

SALADS

Goat Cheese Salad	12,00
<i>Mixed salad with caramelized goat cheese, walnuts and honey vinaigrette</i>	
Cesar Salad	14,00
<i>Romaine lettuce, grilled chicken strips, slices of parmesan, croutons and homemade cesar sauce</i>	
Caprese Salad	13,00
<i>Buffalo mozzarella, sliced tomato, basil oil and oregano</i>	
Burrata Salad	14,50
<i>Burratina Pugliese, rocket, tomatoes confit and homemade bread tost</i>	
Prawns Salad	17,50
<i>National prawns, mixed citrus salad with grapefruit and orange</i>	

ANTIPASTI

Pumpkin Cream	12,50
<i>With buffalo mozzarella cream and slices of Italian black truffle</i>	
Olives, Dry Tomato and Parmesan	11,00
<i>Sicilian green olives oo, dry tomato a la "Campesina" and Reggiano parmesan</i>	
Italian Mixed Fried	14,00
<i>Potatoe Crocché, buffalo mozzarella and provola, rice arancino with veal ragout, fried pizza</i>	
Eggplant "Parmigiana"	14,00
<i>Fried eggplant, Sicilian tomato sauce, mozzarella, parmesan and basil</i>	
Red Tuna Tartar	20,00
<i>Bluefin tuna marinated in sesame oil and soy served with roasted purple eggplant and mint cream, trout roe and rocket</i>	
Seafood Soute "Margherita"	18,50
<i>Prawns, mussels, clams and squid national with cherry tomato and homemade bread toast</i>	

CARPACCIOS, SAUSAGES AND MORE

Truffled Mortadella	12,00
<i>Denomination of origin Ferrara</i>	
Italian Cheese Board	17,00
<i>Truffled "Pecorino", "Tomette" with Herbes, Spicy "Bottalini", "Taleggio", Reggiano parmesan</i>	
Italian Sausages Board	17,00
<i>Salami "Finocchiona", "San Daniele" ham, "Speck", "Coppa", "Mortadella"</i>	
Salmon Carpaccio	16,00
<i>Salmon marinated 6 hours in salt, sugar and zest of lemons and oranges from Costiera Amalfitana</i>	
Beef Carpaccio	17,00
<i>Served with rocket, sliced parmesan and old mustard and honey vinaigrette</i>	
"Vitello Tonnato"	16,00
<i>Beef cooked at low temperature and cutted in carpaccio style served with "Tonnata" sauce following an ancient Italian recipe</i>	

PASTA

Penne alla Siciliana	14,00
<i>Fried eggplant, cherry tomatoes from Sicily, mozzarella and Roman "Pecorino" cheese</i>	
Burrata Ravioli	15,00
<i>Ravioli stuffed with "Burrata" with Sicilian cherry tomato and basil on rocket and parmesan bed</i>	
Potato Gnocchi	13,75
<i>To choose between:</i>	
<i>-Pesto (homemade genovese pesto made with basil, parmesan, pine nuts and garlic)</i>	
<i>-Sorrentina (baked with mozzarella, parmesan and tomato sauce)</i>	
<i>-Gorgonzola (white sauce with "Gorgonzola" cheese and spinach)</i>	
Tonnarelli Cacio e Pepe	17,00
<i>Spaghetti alla chitarra with Roman "Pecorino" cheese and black pepper</i>	
Scialatielli with Lobster	26,00
<i>Fresh long pasta with sautéed lobster with cherry tomatoes from Sicily</i>	
Linguine with Clams	21,00
<i>Long dry pasta with national clam</i>	
Baked Pasta "Margherita"	16,00
<i>Rigatoni with homemade bolognesa sauce, meatballs, mozzarella and parmesan</i>	
Homemade Lasaña	15,00
<i>With bolognesa sauce, mozzarella, parmesan and provola</i>	
Tagliatelle with Mushrooms "Porcini"	16,00
<i>Fresh long pasta with cream, sautéed speck and mushrooms "Porcini"</i>	

RISOTTO

Risotto of "Gorgonzola" and Pear	17,00
<i>Rice "Carnaroli" with "Gorgonzola" cheese and pear</i>	
Risotto with Mushrooms "Porcini"	17,00
<i>Rice "Carnaroli" with mushrooms "Porcini" and served with a reduction of "Taleggio" cheese</i>	
Creamy Pumpkin Risotto	19,50
<i>Rice "Carnaroli" with pumpkin cream, slices of parmesan and slices of Italian black truffle</i>	

CLASSICS PIZZAS

MARGHERITA	11,00
<i>Tomato sauce, mozzarella and basil</i>	
NAPOLETANA	13,00
<i>Tomato sauce, mozzarella, anchovies, capers and black olives</i>	
PROSCIUTTO	13,00
<i>Tomato sauce, mozzarella and cooked ham</i>	
DIAVOLA	13,50
<i>Tomato sauce, mozzarella and spicy salami</i>	
CAMPANA	14,50
<i>Tomato sauce, buffalo mozzarella, Sicilian cherry tomato and basil</i>	
CAPRICCIOSA	15,00
<i>Tomato sauce, mozzarella, cooked ham, mushrooms, artichokes and black olives</i>	
VEGETARIANA	15,00
<i>Tomato sauce, mozzarella, aubergines, zucchini and peppers</i>	
QUATTRO FORMAGGI	15,00
<i>Mozzarella, "Gorgonzola" cheese, provola and parmesan</i>	
CALZONE	15,50
<i>Pizza stuffed with "Ricotta" cheese, cooked ham, parmesan, mozzarella and basil</i>	
HAWAIANA	16,00
<i>Tomato sauce, mozzarella, pineapple and cooked ham</i>	

GOURMET PIZZAS

BURRATA	18,50
<i>Tomato sauce, Burratina pugliese, rocket, dry tomatoes and homemade genovese pesto (made with basil, parmesan, pine nuts and garlic)</i>	
SAN DANIELE	18,50
<i>Tomato, mozzarella, Rúcula and Ham "San Daniele"</i>	
GIANNI	19,50
<i>Pumpkin cream, mozzarella, goat cheese cubes, "Guanciaie" and dry tomato a la "Campesina"</i>	
AMALFI	21,00
<i>Buffalo mozzarella, lemon of the Costiera Amalfitana, ginger and "San Daniele" ham</i>	
TARTUFO	27,00
<i>Buffalo buffalo mozzarella, eggs and slices of Italian black truffle</i>	

FISH

Red Tuna	24,00
<i>Bluefin tuna wrapped in grilled "Bronte" pistachios served with citrus salad of grapefruit, orange and fennel</i>	
Wild Seabass	25,50
<i>Grilled wild sea bass with seasonal vegetables served with homemade Sicilian cherry tomato and capers sauce</i>	

MEAT

Veal Scallop	17,00
<i>Lean veal meat sautéed with butter, sage and lemon juice from Costiera Amalfitana</i>	
Veal Milanese	19,50
<i>Beef veal meat breaded with panko served with rocket, Sicilian cherry tomato and slices of Parmesan</i>	
Beef Sirloin	25,00
<i>Beef sirloin grilled served with beef demi-glace, seasoned baked vegetables and hazelnut and dry tomatoes crumble</i>	

DESSERTS

Italian Handmade Ice Cream (<i>Vanilla, Chocolate, Lemon</i>)	
(1 scoop).....	3,00
(2 scoop).....	5,00
Homemade Tiramisú	7,00
<i>Tiramisu made according to the traditional Italian recipe with egg, "Mascarpone" cheese, "Savoardi" cookies and coffee</i>	
Cheese Cake	7,00
<i>Biscuit with black tea perfume, fresh cheese, white chocolate melted with red fruit coulis and white chocolate ganache and coffee</i>	
"Babbá Napoletano"	7,00
<i>Drunken rum cake served with homemade whipped cherry and "Amarena" cherry</i>	
"Cannolo Siciliano"	7,00
<i>Homemade rolled dough stuffed with sweet cream cheese "Ricotta" and accompanied by a homemade hot chocolate cream</i>	
Pannacotta	7,00
<i>Cream infused with lime, orange, anise, vanilla and red berries</i>	
Chocolate Soufflé	7,00
<i>Black chocolate sponge cake with hot black chocolate heart</i>	
Apple Cake	7,50
<i>Cake with custard, caramelized apple, raisins and pine nuts served with a scoop of vanilla ice cream</i>	
Pizza Nutella	14,75
<i>Pizza stuffed with Nutella</i>	