



PER COMINCIARE / TO START

ARANCINI 5 pcs 10 (V)

Saffron and Mozzarella rice balls served with Piennolo tomato sauce

PANZEROTTI 5 pcs 10 (V)

Mozzarella and tomato filled baby calzones ADD IPA FOUNDER'S FOR 4.00

BURRATA 15 (V)

Creamy cow milk cheese served with roasted Cardoncello mushrooms

CAPRESE SALAD 16 (V)

Buffalo mozzarella cheese served with tomatoes, basil & extra virgin olive oil

POLPO 18

Grilled octopus served with Fava beans purea

EVOO TASTING 16 (V)

Selection of four Extra Virgin Olive oil paired with small bites

A SEGUIRE / TO CONTINUE

- All Pastas Are Home Made on Premises, Gluten Free Pasta Available -

GNOCCHI 22 (V)

Potato gnocchi with Cardoncelli mushrooms, tomato filet, cacio-ricotta cheese

TAGLIATELLE BOLOGNESE 24

Whole wheat tagliatelle with beef Bolognese sauce

TAGLIOLINI CACIO E PEPE 21 (V)

Fresh tagliolini with Pecorino Romano & black pepper

GARGANELLI 25

Saffron garganelli pasta with octopus ragù

PER FINIRE / TO END

CAPPESANTE 30

Pan seared sea scallops with capers jam, black olives, sunchokes, cherry tomatoes

CONIGLIO 32

Pecorino cheese and parsley garlic stuffed rabbit loin with sautéed lampascioni & fingerling potatoes

GUANCIA DI MANZO 30

Braised beef cheek, Cardoncelli mushrooms, red beets mash potato

CONTORNI / SIDE DISHES

Roasted potatoes 7 – Sautéed Cardoncelli Mushrooms 8 - Fava beans purea 8

Red beets mashed potatoes 7

DOLCI - DESSERTS

MOKAMISÙ, 10

*lady fingers soaked in coffee, mascarpone
cream, cocoa*

PANZEROTTI, 10

*Nutella filled baby calzones with truffle
honey, almonds*

GELATI & SORBETTI - GELATOS & SORBETS

SORBETTO, 10

Refreshing sorbet's mix smoothie

AFFOGATO, 12

*Artisanal vanilla gelato served with espresso
coffee*

PACIUGO, 12

*Artisanal vanilla gelato served with sour
cherries in syrup and meringues*

