

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

Allergenos

L

L

L

OUR FABULOUS ITALIAN PRODUCTS

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

Prosciutto di Parma DOP 24 months

Truffled mortadella from Bologna

Parmigiano aged 30 months and green olives

White truffle salami

Focaccia al Rosmarino (Accompaniment to our cured meats)

Portion

8,5

ARTIGIANALI FORMAGGI

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

Small Puglia burrata 125 gr with tomato bed

Buffalo mozzarella Paestum D.O.P with tomato bed

16,75

14,5

14,5

Kcal

GL, L, FC 385

GL, L

GL, L, H

GL, L, H 480

GL, L

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

CARCIOFI GRATINATI (v.) Artichokes gratinated with double-cooked Mahón

FRITTO DI MONTAGNA (v.) Fried mountain mushrooms of various seasonal mushrooms

LE CROCHETTE DEL NONNO (v.) Grandpa's croquettes with boletus edulis

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

CREMA DE ZUCCA E FUNGHI (v.) Pumpkin cream with sautéed mushrooms

18,25

15

14,95

13,5

13,5

10,5

RISOTTOS (made with love and patience)

L

RISOTTO CON PECORINO TARTUFATO E FUNGHI (v.) Risotto in a wheel of truffled pecorino with mushrooms and melanosporum truffle

20,95

L

700

RISOTTO AL GORGONZOLA, ZUCCA E LAMPONI Risotto in gorgonzola cream, pumpkin cream and raspberries

17,95

FRESH STUFFED PASTA

GL, L, H 420

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

20,5

GIRELLA DI SAN GIACOMO AI FUNGHI E FORMAGGIO pasta stuffed with mixed mushrooms, mascarpone on parmesan cream, walnuts and (v.) pumpkin cream

GL, L, FC, H 750

19,95

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

19,95

GL, L, H

CANNELONE DI TRADIZIONE cannelloni stuffed with oxtail and various mushrooms

19,95

GL, L, FC, H 650

RAVIOLINI DI PARIGI AI FUNGHI mushroom ravioli in cream of Parmesan, porcini mushrooms and hazelnuts.

17,95

GL, L, H, FC 600

TORTELLINI ALLA ZUCCA E TARTUFO (v.) tortelloni stuffed with pumpkin and walnuts with creamy sauce and truffle aroma

16,9

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, 700

CAPPELLACCI RICOTTA E SPINACI (v.) stuffed with ricotta and spinach, parmesan fondue and spinach cream

16,5

FRESH PASTA

GL, L, H 470

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

20,95

GL, L, H 450

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

17,5

PIZZAS

GL, L, S 750

PIZZA TARTUFATA E FUNGHI PORCINI (v.) truffle cream, mozzarella, ricotta, fresh truffle and candied fungi

20,5

GL, H, L 720

ROMARELLA AL FUNGHI E PANCETTA CROCCANTE Romarella with mushroom cream, mozzarella, crispy bacon, parmesan cream and mushroom

19,95

GL, L

PIZZA CARCIOLAMI artichoke cream base, spicy salami, mozzarella, parmesan cream, fried artichoke and basil

19,95

GL, L 820

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

18,5

GL, L

LA NOSTRA PIZZA ALLA CARBONARA pecorino cream, carbonara cream, mozzarella, guanciale, onion and basil

18,5

GL, L, FC 750

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

18,25

MEATS

700

LA CARNE DELLA FELICITÀ La Finca beef fillet

31,5

600

CODA DI MANZO CON FUNGHI slow-cooked oxtail with sautéed mushrooms and rice

25,5

500

STRACCETTI DI VITELLO CON FUNGHI strips of sirloin in seasonal mushroom sauce

25,5

FISH

F, L, GL 400

SALMONE ALLO ZAFFERANO Salmon in saffron cream

22,5

GL, F 500

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

21,5

VAT included / (v.) = Vegetarian *Calorie calculation per dish is approximate. 1,400 to 2,800 calories per day are recommended depending on your age, sex and physical activity.