

## ANTIPASTI

### **Focaccia**

*Focaccia with olive oil, salt and rosemary*

- € 7,50 -

### **Bruschetta con Prosciutto di Parma**

*Stracciatella mozzarella, prosciutto di Parma, semi dried cherry tomatoes and pesto sauce*

- € 9,00 -

### **Carpaccio di manzo**

*Beef carpaccio with parmesan cream, olive oil, grated hazelnut and rucola*

- € 15,00 -

### **Patatine fritte**

*Potato chips(crisps) with parmesan and truffle oil*

- € 7,00 -

### **Arancini ragu**

*Rice croquette with beef, thyme, pecorino and parmesan cream*

- € 9,00 -

### **Polpette al sugo della nonna**

*Beef meatballs cooked in San Marzano tomato sauce, parmesan and focaccia*

- € 9,50 -

### **Gnocchi ricotta**

*Fresh gnocchi ricotta with gorgonzola cream, prosciutto San Daniele, hazelnut and basil oil*

- € 11,00 -

### **Croquette di patate**

*Stuffed potato croquette with provolone, ricotta, mortadella Bologna, chives and pesto sauce*

- € 9,00 -

## INSALATE

### **Burrata**

*Burrata with cherry tomatoes, cucumber, pickled onion, fried caper, sweet pepper sauce, pesto sauce, crispy focaccia and balsamic*

**- € 15,00 -**

### **Quinoa con pollo**

*Chicken thigh fillet, quinoa, cherry tomatoes, baby spinach leaves, mozzarella stracciatella and balsamic cream*

**- € 14,50 -**

### **Rucola e Prosciutto**

*Rucola with goat cheese, seasonal fruit, caramelized hazelnut, balsamic and prosciutto San Daniele*

**- € 13,50 -**

### **Insalate carne**

*Mixed leaves with roasted beef, vinaigrette of pomegranate, anthytyro cheese and cassius*

**- € 16,00 -**

### **Panzanella**

*Tomato assortment, olive, onion, cucumber, basil oil, pine nuts, carob rusk and goat cheese*

**- € 13,50 -**

## PIZZA Forno Legna

### **Margherita**

*San Marzano tomato sauce, mozzarella fior di latte, parmesan, basil leaves*

- € 12,50 -

### **Margherita Burrata**

*San Marzano tomato sauce, mozzarella Burrata, fresh oregano, basil leaves  
and semi dried cherry tomatoes*

- € 15,50 -

### **Diavola**

*San Marzano tomato sauce, nduja, mozzarella fior di latte, peperoni and basil  
leaves*

- € 16,00 -

### **Marinara**

*San Marzano tomato sauce, garlic, olive oil and oregano*

- € 12,50 -

### **Capricciosa**

*Parmesan cream, prosciutto cotto, porto bello mushrooms, provolone,  
artichoke and olives*

- € 15,50 -

### **Tartufata**

*Truffle cream, mozzarella fior di latte, chiodini and porto bello mushrooms,  
parmesan and burrata*

- € 16,50 -

### **Bologna**

*Pecorino cream, mozzarella fior di latte, mortadella Bologna, pesto sauce and  
grated hazelnut*

- € 16,50 -

### **Melanzane**

*San Marzano sauce, mozzarella fior di latte, eggplant, provolone, caramelized  
onions, semi dried cherry tomatoes and basil leaves*

- € 15,00 -

### **San Daniele**

*San Marzano tomato sauce, prosciutto San Daniele, mozzarella fior di latte,  
ricotta, rucola, parmesan and semi dried cherry tomatoes*

- € 16,50 -

## PASTA

### **Pomodoro**

*Linguine with tomato sauce, fresh basil, parmesan, semi dried tomatoes and olive oil*

- € 12,00 -

### **Lasagna ragu Bolognese**

*Slow cooked minced meat with bechamel and fresh mozzarella*

- € 15,00 -

### **Carbonara**

*Spaghetti alla chitarra with guanciale, egg yolk and parmesan*

- € 15,00 -

### **Amatriciana**

*Conchiglioni with tomato sauce, guanciale, nduja, burrata, basil leaves and cherry tomatoes*

- € 14,50 -

### **Pesto di basilico**

*Fettucine with pesto sauce, mozzarella burrata, parmesan and caramelized cherry tomatoes*

- € 14,00 -

### **Pappardelle ai funghi porcini e manzo**

*Pappardelle with porcini mushrooms, truffle cream, thyme, chives and parmesan*

- € 16,50 -

### **Mezzo paccheri con ragu di polpo**

*Slow cooked octopus in San Marzano sauce, fresh thyme, cherry tomatoes and chives*

- € 18,00 -

### **Tortellini alla parmesan**

*Fresh tortellini with chicken, porto bello mushrooms, chives and parmesan cream*

- € 15,00 -

### **Cacio e pepe con tartufo fresco**

*Spaghetti alla chitarra with truffle pecorino, fresh truffle and pepper*

- € 25,00 -

## Mains

### **Tagliata di manzo**

*Flap beef steak 250gr with baby potatoes, rucola and rosemary*

- € 29,00 -

### **Pollo alla cacciatore**

*Chicken thigh fillet cacciatore with potato puree*

- € 16,00 -

### **Bistecca (for 2 person)**

*T-bone steak 1000gr, baby potatoes and grilled vegetables*

- € 100,00 -

### **Black Angus Burger**

*Black angus beef burger, smoked mozzarella, truffle mayonnaise, iceberg, tomato and fresh potato chips(crisps)*

- € 19,00 -

### **Salmone a la grilia**

*Grilled salmon with carrot puree and mixed wild sautéed greens*

- € 18,50 -

## Dolci

### **Tiramisu espresso**

- € 8,50 -

**Calzone Nutella**, nut, Oreo cookies and vanilla ice cream

- € 13,00 -

### **Torta limone with strawberry sorbet**

- € 8,50 -

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### **MANAGER**

MARKOS PNEVMATIKOS

Please inform us of any **food allergies** and we will be happy to accommodate you.

Vat is included in all prices.

We cook with virgin olive oil,  
for our frying we use sunflower oil.

Consumer is not obliged to pay if the notice,  
of payment had not been received