



Pane, Focaccia y Grissini

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

Antipasti Freddi

LA BURRATA DI ORNELLA Fresh cheese typical of the Puglia region with pesto sauce and datterino tomato.	15,90
CARPACCIO DI FILETTO DI MANZO Thinly slices of raw veal tenderloin with arugula and parmesan shavings.	14,90
VITELLO TONNATO Thin slices of white beef with tuna and caper sauce.	14,90
BRUSCHETTE DI SORRENTO E PARMIGIANO Toasted bread with tomato, basil, oregano, garlic and oil accompanied by parmesan rocks.	13,90

Insalate

IINSALATA CAPRESE Buffalo mozzarella, raf tomato, fresh basil, olive oil and a touch of oregano.	15,90
INSALATA TOTÒ Spinach salad with shrimps, avocado and datterino tomato served in a parmesan basket.	15,90
VECCHIA FATTORIA Chicken, with zucchini, eggplant, mesclun and datterino tomato dressed with sweet vinaigrette.	14,90

Paste Fresche

LASAGNA DI ZIA LIDIA Lasagna with San Marzano tomato sauce, minced meat, béchamel sauce and parmesan cheese.	14,90
PAPPARDELLE AI FRUTTI DI TERRA Pappardelle with sundried tomatoes, boletus, arugula, pine nuts and a touch of San Marzano tomatoes.	16,50
GNOCCHI ALLA VICENTINA Gnocchi with burrata cream, shrimps and datterino tomatoes with a touch of spice.	15,50
TAGLIATELLE ALLA BOLOGNESE With veal sauce minced bolognese style and San Marzano tomatoes.	13,90

Antipasti Caldi

LA PARMIGIANA DELLA NONNA Baked eggplants with San Marzano tomato, basil, provola cheese and parmesan.	15,50
PROVOLA ALLA PIZZAIOLA Oven melted provola cheese in San Marzano tomato sauce with oregano.	15,90

Gli Spaghetti

ALLA CARBONARA With egg yolk, guanciale, pecorino romano cheese and pepper.	15,50
ALLE VONGOLE With clams, datterino tomatoes, and a touch of chili.	19,50
ALLA NERANO With zucchini, pepper, basil and parmesan.	14,90
CACIO E PEPE With pecorino romano and pepper.	12,90
AL POMODORO E BASILICO With San Marzano tomato sauce and basil.	12,50
SPAGHETTI AL PESTO Spaghetti with genovese pesto sauce.	14,90

Paste Classiche

PENNETTE ALL' ARRABIATA With San Marzano tomato, garlic, guindilla and basil.	12,90
PENNETTE SALMONE E VODKA With fresh salmon, red onion, datterino tomato, cream and a touch of vodka.	13,90

Risotti

AI FRUTTI DI MARE With mussels, clams, shrimp.	17,50
AI PORCINI E TARTUFO With boletus a and thin slices of fresh truffle.	18,90

Specialità

TAGLIOLINI AL TARTUFO Fresh pasta with truffle sauce and thin slices of fresh seasonal truffle.	22,90
DELIZIA MARI Stuffed with ricotta and spinach, with a pistachio pesto sauce, crunchy guanciale and parmesan cheese.	17,00
SCIALATIELLI ALL' ASTICE With live lobster and datterino pomodorini (For 2 pax)	42,50 P/P
TORTELLONI ALLA ZUCCA Pumpkin filled pasta with creamy sauce and truffle aroma.	15,90

Carne e pesce

FILETTO DI MANZO Beef sirloin in rosemary sauce, boletus accompanied by baked potatoes.	29,50
SALMONE IN CROSTA DI BASILICO Salmon steak in basil crust accompanied by vegetable crudités.	16,50

Dolci

TIRAMISÚ Homemade dessert based on Savoiardi biscuits soaked in coffee, pasteurized egg yolk and mascarpone.	7,00
PANNA COTTA Made from milk cream and sugar with a texture similar to a flan coated with forest fruit syrup.	6,00
CANNOLO SICILIANO Crunchy tube-shaped dough, filled with ricotta cream cheese with chocolate drops and candied fruit.	6,50
GELATO ARTIGIANALE ITALIANO Two scoops of artisan Italian ice cream (chocolat, strawberry, vanilla, hazelnut, pistachio).	6,50
NUTELLOTO Mascarpone cream with biscuit base, pistachio bulk and Nutella.	8,00
TARTA DE QUESO Creamy with red berries (Gluten free).	8,00

Pizze

DEL BOSCO With mozzarella, pumpkin, white truffle oil and fresh sliced truffle.	18,90
PIZZA BURRATA With speck, aurugula, 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