

STARTERS TO SHARE

INDIVIA E AVOCADO12
Finely chopped Endive, Avocado and slivers of Pecorino romano Cheese
BURRATA PUGLIESE E DATTERINO12
Apulian Burrata, Cherry Tomatoes, Salad and fresh Basil
CROCCHETTE2,5€ al pezzo
Pata Negra and Parmesan Cheese Croquettes
FIORI DI ZUCCA9
Battered Pumpkin Flowers stuffed with Ricotta, Basil Pesto and Anchovies
ROAST BEEF CARPACCIO15
Low-temperature Cooked Roast Beef, Green Sauce, Cauliflower Cream, and Sweet and Sour Tropea Onion
CRUDITÈ DI GAMBERO CON VELLUTATA14
Raw Prawns, Thyme-Infused Potato Velouté, Confit Cherry Tomatoes, and Crispy Potatoes

ANTIPASTO DELLA CASA (min 2 persone)15 pp
Raw Ham, Mortadella, Friggitelli, Stracciatella seasonal Salad with Cantabrian Anchovy Paste and our Focaccia
ACCIUGHE DEL CANTABRICO14
Cantabrian Anchovies, Normandy salted Butter and Croutons
FRIGGITELLI ALLA ROULETTE9
Fried Padrón Peppers with Maldon Salt (one in a thousand is spicy)
TARTARE DI SALMONE14
Salmon and Avocado Tartare with Lime Mayonnaise
BATTUTA DI MANZO14
Hand-Cut Beef Tartare with Sun-Dried Tomatoes, Olives, Fresh Oregano, and Goat Cheese
PATA NEGRA19
Jamon Bellota 24 months

FIRST COURSE

BIGOLI AI 2 POMODORI13
Fresh Bigoli, Tomato Sauce, Red Datterino and fresh Basil
TAGLIOLINI AL RAGÙ BIANCO15
Homemade Tagliolini Pasta with Hand-Cut Beef Ragù and Salted Green Spring Onion
TORTELLI D'ESTATE16
Homemade Tortelli stuffed with Stracciatella Cheese served with Sautéed Cherry Tomatoes and Olives, Salted Ricotta and fried Basil
GNOCCHETTI AL GAMBERO19
Homemade Potato Gnocchetti, Red Prawn and its Bisque

SUPER CARBONAZZA (min 2 persone)17 pp
Fresh Bigoli Pasta 'Carbonara' style with pork Guanciale from Norcia, served in a wheel of aged Pecorino Romano Cheese
CHITARRA INTEGRALE AI FUNGHI18
Fresh Pasta with Seasonal Mushrooms and Parsley
TAGLIOLINI AL TARTUFO19
Fresh Tagliolini and Black Truffle
BAVETTA ALLE VONGOLE19
Fresh Pasta Bavetta with Clams and Bottarga
RISOTTO ALLA MILANESE15
Meracinqe Rice with Saffron Pistils

MAIN COURSE

LA SUPER COSTOLETTA (per 2 persone)58
Veal cutlet with double Bone, baked Cherry Tomatoes, aromatic Potatoes and Sorrento Lemon
SALMONE E CORNO20
Grilled Salmon, grilled Spring Onion and Horn Pepper
FRITTO DI MARE E SALVIA GIGANTE21
Fried Calamari, baby Cuttlefish, and giant Sage in Batter
POLPO E FAVE24
Grilled Octopus, natural Fava Beans, Borettane Onions, and roasted Abruzzese Potato Cream



GRILLED SPECIALTIES



LE TAGLIATE:

- Black Angus with marinated Spring Onion (220gr).....25
- Bavarian Rib-Eye with Potatoes baked with herbs (300gr).....30

I FILETTI

- Grilled Fillet Maldon Salt and Demi Glacè27
- Chef's Fillet with Sweet and Sour Vegetables and Mustard Sauce30

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

FIORENTINA (min 1kg)7.5€ All'etto
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CHATEAUBRIAND (per 2 persone)35pp
Grilled Beef Fillet with Vegetables and Roast Sauce

SIDE DISHES

Salad.....6	Seasonal grilled Vegetables.....6
Baked Potatoes.....6	Cherry, Tomatoes, Feta and Basil.....8
Homemade french Fries.....8	Giardiniera Vegetables.....9

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

CLASSICS

MARGHERITA.....9
Tomato Sauce, Mozzarella, fresh Basil and fresh Olive Oil

LA BUFALA.....13
Tomato Sauce, Buffalo Mozzarella, fresh Basil and fresh Olive Oil

ALL' AMATRICIANA.....12
Tomato Sauce, Red Onion from Tropea, Guanciale and Pecorino

LA PICCANTE.....12
Tomato Sauce, Mozzarella, spicy Salami and Calabrian Chili Pepper

COTTO E FUNGHI.....14
Tomato Sauce, Mozzarella, Champignon Mushrooms, cooked Ham and fresh Olive Oil

LA VEGETARIANA DI SANTORINI.....13
Tomatoes Sauce, Mozzarella, Taggiasca Olives, Greek Feta, Cherry Tomatoes and Chives

LA NORMA.....12
Tomato Sauce, Mozzarella, Aubergines, Salted Ricotta, fresh Basil and fresh Olive Oil

SALSICCIA PATATE E ROSMARINO.....13
Mozzarella, Norcineria Sausage, baked Potatoes and Rosemary

SPECIALS

CRUDO E STRACCIATELLA.....17
Mozzarella, seasoned Parma Ham, Stracciatella and fresh Olive Oil

LA VEGANA.....14
Yellow cherry Tomato sauce, Eggplant, Dried Tomatoes, Olives and Pistachio Pesto

CRUDO E FICHI.....17
Mozzarella, Stracciatella, seasoned Parma Ham, fresh Figs and Thyme

ACCIUGHE E PIENNOLO GIALLO.....14
Yellow cherry Tomatoes sauce, Mozzarella, Cetara Anchovies and Taggiasca Olives

TI PESTO IL PISTACCHIO.....16
Mozzarella, Mortadella Bologna, Pistachio, Confit Tomatoes and Fresh Basil

TARTUFO & AMORE.....23
Smoked Scamorza, seasonal Mushrooms and grating of Black Truffle

PIZZA & PATA NEGRA.....23
Mozzarella from Pata Negra Matured 24 months

HOMEMADE DESSERTS

CLASSIC TIRAMISÙ.....7

CHOCOLATE TIRAMISÙ.....8
Served with Hot Hazelnut Melted Chocolate directly at the table

HOMEMADE SORBET (Minimum 2 People)7pp
Chef's Creamy Dessert with Fresh Citrus and Vodka upon request

HOMEMADE CAKES.....7

FRESH BERRIES WITH GELATO.....8

VANILLA ICE CREAM.....5

RUM & DARK CHOCOLATE (70%).....11

DRAFT BEER

BLONDE CRAFT BEER.....6
Filtred Ichnusa

LA BLANCHE8
Erdinger Weissbier

RED CRAFT BEER7
Hibu Eil

Cover Charge
3

Microfiltred Water 0.75ml
2

Water Bottle 0.75ml
3

Caffee
2

Soft Drinks
4