

Anti pasti freddi

BURRATA PUGLIESE **15,90**

Fresh cheese typical of the Puglia region with pesto sauce and tomato

CARPACCIO DI CARNE **13,90**

Thin slices of raw beef sirloin with arugula and Parmesan shavings

VITELLO TONNATO **13,50**

Thin slices of white veal accompanied by tuna and capers sauce

BRUSCHETTA DI SORRENTO **13,90**

Toasted bread with tomato, basil, garlic and oil accompanied by Parmesan rocks

Antipasti caldi

PARMIGIANA DI MELANZANE **13,50**

Baked aubergines with San Marzano tomato, basil and Provola and Parmesan cheese

PROVOLA ALLA PIZZAIOLA **12,50**

Baked Provola cheese with San Marzano tomato and oregan

COZZE ALLA PULCINELLA **12.90**

Neapolitan-style rock mussels with crunchy bread in San Marzano tomato sauce

Insalate

CAPRESE SALAD **13,90**
Buffalo mozzarella, fresh tomatoes,
fresh basil, olive oil and a touch of oregano

TOTO SALAD **13,90**
Spinach, shrimp, avocado and
datterino tomato salad, served in a Parmesan basket

Gli spaghetti

CARBONARA **13,50**
With egg yolk, guanciale, Pecorino romano
cheese and pepper.

VONGOLE **18,50**
With clams and a touch of chilli.

NERANO **12,90**
With zucchini, pepper, Parmesan
and smoked Provola

CACIO E PEPE **11,90**
With pecorino romano and pepper.

SPAGHETTI AL POMODORO E BASILICO **11,50**
With San Marzano tomato sauce and basil

SPAGHETTI ZUCCHINE E GAMBERI **12,50**
With zucchini, prawns and datterino tomato

Le Classiche

PENNE ALL'ARRABBIATA **12,90**

With San Marzano tomato, garlic, chilli and basil

PENNETTE SALMONE E VODKA **13,50**

With fresh salmon, red onion, datterino tomato, cream and a touch of vodka

LASAGNA EMILIANA **13,90**

With San Marzano tomato sauce, minced meat, béchamel sauce and Parmesan cheese

TAGLIATELLE ALLA BOLOGNESE **13,50**

With bolognese-style minced beef sauce and San Marzano tomato.

SPAGHETTI WITH PESTO **13,50**

Spaghetti with Genoese pesto sauce

I Risotti

Waiting time: minimum 15 min.

AI FRUTTI DI MARE **16,50**

With mussels, clams, prawns and Norway lobster

PORCINI E TARTUFO **17,50**

With boletus and slices of fresh truffle

ALLA GENOVESE **14,50**

With Genoese pesto and goat cheese

Le ripiene

TORTELLONI ALLA ZUCCA 14,50

Pumpkin filled pasta with creamy sauce and truffle aromas

DELIZIA MARÌ 15,50

Stuffed with ricotta and spinach, with a pistachio pesto sauce, crunchy guanciale and Parmesan

Le Specialità

PAPPARDELLE AI FRUTTI DI TERRA 15,90

With dried tomato, boletus, arugula, pine nuts and a touch of San Marzano tomato sauce

TAGLIOLINI AL TARTUFO 21,90

Fresh pasta with truffle sauce and slices of fresh seasonal truffle

GNOCCHI ALLA VICENTINA 15,50

With burrata cream, prawns and datterino tomato

PACCHERI ALL'ASTICE 24,90

Typical pasta with fresh datterino tomato, lobster, prawns, a touch of chilli and parsley

Meat and fish

POLLO ALLA CACCIATORA **11,90**

Chicken breast fillet with San Marzano tomato sauce, chilli and baked potatoes

TAGLIATA DI MANZO **24,00**

Sliced sirloin with rosemary sauce, boletus, truffle slices and baked potatoes.

FILETTO AL PEPE VERDE **23,50**

Sirloin with green pepper sauce and baked potatoes

SALMON **14,90**

In basil crust accompanied by vegetable crudité

Le pizze

DEL BOSCO **18,90**

With Mozzarella, white truffle oil and sliced seasonal truffle

PIZZA BURRATA **22,00**

With speck, aurugula, dried tomatoes and a Burrata

DIAVOLA **13,90**

With salami piccante, tomato, Mozzarella and black olives from Gaeta

MARGHERITA **12,50**

With Mozzarella, San Marzano tomato, olive oil and basil

PROSCIUTTO E FUNGHI	13,50
With Mozzarella, San Marzano tomato, Italian cooked ham and mushrooms	
CULATELLO	14,90
With San Marzano tomato, Mozzarella, arugula and culatello (Italian cured ham)	
QUATTRO FORMAGGI	12,90
With Provola, Parmesan, Mozzarella and Gorgonzola cheeses	
MELANZANE	12,90
With San Marzano tomato, Mozzarella, aubergines and Parmesan slices	
MARINARA	10,90
With San Marzano tomato, garlic, olive oil and oregano	
BUFALINA	14,50
With San Marzano tomato, buffalo mozzarella, olive oil and basil	
CALZONE	14,90
Pizza dough stuffed with San Marzano tomato, ricotta, Mozzarella, cooked ham and spicy salami	

Desserts

PECCATO AL CIOCCOLATO **6,25**

Hot chocolate soufflé accompanied by a scoop of vanilla ice cream and chocolate syrup

TIRAMISU **6,25**

Homemade dessert based on 'Savoiardi' biscuits soaked in coffee, pasteurized egg yolk and Mascarpone

PANNA COTTA **5,25**

Made from milk cream and sugar with a texture similar to flan coated with forest fruit syrup

SICILIAN CANNOLO **6,25**

Crunchy tube-shaped dough, filled with Ricotta cream with chocolate chips and candied fruit

ITALIAN ARTISAN GELATO **4,90**

Two scoops of artisan Italian ice cream (chocolate, strawberry, vanilla, hazelnut, pistachio)

NUTELLOTO **7,00**

Mascarpone cream with gluten free cookie base and Nutella