



## Pane, Focaccia y Grissini

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

### Antipasti Freddi

<b>BURRATA PUGLIESE</b> Fresh cheese typical of the Puglia region accompanied by Sicilian caponata and arugula.	15,90
<b>CARPACCIO DI FILETTO DI MANZO</b> Thin slices of raw beef tenderloin with rocket and Parmesan slices.	14,90
<b>VITELLO TONNATO</b> Thin slices of white veal with tuna sauce, anchovies and capers.	14,90
<b>BRUSCHETTE DI SORRENTO E PARMIGIANO</b> Toasted bread with datterino tomato, garlic, basil, oregano, olive oil, dried tomatoes and Parmesan rocks.	13,90
<b>ANTIPASTO ITALIANO</b> Careful selection of Italian sausages and buffalo mozzarella, artichokes and rocket.	16,90

### Antipasti Caldi

<b>LA PARMIGIANA DELLA NONNA</b> Baked eggplant with San Marzano tomato, basil and Parmesan cheese.	15,50
<b>PROVOLA ALLA GRIGLIA</b> Grilled provola cheese, arugula accompanied by dried tomatoes from Vesuvio, datterino tomatoes and a touch of pesto sauce.	12,50
<b>PROVOLA ALLA PIZZAIOLA</b> Oven-melted provola cheese in San Marzano tomato sauce.	15,90
<b>CAPONATA SICILIANA</b> Sicilian-style pisto with eggplant.	11,50

### Insalate

<b>IINSALATA EMILIANA</b> Arugula salad with fresh datterino tomatoes and slices of Parmesan cheese.	11,50
<b>INSALATA PULCINELLA</b> Spinach leaves with smoked salmon strips, mushrooms and goat cheese.	12,50
<b>INSALATA CAPRESE</b> Buffalo mozzarella, raf tomato, fresh basil, olive oil and a touch of oregano.	15,90
<b>INSALATA CAMPANA</b> Mezclum salad with tuna, capers, red onion, black olives, buffalo mozzarella and olive oil.	12,90
<b>INSALATA TOTÒ</b> Spinach salad, prawns, avocado, datterino tomato, olive oil served in a Parmesan basket.	15,90

### Specialità

<b>TAGLIOLINI AL TARTUFO</b> Fresh pasta with truffle sauce and fresh seasonal truffle slices.	22,90
<b>PAPPARDELLE AI FRUTTI DI TERRA</b> Pappardelle with dried tomatoes, boletus, arugula, pine nuts and touch of San Marzano.	16,50
<b>DELIZIA MARÌ</b> Delizia stuffed with ricotta and spinach, with pistachio pesto sauce, crispy guanciale, pistachio grain and Parmesan cheese.	17,00
<b>STROZZAPRETI ALLA LOREN</b> Strozzapreti with clams, mussels, shrimp, natural tomato and a touch of Genoese pesto.	18,50

## Paste Classiche

<b>SPAGHETTI ALLA CARBONARA</b>	15,50
With egg yolk, real guanciale, pecorino romano cheese, parmesan cheese and pepper.	
<b>SPAGHETTI ALLE VONGOLE</b>	19,50
With clams, datterino tomatoes, and a touch of chili.	
<b>SPAGHETTI ALLA NERANO</b>	14,90
With zucchini, pepper, basil and parmesan.	
<b>SPAGHETTI CACIO E PEPE</b>	12,90
With pecorino romano cheese, extra virgin olive oil and black pepper.	
<b>SPAGHETTI POMODORO E BASILICO</b>	12,50
With San Marzano tomato and basil sauce.	
<b>SPAGHETTI AL PESTO</b>	14,90
With Genovese pesto sauce.	
<b>RIGATONI ALL' INDIAVOLATA</b>	12,90
With mushrooms, guanciale, mozzarella and chilli in our San Marzano tomato sauce.	
<b>PENNETTE ALL' ARRABIATA</b>	12,90
With San Marzano tomato, garlic, chilli and basil.	
<b>PENNETTE SALMONE E VODKA</b>	13,90
With fresh salmon, onion, cream and a touch of vodka.	

## Risotti

<b>AI FRUTTI DI MARE</b>	17,50
With mussels, clams, shrimp.	
<b>AI PORCINI E TARTUFO</b>	18,90
With boletus, and fresh truffle slices.	
<b>ALLA ZUCCA</b>	13,50
With pumpkin, goat cheese and sage.	

## Paste Fresche

<b>GNOCCHI AL GORGONZOLA</b>	13,50
With gorgonzola cheese sauce.	
<b>GNOCCHI ALLA SORRENTINA</b>	13,90
With San Marzano tomato and buffalo mozzarella.	
<b>PAGLIA E FIENO PROSCIUTTO E FUNGHI</b>	13,50
With cream sauce, cooked ham and mushrooms.	
<b>LA LASAGNA DI ZIA LIDIA</b>	14,90
Lasagna with San Marzano tomato sauce, minced beef, béchamel and Parmesan cheese.	
<b>TAGLIATELLE ALLA BOLOGNESE</b>	13,90
With Bolognese-style minced beef sauce and San Marzano tomato.	

## Paste Ripiene

<b>TORTELLONI ALLA ZUCCA</b>	15,90
Pumpkin fillings with pumpkin cream and truffle smell.	
<b>TORTELLONI AL TARTUFO</b>	15,90
Stuffed with truffle and truffle sauce.	

## Carne e pesce

<b>POLLO ALLA CACCIATORA</b>	12,90
Chicken breast fillet with San Marzano tomato sauce, chilli and mashed potatoes.	
<b>SALMONE IN Crosta DI BASILICO</b>	16,50
In basil crust and vegetables crudites.	
<b>FILETTO DI MANZO</b>	29,50
Sliced beef tenderloin with rosemary sauce, boletus and accompanied by mashed potatoes.	

## Pizze

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

## Dolci

<b>TIRAMISÚ</b> Homemade "Savoardi" biscuit soaked in coffee, pasteurized egg yolk, mascarpone and condensed milk.	7,00
<b>PANNA COTTA</b> Made from milk cream and sugar with a texture similar to flan. Forest fruit syrup cover.	6,00
<b>CANNOLO SICILIANO</b> Crunchy tube-shaped dough, filled with Ricotta cream with chocolate chips and candied fruit.	6,50
<b>GELATO ARTIGIANALE ITALIANO</b> Two scoops of handmade Italian ice cream (Chocolate, strawberry, vanilla, hazelnut, pistachio...)	6,50
<b>NUTELLOTTO</b> Mascarpone cream with biscuit base, pistachio bulk and Nutella.	8,00
<b>CHEESECAKE</b> Creamy with red berries (Gluten free)	8,00