

SEASONAL RECOMMENDATIONS

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

GL

OUR FABULOUS ITALIAN PRODUCTS

1/2 Portion Portion

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

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)	7,95

FORMAGGI ARTIGIANALI

Allergenos		
L	Large and creamy burrata from Puglia 250 gr (2 pax) with tomato	16
L	Small burrata from Puglia 125 gr with a bed of tomato	13,5
L	Paestum D.O.P buffalo mozzarella with tomato bed	13,5

Calories (kcal)*

BURRATA PLANET

GL, L, FC	385	BURRATA ROSSA AL PESTO (v.)	Hyper-creamy burrata (125 gr-250 gr) stuffed with pesto and tomato compote	14,75	17,5
L, GL, H	370	BURRATA PARMA E NETTARINA	Hyper-creamy burrata, 30-month-old Parma ham and candied nectarine		17,25
GL, L, FC	500	BURRATA GALLEGGIANTE (v.)	Floating burrata on our salmorejo, croutons, chives, pesto and oregano		16,5
L	455	INSALATA FRESCA ESTIVA BURRATA E FRUTTA (v.)	Fresh salad of straciatella, tomato, avocado, zucchini and nectarine		16
L, FC	385	BURRATA AFFUMICATA PUTTANESCA (v.)	Smoked burrata stuffed with pesto, pomodoro cream, olive taggiasche and fried capers		15,5

STARTERS

CC	240	I NOSTRI GAMBERETTI AL AGLIO	Garlic prawns our style		19,25
F, L, GL, H	548	TARTARE DI TONNO, BURRATA E CRUMBLE	Fresh tuna tartar, with burrata, olive crumble, pomodoro cream and lime		19
MC, FC	142	ASPARAGI SALTATI CON POLPO	Sauteed wild animals with octopus and chimichurri sauce	11,4	18,95
MC, CC, A	197	INSALATA DI MARE CON POLPO	Sea salad with octopus, shrimp and squid	9,9	16,5
F, L	290	VITELLO TONNATO CASALINGO	Vitello tonnato, veal round with tuna and caper sauce	9	15
GL, L, H	380	CROCCHETTE DI VITELLO TONNATO	Vitello tonnato croquettes, covered with sauce and fried capers		14,5
L, F, H	220	FLAN DI ZUCCHINI E BOTARGA	Zucchini flan, pecorino fonduta, semi-dried cherry, grated bottarga and honey		12
GL, L, H	480	I NOSTRI GNOCCHI BRAVOS (v.)	Gnocchi a la Brava, like potatoes but more Italian		12
GL, H, L, FC	162	INSALATA DI POMODORO E RICOTTA (v.)	Cherry salad, lime ricotta, pesto, chives, red onion, crispy panko and fresh basil		11,5

FRESH PASTA AND STUFFED PASTA

GL, L, H	470	SCARPINOCC AL TARTUFO E FUNGHI	pasta stuffed with mushroom and truffle cream in stewed meat sauce and parmesan fo		20,9
GL, L, H	470	FAMOSA PASTA AL TARTUFO (v.)	mushroom tagliolini with mushroom cream, parmesan and melanosporum truffle		20,5
GL, L, H	420	RAVIOLI AI FICHI E FOIE	Ravioli stuffed with burrata, in foie cream and dried figs and crispy Parma ham		19,95
L, H, GL, FC, CC	400	RAVIOLI DI MARE E TARTAR	ravioli stuffed with creamy burrata, in shrimp sauce, pesto and shrimp tartar		19,95
GL, H, M	450	PAPPARDELLE CON POLPO E POMODORINI	pappardelle with sautéed octopus and cherry tomato		19,5
GL, H, L, FC, DA	500	GIRELLA DI CODA DI MANZO AL CACAO	pasta stuffed with oxtail, meat juice, Parmigiano Reggiano sauce, pine nuts and cocoa		19,25
GL, L, H	450	PAPPARDELLE DEL CAPO (v.)	pappardelle with boletus edulis, creamy pecorino wheel sauce		16,95
GL, L, FC, H	450	RAVIOLI DI PERA E GORGONZOLA (v.)	ravioli stuffed with pear and gorgonzola with walnuts and parmesan cream		16,75
GL, L, H, FC, CC	420	CALAMARATA AL PESTO E GAMBERI	pasta with basil pesto, pecan nuts and shrimp		16,5

PIZZA

GL, L, S	750	PIZZA TARTUFATA E FUNGHI PORCINI (v.)	truffle cream, mozzarella, cottage cheese, fresh truffle and candied funghi		19,95
GL, L, FC	780	PIZZA DEL VIAGGIO DA MILANO A LEÓN	tomodoro, mozzarella, Leon cured meat, parmesan, fried almond slices and mint pesto		19,7
GL, H, L	820	ROMARELLA AI FUNGHI E PANCETTA CROCCANTE	Romarella with mushroom cream, mozz, crispy bacon, parmesan cream and sautéed m		19,25
GL, L, FC	780	PIZZA PISTACCIO FAN	ricotta and mozzarella, mortadella with pistachios, pesto, granulated pistachio and lime		17,95
GL, L	820	PIZZA "FIGURATO" DIAVOLA DE LEON	León chorizo, taggiasche olives, parmesan, mozz, pomodoro and basil		17,6
GL, L, FC	750	ROMARELLA TUTTO POMODORO E BURRATA (v.)	Romarella with red base with confit, red, yellow and dried tomato, pesto, burrata and al		17,25

MEATS

700	LA CARNE DELLA FELICITÀ	filleted happy cow entrecote from "la Finca"	30,95
600	CODA DI MANZO CON FUNGHI	oxtail braised at low temperature with sautéed mushrooms and rice	24,5
500	STRACCETTI DI VITELLO CON FUNGHI	sirloin strips in seasonal mushroom sauce	24,5

FISH

F, L, GL	400	SALMONE ALLO ZAFFERANO	Salmon in saffron cream	21,95
GL, F	500	BACCALÀ LIVORNESE A MODO MIO	Battered cod Livornese style with pomodoro, taggiasche olives and spinach	20,95

*VAI includes / (v.) = Vegetarian *The calculation of calories per dish is approximate. It is recommended 1,400 and 2,800 calories daily depending on your age, sex and physical activity.