

*“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).
- PIATTO DI PECORINI E TARALLI 11.80**
SELECTION OF CURED SHEEP'S CHEESE FROM TOSCANA WITH BISCUITS FROM PUGLIA AND THEIR GARNISH.
- *POLENTA D'ITALIA UNITA 11.90**
CREAMED CORN FROM VENETO, WITH TALEGGIO CHEESE FROM LOMBARDO, ARTICHOKE COOKED IN THE ROMAN STYLE AND FINOCCHIONA SALAMI FROM TOSCANA.
- *UOVO AL TARTUFO 13.50**
EGG COOKED AT A LOW TEMPERATURE SERVED WITH POTATO AND SWEET POTATO CREAM WITH SLICES OF TRUFFLES AND PARMESAN CHEESE SHAVINGS
- *ROAST BEEF AL TARTUFO 14.90**
SILVERSIDE OF BEEF COOKED AT A LOW TEMPERATURE SERVED WITH ROCKET LEAVES, SLICES OF TRUFFLE AND PARMESAN CHEESE SHAVINGS TOPPED WITH PIZZA BREADSTICKS.
- *BRUSCHETTA PARTENOPEA AL TONNO ROSSO 14.90**
CRUNCHY, ARTESAN BREAD WITH RED TUNA TARTARE DRESSED WITH CAPER OIL, DRIED TOMATO PESTO, ROCKET AND BURRATA CHEESE.
- ANTIPASTO ITALIANO (PARA DOS PERSONAS) 17.50**
ITALIAN COLD MEAT AND CHEESE PLATE, VEGETABLES IN OLIVE OIL OR VINEGAR SERVED WITH BREADSTICKS.

SALADS

- 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.
- *INSALATA DI GAMBERI ALLA MEDITERRÁNEA 15.90**
PRAWNS MARINATED IN BALSAMIC VINEGAR FROM MODENA COOKED ON A FLAT STOVE SERVED WITH A SALAD MIXED IN A MEDITERRANEAN DRESSING.

* NEW WINTER DISHES

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

BREADS AND PIZZAS

MIX DE PANES (POR PERSONA) SELECTION OF BREAD AND BREADSTICKS FROM DIFFERENT REGIONS OF ITALY.	2.50
FOCACCIA DI GÉNOVA TYPICAL BREAD FROM GENOVA WITH BASIL AND OLIVES.	5.50
PAN PIZZA PIZZA BREAD GARNISHED WITH CHEESE AND SAUCE.	6.90
PIZZA CALZONE CLOSED STUFFED PIZZA WITH FIOR DI LQATTE MOZZARELLA, ITALIAN COOKED HAM, RICOTTA CHEESE AND BLACK PEPPER.	12.50
PIZZA BUFALINA PIZZA WITH TOMATO SAUCE, COW’S MILK MOZZARELLA, DICED TOMATO, BUFFALO MOZZARELLA FROM CAMPANIA AND ROCKET LEAVES.	12.80
PIZZA FINOCCHIONA PIZZA WITH A FRESH TOMATO SAUCE, FIOR DI LATTE MOZZARELLA, (FINOCCHIONA) A SALAMI TYPICAL FROM TOSCANA, ROASTED PEPPERS, ARTICHOKEs AND BLACK OLIVES.	13.90
PIZZA PECCATI DI GOLA PIZZA WITH TOMATO SAUCE, COW’S MILK MOZZARELLA, GORGONZOLA, WILD MUSHROOMS, CLOVES SOMKED HAM FROM THE ALPS AND CHICORY.	14.50

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 (VEGAN) 12.90
TYPICAL PASTA FROM GÉNOVA SLIGHTLY CURLY WITH SAFFRON, ASPARAGUS AND TOASTED ALMONDS.

***TAGLIATELLE ZUCCA E PORCINI 13.50**
TAGLIATELLE WITH PUMPKIN AND PORCINI MUSHROOMS
LONG EMILIAN PASTA SAUTEED WITH ROASTED PUMPKIN, SEASONAL PORCHINI MUSHROOMS AND PARMESAN CHEESE.

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.)

TONNARELLI BOTTARGA E SPECK 14.50
TYPICAL ROMAN PASTA SAUTÉD WITH MULLET ROE, SMOKED ALPINE HAM AND CRISPY MEDITERRANEAN CRUMBS.

***CHITARRUCCI AL CINGHIALE DELLA MONTAGNA DI TOSCANA 14.50**
LONG STRIP'S OF PASTA WITH THE FORM OF GUITAR "STRINGS" WITH A HAND CUT WILD BOAR STEWAND BLACK OLIVES. (TYPICAL RECIPE FROM THE HILLS OF TUSCANY).

REGINETTE EMILIANE CON PISTACCHI E GAMBERI 18.50
TYPICAL PASTA FROM EMILIA ROMAGNA WITH PRAWNS AND A SICILIAN PISTACHIO PESTO.

***TAGLIOLINI ALLA BUSERA 21.50**
TAGLIOLINI DONE IN THE BUSERA STYLE
FINE EGG PASTA STRIPS WITH PRAWNS AND LANGOUSTINES, DRIED TOMATO PESTO WITH OREGANO WITH A LIGHTLY SPICED CHILLI OIL. A TYPICAL PLATE FROM TRIESTE.

SPAGHETTI ALL'ASTICE ALLO STILE NAPOLETANO 23.90
SPAGHETTI WITH FRESH LOBSTER, SAUTEED WITH THREE TYPES OF TOMATOES AND BASIL IN THE NEAPOLITAN STYLE.

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 DI SALSICCIA E PORCINI 13.90**
SAUSAGE AND PORCINI MUSHROOM LASAGNE
SHEETS OF HOME-MADE PASTA WITH OR OWN RECIPE ITALIAN SAUSAGES. PORCINI MUSHROOMS, TALEGGIO CHEESE, MILK CREAM AND GRILLED WITH PARMESAN CHEESE.

STUFFED PASTA

- *RAVIOLI AI FORMAGGI E FUNGHI** **12.90**
RAVIOLI WITH WILD MUSHROOMS AND CHEESE
RAVIOLI STUFFED WITH TALEGGIO, PARMESAN, RICOTTA, MASCARPONE AND GORGONZOLA CHEESE AND A SMOOTH SEASONAL WILD MUSHROOM CREAM.
- *CAPPELLACCI RIPIENI DI BURRATA** **13.50**
PASTA FILLED WITH A FRESH CREAMY MOZZARELLA AND BASIL PESTO WITH A SMOOTH DRIED TOMATO SAUCE
- *MEZZELUNE DI ZUCCA, SALSICCIA E PECORINO** **13.90**
HALF MOON PASTA WITH ROASTED PUMPKIN, SAUSAGES AND PECORINO
PASTA IN THE FORM OF HALF MOONS FILLED WITH ROASTED PUMPKIN, AND AMARETTO FROM SARONNO. SAUTEED WITH BLACK PEPPER BUTTER AND A SAUSAGE SAUCE TOPPED WITH PECORINO CHEESE.
- *CASONCELLI ALLA BERGAMASCA** **14.50**
CASONCELLI IN THE BERGAMASCA STYLE
TYPICAL PASTA FROM BERGAMO STUFFED WITH OVEN RAOSTED PORK, SALAMI PASTE, SPICES AND PEAR, SAUTÉED WITH SAGE BUTTER AND SMOKED PORK BELLY.
- *TRIANGOLI VERDI AL SALMONE E ZAFFERANO** **14.90**
TRANGULAR FORMED PASTA STUFFED WITH SALMON AND RICOTTA CHEESE, SAUTÉED WITH A CHIVE BUTTER ON A BASE OF A SMOOTH SAFFRON CREAM AND TOPPED WITH CRUNCHY LEEKS.

An experience that will awaken all of your senses

Our truly sinful plates that made history in:

MEAT AND FISH

- *SPEZZATINO DI CINGHIALE** **16.50**
WILD BOAR STEW WITH BLACK OLIVES ACCOMPANIED WITH A POLENTA CREAM.
- *COSTICINE DI MAIALE AL FORNO** **17.90**
PORK RIBS (COOKED AT A LOW TEMPERATURE) GRATINATED IN THE OVEN WITH A SICILIAN PEPPER STEW.
- *COSTICINE D' AGNELLO CON CARCIOFI** **18.50**
LAMB CHOPS COOKED AT A LOW TEMPERATURE ACCOMPANIED WITH ARTICHOKES DONE IN THE ROMAN STYLE.
- *SEPPIA ALLA VENEZIANA** **15.90**
CUTTLEFISH STEW IN THE VENECIAN WAY WITH A POLENTA CREAM.
- *ORATA ALLA LIVORNESE** **17.50**
BUTTERFLIED SEA BREAM WITH TOMATOES, OLIVES, CAPERS AND CRUNCHY FLAVOURED BREAD.

SIDE DISHES: * REEN SALAD

* OVEN-BAKED POTATO FRIES

* POLENTA GRATINATED AND COOKED IN THE OVEN.

* ROASTED PEPPER STEW WITH OLIVES.

4.50