

## *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*

### **TAGLIATELLE 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, crawfish, prawns, a touch of chilli and parsley

## *Meat and fish*

<b>POLLO ALLA CACCIATORA</b>	<b>11,90</b>
Chicken breast fillet with San Marzano tomato sauce, chilli and baked potatoes	
<b>TAGLIATA DI MANZO</b>	<b>27,00</b>
Sliced sirloin with rosemary sauce, boletus, truffle slices and baked potatoes.	
<b>FILETTO AL PEPE VERDE</b>	<b>26,50</b>
Sirloin with green pepper sauce and baked potatoes	
<b>SALMON</b>	<b>14,90</b>
In basil crust accompanied by vegetable crudité	

## *Le pizze*

<b>DEL BOSCO</b>	<b>18,90</b>
With Mozzarella, white truffle oil and sliced seasonal truffle	
<b>PIZZA BURRATA</b>	<b>22,00</b>
With speck, aurugula, dried tomatoes and a Burrata	
<b>DIAVOLA</b>	<b>13,90</b>
With salami piccante, tomato, Mozzarella and black olives from Gaeta	
<b>MARGHERITA</b>	<b>12,50</b>
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*

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| <b>TIRAMISU</b>   | <b>6,25</b> |
| Homemade dessert based on 'Savoardi' biscuits soaked in coffee, pasteurized egg yolk and Mascarpone |             |
| <b>PANNA COTTA</b>  | <b>6,00</b> |
| Made from milk cream and sugar with a texture similar to flan coated with forest fruit syrup        |             |
| <b>SICILIAN CANNOLO</b>   | <b>6,25</b> |
| Crunchy tube-shaped dough, filled with Ricotta cream with chocolate chips and candied fruit         |             |
| <b>ITALIAN ARTISAN GELATO</b>   | <b>6,50</b> |
| Two scoops of artisan Italian ice cream (chocolate, strawberry, vanilla, hazelnut, pistachio)       |             |
| <b>NUTELLOTO</b>  | <b>7,00</b> |
| Mascarpone cream with gluten free cookie base and Nutella   |             |
| <b>CHEESECAKE</b>   | <b>6,50</b> |
| Creamy with red berries (Gluten free)   |             |