

antipasti

focaccia & grissini 	5 €
homemade focaccia, italian grissini, with extra virgin olive oil and balsamic vinegar	
bruschetta ai pomodorini 	6,5 €
homemade focaccia with marinated cherry tomatoes in extra virgin olive oil and basil	
focaccia della nonna nuovo!	12,5 €
homemade focaccia with burrata stracciatella and prosciutto	
carpaccio di manzo	14,5 €
thinly sliced beef, arugula, DOP parmesan, and truffle cream	
arancini (2 un.) 	5,5 €
crispy risotto balls stuffed with mozzarella fior di latte	

insalata

insalata cesar di gamberi	16 €
grilled shrimp, romaine lettuce, sun-dried tomato, and crispy breadcrumbs, with caesar dressing	
insalata caprese 	13,5 €
mozzarella fior di latte, tomato, arugula, and genovese pesto	

pasta

la nostra carbonara	15,5 €
with smoked guanciale and parmesan	
linguini gamberi	17 €
spaghetti bolognese	15 €
linguini ai funghi e tartufo  nuovo!	14,5 €
paccheri pomodoro e burratina 	15,5 €
homemade tomato sauce, artisanal burrata, and basil	
lasagna alla bolognese	16 €
oven-baked, with beef ragù, tomato sauce, and parmesan	
ravioli di ricotta e spinaci  nuovo!	15€

risotti

risotto funghi 	16,5 €
with mushrooms and truffle oil	
risotto ai gamberi	18 €
shrimp, roasted zucchini cream, and lemon	
risotto al pesto con tonno e straciatella nuovo!	17 €

secondi

tagliata	19,5 €
seared flank steak, with creamy dijon sauce, linguini alfredo, and fresh arugula	

pasta, risotti & secondi

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.

pizza

margherita 	14,5 €
tomato, mozzarella, and basil	
funghi 	15 €
tomato, mozzarella, and mushrooms	
diavola 	17,5 €
tomato, mozzarella, nduja and spicy salami	
quattro formaggi 	16 €
mozzarella, parmesan, gorgonzola, and scamorza	
prosciutto crudo e stracciatella	18,5 €
tomato, mozzarella, ham, confit tomato, basil, and stracciatella	
tonno e cipolla	15,5 €
tomato, mozzarella, braised fresh tuna and caramelized onion	
mortadella e pistacchi nuovo!	17 €
mozzarella, italian mortadella, stracciatella, pesto, and pistachio	

extras

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

prosciutto | **stracciatella (burrata)** | **shrimp**

grissini 2€

pizza

dessert

tiramisu	6,5 €
hazelnut mousse dark chocolate, nutella and caramelized hazelnut	6 €
pinsa dolce di ricotta to share with pistachio cream and vanilla ice cream	13 €
affogato al caffè nuovo! creamy artisanal ice cream with hot espresso	6 €

menu bambini :-

dish + lemonade or water | up to 12 years old

spaghetti bolognese | **spaghetti pomodoro** 

10,5€

 spicy

 vegetarian

VAT included at the legally applicable rate

dessert