

### ANTIPASTI – Appetizers

<b>OLIVE MARINATE</b> Pickled olives	65,-
<b>BRUSCHETTA POMODORO CON PROSCIUTTO CRUDO</b> Bruschetta with tomatoes, basil, pickled red onions, garlic and Parma ham	129,-
<b>FEGATO D'ANATRA AL VINO ROSSO</b> Roasted duck liver with red wine, toasted bruschetta	139,-
<b>CARPACCIO DI MANZO</b> Beef tenderloin carpaccio with dark beer mayonnaise, sun-dried tomatoes and Pecorino Romano cheese chips	249,-
<b>TARTARE DI MANZO</b> Beef tartare with sweet and sour sauce with chili, fried onion and Cornichon cucumbers	249,-
<b>CHEVICHE DI ORATA CON FRUTTO DELLA PASSIONE</b> Thin slices of sea bream with passion fruit, coriander and fresh grapefruit	269,-
<b>ANTIPASTO ITALIANO</b> Selection of salami and cheese with marinated olives, sun-dried tomatoes and Grissini	269,-

### MINESTRE – Soups

<b>BRODO DI MANZO</b> Strong beef broth with vegetables, crumbs and drops of truffle oil	75,-
<b>ZUPPA DI POMODORO</b> Creamy tomato soup with lemon ricotta mousse	75,-

### INSALATA – Salads

<b>INSALATA MISTA</b> Mixed leaf salad with lemon dressing	89,-
<b>RUCOLA CON MELE, NOCI PECAN E GORGONZOLA</b> Arugula salad with apples, baked pecans, maple syrup dressing and Gorgonzola dolce cheese	179,-
<b>INSALATA DI RAPPÀ ROSSA CON CREMA DI FORMAGGIO DI CAPRA</b> Salad of young Roman leaves with creamy goat cheese, beetroot and crumbs from our bread	239,-
<b>INSALATA CON PROSCIUTTO CRUDO E PARMIGIANO</b> Salad with Parma ham, dried cherry tomatoes, mango and Parmesan, Italian Grissini sticks	249,-
<b>MOZZARELLA DI BUFALA CON POMODORI MARINATI CON ACCIUGHE</b> Buffalo mozzarella with marinated tomatoes with anchovies and sherry vinegar	259,-
<b>INSALATA CON CALAMARI E AVOCADO GRIGLIATO</b> Mixed leaf salad with grilled avocado, calamari and Wasabi mayonnaise	279,-

### PANE DI CASA – homemade bread

<b>GRISSINI</b> Italian sticks	39,-
<b>PANE DI CASA</b> Fresh homemade Italian bread	49,-
<b>BRUSCHETTA ALLE ERBE / AGLIO</b> Toasted homemade bread with herbs or garlic	49,-
<b>PIZZA PANE AGLIO / ROSMARINO / MOZZARELLA / CALABRESE</b> Pizza bread with garlic / rosemary / cheese / spicy Calabrian mixture	65,- / 65,- / 95,- / 95,-

### PASTA FRESCA - Fresh egg pasta, risotto and gnocchi

<b>TAGLIATELLE BOLOGNESE</b> Tagliatelle with beef ragout and parmesan	199,-
<b>GNOCCHI CON POMODORO E MOUSSE DI RICOTTA</b> Homemade potato gnocchi with tomato sauce, lemon peel and Ricotta mousse	219,-
<b>GNOCCHI CON CARCIOFI, PECORINO E GUANCIALE</b> Homemade potato gnocchi with guanciale, pickled artichokes and shavings of Pecorino Romano	239,-
<b>FUSILLI CON SALSICCIA, PEPPERONATA E POMODORO</b> Fusilli with salsiccia sausage, roasted peppers, caper flowers, tomatoes and chili pepper	239,-
<b>RISOTTO AI FUNGHI E SCAMORZA AFFUMICATO</b> Risotto with seasonal mushrooms, smoked Scamorza cheese and herb oil	249,-
<b>LASAGNE BOLOGNESE</b> Lasagne Bolognese with beef ragout, creamy bechamel and parmesan fondue	249,-
<b>SPAGHETTI CACIO E PEPE CON PIOVRA, GAMBERI E CALAMARI</b> Spaghetti "cacio e pepe" with octopus, shrimp and calamari	339,-
<b>RISOTTO ALLA FREGOLA SARDA CON GAMBERI E CALAMARI</b> Risotto from pasta fregola sarda with shrimp, calamari and cacciucco sauce from lobster shell	359,-

### SECONDI PIATTI – Meat / Fish / Seafood

<b>POLLO SUPREMO CON CAROTE AFFUMICATE E SALSA DI FUNGHI E OLIO DI TARTUFO</b> Sous vide chicken supreme with smoked carrot and mushroom sauce with truffle oil	289,-
<b>SALTIMBOCCA DI MAIALE CON PURE DI SEDANO</b> Pork tenderloin with sage and prosciutto with roasted celeriac puree	329,-
<b>COZZE AL VINO BIANCO</b> Mussels in white wine with garlic, chilli, parsley and celery, roasted bruschetta	329,-
<b>FILETTO DI ORATA CON VERDURE ARROSTO E SALSA AL CACCIUCCO DI ASTICE</b> Sea bream fillet with roasted vegetables and Cacciucco sauce from lobster shell	529,-
<b>BISTECCAO DI MANZO CON PATATE AL FORNO</b> Beef tenderloin steak with Pinot Noir sauce and potatoes baked in sea salt	549,-
<b>PIOVRA ALLA GRIGLIA CON FREGOLA DI ZAFFERANO</b> Grilled octopus with saffron fregola and parsley pesto	589,-

### DOLCI -Homemade desserts

<b>TIRAMISU PULCINELLA</b> Traditional italian tiramisu	109,-
<b>CREMA AL CIOCCOLATO BIANCO CON LAMPONI</b> White chocolate cream with raspberries	119,-
<b>PANNA COTTA CON FRUTTO DELLA PASSIONE</b> Panna cotta with passion fruit and crumb of almonds and cocoa	129,-
<b>CHEESECAKE AL MANGO</b> Unbaked mango cheesecake	139,-
<b>FETTA DI CIOCCOLATO AL CARMELLO, CREMA ALLA VANIGLIA E MORE</b> Slice of caramel chocolate with vanilla cream and blackberries	149,-

( Half portions are 70% of the basic price )

## **PIZZA Ø 32cm**

### **Tomato base**

<b>MARGHERITA</b>	tomatoes, mozzarella, basil	<b>165,-</b>
<b>FUNGHI</b>	tomatoes, mozzarella, champignons, cream	<b>170,-</b>
<b>CAPRESE</b>	tomatoes, mozzarella, fresh basil tomatoes	<b>175,-</b>
<b>SALAME</b>	tomatoes, mozzarella, salami	<b>190,-</b>
<b>BOLOGNESE</b>	tomatoes, mozzarella, beef ragout, parmesan	<b>190,-</b>
<b>PROSCIUTTO</b>	tomatoes, mozzarella, ham	<b>190,-</b>
<b>VEGETARIANA</b>	tomatoes, mozzarella, onion, zucchini, red pepper, tomatoes, basil pesto	<b>190,-</b>
<b>HAWAI</b>	tomatoes, mozzarella, ham, pineapple	<b>195,-</b>
<b>VENTRICINA (without mozz.)</b>	tomatoes, italian spicy salami, goat horns, egg, garlic, pepper	<b>195,-</b>
<b>CAPRICCIOSA</b>	tomatoes, mozzarella, ham, champignons, artichokes	<b>195,-</b>
<b>CALZONE (pocket)</b>	tomatoes, mozzarella, ham, champignons, bacon	<b>195,-</b>
<b>TALEGGIO</b>	tomatoes, mozzarella, Taleggio cheese, Ventricina, olives	<b>200,-</b>
<b>4 FORMAGGI</b>	tomatoes, mozzarella, smoked cheese, ermine, parmesan	<b>205,-</b>
<b>NAPOLI</b>	tomatoes, mozzarella, ham, bacon, goat horns, garlic, onion	<b>205,-</b>
<b>BOLZANO</b>	tomatoes, mozzarella, spinach, chicken, cream, garlic	<b>205,-</b>
<b>TONNO</b>	tomatoes, mozzarella, tuna, olives, onion	<b>210,-</b>
<b>SICILIANA PICCANTE</b>	tomatoes, mozzarella, spicy salami, roasted peppers, corn, olives, chilli	<b>210,-</b>
<b>4 STAGIONI</b>	tomatoes, mozzarella, ham, champignons, artichokes, olives, anchovies, onion	<b>210,-</b>
<b>FRUTTI DI MARE</b>	tomatoes, mozzarella, mix of seafood	<b>215,-</b>
<b>EXPLOSIVA</b>	tomatoes, mozzarella, salami, spicy Calabrian mix	<b>220,-</b>
<b>VALPOLICELLA PICCANTE</b>	tomatoes, mozzarella, spicy italian salami, olives, fresh pepper, garlic	<b>220,-</b>
<b>HAWAI SPECIAL</b>	tomatoes, mozzarella, prosciutto, pineapple	<b>230,-</b>
<b>GORGONZOLA PICCANTE</b>	tomatoes, mozzarella, true italian gorgonzola, spicy italian salami	<b>230,-</b>
<b>5 FORMAGGI SPECIAL</b>	tomatoes, mozzarella, gorgonzola, taleggio, scamorza, parmesan	<b>235,-</b>
<b>CANADESE</b>	tomatoes, mozzarella, prosciutto, bacon	<b>235,-</b>
<b>MIA</b>	tomatoes, mozzarella, rucola, prosciutto	<b>235,-</b>
<b>PULCINELLA</b>	tomatoes, mozzarella, spinach, chicken, bacon, egg, ricotta	<b>240,-</b>
<b>SALSICCIA</b>	tomatoes, mozzarella, salsiccia, roasted peppers, zucchini, onion	<b>240,-</b>
<b>GORGONZOLA</b>	tomatoes, mozzarella, true italian gorgonzola, prosciutto	<b>250,-</b>
<b>BASILICATA</b>	tomatoes, mozzarella, prosciutto, cherry tomatoes, parmesan shavings, basil	<b>250,-</b>
<b>TOSCANA</b>	tomatoes, mozzarella, mozzarella di bufala, italian salami Toscana, rucola	<b>250,-</b>
<b>CREMOSE</b>	tomatoes, cream, mascarpone, mozzarella, ham, basil	<b>210,-</b>

### **Cream base**

<b>CARBONARA</b>	cream, mozzarella, pancetta, garlic, egg	<b>190,-</b>
<b>SPINACI</b>	cream, mozzarella, spinach, portobello, garlic	<b>190,-</b>
<b>PORCINI E SALSICCIA</b>	cream, mozzarella, italian salami salsiccia, wild mushrooms	<b>250,-</b>
<b>SALMONE</b>	cream, mozzarella, salmon, cherry tomatoes, rucola	<b>260,-</b>

## Drink menu

### APERITIVES

0,10 l	<b>BENS</b>	( non alcoholic )	San Benedetto, flavor ginger / rosso	55,-
0,10 l	<b>CRODINO</b>	( non alcoholic )	herbal classic celebrated by Sophia Loren	60,-
0,10 l	<b>PROSECCO</b>		traditional Italian sparkling wine	65,-
0,10 l	<b>CINZANO</b>		white / rosso / extra dry	65,-
0,04 l	<b>RAMAZZOTTI</b>		traditional Italian herbal liqueur	60,-
0,04 l	<b>CAMPARI</b>		bitter	70,-
0,10 l	<b>CAMPARI SODA</b>		campari with soda	85,-
0,16 l	<b>CAMPARI SPRITZ</b>		campari with soda, prosecco and slice of orange	119,-
0,04 l	<b>APEROL</b>		one of the most popular Italian aperitifs	65,-
0,12 l	<b>APEROL SPRITZ</b>		aperol with soda, prosecco and slice of orange	109,-
0,12 l	<b>HUGO SPRITZ</b>		elder liqueur with prosecco, soda and mint	99,-
0,08 l	<b>LIMONCELLO &amp; PROSECCO</b>		Italian lemon liqueur with prosecco	89,-

### NON ALCOHOLIC DRINKS

0,25 l	<b>BONAQUA</b>		sparkling / gently sparkling / still	40,-
0,33 l	<b>MATTONI GRAND</b>		gently sparkling	42,-
0,33 l	<b>PERRIER</b>		natural mineral water	68,-
0,75 l	<b>ACQUA MINERALE</b>		San Benedetto, sparkling/ still	89,-
0,25 l	<b>ORANGINA</b>		citrus fruit drink with pulp	52,-
0,33 l	<b>ICE TEA</b>		lemon / peach / green flavor	46,-
0,33 l	<b>LEMON SODA</b>		italian lemon limonade	47,-
0,50 l	<b>FRESH ICE TEA</b>		fresh ice tea according to the offer	65,-
0,20 l	<b>COCA-COLA / COCA-COLA ZERO/ SPRITE / FANTA orange</b>			46,-
0,25 l	<b>KINLEY</b>		tonic water / bitter rose / ginger ale	48,-
0,50 l	<b>MY HOMEMADE LEMONADE</b>		according to the current offer	68,-
0,20 l	<b>PAGO JUICE</b>	( orange, multivitamin, apple, pear, strawberry, black currant, apricot, pineapple )		49,-
0,25 l	<b>RED BULL</b>		energy drink	69,-

### HOT DRINKS

7 g	<b>RISTRETTO</b>		Hardy caffè	49,-
7 g	<b>ESPRESSO</b>		Hardy caffè	49,-
7 g	<b>ESPRESSO AMERICANO</b>		espresso served with a jug of hot water	49,-
7 g	<b>ESPRESSO MACHIATTO</b>		espresso with foamed milk	52,-
14 g	<b>ESPRESSO DOPPIO</b>		double espresso	79,-
6,25 g	<b>ESPRESSO DECAFFEINATO</b>		without coffein	55,-
7 g	<b>CAPPUCCINO</b>		espresso with milk and foamed milk	65,-
7 g	<b>CAFFE LATTE MACHIATTO</b>		espresso with milk and foamed milk	69,-
7 g	<b>CAFFE CORRETTO</b>		espresso, 2cl grappa/sambuca/fernet branca	75,-
7 g	<b>CAFFE PANNA</b>		espresso with whipped team	62,-
	<b>ICE CAFFE</b>		with vanilla ice cream and whipped cream	79,-
25 g	<b>HOT CHOCOLATE</b>		Hardy, dark/white	60,-
0,04 l	<b>BOMBARDINO</b>		hot egg liquer with whipped cream	70,-
	<b>CALIMERO</b>		2 cl bombardino, 7 g espresso, whipped cream	70,-
0,40 l	<b>FRESH TEA</b>		served with honey and lemon, mint / ginger	65,-
0,40 l	<b>TEA LEAVES</b>		served in a jug with honey and lemon, according to the offer	65,-
0,20 l	<b>GROG</b>		4 cl rum	65,-
0,20 l	<b>MULLED WINE</b>			69,-

### BEER

0,33 l	<b>STELLA ARTOIS</b>		draught	38,-
0,50 l	<b>STELLA ARTOIS</b>		draught	55,-
0,33 l	<b>STELLA ARTOIS NEALKO</b>		bottled, non - alcoholic	38,-
0,33 l	<b>COOL NEALKO GREP</b>		canned, non - alcoholic grapefruit	45,-
0,33 l	<b>PILSNER URQUELL</b>		bottled	48,-
0,33 l	<b>CARLING CIDER</b>		bottled, apple	49,-

### GRAPPA

2 cl	<b>SOLLE ROSSO</b>		60,-
2 cl	<b>TRAMINER</b>	Villa de Varda	60,-
2 cl	<b>MOSCATO</b>	MAROLO	100,-
2 cl	<b>NONINO</b>	Riserva di Annata	110,-
2 cl	<b>DI TURRIGA</b>		115,-
2 cl	<b>AMARONE</b>	Villa de Varda	130,-
2 cl	<b>SAN LEONARDO</b>	( 5 years )	130,-

### GRAPPA DI MARZADRO

2 cl	<b>DI MOSCATO</b>		85,-
2 cl	<b>DI CHARDONNAY</b>		85,-
2 cl	<b>DI TEROLDEGO</b>		85,-
2 cl	<b>LE DICHIOTTO LUNE</b>	Stravecchia	85,-
2 cl	<b>DI MARZADRO</b>		105,-
2 cl	<b>CHARDONNAY</b>	Affinata, le giare ( 5 years )	110,-
2 cl	<b>GEWURTZTRAMINER</b>	Affinata, le giare ( 5 years )	110,-
2 cl	<b>AFFINA RISERVA</b>	ciliegio - cherry ( 10 years )	210,-

### GRAPPA DI BERTA

2 cl	<b>VILLA PRATO</b>	Giovane - young white	65,-
2 cl	<b>VILLA PRATO ROSSO</b>		65,-
2 cl	<b>ELISI IN LEGNO</b>		100,-
2 cl	<b>CASALOTTO</b>	Wine spirit	185,-
2 cl	<b>PAOLA BERTA RISERVA</b>	( 20 years )	255,-

### LIQUERS AND DISTILATES

4 cl	<b>LIMONCELLO</b>	lemon liquer	65,-
4 cl	<b>SAMBUCCA</b>	anise liquer	65,-
4 cl	<b>PASTIS PERNOD</b>	anise liquer	65,-
4 cl	<b>CYNAR</b>	artichokes liquer	60,-
4 cl	<b>AMARO MONTENEGRO</b>	speciality from Bologna	65,-
4 cl	<b>FERNET BRANCA</b>	original italian fernet	65,-
4 cl	<b>FERNET BRANCA MENTHA</b>	menthol fernet	65,-
4 cl	<b>BECHER</b>		50,-
4 cl	<b>FERNET</b>	stock / citrus	50,-
4 cl	<b>JÄGERMEISTER</b>		65,-
4 cl	<b>BEEFEATER GIN / BOMBAY SAPPHIRE</b>		65,-
4 cl	<b>SKYY VODKA</b>		65,-
4 cl	<b>TEQUILA SAUZA</b>	silver / gold	75,-
4 cl	<b>BAILEYS</b>		70,-
4 cl	<b>METAXA 5*</b>	greek brandy	60,-
4 cl	<b>METAXA 7*</b>	greek brandy	75,-
4 cl	<b>MYRTILO</b>	blueberry liquer	70,-
4 cl	<b>PRUGNA</b>	plum liquer	70,-
2 cl	<b>CAMILLA</b>	chamomile liqueur	70,-
2 cl	<b>OLIA DI GARDA</b>	liquor from olives	70,-
2 cl	<b>RASPBERRY</b>		70,-
2 cl	<b>PEAR WILLIAMS</b>		70,-
4 cl	<b>CAPTAIN MORGAN SPICED</b>		60,-
4 cl	<b>HAVANA CLUB AÑEJO BLANCO</b>	cuban white rum	60,-
4 cl	<b>HAVANA ESPECIAL</b>	cuban rum	75,-
4 cl	<b>LEGENDARIO ELIXIR DE CUBA 7 yo</b>	cuban rum	85,-
4 cl	<b>RON ZACAPA CENTENARIO 23 yo</b>	caribbean rum ( Guatemala )	140,-
4 cl	<b>JAMESON</b>	irish whisky	65,-
4 cl	<b>TULLAMORE DEW</b>	irish whisky	65,-
4 cl	<b>JOHNIE WOLKER RED LABEL</b>	scotch whisky	65,-
4 cl	<b>CHIVAS REGAL 12 yo</b>	scotch whisky	120,-
4 cl	<b>GLENFIDDICH 12 yo</b>	scotch whisky	120,-
4 cl	<b>JACK DANIEL'S</b>	Tennessee whisky	75,-
4 cl	<b>JACK DANIEL'S HONEY</b>	Tennessee whisky honey	75,-
4 cl	<b>JIM BEAM</b>	bourbon whisky	65,-