









## ANTIPASTI & INSALATA

### antipasti

<b>homemade focaccia basket</b> 	5,5 €
with olive oil and balsamic, olives and capers	
<b>bruschetta ai pomodorini</b> 	6 €
homemade focaccia with marinated cherry tomatoes in extra virgin olive oil and basil	
<b>bruschetta piante con straciatella</b> 	7,5 €
homemade focaccia, tomato sauce, salami, nduja, and straciatella cheese	
<b>arancini</b> 	7,5 €
crispy risotto balls stuffed with mozzarella fior di latte (3 pieces)	
<b>burrata artigianale</b> 	14,5 €
with fresh sautéed mushrooms and truffle cream	
<b>carpaccio di manzo</b>	13,5 €
arugula, capers, parmesan cream, and confit tomatoes	

### insalata

<b>panzanella ai gamberi</b>	13,5 €
grilled shrimp, tomato, cucumber, basil and focaccia croutons with oregano	
<b>salada oaprese</b> 	13,5 €
mozzarella fior di latte, cherry tomatoes, arugula and genovese pesto	

## PASTA & PIZZA

### pizza

<b>margherita</b> 	13,5 €
tomato, mozzarella, and basil	
<b>funghi</b> 	14,5 €
tomato, mozzarella, and mushrooms	
<b>diavola</b> 	16 €
tomato, mozzarella, nduja and spicy salami	
<b>prosciutto crudo e straciatella</b>	18 €
tomato, mozzarella, ham, confit tomato, basil, and straciatella	
<b>pear and gorgonzola</b> 	14 €
tomato, gorgonzola cream, pear, and walnuts	
<b>zucchine e scamorza</b> 	15 €
courgette cream, spinach, caramelized red onion and smoked scamorza	
<b>tonno e cipolla</b>	15 €
tomato, mozzarella, braised fresh tuna and caramelized onion	



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.

### pasta

<b>la nostra carbonara</b>	14,5 €
with smoked guanciale and parmesan	
<b>linguini gamberi</b>	16 €
<b>spaghetti bolognese</b>	14 €
<b>parpadelle al ragù di funghi</b> 	13,5 €
fresh pasta with mushroom ragù	
<b>paccheri pomodoro e burratina</b> 	15,5 €
homemade tomato sauce, artisanal burrata, and basil	
<b>cannelloni al forno</b>	15 €
with beef ragù, ricotta and tomato sauce	

## RISOTTI & SECONDI

### risotti

<b>risotto funghi</b> 	14,5 €
with mushrooms and truffle oil	
<b>risotto ai gamberi</b>	16 €
Shrimp, roasted zucchini cream, and lemon	
<b>risotto al nduja spioy</b> 	14,5 €
with homemade tomato sauce and bolognese	
<b>risotto al limone con carpaccio</b>	14 €
lemon risotto with beef carpaccio	

### secondi

<b>tagliata</b>	18,5 €
seared sirloin with creamy dijon sauce, rustic potatoes, and fresh arugula	
<b>salmone brasato</b>	16 €
parmesan and caper sauce with roasted zucchini puree and vegetables	
<b>tonno con caponata</b>	16 €
braised tuna with eggplant and tomato stew and sweet garlic puree	
<b>affumicato ood</b>	15 €
with pesto coriander risotto and taggiasche olives	

*extras*

you can always add to your dishes/pizza for an additional €3

**prosciutto  
straciatella(burrata),  
shrimp**

## DESSERT


### dessert

<b>tiramisu</b>	5,5 €
<b>hazelnut mousse</b>	5 €
dark chocolate, nutella and caramelized hazelnut	
<b>gelato artigianale</b>	4 €

*menu bambini*

dish + lemonade or water | up to 12 years old

**spaghetti bolognese**

**spaghetti pomodoro** 

10€



spicy



vegetarian

VAT included at the legally applicable rate