

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

- € 16,00 -

Patatine fritte

Potato chips(crisps) with parmesan and truffle oil

- € 7,00 -

Tonno Tartare

Fresh tuna with lime, chili, coriander, chives and olive oil

- € 16,00 -

Cozze

Steamed mussels with semi sweet wine sauce and nduja

- € 12,00 -

Gnocchi ricotta

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

- € 12,00 -

Croquette di patate

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

- € 9,50 -

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

- € 14,00 -

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

- € 13,00 -

Margherita Burrata

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

- € 16,00 -

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

- € 12,00 -

Capricciosa

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

- € 16,50 -

Tartufata

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

- € 18,00 -

Quattro Formaggi

*Parmesan cream, gorgonzola picante, provolone, mozzarella fior di latte, ring
of lemon and chives*

- € 16,00 -

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*

- € 17,50 -

PASTA

Pomodoro

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

- € 13,00 -

Vongole

Spaghetti with clams cooked in wine sauce, zucchini, cherry tomatoes and chili

- € 27,00 -

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

- € 15,00 -

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, beef fillet, truffle cream, thyme, chives and parmesan

- € 17,00 -

Gamberi

Linguine with gamberi, zucchini, cherry tomatoes, chives, chili and lemon juice

- € 26,00 -

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

- € 26,00 -

Mains

Tagliata di manzo

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

- € 29,00 -

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 alla griglia

Grilled salmon with carrot puree and mixed wild sautéed greens

- € 19,50 -

Tonno alla griglia

Grilled tuna cooked in martini sauce, quinoa salad and pastinaca puree

- € 27,00 -

Dolci

Tiramisu espresso

- € 8,50 -

Torta cioccolato con frutti di bosco

- € 9,00 -

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

SOFT DRINKS

SOFT DRINKS (250ml)

- € 4,50 -

S. PELLEGRINO (250ml / 750ml)

- € 4,00 / € 6,50 -

ACQUA PANNA (1lt)

- € 5,00 -

BEERS

MORETTI DRAUGHT (400ml)

- € 6,50 -

WARSTEINER (330ml)

- € 6,00 -

MAMOS (330ml)

- € 5,00 -

FISCHER (330ml)

- € 5,00 -

KONIG LUDWIG WEISSBIER (500ml)

- € 7,00 -

LEVANTE ZANTE LAGER (330ml)

- € 6,50 -

ALFA SEA SALT (330ml)

- € 5,00 -

RADLER (330ml)

- € 5,00 -

3 CENTS GINGER BEER (200ml)

- € 5,00 -

3 CENTS PINK SODA (200ml)

- € 5,00 -

1767 STRAWBERRY ARTISTRY (200ml)

Carbonated soft drink with strawberry flavor

- € 5,00 -

1767 WATERMELON ARTISTRY (200ml)

Carbonated soft drink with watermelon flavor

- € 5,00 -