

Allergen list	
Sesame	SS
Crustaceans	CC
Lupins	AT
Gluten	GL
Fish	F
Soy	S
Sulfur dioxide	DA
Eggs	H
Mustard	MT
Molluscs	MC
Dairy	L
Peanuts	CH
Celery	A
Dry Fruits	FC

SEASONAL RECOMMENDATIONS

OUR FABULOUS ITALIAN PRODUCTS

1 product €9-- 2 products €17-- 3 products €24-- 4 products €29

	1/2 Ración	Ración
Prosciutto di Parma Dop 24 months		
Truffled bologna mortadella		
30-month Parmigiano and green olives		
White truffle salami		
Focaccia al Rosmarino (Accompaniment to our sausages)	7,5	

FORMAGGI ARTIGIANALI

Allergenosi

L	Large and creamy burrata from Puglia 250 gr (2 pax) with tomato	15,5
L	Small burrata from Puglia 125 gr with a bed of tomato	12,5
L	Paestum D.O.P buffalo mozzarella with tomato bed	12,5

BURRATA PLANET

GL, L, FC	BURRATA ROSSA AL PESTO (v.) Hyper-creamy burrata (125 gr-250 gr) stuffed with pesto and tomato compote	14,25	17,25
L	BURRATA AL TARTUFO Hyper-creamy Burrata Pugliese on a bed of truffle cream and parmesan		16,5
GL, L, H	BURRATA DEI POVERI CON PAPPA AL POMODORO Hyper-creamy poor man's burrata with pesto on pomodoro porridge		14,75
L, GL, H,	BOMBA DI BURRATA FRITA PUGLIESE (v.) Crispy, hyper-creamy Burrata Pugliese accompanied by a spicy sauce		14,25

STARTERS

L, MT, F, H	TARTARE DI MANZO TONNATO Beef tartar with tuna sauce mousse, onion, capers and radish		18,75
GL, L, FC	CAMEMBERT DI BUFALA CON MIELE E NOCCI (v.) Buffalo camembert, honey, nuts and cranberries		16,5
GL, L	CARCIOFI GRATINATI (v.) Artichokes gratin with mayonnaise in double cooking		14
	FRITTO DI MONTAGNA (v.) Mountain fried with various seasonal mushrooms		13,95
F, L	VITELLO TONNATO CASALINGO Vitello tonnato, veal round with tuna and caper sauce	8,35	13,95
GL, L, H	CROCCHETTE DI VITELLO TONNATO Vitello tonnato croquettes, covered with sauce and fried capers		13,5
L	INSALATA DI CARCIOFI E PARMIGIANO (v.) Natural artichoke carpaccio with parmesan flakes	7,95	13,25
GL, L, H	I NOSTRI GNOCCHI BRAVOS (v.) Gnocchi a la Brava, like potatoes but more Italian		9,5
GL, L	CREMA DE ZUCCA E FUNGHI (v.) Pumpkin cream with sautéed mushrooms		8,8

RISOTTOS (made with love and patience)

L	RISOTTO CON PECORINO TARTUFATO E FUNGHI (v.) Risotto in a truffled pecorino wheel with mushrooms and melanosporum truffle		19,95
L, FC	RISOTTO CON POMODORO E BURRATA (v.) Risotto with bed of burrata, homemade pomodoro cream, basil and pesto		17,5
L	RISOTTO AL GORGONZOLA, ZUCCA E LAMPONI Risotto with gorgonzola cream, pumpkin cream and raspberries		16,25

FRESH PASTA AND STUFFED PASTA

GL, L, H	FAMOSA PASTA AL TARTUFO (v.) mushroom tagliolini with mushroom cream, parmesan and melanosporum truffle		19,95
GL, L, FC, H	GIRELLA DI SAN GIACOMO AI FUNGHI E FORMAGGIO (v.) pasta stuffed with mixed mushrooms, mascarpone on parmesan cream, walnuts and pumpkin		19,95
GL, L, H	RAVIOLI AI FICHI E FOIE Ravioli stuffed with burrata and foie, in foie cream and dried figs and crispy Parmigiano		19,5
L, H, GL, FC, CC	RAVIOLI DI MARE E TARTAR Ravioli stuffed with creamy burrata, in shrimp sauce, pesto and shrimp tartare		19,5
GL, L, H	CANNELLONE DI TRADIZIONE cannelloni stuffed with oxtail and various mushrooms		18,5
GL, L, H	RAVIOLONI RIPIENI DI FUNGHI, RICOTTA E MANZO ravioli stuffed with mushrooms with oxtail sauce and parmesan cream		17,95
H, GL	PAPPARDELLE CON CODA DI MANZO pappardelle with oxtail ragout and a shower of pecorino		17,5
GL, L, H	PAPPARDELLE DEL CAPO (v.) pappardelle with boletus edulis, creamy pecorino wheel sauce		16,95
GL, L, FC, H	RAVIOLI DI PERA E GORGONZOLA (v.) ravioli stuffed with pear and gorgonzola with walnuts and parmesan cream		16,75

PIZZA

GL, L, S	PIZZA TARTUFATA E FUNGHI PORCINI (v.) truffle cream, mozzarella, cottage cheese, fresh truffle and candied funghi		19,95
GL, L	PIZZA CARCIOLAMI artichoke cream base, spicy salami, mozz, parmesan cream, fried artichoke and basil		18,5
GL, L	PIZZA "FIGURATO" DIAVOLA DE LEON León chorizo, taggiasche olives, parmesan, mozz, pomodoro and basil		17,6
GL, L	LA NOSTRA PIZZA ALLA CARBONARA pecorino cream, carbonara cream, mozzarella, guanciale, onion and basil		17,5
GL, L, FC	ROMARELLA TUTTO POMODORO E BURRATA (v.) red base with confit, red, yellow and dried tomato, pesto, burrata and almond		16,5

MEATS

	LA CARNE DELLA FELICITÀ filleted happy cow entrecote from "la Finca"		27,5
	CODA DI MANZO CON FUNGHI oxtail braised at low temperature with sautéed mushrooms and rice		22,95
	STRACCETTI DI VITELLO CON FUNGHI sirloin strips in seasonal mushroom sauce		22,95

FISH

F, L, GL	SALMONE ALLO ZAFFERANO Salmon in saffron cream		
GL, F	BACCALÀ LIVORNESE A MODO MIO Battered cod Livornese style with pomodoro, taggiasche olives and spinach		20,5
			19,5

VAT included / (v.) = Vegetarian