

## APPETIZERS IN SHARING

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| <b>BURRATA (125 gr) e PANZANELLA</b> .....10                                   |
| Panzanella of Olives, Cherry Tomatoes, Capers and Basil                        |
| <b>GAMBERI SU VELLUTATA</b> .....12  |
| Cruditè of shrimp, Cream of White Cannellini Beans and Bread Crumbles          |
| <b>FRIGGITELLI ALLA ROULETTE</b> .....7  |
| Fried Padròn Peppers and Maldon Salt (one in a thousand is spicy)              |
| <b>CROCCHETTE</b> .....2,5 each piece  |
| Jamon croquettes and Parmigiano Reggiano 24 Months                             |
| <b>FIORI DI ZUCCA</b> .....9   |
| Pumpkin Flowers in Batter Stuffed with Ricotta, Pesto with Basil and Anchovies |
| <b>PUNTARELLE</b> .....10  |
| Puntarelle and Anchovies from Cetara   |

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| <b>ANTIPASTO DELLA CASA (min 2 people)</b> .....15 pp  |
| Crudo Ferrari Ham, Mortadella, Friggitelli, Stracciatella, Puntarelle Anchovies and our Focaccia |
| <b>ACCIUGHE DEL CANTABRICO</b> .....13   |
| Cantabrian anchovies, Normandy salted butter and croutons  |
| <b>TARTARE DI SALMONE E AVOCADO</b> .....12  |
| Salmon Tartar with Avocado Hass and Chives   |
| <b>BATTUTA DI FASSONA (100 gr)</b> .....12   |
| Sirloin Tartare (100 gr), Leccine Olives and EVO Oil   |
| <b>PATA NEGRA</b> .....19  |
| Jamon Bellota 24 months  |

## FIRST COURSE

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| <b>BIGOLI AI 2 POMODORI</b> .....10   |
| Fresh Bigoli, San Marzano Tomato, Red Datterino and Basil                                     |
| <b>TAGLIOLINI AL RAGÙ</b> .....12   |
| Egg tagliolini with Fassona White Ragù and Zucchini   |
| <b>RAVIOLI ALLA SCIUÈ</b> .....14   |
| Ravioli stuffed with Ricotta, Eggplant, Dried Tomato, Red Datterino Sauce and Porcini Cruditè |
| <b>TROFIETTA DI MARE</b> .....15  |
| Spillo Squids, Shrimps and Yellow Datterino   |
| <b>GNOCCHETTI ALL'AMALFITANA</b> .....15  |
| Homemade Gnocchetti, Yellow Datterino, Octopus and Mussels                                    |

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| <b>SUPER CARBONAZZA (min 2 people)</b> .....15 pp   |
| Fresh Bigoli alla "Carbonara" Guanciale of Norcia and Pecorino served in the form of Pecorino Romano Cheese |
| <b>CHITARRA AI PORCINI</b> .....18  |
| Fresh Wholemeal Spaghetti alla Chitarra with Seasonal Porcini   |
| <b>TAGLIOLINI AL TARTUFO</b> .....19  |
| Fresh Tagliolini and Black Truffle  |
| <b>RISOTTO ALLA MILANESE</b> .....14  |
| Meracinqe Rice with Saffron Pistils   |

## MAIN COURSE

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| <b>LA SUPER COSTOLETTA for 2 people</b> .....54  |
| Veal Cutlet with Double Bone, Baked Cherry Tomatoes, Aromatic Potatoes and Sorrento Lemon              |
| <b>SALMONE E CORNO</b> .....15   |
| Plated Salmon, Grilled Spring Onion and Horn Pepper  |
| <b>GAMBERI E CALAMARI ALLA ROMANA</b> .....19  |
| Fried Squid, Prawns, Cuttlefish and Zucchini in batter with Chives, Lime Mayonnaise and Sorrento Lemon |
| <b>POLPO</b> .....21   |
| Octopus with Delica Pumpkin, Sautéed Chicory and Leccine Olives  |
| <b>FILETTO</b> .....25   |
| Fillet O'Connor with Butter Spinach  |

## THE SPECIALS FROM THE GRILL

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| <b>LA FIORENTINA (according to availability) minimum for 2per</b>                               |
| -FIORENTINA (min 1kg).....6€ All'etto   |
| -FIORENTINA MAREZZATA (min 1kg).....7€ All'etto   |
| <b>CHATEAUBRIAND for 2 people</b> .....60   |
| Grilled Beef Fillet with Vegetables and Roast Sauce   |
| <b>TAGLIATA</b> .....21   |
| Grilled Limousine Tagliata with Borettane Onions  |
| <b>L'HAMBURGER</b> .....16  |
| Salad, Caramelized Onion, 180g Fassona Hamburger, Melted Provolone of Monaco and Baked Potatoes |

## SIDE DISHES

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| SALAD 5                                    |
| LE FRENCH FRIES 6                          |
| MASHED POTATOES 6                          |
| SEASONAL GRILLED VEGETABLES 5              |
| TOMATOES AND ONION / TOMATOES AND RUCOLA 5 |
| MASHED POTATOES & BLACK TRUFFLE 12         |

## BLACK TRUFFLE 9

In addition to all dishes (6 / 7gr)

## PIZZA

### THE CLASSICS

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| <b>MARGHERITA</b> .....  | 8,5 |
| San Marzano dop, Mozzarella Fiordilatte, Basil and EVO Oil   |     |
| <b>LA BUFALA</b> .....   | 12  |
| San Marzano dop, Bufala Campana DOP, Basil and EVO Oil   |     |
| <b>LA VEGETARIANA</b> .....  | 11  |
| San Marzano DOP, Fiordilatte Mozzarella, Aubergines, Zucchini, Seared Datterini Tomatoes and Basil Pesto   |     |
| <b>LA VEGANA</b> .....   | 13  |
| Yellow Piennolo Tomato Puree, Aubergines, Zucchini Flowers, Sun Dried Tomatoes, Olives and Pistachio Pesto |     |
| <b>SALSICCIA E FRIARIELLI</b> .....  | 12  |
| Mozzarella Fiordilatte, Norcineria Sausage, Smoked Scamorza and Friarielli                                 |     |
| <b>LA PICCANTE (PEPPERONI PIZZA)</b> .....   | 10  |
| San Marzano dop, Mozzarella Fiordilatte, Spicy Salami, Calabrian chilli                                    |     |
| <b>COTTO E FUNGHI</b> .....  | 12  |
| San Marzano DOP, Mozzarella Fiordilatte, Fresh Champignon Mushrooms, Cooked Ham and EVO Oil                |     |
| <b>LA NORMA</b> .....  | 11  |
| Mozzarella Fiordilatte, San Marzano DOP, Aubergines, Ricotta Salata, Fresh Basil and EVO Oil               |     |
| <b>PUNTARELLE E ALICI</b> .....  | 12  |
| Mozzarella Fiordilatte, San Marzano DOP, Fresh Puntarelle and Anchovies                                    |     |

### THE SPECIALS

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| <b>FUORI DI ZUCCA</b> .....  | 14 |
| Mozzarella Fiordilatte Caseificio Nobili, Ricotta dell'Agropontina, Brown Bacon, Zucchini Flowers, Dried Cherry Tomato and EVO Oil |    |
| <b>TI PESTO IL PISTACCHIO</b> .....  | 14 |
| Bronte Pistachio Pesto, Mozzarella Fiordilatte Caseificio Nobili, Mortadella Bologna, Confit Cherry Tomatoes and Basil             |    |
| <b>TONNO E TROPEA</b> .....  | 12 |
| Fiordilatte Mozzarella, Tuna, Tropea Stewed Onion, Taggiasca Olives, Yellow Datterino and EVO Oil                                  |    |
| <b>CRUDO E STRACCIATELLA</b> .....   | 14 |
| Mozzarella Fiordilatte, Raw Parma Ham 24 months Ferrari, Stracciatella, Datterini Tomatoes, Hazelnut Grains and EVO Oil            |    |
| <b>SALMONE SELVAGGIO</b> .....   | 15 |
| Fiordilatte Mozzarella, Smoked Salmon, Avocado, Stracciatella, Thyme, Currants, and Basil  |    |
| <b>CRUDO E FICHI</b> .....   | 16 |
| Fiordilatte Mozzarella, Ferrari 24-month Parma Ham, Fresh Figs, Stracciatella, Thyme and EVO Oil                                   |    |
| <b>TARTUFO &amp; AMORE</b> .....   | 21 |
| Smoked scamorza, Seasonal mushrooms and Black Truffle  |    |
| <b>PIZZA &amp; PATA NEGRA</b> .....  | 23 |
| Mozzarella Caseificio nobili e Bellota Iberico from Pata Negra Aged 20 months  |    |

## DESSERTS

|  |   |   |     |
|--|---|---|-----|
| <b>TIRAMISÙ CLASSICO</b> .....                         | 6 | <b>IL SORBETTO DELLA CASA</b> .....     | 6pp |
|  |   | Prepared at the table, Min. 2 people    |     |
| <b>TIRAMISÙ AL CIOCCOLATO</b> .....                    | 7 | <b>FRUTTI DI BOSCO CON GELATO</b> ..... | 8   |
| Served with Hot Hazelnut Melted Chocolate at the table |   | <b>GELATO ALLA CREMA</b> .....          | 4   |
| <b>TORTA DEL GIORNO</b> .....                          | 6 | <b>TARTE TATIN</b> .....                | 6   |

RUM & CIOCCOLATO FONDENTE (70%) 9

DIGESTIVI & AMARI 3,5

WINE BY THE GLASS 6

## DRAFT BEER

|                                    |   |                                   |   |
|------------------------------------|---|-----------------------------------|---|
| <b>LA BIONDA ARTIGIANALE</b> ..... | 6 | <b>LA ROSSA ARTIGIANALE</b> ..... | 7 |
| Ichnusa                            |   | Hibu Eil                          |   |

Coperto  
2,5

Water  
microfiltered 0,75ml  
2

Water  
in the bottle 0,75ml  
3

Caffe  
2

Soft Drinks  
4

