FRIES

French fries with rosemary skin

€4,5

### BAKED POTATOES

Baked potatoes flavored with spices

€5

## last lap (MAIN COURSES)

- SMOKED RIBS** €20  
Slow-cooked smoked pork ribs glazed in BBQ sauce, served with rustic potatoes (10)
- BLACK ANGUS SIRLOIN (BIO) 🌿** €24  
Black Angus sirloin, (200gr) raised according to bio criteria in Ireland, with baked potatoes and demi-glace sauce
- BLACK ANGUS RIB EYE STEAK (BIO) 🌿** €33  
Tender Black Angus rib-eye steak (350g), seasoned with Maldon salt, served with raspberry jam
- TUNA TATAKI** €17  
Seared tuna in a sesame crust with salted caramel and polenta chips (1, 4, 6 11)
- GRAND VEGGIE 🌿** €17  
Smoked burratina, churned venus rice and peas, carrot and ginger cream, parsley sponge (7)

## finish line (DESSERTS)

- MASCARPONE CREAM 🌿** €6  
Hand whipped cream served with artisanal cookies (1, 3, 7)
- MR BROWNIE** €7  
Chocolate cupcake with vanilla ice cream, salted caramel and crispy bacon (1, 7)
- DOLCE SENZ'UOVO 🌿** €7  
Secret panna cotta and coconut dessert (7, 8)
- CHEESECAKE 🌿** €7  
Homemade berry cheesecake (1,7)
- VEGAN DESSERT 🌿** €7  
Matcha tea cake with pistachio crumble, caramel and alchechengi (8)

### List of major allergens

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|----------------|-------------|---------------------|------------------|
| 1) Gluten      | 4) Fish     | 7) Milk and lactose | 10) Mustard      |
| 2) Crostaceans | 5) Peanuts  | 8) Nuts             | 11) Sesame seeds |
| 3) Eggs        | 6) Soybeans | 9) Celery           | 12) Shellfish    |

## cocktails

### RISKY MULE

€9

Tanqueray Gin, zenzero pestato, zucchero di canna, lime

### DAL TONIC

€9

Tequila infusa al Pea Flower, Triple sec, banana, lime

### V-12

€12

Gin Engine, salvia, pepe del Timut, bitter al sedano, basilico, lime, zucchero

### PISCOPATIC

€9

Pisco, miele alla paprika dolce, lime, albume

### HONEYMOON

€9

Honey Whiskey, Bulleit Bourbon, Bebo Coffee Liqueur, Bitter al cioccolato

## (0,4CL) draft beers

### HEINEKEN

€6

### MESSINA CRISTALLI DI SALE

€6

### SPECIAL IPA

€7

### BLANCHE DE BRUXELLES

€7

### BULLDOG BROWN ALE

€7,5

## (0,33CL) bottled beers

### MR MARTINI PILS 'SUPER COOPER'

€6

### MR MARTINI BLANCHE 'FLASH BACK'

€6

### MR MARTINI APA 'ACE RACER'

€6

### DAURA DAMM - GLUTEN FREE 🍷

€6

### HEINEKEN 00 (ANALCOLICA)

€5

## sparkling wines

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**PROSECCO BRUT** €24

La Pria, Veneto

**ROSATO ANCESTRALE VEDO DOPPIO** €29

Mr Martini & Le Vigne di San Pietro, Veneto

**FRANCIACORTA ANIMANTE** €44

Barone Pizzini, Lombardia

## white whines

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**FIORI BIANCHI** €24

Trebbiano e Garganega, Rubinelli Vajol, Veneto

**VINSOAVE** €24

Inama, Veneto

**LA SCALATA (BIO)** €29

Pinot Grigio, Corte de' Pieri, Veneto

**LA VOLATA (BIO)** €29

Chardonnay Corte de' Pieri, Veneto

**ESKER** €34

Garganega e Chardonnay, Casa Comete, Veneto

## red wines

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**VALPOLICELLA CLASSICO** €24

Rubinelli Vajol, Veneto

**VALPOLICELLA SUPERIORE (BIO)** €24

Musella, Veneto

**VALPOLICELLA SUPERIORE RIPASSO** €29

Rubinelli Vajol, Veneto

**SBOCCIO, COLLI BERICI DOC** €29

Tai Rosso, Corte de' Pieri, Veneto

**BAGNOL** €34

Corvina e Rondinella, Casa Comete, Veneto

 Open everyday: 12-15 / 19-23

 [specialmrmartini.com](http://specialmrmartini.com)

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 **SPECIAL<sup>®</sup>**  
**& Mr Martini**