

APPETIZERS IN SHARING

INSALATINA DI FINOCCHIO E AVOCADO13 Thin Fennel, Avocado and flakes of Pecorino Romano	ANTIPASTO DELLA CASA (min 2 people)15 pp Crudo Ferrari Ham, Mortadella, Friggiteli, Stracciatella, Puntarelle Cantabrico Anchovies and our Focaccia
GAMBERI SU VELLUTATA13 Cruditè of shrimp, Cream of White Cannellini Beans and Bread Crumbles	ACCIUGHE DEL CANTABRICO14 Cantabrian anchovies, Normandy salted butter and croutons
FRIGGITELLI ALLA ROULETTE7 Fried Padròn Peppers and Maldon Salt (one in a thousand is spicy)	SPICY CARPACCIO14 with Slightly spicy chef's sauce and Chives
CROCCHETTE2,5 each piece Jamon croquettes and Parmigiano Reggiano 24 Months	TARTARE DI SALMONE E AVOCADO13 Salmon Tartar with Avocado Hass and Chives
FIORI DI ZUCCA9 Pumpkin Flowers in Batter Stuffed with Ricotta, Pesto with Basil and Anchovies	BATTUTA DI MANZO (100gr)14 Beef tartare with Dijon Mustard, Parsley and Lemon Zest
FINOCCHIO GRATINATO ALLA PAPRIKA12 Fennel with Aromas, Bread crumble and Parmesan cheese	PATA NEGRA19 Jamon Bellota 24 months

FIRST COURSE

BIGOLI AI 2 POMODORI12 Fresh Bigoli, San Marzano Tomato, Red Datterino and Basil	SUPER CARBONAZZA (min 2 people)15 pp Fresh Bigoli alla "Carbonara" Guanciale of Norcia and Pecorino served in the form of Pecorino Romano Cheese
TAGLIOLINO AL RAGÙ15 Tagliolino with white Fassona ragout and sweet and sour Shallots	TAGLIOLINI AL TARTUFO19 Fresh Tagliolini and Black Truffle
RAVIOLI AUTUNNALI16 Ravioli made from us filled with Ricotta and Spinach, Zola sauce and sauteed Spinach	BAVETTA ALLE VONGOLE19 Bavetta of fresh pasta with clams and bottarga.
CHITARRA INTEGRALE AI FUNGHI PORCINI18 Chitarra Wholemeal fresh pasta and Porcini Mushrooms	RISOTTO ALLA MILANESE15 Meracinqe Rice with Saffron Pistils
GNOCCHETTI AL GAMBERO17 Homemade Gnocchetti, Red Shrimp and its Bisque	

MAIN COURSE

LA SUPER COSTOLETTA for 2 people58 Veal Cutlet with Double Bone, Baked Cherry Tomatoes, Aromatic Potatoes and Sorrento Lemon
SALMONE E CORNO18 Plated Salmon, Grilled Spring Onion and Horn Pepper
GAMBERI E CALAMARI ALLA ROMANA20 Fried Squid, Prawns, Cuttlefish and Pumpkin with Sorrento Lemon
POLPO23 Octopus with Ootatoes, Spring onion, Confit Tomato, Paprika and Dill
FILETTO27 Fillet O'Connor with Radicchio with Balsamic

SIDE DISHES

SALAD 6
LE FRENCH FRIES 6
MASHED POTATOES 8
BAKED POTATOES 6
SEASONAL GRILLED VEGETABLES 6
MASHED POTATOES & BLACK TRUFFLE 15

THE SPECIALS FROM THE GRILL

OUR CUTS (according to availability) minimum for 2per
-FIORENTINA (min 1kg).....7.5€ All'etto
-COSTATE (min 1kg).....dai 6.5€ ai 7.5€ All'etto
CHATEAUBRIAND for 2 people35pp Grilled Beef Fillet with Vegetables and Roast Sauce
TAGLIATA DI BLACK ANGUS25 Grilled Limousine Tagliata with Soft Leek
L'HAMBURGER16 200g Fassona Hamburger, Stracciatella, Salad, Tomatoes and Baked Potatoes

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 DI SANTORINI	14
San Marzano DOP, Fiordilatte Mozzarella, Taggiasca olives, Greek feta, cherry Tomatoes and Chives	
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 Homemade 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	

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	
PUNTARELLE E ALICI	13
San Marzano DOP, Mozzarella Fiordilatte, Fresh Chicory and Anchovies	
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	7	FRUTTI DI BOSCO CON GELATO	8
TIRAMISÙ AL CIOCCOLATO	8	GELATO ALLA CREMA (2 cups of ice cream).....	5
Served with Hot Hazelnut Melted Chocolate at the table		TARTE TATIN	7
TORTA DEL GIORNO	7	SORBETTO DELLA CASA	7PP

RUM & CIOCCOLATO FONDENTE (70%) 11

DIGESTIVI & AMARI 4

DRAFT BEER

LA BIONDA ARTIGIANALE	6	WEISS	8	LA ROSSA ARTIGIANALE	7
Ichnusa		Weiss		Hibu Eil	

Coperto
3

Water
microfiltered 0,75ml
2

Water
in the bottle 0,75ml
3

Caffe
2

Soft Drinks
4

