

PIZZAS TO SHARE thin and crispy

PIZZA TARTUFO & AMORE.....25
Smoked Scamorza, Mushrooms and Black Truffle

PIZZA & PATA NEGRA.....25
Mozzarella and 24-Month Aged Pata Negra

PIZZA ZOLA, PERE E NOCI.....17
Mozzarella, Gorgonzola, Pear, Walnuts and Honey

STARTERS

SELEZIONE DI FORMAGGI E LATTICINI.....19
Burrata, Soft Gorgonzola and Seasonal Cheese served with
Homemade Red Onion Jam

CROCCHETTE.....3,5€ al pezzo
Jamon Iberico and Parmesan Cheese Croquettes

CARPACCIO DI ANGUS.....16
With Sun-Dried Tomatoes, Capers, Anchovies and Mint-Marinaded Zucchini

SALMONE MARINATO.....15
Homemade Marinated Salmon and Orange Sauce

FINOCCHIO, AVOCADO & PECORINO.....14
Fennel, Avocado & Pecorino

ANTIPASTO DELLA CASA (min 2 people)18 pp
Raw Ham, Mortadella, Friggiteli, Stracciatella seasonal Salad
with Cantabrian Anchovy Paste and our Focaccia

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

BATTUTA DI MANZO.....15
Beef Tartare with Raspadura Cheese and crispy Roman Pork Guanciale

VELLUTATA DI FAGIOLI BIANCHI CANNELLINI.....15
Creamy Cannellini Bean Soup with Baby Cuttlefish, 'Nduja and Parsley

FIORI DI ZUCCA.....14
Battered Zucchini Flowers Stuffed with Sheep Ricotta, Scamorza and Pepper

FIRST COURSE

SUPER CARBONAZZA (min 2 people).....19 pp
Carbonara Pasta with pork Guanciale served inside a Cheese wheel

GIRELLA DI PASTA FRESCA RIPIENA DI RICOTTA E SPINACI.....18
Homemade filled Pasta served with Pine Nuts and Parmesan Fondue and Salted Ricotta

LINGUINA MANCINI AI GAMBERI E LIMONE.....21
Pasta with Shrimp, Yellow Zucchini Cream, Basil and Sorrento Lemon

PAPPADELLA FRESCA AI FUNGHI.....18
Homemade Pasta with Seasonal Mushrooms, French Roquefort and Walnuts

GNOCCHETTI DI MARE ALL' AMALFITANA18
Homemade Potato Gnocchetti with Octopus, Yellow Cherry Datterino, Thyme and Chives

TAGLIOLINI AL RAGÙ BIANCO17
Homemade Tagliolini Pasta with Beef Ragù and Black Cabbage in Olive Oil

TAGLIOLINI AL TARTUFO.....21
Homemade Tagliolini Pasta with Seasonal Truffle

RISOTTO ALLA MILANESE.....18
Carnaroli Rice with Saffron Pistils

MAIN COURSE



GRILLED SPECIALTIES



LE TAGLIATE:

- ARGENTINE BLACK ANGUS with Sautéed Spinach in Butter (220gr).....28
- AUSTRALIAN BEEF ENTRECÔTE with Pepper and Roasted Potatoes (300gr).....33

I FILETTI

- GRILLED FILLET
Maldon Salt and Demi-Glace31
- CHEF'S FILLET
with Mushroom Sauce, Crispy Potatos, Mustard and Demi-Glace.....33

COSTATA (min 800gr).....7,5€ All'etto

FIorentina (min 1kg).....8,5€ All'etto

CHATEAUBRIAND (for 2 people).....74
Grilled Beef Fillet with Vegetables and Roast Sauce

LA SUPER COSTOLETTA (for 2 people).....62
Cutlet with double Bone with Cherry Tomatoes, Potatoes and Lemon

POLPO DA BUFFONI.....28
Grilled Octopus, Mashed Potatoes, Peas and Sun-Dried Tomato and Anchovy Oil

SALMONE E CORNO.....21
Grilled Salmon, grilled Spring Onion and Horn Pepper

FRITTO DI MARE JULIENNED VEGETABLES25
Calamari, Baby Squid, Shrimp, Carrots, Eggplants and Bell Peppers in Batter

CONTORNI

- Salad.....6
- Baked Potatoes.....7
- Homemade french Fries.....8
- Seasonal grilled Vegetables.....7
- Cherry Tomatoes, Onion, Basil.....8
- Homemade Mashed Potatoes.....9
- Mashed Potatoes and Mushrooms.....12
- Black Cabbage with Lemon.....7

PIZZA

MARGHERITA10 Tomato Sauce, Mozzarella, fresh Basil and fresh Olive Oil	LA BUFALA14 Tomato Sauce, Buffalo Mozzarella, fresh Basil and fresh Olive Oil
LA NORMA14 Tomato Sauce, Mozzarella, Aubergines, Salted Ricotta, fresh Basil and fresh Olive Oil	ACCIUGHE E PIENNOLO GIALLO15 Yellow Cherry Tomato Sauce, Mozzarella, Cetara Anchovies and Taggiasca Olives
LA VEGETARIANA13 Tomato Sauce, Mozzarella, Grilled Zucchini and Aubergines, Cherry Tomatoes and Pesto	SALSICCIA E FRIARIELLI15 Mozzarella, Norcineria Sausage, Smoked Scamorza and Homemade Friarielli
ALL' AMATRICIANA15 Tomato Sauce, Red Onion from Tropea, Guanciale and Pecorino Romano	CRUDO E STRACCIATELLA19 Mozzarella, Seasoned Parma Ham, Stracciatella, Red Datterino Tomatoes and fresh Olive Oil
LA PICCANTE14 Tomato Sauce, Mozzarella, spicy Sauris Salami and Calabrian Chili Pepper	LA VEGANA16 Yellow Cherry Tomato Sauce, Eggplant, Dried Tomatoes, Olives and Pistachio Pesto with Crushed Pistachios
TONNO E CIPOLLA15 Tomato Sauce, Mozzarella, Tuna, Tropea Red Onion, and Fresh Basil	LA TREVIGIANA15 Mozzarella, Norcineria Sausage, Smoked Scamorza, and Sautéed Treviso Red Radicchio
COTTO E FUNGHI15 Tomato Sauce, Mozzarella, Champignon Mushrooms, Cooked Ham and fresh Olive Oil	TI PESTO IL PISTACCHIO18 Mozzarella, Mortadella Bologna, Pistachio, Confit Tomatoes and Fresh Basil

VINE BY THE GLASS

SPARKLING WINE AND CHAMPAGNE

Prosecco Santa Margherita 8
Champagne Pol Cochet 18

RED WINE

Montecucco Riserva 7
Nebbiolo Rocche dei Manzoni 10

WHITE WINE

Lugana Cà Maiol 7
Riesling Castello di Neive 10

DRAFT BEER

BLONDE CRAFT BEER.....8
Filtered Ichnusa

LA BLANCHE.....10
Erdinger Weissbier

RED CRAFT BEER.....9
Hibu Eil

Service Charge
3

Water Bottle
0.75 l
3.5

Coffee
2.5

Soft Drinks
5