



Pane, Focaccia y Grissini

Homemade pane and focaccia. Grissini with passione 2,50 P/P

Antipasti Freddi

LA NOSTRA BURRATA With a touch of pesto accompanied by neapolitan bruschetta.	15,90
STEAK TARTARE AL CUORE DI BURRATA Steak tartar with a burrata blast.	16,50
CARPACCIO DI FILETTO DI MANZO Thin slices of raw beef tenderloin with rocket and Parmesan shavings.	14,90
VITELLO TONNATO Thin silices of white veal with tuna sauce and capers.	14,90
BRUSCHETTE DI SORRENTO E PARMIGIANO Toasted bread with tomato, garlic, basil, oregano, oil and parmesan rocks.	13,90
ANTIPASTO ITALIANO Careful selection of italian cured meats and buffalo mozzarella.	16,90

Insalate

INSALATA EMILIANA Arugula salad, fresh sicilian tomatoes and slices of parmesan cheese.	11,50
INSALATA MALAFEMMENA Lambs lettuce, goat cheese, toasted walnuts and apple.	12,50
INSALATA CAPRESE Fresh buffalo mozzarella, raf tomato, basil, olive oil and a touch of oregano.	15,90
INSALATA TOTÒ Spinach, shrimp, avocado and datterino tomato salad, served in a parmesan basket.	15,90

Risotti

AI FRUTTI DI MARE With mussels, clams, shrimp.	17,50
AI PORCINI E TARTUFO With boletus and fresh truffle.	18,90
ALLA ZUCCA With pumpkin, goat cheese and sage.	13,50
GORGONZOLA E PERA With gorgonzola cheese and pears.	15,90

Antipasti Caldi

LA PARMIGIANA DELLA NONNA Baked eggplant with San Marzano tomato, basil and parmesan cheese.	15,50
POLENTA TARTUFATA Polenta with Parmesan cheese fondue, boletus and fresh truffle slices.	16,90

Specialità

TAGLIOLINI AL TARTUFO Fresh pasta with truffle sauce and fresh seasonal truffle slices.	22,90
DELIZIA MARI Delizia filled with ricotta and spinach, with creamy pistachio pesto sauce, crunchy guanciale and parmesan cheese.	17,00
TORTELLONI ALLA ZUCCA Tortelloni stuffed with pumpkin and creamy sauce with truffle aromas.	15,90

Paste Classiche

SPAGHETTI ALLA CARBONARA With egg yolk, real guanciale, pecorino romano cheese and pepper.	15,50
SPAGHETTI ALLE VONGOLE With clams, datterino tomatoes, and a touch of chili.	19,50
SPAGHETTI ALLA NERANO With zucchini, pepper, basil and parmesan.	14,90
SPAGHETTI CACIO E PEPE With pepper and Roman pecorino.	12,90
SPAGHETTI POMODORO E BASILICO With San Marzano tomato sauce and basil.	12,50
SPAGHETTI AL PESTO Spaghetti with Genoese pesto sauce.	14,90
PENNETTE ALL' ARRABIATA With San Marzano tomato, garlic, guindilla and basil.	12,90
PENNETTE SALMONE E VODKA With fresh salmon, red onions, datterino tomato, cream and a touch of vodka.	13,90

Pizze

DEL BOSCO With mozzarella, pumpkin, white truffle oil and fresh sliced truffle.	18,90
PIZZA BURRATA With speck, arugula, basil, dried tomatoes and Burrata.	22,50
DIAVOLA With spicy salami, San Marzano tomato sauce, mozzarella, basil and Gaeta black olives.	14,90
MARGHERITA With mozzarella, San Marzano tomato sauce, basil and olive oil.	13,50
PROSCIUTTO E FUNGHI With Italian cooked ham, mushrooms, mozzarella, basil and San Marzano tomato sauce.	14,50
CULATELLO With San Marzano tomato sauce, mozzarella, rocket, basil and culatello (Italian cured ham).	15,90
QUATTRO FORMAGGI With provola, parmesan, mozzarella and gorgonzola.	13,90
MELANZANE With San Marzano tomato sauce, mozzarella, aubergines, basil and Parmesan flakes.	13,90
MARINARA With San Marzano tomato sauce, garlic, olive oil, basil and oregano.	11,90
BUFALINA With San Marzano tomato sauce, buffalo mozzarella, olive oil and basil.	14,50
CALZONE Pizza dough filled with San Marzano tomato sauce, ricotta, mozzarella, basil, spicy salami and cooked ham.	15,90

Paste Fresche

LA LASAGNA DI ZIA LIDIA Lasagna with San Marzano tomato sauce, minced meat, bechamel and parmesan cheese.	14,90
GNOCCHI ALLA VICENTINA Gnocchi with prawns, datterino tomato, burrata cream and a touch of pesto.	15,50
PAPPARDELLE AI FRUTTI DI TERRA Pappardelle with dried tomatoes, boletus, arugula, pine nuts and a touch of San Marzano tomato sauce.	16,50
TAGLIOLINI DI BARI With burrata cream, pomodori secchi pesto and zucchini purée.	13,90
TAGLIATELLE ALLA BOLOGNESE With bolognese-style minced beef sauce and San Marzano tomato.	13,90

Carne e Pesce

TAGLIATA DI POLLO MARINATO Marinated chicken breast accompanied by sweet potato puree and grilled onions.	13,50
FILLETTI DI MANZO IN SALSA DI VINO Beef tenderloin in wine sauce with spinach, accompanied by mashed potatoes with truffle.	29,50
SALMONE IN CROSTA DI BASILICO In basil crust and vegetables crudités.	16,50

Dolci

TIRAMISÚ Homemade with Savoiardi cookie soaked in coffee, pasteurized egg yolk and mascarpone.	7,00
PANNA COTTA Made from milk cream and sugar with a texture similar to flan. Covered with berries syrup.	6,00
MILLEFOGLIE Millefeuille with pastry cream and wild strawberries.	6,25
NUTELLOTTA Mascarpone cream with biscuit base, pistachio bulk and Nutella.	8,00
PASTRY CREAM CROSTATA With fresh fruits.	6,50
CHEESECAKE Creamy with red berries (Gluten free)	8,00
GELATO ARTIGIANALE ITALIANO Two scoops of homemade Italian ice cream (chocolate, strawberry, vanilla, hazelnut, pistachio...)	6,50