

## STARTERS TO SHARE

<b>INDIVIA BELGA E AVOCADO</b> .....	12
Finely chopped Fennel, Avocado and slivers of Pecorino romano Cheese	
<b>VELLUTATA DI CECI E SPICY GAMBERO</b> .....	14
Chickpea and Saffron cream soup with spicy sautéed Shrimp	
<b>CROCCHETTE</b> .....	2,5€ each
Pata Negra and Parmesan Cheese Croquettes	
<b>FIORI DI ZUCCA</b> .....	9
Battered Pumpkin Flowers stuffed with Ricotta, Basil Pesto and Anchovies	
<b>VITELLO TONNATO</b> .....	15
Veal cooked at low temperature, homemade Tuna Sauce and fried Capers	
<b>BURRATA PUGLIESE E DATTERINO</b> .....	12
Apulian Burrata, Cherry Tomatoes, Salad and fresh Basil	

**ANTIPASTO DELLA CASA (min 2 persone)** .....15 pp  
Raw Ham, Mortadella, FriggiteLLi, Stracciatella, Seasonal Salad, Cantabrian Anchovies and our Focaccia

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

**TARTARE DI SALMONE E AVOCADO**.....13  
Salmon Tartare with Avocado Hass and Chives

**BATTUTA DI FASSONA (100gr)** .....14  
Beef Tartare with Dijon Mustard, Parsley and Lemon Zest

**PATA NEGRA**.....19  
Jamon Bellota 24 months

## FIRST COURSE

<b>BIGOLI AI 2 POMODORI</b> .....	12
Fresh Bigoli, Tomato Sauce, Red Datterino and fresh Basil	
<b>TAGLIOLINI AL RAGÙ</b> .....	15
Tagliolini with white Fassona Ragù with Sweet and Sour Shallots	
<b>RAVIOLI TREVIGIANI</b> .....	16
Fresh pasta Ravioli filled with Potatoes and Sausage with Radicchio in Salad	
<b>GNOCCHETTI DI MARE</b> .....	17
Homemade Potato Gnocchi, Yellow Datterino reduction, Octopus and Mussels	

**SUPER CARBONAZZA (min 2 people)**.....15 pp  
Fresh Bigoli with "Carbonara" Guanciale di Norcia, served in an aged Pecorino romano Cheese barrel

**CHITARRA INTEGRALE AI FUNGHI**.....18  
Fresh Pasta with Seasonal Mushrooms and Parsley

**TAGLIOLINI AL TARTUFO**.....19  
Fresh Tagliolini and Black Truffle

**BAVETTA ALLE VONGOLE**.....19  
Fresh Pasta Bavetta with Clams and Bottarga

**RISOTTO ALLA MILANESE**.....15  
Meracinqe Rice with Saffron Pistils

## MAIN COURSE

<b>LA SUPER COSTOLETTA (for 2 people)</b> .....	58
Veal cutlet with double Bone, baked Cherry Tomatoes, aromatic Potatoes and Sorrento Lemon	
<b>SALMONE E CORNO</b> .....	18
Grilled Salmon, grilled Spring Onion and Horn Pepper	
<b>GAMBERI E CALAMARI ALLA ROMANA</b> .....	20
Fried Calamari, Shrimp, Cuttlefish, battered with Chives, Paprika Mayonnaise and Sorrento Lemon	
<b>POLPO</b> .....	23
Octopus with Potatoes, Spring Onion, Confit Tomatoes, Paprika	



### GRILLED SPECIALTIES



#### LE TAGLIATE:

- Black Angus with soft Leek (220gr).....25
- Bavarian Rib-Eye with Potatoes baked with herbs (300gr).....30

#### I FILETTI:

- Grilled fillet, Maldon Salt and Demi Glacè .....27
- Chef's fillet, with Black Cabbage and Red Wine Sauce.....29

**COSTATA (min 800gr)**..... dai 6.5€ ai 7.5€ All'etto

**FIorentINA (min 1kg)**.....7,5€ All'etto

**CHATEAUBRIAND (for 2 people)**.....35pp  
Grilled Beef Fillet with Vegetables and Roast Sauce

## SIDE DISHES

- SALAD 6
- BAKED POTATOES 6
- HOMEMADE FRIES 6
- SEASONAL GRILLED VEGETABLES 6
- CHERRY TOMATOES, FETA AND BASIL 8
- MASHED POTATOES WITH TRUFFLE 15

**BLACK TRUFFLE 9**  
In addition on all Dishes (6/7gr)

CLASSICS

<b>MARGHERITA</b> .....	9
Tomato Sauce, Mozzarella, fresh Basil and fresh Olive Oil	
<b>LA BUFALA</b> .....	13
Tomato Sauce, Buffalo Mozzarella, fresh Basil and fresh Olive Oil	
<b>TONNO E CIPOLLA</b> .....	13
Tomato Sauce, Mozzarella, Tuna, Tropea Red Onion and fresh Basil	
<b>LA PICCANTE</b> .....	12
Tomato Sauce, Mozzarella, spicy Salami and Calabrian Chili Pepper	
<b>COTTO E FUNGHI</b> .....	14
Tomato Sauce, Mozzarella, Champignon Mushrooms, cooked Ham and fresh Olive Oil	
<b>LA VEGETARIANA</b> .....	12
Tomato Sauce, Mozzarella, Grilled Zucchini, Eggplant, Cherry Tomatoes and Pesto	
<b>LA NORMA</b> .....	11
Tomato Sauce, Mozzarella, Aubergines, Salted Ricotta, fresh Basil and fresh Olive Oil	
<b>ALL' AMATRICIANA</b> .....	12
Tomato Sauce, Red Onion from Tropea, Guanciale and Pecorino	

SPECIALS

<b>SALSICCIA E FRIARIELLI</b> .....	13
Mozzarella, Norcineria Sausage, Homemade, Smoked Scamorza and Broccoli	
<b>LA TREVIGIANA</b> .....	13
Mozzarella, Butchery Sausage, Smoked Scamorza and Sauteed Radicchio	
<b>CRUDO E STRACCIATELLA</b> .....	17
Mozzarella, Prosciutto Parma, Stracciatella and fresh Olive Oil	
<b>LA VEGANA</b> .....	14
Yellow cherry Tomato sauce, Eggplant, Dried Tomatoes, Olives and Pistachio Pesto	
<b>TI PESTO IL PISTACCHIO</b> .....	16
Mozzarella, Mortadella Bologna, Pistachio, Confit Tomatoes and Fresh Basil	
<b>TARTUFO &amp; AMORE</b> .....	23
Smoked Scamorza, seasonal Mushrooms and grating of Black Truffle	
<b>PIZZA &amp; PATA NEGRA</b> .....	23
Mozzarella from Pata Negra Matured 24 months	

HOMEMADE DESSERTS

<b>TIRAMISÙ CLASSICO</b> .....	7	<b>IL SORBETTO DELLA CASA</b> .....	7pp
Served with Hot Hazelnut Melted Chocolate directly at the table		Homemade Sorbetto (Minimum 2 people)	
<b>TIRAMISÙ AL CIOCCOLATO</b> .....	8	<b>FRUTTI DI BOSCO CON GELATO</b> .....	8
Served with Hot Hazelnut Melted Chocolate directly at the table		Fresh Berries with Gelato	
<b>TARTE TATIN</b> .....	7	<b>GELATO ALLA CREMA</b> .....	5
French Caramelized Apple Cake served with a scoop of ice cream		Vanilla ice cream	
<b>RUM &amp; DARK CHOCOLATE (70%)</b> .....	11	<b>TORTA DEL GIORNO</b> .....	7
		Cake of the day	

DRAFT BEER

<b>BLONDE CRAFT BEER</b> .....	6	<b>WEISS</b> .....	8	<b>RED CRAFT BEER</b> .....	7
Ichnusa Filtrata		Weiss		Hibu Eil	

Cover Charge  
3

Microfiltered water  
0.75ml  
2

Water bottle  
0.75ml  
3

Coffee  
2

Soft Drinks  
4



ALLERGY LISTINGS ARE AVAILABLE BY REQUEST TO PERSONALE