




covert

rosemary focaccia
basket with
olive oil and
balsamic, olives,
and capers

4,8€

antipasti

bruschetta ai pomodorini 5,5€ 
homemade focaccia with
marinated cherry tomatoes in
extra virgin olive oil and basil

**bruschetta picante
con straciatella** 7,5€
Homemade Focaccia,
tomato sauce, salami, nduja,
and straciatella cheese

**burrata with
pomodoro texture** 12€ 

arancini 7€ 
crispy risotto balls stuffed
with mozzarella fior di latte
(3 pieces)

burrata artigianale 13€ 
with fresh sautéed mushrooms
and truffle cream

carpaccio di manzo 12,5€
arugula, fried capers, gorgonzola
cream, and parmesan shavings

insalata

panzanella ai gamberi 13€
grilled shrimp, tomato,
cucumber, basil and focaccia
croutons with oregano

salada caprese 13€ 
mozzarella fior di latte,
cherry tomatoes, arugula
and genovese pesto

VAT included at the legally applicable rate.



pasta


la nostra carbonara 14€
with crispy guanciale and parmesan

linguini gamberi 15,5€

parpadelle al ragù di funghi 13€ 
fresh pasta with mushroom ragù

paccheri pomodoro e burrata 15€ 
homemade tomato sauce, artisanal burrata, and basil

spaghetti bolonhesa 14€

orecchiette verdi con ricotta affumicata 13,5€ 
In a tasty pea and mint cream with smoked ricotta

ravioli di salmone 15,5€
with ricotta and arugula cream, crispy almonds, and basil oil



risotti

risotto barbabietola 13€ 
with gorgonzola and pistachio

risotto ai gamberi 15€
Shrimp, roasted zucchini cream, and lemon

risotto ai funghi 14€
with mushrooms and truffle oil

risotto di guanciale 14€
and smoked provola

menu bambini ¹⁻

spaghetti pomodoro
or bolognese + drink
children up to 12 years old

10€

extras

you can always add prosciutto, stracciatella (burrata),
or shrimp to your dishes for an additional €3

 spicy

 vegetarian



pizza

margherita 12€ 
tomato, mozzarella, and basil

funghi 13,5€ 
tomato, mozzarella, and mushrooms

diavola 15€ 
tomato, mozzarella, nduja,
and spicy salami

prosciutto crudo e stracciatella 17€
tomato, mozzarella, ham, confit
tomato, basil, and stracciatella

pera e gorgonzola 13,50€ 
tomato, gorgonzola cream,
pear, and walnuts

our dough

An ancient oval-shaped base, crunchy on the outside
and soft on the inside. It is fermented slowly (48 to 72
hours), is easily digestible and very low in gluten due to
its unique mixture of cereals.



secondi

tagliata 17,5€
seared sirloin with creamy dijon sauce,
rustic potatoes, and fresh arugula

tonno con caponata 16€
braised tuna with eggplant and
tomato stew and sweet garlic puree

affumicato cod 15€
With pesto coriander risotto
and taggiasche olives



sobremesa

tiramisu 5,5€ gelato artigianale 4€
panna cotta 4,5€
with basil and red berries

