

APPETIZERS IN SHARING

BURRATA (125 gr) e PAPPÀ12	Burrata Caseificio Artigiana and Tomato Soup
GAMBERI SU VELLUTATA13	Cruditè of shrimp, Cream of White Cannellini Beans and Bread Crumbles
FRIGGITELLI ALLA ROULETTE7	Fried Padròn Peppers and Maldon Salt (one in a thousand is spicy)
CROCCHETTE2,5 each piece	Jamon croquettes and Parmigiano Reggiano 24 Months
FIORI DI ZUCCA9	Pumpkin Flowers in Batter Stuffed with Ricotta, Pesto with Basil and Anchovies
PUNTARELLE12	Puntarelle, Avocado and Pecorino Cheese

ANTIPASTO DELLA CASA (min 2 people)15 pp	Crudo Ferrari Ham, Mortadella, Friggitelli, Stracciatella, Puntarelle Cantabrico Anchovies and our Focaccia
ACCIUGHE DEL CANTABRICO14	Cantabrian anchovies, Normandy salted butter and croutons
TARTARE DI SALMONE E AVOCADO13	Salmon Tartar with Avocado Hass and Chives
BATTUTA DI FASSONA (100gr)13	Beef tartare with fried caper and carasau bread
PATA NEGRA19	Jamon Bellota 24 months

FIRST COURSE

BIGOLI AI 2 POMODORI12	Fresh Bigoli, San Marzano Tomato, Red Datterino and Basil
GARGANELLI AL RAGÙ15	Garganello with white Fassona ragout, hazelnuts and savoy cabbage crudité
RAVIOLONI DI ZUCCA DELICA15	Ravioli made from us filled with Pumpkin and seasoned with Herbs and Light Garlic Sauce
TROFIETTA DI MARE16	Spillo Squids, Shrimps and Yellow Datterino
GNOCCHETTI ALL'AMALFITANA16	Homemade Gnocchetti, Yellow Datterino, Octopus and Mussels

SUPER CARBONAZZA (min 2 people)15 pp	Fresh Bigoli alla "Carbonara" Guanciale of Norcia and Pecorino served in the form of Pecorino Romano Cheese
CHITARRA INTEGRALE E CARDONCELLI18	Chitarra Wholemeal fresh pasta, Cardoncelli Mushrooms and Parsley
BAVETTA ALLE VONGOLE19	Bavetta of fresh pasta with clams and bottarga.
RISOTTO ALLA MILANESE15	Meracinqe Rice with Saffron Pistils

MAIN COURSE

LA SUPER COSTOLETTA for 2 people54	Veal Cutlet with Double Bone, Baked Cherry Tomatoes, Aromatic Potatoes and Sorrento Lemon
SALMONE E CORNO17	Plated Salmon, Grilled Spring Onion and Horn Pepper
GAMBERI E CALAMARI ALLA ROMANA19	Fried Squid, Prawns, Cuttlefish and Zucchini in batter with Chives, Lime Mayonnaise and Sorrento Lemon
POLPO22	Octopus with Delica Pumpkin, Sautéed Chicory and Leccine Olives
FILETTO25	Fillet O'Connor with Butter Spinach

THE SPECIALS FROM THE GRILL

LA FIORENTINA (according to availability) minimum for 2per	
-FIORENTINA (min 1kg).....	6€ All'etto
-FIORENTINA MAREZZATA (min 1kg).....	7€ All'etto
CHATEAUBRIAND for 2 people	60
Grilled Beef Fillet with Vegetables and Roast Sauce	
TAGLIATA	22
Grilled Limousine Tagliata with Borettane Onions	
L'HAMBURGER	16
Salad, Caramelized Onion, 180g Fassona Hamburger, Melted Provolone of Monaco and Baked Potatoes	

SIDE DISHES

SALAD 5
LE FRENCH FRIES 6
MASHED POTATOES 6
SEASONAL GRILLED VEGETABLES 5
MASHED POTATOES AND SEASONAL MUSHROOMS 10
MASHED POTATOES & BLACK TRUFFLE 12

BLACK TRUFFLE 9
In addition to all dishes (6 / 7gr)

PIZZA

THE CLASSICS

MARGHERITA	8,5
San Marzano dop, Mozzarella Fiordilatte, Basil and EVO Oil	
LA BUFALA	12
San Marzano dop, Bufala Campana DOP, Basil and EVO Oil	
LA VEGETARIANA	11
San Marzano DOP, Fiordilatte Mozzarella, Aubergines, Zucchini, Seared Datterini Tomatoes and Basil Pesto	
LA VEGANA	13
Yellow Piennolo Tomato Puree, Aubergines, Sun Dried Tomatoes, Olives and Pistachio Pesto	
SALSICCIA E FRIARIELLI	13
Mozzarella Fiordilatte, Norcineria Sausage, Smoked Scamorza and Friarielli	
LA PICCANTE (PEPPERONI PIZZA)	11
San Marzano dop, Mozzarella Fiordilatte, Spicy Salami, Calabrian chilli	
COTTO E FUNGHI	13
San Marzano DOP, Mozzarella Fiordilatte, Fresh Champignon Mushrooms, Cooked Ham and EVO Oil	
LA NORMA	11
Mozzarella Fiordilatte, San Marzano DOP, Aubergines, Ricotta Salata, Fresh Basil and EVO Oil	
PUNTARELLE E ALICI	13
Mozzarella Fiordilatte, San Marzano DOP, Fresh Puntarelle and Anchovies	

THE SPECIALS

CRUDO E RUCOLA	15
San Marzano DOP, Mozzarella Fiordilatte, Parma Ham and Rocket Salad	
CRUDO E STRACCIATELLA	16
Mozzarella Fiordilatte, Raw Parma Ham 24 months Ferrari, Stracciatella and EVO Oil	
TI PESTO IL PISTACCHIO	16
Bronte Pistachio Pesto, Mozzarella Fiordilatte Caseificio Nobili, Mortadella Bologna, Confit Cherry Tomatoes and Basil	
TONNO E TROPEA	13
Fiordilatte Mozzarella, Tuna, Tropea Stewed Onion, Taggiasca Olives, Yellow Datterino and EVO Oil	
SALMONE E AVOCADO	18
Fiordilatte Mozzarella, Smoked Salmon, Avocado, Stracciatella, Thyme and Basil	
TARTUFO & AMORE	23
Smoked scamorza, Seasonal mushrooms and Black Truffle	
PIZZA & PATA NEGRA	23
Mozzarella Caseificio nobili e Bellota Iberico from Pata Negra Aged 20 months	

DESSERTS

TIRAMISÙ CLASSICO	6
TIRAMISÙ AL CIOCCOLATO	7
Served with Hot Hazelnut Melted Chocolate at the table	
TORTA DEL GIORNO	6
FRUTTI DI BOSCO CON GELATO	8
GELATO ALLA CREMA (2 cups of ice cream).....	4
TARTE TATIN	7

RUM & CIOCCOLATO FONDENTE (70%) 11

DIGESTIVI & AMARI 4

DRAFT BEER

LA BIONDA ARTIGIANALE	6
Ichnusa	
LA ROSSA ARTIGIANALE	7
Hibu Eil	

Coperto
2,5

Water
microfiltered 0,75ml
2

Water
in the bottle 0,75ml
3

Caffe
2

Soft Drinks
4



SU RICHIESTA È DISPONIBILE IL REGISTRO
ALLERGENI, RIVOLGERSI AL PERSONALE