

*“Before the pasta enjoy a starter to share or have it
with a glass of wine....”*

STARTERS

INVOLTINI DI MELANZANE ALLA SORRENTINA (MIN 3 U) 8.70 €

ROLLED AUBERGINE STUFFED WITH SCAMORZA CHEESE, TOMATOES AND BASIL, GRATINATED AND BAKED IN THE OVEN. (ADIC 2.90 € X UD).

OLIVA ASCOLANA (MIN 4 UD) 7.60 €

ASCOLANE OLIVES STUFFED WITH A TRIO OF MEATS , BREADED AND FRIED AND SERVED ON A MEDITERRANEAN SALAD. (ADIC 1,90 € X UD)

ANTIPASTO ITALIANO (PARA DOS PERSONAS) 17.50 €

ITALIAN COLD MEAT AND CHEESE PLATE, VEGETABLES IN OLIVE OIL OR VINEGAR SERVED WITH BREADSTICKS.

ALICI EN SAOR “ANTIPASTO VENEZIANO” (MIN 3 U) 8.70 € (ADIC 2.90 € X UD)

MARINATED ANCHOVIES WITH CARAMELIZED ONIONS, PINE NUTS AND HOMEMADE TOASTS.

TARTAR DI PESCE SPADA 12.50 €

SWORDFISH TARTAR WITH LAMB'S LETTUCE, GREEN APPLE, GREEN ONION AND HOME MADE NACHOS IN CURRY SPICE.

INSALATA CAPRESE DI BÚFALA 10.50 €

NEAPOLITAN SALAD WITH BUFFALO MOZZARELLA, TOMATOES AND ROCKET.

INSALATA DI FORMAGGI E NOCI 13.50 €

MIXED SALAD WITH ITALIAN CHEESES, AND A LIGHT GORGONZOLA AND WALNUT SAUCE.

CROCCANTE D`ANITRA 10.90 €

HOME MADE CRACKERS WITH ROAST DUCK, LAMB'S LETTUCE, GOATS CHEES, RADICH AND A PINEAPPLE AND MANGO MARMALADE.

VITELLO TONNATO ALLA MONFERRINA 9.90 €

ROUND SLICES OF VEAL COOKED AT A LOW TEMPERATURE WITH A TUNA AND CAPER SAUCE FROM THE AREA OF MONFERRINA (TYPICAL RECIPE FROM PIEDMONT)

INSALATA DI GAMBERI AL GHIACCIO 14.50 €

SALAD OF PRAWNS ON ICE WITH ROCKET, MANGO, TOASTED ALMONDS, PARMESAN CHEESE SHAVINGS AND BASIL OIL.

INSALATA CON BOTTARGA DI SARDEGNA 13.50 €

MIXED SALAD OF MULLET ROE, HOME MADE SEMI-DRIED TOMATOES AND OLIVES WITH A FRESH OREGANO DRESSING AND CROUTONS.

PIATTO DI PECORINI E TARALLI 9.80 €

SELECTION OF CURED SHEEP'S CHEESE FROM TOSCANA WITH BISCUITS FROM PUGLIA AND THEIR GARNISH.

*“and the bread, it’s an authentic wonder, It’s the
flavour and scent of infancy..”*

BREADS AND PIZZAS

FOCACCIA DI GÉNOVA 5.50 €
TYPICAL BREAD FROM GENOVA WITH BASIL AND OLIVES.

PAN PIZZA 6.90 €
PIZZA BREAD GARNISHED WITH CHEESE AND SAUCE.

MIX DE PANES 2.00 € (POR PERSONA).
SELECTION OF BREAD AND BREADSTICKS FROM DIFFERENT REGIONS OF ITALY.

PIZZA PECCATI DI GOLA 13.50 €
PIZZA WITH TOMATO SAUCE, COW’S MILK MOZZARELLA, GORGONZOLA, WILD MUSHROOMS,
CLOVES SOMKED HAM FROM THE ALPS AND CHICORY.

PIZZA BUFALINA 12.50 €
PIZZA WITH TOMATO SAUCE, COW’S MILK MOZZARELLA, DICED TOMATO, BUFFALO
MOZZARELLA FROM CAMPANIA AND ROCKET LEAVES.

PIZZA PORCELLINA 12.90 €
COOKED WITH A FRESH TOMATO SAUCE, CREAMY MOZZARELLA CHEESE, GOAT’S CHEESE,
FILLETED ROAST PIGLET, LAM’S LETTUCE AND BLACK OLIVES.

GLUTEN-FREE DISHES

ALL OF THE LONG PASTA ON OUR MENÚ CAN BE MADE GLUTEN FREE.

PLEASE TAKE INTO CONSIDERATION THAT THESE PLATES A BIT
LONGER TAN IS NORMAL BECAUSE THEY ARE COOKED IN FRESH
WATER SO AS TO AVOID ANY GLUTEN CONTAMINATION.

We present to you our handmade pasta! A true Italian experience.!!

LONG & SHORT PASTA

TROFIE DE LIGURIA CON ZAFFERANO E ASPARAGI 11.90 € (VEGAN)
TYPICAL PASTA FROM GÉNOVA SLIGHTLY CURLY WITH SAFFRON, ASPARAGUS AND TOASTED ALMONDS.

TAGLIOLINI CON GAMBERI E DATTERI 14.90 €
FINE EGG TAGLIATELLI WITH PRAWNS, CHERRY TOMATOES, DATES AND CITRIC BUTTER.

TAGLIATELLE EMILIANE AL PESTO 13.90 €
TYPICAL PASTA FROM EMILIA ROMAGNA WITH A BASIL AND PARMESAN CHEESE PESTO.
(ONE OF THE MOST FAMOUS PLATES OF ITALY)

TAGLIATELLE AL CIOCCOLATO CON RAGOUT DI AGNELLO “ HALAL” 14.70 €
TYPICAL PASTA FROM EMILIA ROMAGNA FLAVOURED WITH CHOCOLATE SERVED WITH A LAMB STEW (HALAL).

SCIALATIELLI DI BRANZINO E MENTA 13.50 €
TYPICAL NEAPOLITAN PASTA SAUTÉD WITH SEA BASS, MINT AND A TOUCH OF CITRUS SERVED WITH MEDITERRANEAN BREADCRUMBS.

TONNARELLI BOTTARGA E SPECK 12.90 €
TYPICAL ROMAN PASTA SAUTÉD WITH MULLET ROE, SMOKED ALPINE HAM AND CRISPY MEDITERRANEAN CRUMBS.

BAKED PASTA

FAGOTTINO RIPIENO DI VERDURE MISTE 11.90 €
FRESH PASTA SACKS STUFFED WITH SEASONAL VEGETABLES RESTING ON A BED OF A LIGHT ASPARAGUS SAUCE.

LASAGNA BOLOGNESE 12.90 €.
LAYERS OF HOMEMADE PASTA, BOLOGNAISE SAUCE, CREAM, PARMESAN AND HAM BAKED IN THE OVEN.

STUFFED PASTA

CAPPELLACCI RIPIENI DI BURRATA 13.00 €
PASTA FILLED WITH A FRESH CREAMY MOZZARELLA AND BASIL PESTO WITH A SMOOTH DRIED TOMATO SAUCE.

RAVIOLI DI SPINACI 11.90 €
PASTA STUFFED WITH SPINACH AND RICOTTA CHEESE SAUTÉD IN A CHIVE BUTTER SERVED ON BED OF SMOOTH GOAT'S CHEESE CREAM.

AGNOLOTTI PIEMONTESI AL PLIN 13.50 €
PASTA SUFFED WITH BEEF STEW SERVED WITH A SMOOTH JERUSALEM ARTICHOKE CREAM.

An experience that will awaken all of your senses

Our truly sinful plates that made history in:

“ PECCATI DI GOLA “

SPAGHETTI ALL'ASTICE ALLO STILE NAPOLETANO 22.90 €

SPAGHETTI WITH FRESH LOBSTER, SAUTEED WITH THREE TYPES OF TOMATOES AND BASIL IN THE NEAPOLITAN STYLE.

REGINETTE EMILIANE CON PISTACCHI E GAMBERI 17.90 €

TYPICAL PASTA FROM EMILIA ROMAGNA WITH PRAWNS AND A SICILIAN PISTACHIO PESTO.

TRIANGOLI DI CAPELANTE 16.90 €

SCALLOP STUFFED PASTA WITH A LIGHT CREAM OF FINE HERBS AND THINLY SLICED TOMATOES.

MEAT AND FISH

COSTICINE DI MAIALE AL FORNO 13.50 €

PORK RIBS (COOKED AT A LOW TEMPERATURE) GRATINATED IN THE OVEN WITH A SICILIAN PEPPER STEW.

PETTO D'ANITRA CON POLENTA E ASPARAGI 17.90 €

MAGRET DUCK WITH POLENTA AND CHEESE SAUCE AND SAUTÉD ASPARAGUS.

FILETTI DI BRANZINO ALLA LIVORNESE 14.90 €

MEDITERRANEAN SEA BASS WITH A POTATO SHEET, TOMATOES, OLIVES, CAPERS AND CRISPY AROMATIC BREAD.

SALMONE IN CROSTA 16.90 €

SALMON FILLET BAKED IN A CRUNCHY BREAD COATING, SALAD OF COURGETTES AND LEMON WITH AN AUBERGINE HUMMOUS.

SIDE DISHES: * REEN SALAD

* OVEN-BAKED POTATO FRIES

* POLENTA GRATINATED AND COOKED IN THE OVEN.

* ROASTED PEPPER STEW WITH OLIVES.

4.50 €