

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

GL, L, FC

L, GL, H

L

L, FC

CC

F, L, GL, H

F, L

GL, L, H

L, F, H

GL, H, L, FC

GL, L, H

GL, L, H

GL, L, H

GL, L, H

L, H, GL, FC, CC

GL, H, L, FC, DA

GL, L, H

GL, L, FC, H

GL, H, L

GL, L, S

GL, L, FC

GL, H, L

GL, L

GL, L, FC

F, L, GL

GL, F

OUR FABULOUS ITALIAN PRODUCTS

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)

1/2 Ración

Ración

7,5

FORMAGGI ARTIGIANALI

Large and creamy burrata from Puglia 250 gr (2 pax) with tomato

Small burrata from Puglia 125 gr with a bed of tomato

Paestum D.O.P buffalo mozzarella with tomato bed

15,5

12,5

12,5

BURRATA PLANET

BURRATA ROSSA AL PESTO (v.) Hyper-creamy burrata (125 gr-250 gr) stuffed with pesto and tomato compote

BURRATA PARMA E NETTARINA Hyper-creamy burrata, 30-month-old Parma ham and candied nectarine

INSALATA FRESCA ESTIVA BURRATA E FRUTTA (v.) Fresh salad of straciattela, tomato, avocado, zucchini and nectarine

BURRATA AFFUMICATA PUTTANESCA (v.) Smoked burrata stuffed with pesto, pomodoro cream, olive taggiasche and fried capers

14,25

17,25

16,95

15,5

14,95

STARTERS

I NOSTRI GAMBERETTI AL AGLIO Garlic prawns our style

TARTARE DI TONNO, BURRATA E CRUMBLE Fresh tuna tartar, with burrata, olive crumble, pomodoro cream and lime

VITELLO TONNATO CASALINGO Vitello tonnato, veal round with tuna and caper sauce

CROCCHETTE DI VITELLO TONNATO Vitello tonnato croquettes, covered with sauce and fried capers

FLAN DI ZUCCHINI E BOTARGA Zucchini flan, pecorino fonduta, semi-dried cherry, grated bottarga and honey

INSALATA DI POMODORO E RICOTTA (v.) Cherry salad, lime ricotta, pesto, chives, red onion, crispy panko and fresh basil

I NOSTRI GNOCCHI BRAVOS (v.) Gnocchi a la Brava, like potatoes but more Italian

19,25

19

8,7

14,5

14

12

11,5

11,5

FRESH PASTA AND STUFFED PASTA

SCARPINOCC AL TARTUFO E FUNGHI pasta stuffed with mushroom and truffle cream in stewed meat sauce and parme-

FAMOSA PASTA AL TARTUFO (v.) mushroom tagliolini with mushroom cream, parmesan and melanosporum truffle

RAVIOLI AI FICHI E FOIE Ravioli stuffed with burrata, in foie cream and dried figs and crispy Parma ham

RAVIOLI DI MARE E TARTAR ravioli stuffed with creamy burrata, in shrimp sauce, pesto and shrimp tartar

GIRELLA DI CODA DI MANZO AL CACAO pasta stuffed with oxtail, meat juice, Parmigiano Reggiano sauce, pine nuts and cocoa

PAPPARDELLE DEL CAPO (v.) pappardelle with boletus edulis, creamy pecorino wheel sauce

RAVIOLI DI PERA E GORGONZOLA (v.) ravioli stuffed with pear and gorgonzola with walnuts and parmesan cream

FAZZOLETTI ESPARRA-GO! Pasta fazzoletti with green asparagus cream, crispy guanciale, parmesan cream and carbonara cream

20,9

19,95

19,5

19,5

19,25

16,95

16,75

15,5

PIZZA

PIZZA TARTUFATA E FUNGHI PORCINI (v.) truffle cream, mozzarella, cottage cheese, fresh truffle and candied funghi

PIZZA DEL VIAGGIO DA MILANO A LEÓN pomodoro, mozzarella, Leon cured meat, parmesan, fried almond slices and mint pesto

ROMARELLA AI FUNGHI E PANCETTA CROCCANTE Romarella with mushroom cream, mozz, crispy bacon, parmesan cream and sautéed mushrooms

PIZZA "FIGURATO" DIAVOLA DE LEON León chorizo, taggiasche olives, parmesan, mozz, pomodoro and basil

ROMARELLA TUTTO POMODORO E BURRATA (v.) Romarella with red base with confit, red, yellow and dried tomato, pesto, burrata and almond

19,95

19,7

19,25

17,6

17,25

MEATS

LA CARNE DELLA FELICITÀ filleted happy cow entrecote from "la Finca"

CODA DI MANZO CON FUNGHI oxtail braised at low temperature with sautéed mushrooms and rice

STRACCETTI DI VITELLO CON FUNGHI sirloin strips in seasonal mushroom sauce

29,5

23,5

23,5

FISH

SALMONE ALLO ZAFFERANO Salmon in saffron cream

BACCALÀ LIVORNESE A MODO MIO Battered cod Livornese style with pomodoro, taggiasche olives and spinach

VAT included / (v.) = Vegetarian

21,5

20,5