

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

	1/2 Ración	Ración
1 product €9-- 2 products €17-- 3 products €24-- 4 products €29		
Prosciutto di Parma Dop 24 months		
Truffled bologna mortadella		
30-month Parmiggiano and green olives		
White truffle salami		
Focaccia al Rosmarino (Accompaniment to our sausages)		7,5

### FORMAGGI ARTIGIANALI

Alergenos		
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

### STARTERS

CC	I NOSTRI GAMBERETTI AL AGLIO	Garlic prawns our style		19,25
F, L, GL, H	TARTARE DI TONNO, BURRATA E CRUMBLE	Fresh tuna tartar, with burrata, olive crumble, pomodoro cream and lime		19
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
F, L	VITELLO TONNATO CASALINGO	Vitello tonnato, veal round with tuna and caper sauce	8,7	14,5
GL, L, H	CROCCHETTE DI VITELLO TONNATO	Vitello tonnato croquettes, covered with sauce and fried capers		14
GL, H, L	CROQUETTE ALLA MILANESE	Milanese beef croquettes with pomodoro sauce and topped with parmesan		13,5
L, F, H	FLAN DI ZUCCHINI E BOTARGA	Zucchini flan, pecorino fonduta, semi-dried cherry, grated bottarga and honey		12
GL, L, H	I NOSTRI GNOCCHI BRAVOS (v.)	Gnocchi a la Brava, like potatoes but more Italian		10,5
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 (v.)	Risotto with gorgonzola cream, pumpkin cream and raspberries		16,25

### FRESH PASTA AND STUFFED PASTA

GL, L, H	SCARPINOCC AL TARTUFO E FUNGHI	Pasta stuffed with mushroom and truffle cream in braised meat sauce and parmesan fondue		20,9
GL, L, H	FAMOSA PASTA AL TARTUFO (v.)	mushroom tagliolini with mushroom cream, parmesan and melanosporum truffli		19,95
GL, L, H	RAVIOLI AI FICHI E FOIE	Ravioli stuffed with burrata, in foie cream and dried figs and crispy Parma ham		19,5
L, H, GL, FC, CC	RAVIOLI DI MARE E TARTAR	Ravioli stuffed with creamy burrata, in shrimp sauce, pesto and shrimp tartar		19,5
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
GL, H, L, DA	RAVIOLI MILANESE CON CREMA DI RISOTTO	Ravioli stuffed with Milanese risotto cream in oxtail sauce		16,5
GL, H, L	PAPPARDELLE AL POMODORO DE LA BISNONNA	Pappardelle al pomodoro with meatballs Great-grandmother's recipe		16

### PIZZA

GL, L, S	PIZZA TARTUFATA E FUNGHI PORCINI (v.)	truffle cream, mozzarella, cottage cheese, fresh truffle and candied funghi		19,95
GL, H, L	ROMARELLA AI FUNGHI E PANCETTA CROCCANTE	Romarella with mushroom cream, mozz, crispy bacon, parmesan cream and sautéed mushrooms		19,25
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"		29,5
	CODA DI MANZO CON FUNGHI	oxtail braised at low temperature with sautéed mushrooms and rice		23,5
	STRACCETTI DI VITELLO CON FUNGHI	sirloin strips in seasonal mushroom sauce		23,5

### FISH

F, L, GL	SALMONE ALLO ZAFFERANO	Salmon in saffron cream		21,5
GL, F	BACCALÀ LIVORNESE A MODO MIO	Battered cod Livornese style with pomodoro, taggiasche olives and spinach		20,5

VAT included / (v.) = Vegetarian