

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	13.90
Neapolitan-style rock mussels with crunchy bread in San Marzano tomato sauce	

Insalate

CAPRESE SALAD **14,90**
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 **17,50**

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 MARI **15,50**

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

Le Specialità

PAPPARDELLA AL 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, crawfish, 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	30,00
Sliced sirloin with rosemary sauce, boletus, truffle slices and baked potatoes.	
FILETTO AL PEPE VERDE	30,00
Sirloin with green pepper sauce and baked potatoes	
SALMON	14,90
In basil crust accompanied by vegetable crudités	

Le pizze

DEL BOSCO	18,90
With Mozzarella, white truffle oil and sliced seasonal truffle	
PIZZA BURRATA	22,00
With speck, arugula, 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 **13,90**

With San Marzano tomato, Mozzarella, aubergines and Parmesan slices

MARINARA **11,90**

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

TIRAMISU

6,25

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

PANNA COTTA

6,00

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

6,50

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

NUTELLOTO

7,00

Mascarpone cream with gluten free cookie base and Nutella

CHEESECAKE

6,50

Creamy with red berries