

PIZZAS TO SHARE *thin and crispy*

PIZZA TARTUFO & AMORE.....25
Smoked Scamorza, Mushrooms and Black Truffle

PIZZA & PATA NEGRA.....25
Mozzarella and 24-Month Aged Pata Negra

PIZZA ZOLA, PERE E NOCI.....17
Mozzarella, Gorgonzola, Pear, Walnuts and Honey

STARTERS

SELEZIONE DI FORMAGGI E LATTICINI.....19
Burrata, Soft Gorgonzola and Seasonal Cheese served with
Homemade Red Onion Jam

CROCCHETTE.....3,5€ *al pezzo*
Jamon Iberico and Parmesan Cheese Croquettes

ROAST BEEF CARPACCIO17
Roast Beef with Green Sauce and Sweet and Sour Tropea Onion

SALMON CARPACCIO.....15
Homemade Marinated Salmon and Orange Sauce

BATTUTA DI MANZO.....16
Beef Tartare Seasoned with Hazelnuts and Parmesan Chips

ANTIPASTO DELLA CASA (*min 2 people*)18 *pp*
Raw Ham, Mortadella, Friggitelli, Stracciatella seasonal Salad
with Cantabrian Anchovy Paste and our Focaccia

ACCIUGHE DEL CANTABRICO.....14
Cantabrian Anchovies, Normandy salted Butter and Croutons

FINOCCHIO AVOCADO E RICOTTA SALATA.....14
Fennel, Avocado and Salted Ricotta

FRIGGITELLI ALLA ROULETTE.....12
Fried Padrón Peppers with Maldon Salt (one in a thousand is hot)

FIORI DI ZUCCA.....14
Battered Zucchini Flowers Stuffed with Sheep Ricotta, Scamorza and Pepper

FIRST COURSE

SUPER CARBONAZZA (*min 2 people*).....19 *pp*
Carbonara Pasta with pork Guanciale served inside a Cheese wheel

MEZZE LUNE ALLA ZUCCA18
Homemade Pasta Stuffed with Pumpkin, Sage Sauce and Crispy Guanciale

CHITARRA INTEGRALE AI FUNGHI.....19
Fresh Pasta with Seasonal Mushrooms and Parsley

ORECCHIETTE CON PESTO E VONGOLE.....19
Orecchiette with Homemade Basil Pesto and Clams

GNOCCHETTI CON ZOLA E CASTAGNE18
Homemade Potato Gnocchetti with Gorgonzola and Glazed Chestnuts

TAGLIOLINI AL RAGÙ BIANCO17
Homemade Tagliolini Pasta with Beef Ragù and Sautéed Spring Onions

TAGLIOLINI AL TARTUFO.....21
Homemade Tagliolini Pasta with Seasonal Truffle

RISOTTO ALLA MILANESE.....17
Carnaroli Rice with Saffron Pistils

MAIN COURSE



GRILLED SPECIALTIES



LE TAGLIATE:

- BLACK ANGUS with melted Leeks (220gr).....28
- BAVARIAN RIB-EYE with Potatoes baked with herbs (300gr).....33

I FILETTI

- GRILLED FILLET
Maldon Salt and Demi-Glace27
- CHEF'S FILLET
with Zucchini Cream, Fried Broccoli and Balsamic Vinegar.....31

COSTATA (*min 800gr*).....7,5€ *All'etto*

FIorentINA (*min 1kg*).....8,5€ *All'etto*

CHATEAUBRIAND (*for 2 people*).....74
Grilled Beef Fillet with Vegetables and Roast Sauce

LA SUPER COSTOLETTA (*for 2 people*).....60
Cutlet with double Bone with Cherry Tomatoes, Potatoes and Lemon

SALMONE E CORNO.....20
Grilled Salmon, grilled Spring Onion and Horn Pepper

FRITTO DI MARE, ZUCCA E SALVIA GIGANTE24
Battered Calamari, Baby Squid, Shrimp, Pumpkin and Giant Sage

POLPO CROCCANTE.....26
Grilled Octopus, Mashed Potatoes, Peas and Sun-Dried Tomato and Anchovy Oil

CONTORNI

- Salad.....6
- Baked Potatoes.....7
- Homemade french Fries.....8
- Seasonal grilled Vegetables.....7
- Cherry Tomatoes, Onion, Basil.....8
- Homemade Mashed Potatoes.....9
- Mashed Potatoes and Mushrooms.....12

PIZZA

MARGHERITA10 Tomato Sauce, Mozzarella, fresh Basil and fresh Olive Oil	LA BUFALA14 Tomato Sauce, Buffalo Mozzarella, fresh Basil and fresh Olive Oil
LA NORMA14 Tomato Sauce, Mozzarella, Aubergines, Salted Ricotta, fresh Basil and fresh Olive Oil	ACCIUGHE E PIENNOLO GIALLO15 Yellow Cherry Tomato Sauce, Mozzarella, Cetara Anchovies and Taggiasca Olives
LA VEGETARIANA13 Tomato Sauce, Mozzarella, Grilled Zucchini and Aubergines, Cherry Tomatoes and Pesto	SALSICCIA E FRIARIELLI15 Mozzarella, Norcineria Sausage, Smoked Scamorza and Homemade Friarielli
ALL' AMATRICIANA15 Tomato Sauce, Red Onion from Tropea, Guanciale and Pecorino Romano	CRUDO E STRACCIATELLA19 Mozzarella, Seasoned Parma Ham, Stracciatella, Red Datterino Tomatoes and fresh Olive Oil
LA PICCANTE14 Tomato Sauce, Mozzarella, spicy Sauris Salami and Calabrian Chili Pepper	LA VEGANA16 Yellow Cherry Tomato Sauce, Eggplant, Dried Tomatoes, Olives and Pistachio Pesto with Crushed Pistachios
TONNO E CIPOLLA15 Tomato Sauce, Mozzarella, Tuna, Tropea Red Onion, and Fresh Basil	LA TREVIGIANA15 Mozzarella, Norcineria Sausage, Smoked Scamorza, and Sautéed Treviso Red Radicchio
COTTO E FUNGHI15 Tomato Sauce, Mozzarella, Champignon Mushrooms, Cooked Ham and fresh Olive Oil	TI PESTO IL PISTACCHIO18 Mozzarella, Mortadella Bologna, Pistachio, Confit Tomatoes and Fresh Basil

VINE BY THE GLASS

SPARKLING WINE AND CHAMPAGNE

Prosecco Santa Margherita 8
Champagne Pol Cochet 18

RED WINE

Montecucco Riserva 7
Nebbiolo Rocche dei Manzoni 10

WHITE WINE

Lugana Cà Maiol 7
Riesling Castello di Neive 10

DRAFT BEER

BLONDE CRAFT BEER.....8
Filtered Ichnusa

LA BLANCHE.....10
Erdinger Weissbier

RED CRAFT BEER.....9
Hibu Eil

Cover Charge
3

Microfiltered
Water 0.75 l
2.5

Water Bottle
0.75 l
3.5

Coffee
2.5

Soft Drinks
5