

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

**TO BEGIN.....
BREAD, PIZZAS AND OTHER SINS**

SELEZIONE DI PANI (EACH PERSON)	2.00
SELECTION OF BREAD AND BREADSTICKS FROM DIFFERENT REGIONS OF ITALY.	
PAN PIZZA	5.90
PIZZA BREAD GARNISHED WITH CHEESE AND SAUCE.	
GRISSINI AL CAPRINO E ERBE	6.90
PIZZA BREAD STICKS WITH GOATS CHEESE AND STRINGS OF PARMESAN, SERVED WITH A FRESH TOMATO SAUCE.	
PANZEROTTI (4 U) 2.50 C/U	9.90
MINI CALZONE STUFFED WITH MIXED CHEESES SERVED WITH THEIR SAUCE.	
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	
BRUSCHETTA SICILIANA	9.90
TOASTED FOCCACIA BREAD WITH ROASTED AUBERGINE, SICILIAN HOME MADE SAUSAGES AND MOZZARELLA CHEESE.	
CASATIELLO CON PECORINI	12.90
NEAPOLITAN BREAD WITH A SELECTION OF ITALIAN SHEEP'S CHEESES.	
PIZZA BUFALINA	12.80
PIZZA WITH TOMATO SAUCE, COW'S MILK MOZZARELLA, DICED TOMATO, BUFFALO MOZZARELLA FROM CAMPANIA AND ROCKET LEAVES.	
PIZZA PECCATI DI GOLA	14.50
PIZZA WITH TOMATO SAUCE, COW'S MILK MOZZARELLA, GORGONZOLA, WILD MUSHROOMS, CLOVES SMOKED HAM FROM THE ALPS AND CHICORY.	

GLUTEN-FREE DISHES

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

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

*“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)** **9.30**
ROLLED AUBERGINE STUFFED WITH SCAMORZA CHEESE, TOMATOES AND BASIL, GRATINATED AND BAKED IN THE OVEN. (**ADIC 3.10 € X U**).
- ROAST BEEF AL TARTUFO** **14.90**
SILVERSIDE OF BEEF COOKED AT LOW TEMPERATURE SERVED WITH ROCKET LEAVES, SLICES OF TRUFFLE AND PARMESAN CHEESE SHAVINGS TOPPED WITH PIZZA BREADSTICKS.
- ANTIPASTO ITALIANO (FOR TWO PERSONS)** **18.50**
ITALIAN COLD MEAT AND CHEESE PLATE, VEGETABLES IN OLIVE OIL OR VINEGAR SERVED WITH BREADSTICKS.
- CARPACCIO DI ZUCCHINE** **12.90**
CARPACCIO OF STEAMED ZUCCHINI WITH SUN-DRIED TOMATO PESTO, BASIL PESTO AND SMOKED MOZZARELLA.
- VITELLO TONNATO ALLA MONFERRINA** **9.90**
ROUND SLICES OF VEAL COOKED AT A LOW TEMPERATURE WITH TUNA AND CAPER SAUCE FROM THE AREA OF MONFERRINA (TYPICAL RECIPE FROM PIEDMONT)

SALADS

- INSALATA CAPRESE DI BÚFALA** **12.90**
NEAPOLITAN SALAD WITH BUFFALO MOZZARELLA, TOMATOES AND ROCKET.
- INSALATA DI FORMAGGI E NOCI** **13.90**
MIXED SALAD WITH ITALIAN CHEESES, AND A LIGHT GORGONZOLA AND WALNUT SAUCE.
- INSALATA DI GAMBERI ALLA MEDITERRÁNEA** **16.90**
PRAWNS MARINATED IN BALSAMIC VINEGAR FROM MODENA COOKED ON A FLAT STOVE SERVED WITH A SALAD MIXED IN A MEDITTERANEAN DRESSING.
- INSALATA ESTATE** **11.50**
AVOCADO, ROCKETS SALAD CELERY, PARMESAN CHEESE AND YOGURT DRESSING.

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

SHORT PASTA FROM SEMOLINA AND THE HARD GRAIN

TROFIE DE LIGURIA CON ZAFFERANO E VERDURE (VEGAN) 13.90
TYPICAL PASTA FROM GÉNOVA SLIGHTLY CURLY WITH SAFFRON, VEGETABLES AND TOASTED ALMONDS.

ORECCHIETTE PUGLIESI CON CALAMARI E BROCCOLI 13.90
HOME-MADE PASTA IN THE FORM OF LITTLE EARS FRIED WITH SQUID, BROCCOLI AND SLIGHTLY SPICY.

LONG PASTA WITH EGG

TAGLIOLINI CON GAMBERI E DATTERI 15.90
FINE EGG TAGLIATELLE WITH PRAWNS, CHERRY TOMATOES, DATES AND CITRIC BUTTER.

SCIALATIELLI DI BRANZINO E MENTA 14.50
TYPICAL NEAPOLITAN PASTA SAUTÉD WITH SEA BASS, MINT AND A TOUCH OF CITRUS SERVED WITH MEDITERRANEAN BREADCRUMBS.

TONNARELLI DI "SORA LELLA" 12.50
LONG PASTA TYPICAL OF ROME FRIED WITH "GUANCIALE" (CURED MEAT FROM ROME), HOME-MADE SAUSAGE, EGG YOLK AND PECORINO CHEESE.

TROCCOLI AL RAGU D'ANITRA 13.90
TYPICAL PUGLIAN PASTA COOKED WITH A THYME SCENTED HAND-CUT DUCK STEW.

DRY PASTA

SPAGHETTI ALL'ASTICE ALLO STILE NAPOLETANO 24.90
SPAGHETTI WITH FRESH LOBSTER, SAUTEED WITH THREE TYPES OF TOMATOES AND BASIL IN THE NEAPOLITAN STYLE.

*An experience that will awaken all of your senses
Our truly sinful plates that made history in:*

STUFFED PASTA

- CAPPELLACCI RIPIENI DI BURRATA** **13.50**
PASTA FILLED WITH A FRESH CREAMY MOZZARELLA AND BASIL PESTO WITH A SMOOTH DRIED TOMATO SAUCE.
- RAVIOLI RIPIENI DI SPINACI CON RAGU DI QUAGLIA** **14.50**
PASTA FILLED WITH SPINACH AND RICOTTA CHEESE ON A BASE OF LEEK AND PARMESAN CHEESE WITH A QUAIL STEW.
- TRIANGOLI RIPIENI DOLCE AMARO** **12.90**
PASTA FILLED WITH ROCKETS SALAD, POTATOES, MASCARPONE AND WALNUTS SERVED ON A SMOOTH CREAMY BASE OF TALEGGIO CHEESE.
- TORTELLI AL TARTUFO** **17.90**
PASTA FILLED WITH BLACK TRUFFLE ON A BED OF LIGHT CREAM OF BOLETUS MUSHROOMS AND CRISPY TYROLEAN SPECK.

PASTA FROM THE OVEN

- FAGOTTINO RIPIENO DI VERDURE MISTE** **12.90**
FRESH PASTA SACKS STUFFED WITH SEASONAL VEGETABLES RESTING ON A BED OF A LIGHT MUSHROOMS SAUCE.
- LASAGNA BOLOGNESE** **12.90**
LAYERS OF HOMEMADE PASTA, BOLOGNAISE SAUCE, CREAM, PARMESAN AND HAM BAKED IN THE OVEN.

MEAT AND FISH

FILETTO IBERICO DI MAIALE AL FORNO CON CAPONATA SICILIANA	21.90
ROASTED FILLET OF IBERIAN PORK ACOMPANIED WITH HOME- CURED AUBERGINE DONE IN THE SICILIAN STYLE,	
COSTICINE D'AGNELLO CON PORCINI	26.90
SLOW COOKED RIB OF LAMB WITH BOLETUS MUSHROOMS AND POTATOES.	
SALMONE IN CROSTA	17.50
SALMON FILLET WITH A CRISPY BREADCRUMB COATING SERVED WITH LEEKS AND A COURGETTE AND YOGURT SALAD.	
BRANZINO AL CARTOCCIO	18.90
WHOLE SEA BASS COOKED "EN PAPILOTE" IN PAPER WITH SEASONAL VEGETABLES.	

GARNISHES:	* GREEN SALAD	}	4.50
	* MIXED SALAD		
	* OVEN-BAKED POTATO FRIES		
	* CREAM POLENTA		

CHEF AND OWNER
ENRICO CECCHINATO