

Margherita

RISTORANTE PIZZERIA

WELCOME



SALADS

GOAT CHEESE SALAD 13,50 Gluten-free · Vegetarian
Mixed salad with caramelized goat cheese, walnuts and honey vinaigrette

CESAR SALAD 14 Optional gluten-free
Romaine lettuce, grilled chicken strips, parmesan flakes, croutons and homemade caesar sauce

CAPRESE SALAD 13,50 Gluten-free · Vegetarian
Buffalo mozzarella and sliced tomato, basil oil and oregano

BURRATA SALAD 16 Vegetarian · Optional gluten-free
Arugula, pugliese burratina, sundried tomatoes and toasted homemade bread

PRAWN SALAD 17,50 Gluten-free
Fresh prawns, mixed fennel citrus salad with orange and grapefruit

STARTERS

PUMPKIN VELLUTATA 12,50 Vegetarian · Optional gluten-free
Pumpkin cream with ricotta and slices of Italian black truffle

OLIVES, DRY TOMATO AND PARMESAN 13 Gluten-free · Vegetarian
Green olives from Sicily 00, sundried tomato and Parmesan Reggiano

RED TUNA TARTARE 20 Optional gluten-free
Bluefin tuna marinated at the moment in sesame and soybean oil served with roasted purple eggplant cream and mint, trout roe and rocket

TRUFFLED MOZZARELLA IN CARROZZA 14
Fried mozzarella

SEAFOOD "SOUTE" 18,50 Optional gluten-free
Catch of the day fresh prawns, mussels, clams and squid with cherry tomatoes and homemade bread toast



CARPACCIOS, SAUSAGES AND MORE

EGGPLANT PARMIGIANA 16 *Vegetarian*
Fried eggplant, Sicilian tomato sauce, mozzarella, parmesan and basil

TRUFFLED MORTADELLA 12 *Gluten-free*
Designation of origin Ferrara

ITALIAN CHEESE BOARD 21 *Vegetarian · Optional gluten-free*
"Pecorino" Truffled, "Gorgonzola" and "Mascarpone", spicy "Bottalini",
"Taleggio", Parmesan Reggiano, honey, seasonal fruit jam

TABLE OF ITALIAN SAUSAGES 21 *Optional gluten-free*
"Finocchiona" Salami, "San Daniele" Ham, "Speck", "Coppa", Mortadella

SALMON CARPACCIO 17 *Optional gluten-free*
Salmon marinated in salt, sugar, lemon and orange zest with salmon roe

VEAL CARPACCIO 18 *Gluten-free*
Served with arugula, Parmesan flakes
and an old-fashioned mustard and honey vinaigrette

"VITELLO TONNATO" 17 *Gluten-free*
Veal cooked at low temperature and cutted carpaccio style
served with tonnata sauce from an ancient Italian recipe

FOCCACCIA *Vegetarian*
To choose between: Oregano 8 / Rosemary 8 / Garlic 8 / "Cacio e pepe" 13 / Truffle 16

PASTA

PENNE ALLA SICILIANA 15 Vegetarian

Fried eggplant cubes, Sicilian cherry tomato, mozzarella and "Pecorino" Romano cheese

BURRATA RAVIOLI 15 Vegetarian

Ravioli stuffed with "Burrata" with Sicilian cherry tomato and basil on a bed of arugula and Parmesan

POTATO GNOCCHI 14,75 Vegetarian

To choose between:

PESTO: Homemade Genovese pesto made with basil, Parmesan, pine nuts, and garlic

SORRENTINA: Baked with mozzarella, parmesan and tomato sauce

GORGONZOLA: White sauce with "Gorgonzola" cheese and spinach

TONNARELLI CACIO E PEPE 17

Spaghetti alla chitarra with "Pecorino" Romano cheese and black pepper

To choose between: CACIO E PEPE / GRICIA / CARBONARA

TAGLIATELLE WITH MUSHROOMS "PORCINI" CREAM AND SPECK 18

Long fresh pasta with cream, sautéed speck and porcini mushrooms

SCIALATIELLI WITH LOBSTER 30

Long fresh pasta with sautéed lobster with cherry tomatoes from Sicily

LINGUINE WITH CLAMS 21

Long dry pasta with national clam

BAKED PASTA "DELLA NONNA" 17

Rigatoni with homemade bolognese sauce, meatballs, mozzarella and Parmesan

HOMEMADE LASAGNA 16

With bolognese, bechamel sauce and parmesan cheese

SPINACH AND ZUCCHINI LASAGNA 17

With bechamel sauce, zucchini, spinach and parmesan cheese

CALAMARATA WITH SEA BASS AND LEMON 20



RISOTTO *It is served from two people*

CREAMY "GORGONZOLA" AND PEAR RISOTTO 36

"Carnaroli" rice creamed with Gorgonzola cheese and pear

PORCINI MUSHROOM RISOTTO 36

"Carnaroli" rice with porcini mushrooms, served with a Taleggio cheese reduction

CREAMY PUMPKIN AND TRUFFLE RISOTTO 38

"Carnaroli" rice with pumpkin cream, Parmesan cheese shavings, and Italian black truffle slices

LOBSTER RISOTTO 56

"Carnaroli" rice with lobster and seafood

FISH

RED TUNA 29

Bluefin Tuna Wrapped in Pistachios from Bronte,
Grilled Sicily served with Grapefruit, Orange and Fennel Citrus Salad

WILD SEABASS 29

Grilled wild sea bass accompanied with seasonal vegetables

MEAT

VEAL ESCALOPE 19

Lean veal sautéed with butter, sage and lemon juice

VEAL MILANESE 22

Beef veal panko-breaded served with rocket,
Sicilian cherry tomatoes and Parmesan flakes

BEEF TENDERLOIN 29

Grilled beef tenderloin accompanied
with seasonal vegetables and baked potatoes

PIZZAS

MARGHERITA 12,50

Tomato sauce, mozzarella and basil

NAPOLETANA 14

Tomato sauce, mozzarella, anchovies, capers and black olives

PROSCIUTTO 14

Tomato sauce, mozzarella and cooked ham

DIAVOLA 14

Tomato sauce, mozzarella and spicy salami

CAMPANA 16,50

Tomato sauce, buffalo mozzarella, Sicilian cherry tomato and basil

CAPRICCIOSA 15,50

Tomato sauce, mozzarella, cooked ham, mushrooms, artichokes and black olives

VEGETARIANA 15,50

Tomato sauce, mozzarella, aubergines, zucchini and peppers

QUATTRO FORMAGGI 15,50

Mozzarella, gorgonzola cheese, provola and parmesan

CALZONE 16

Pizza stuffed with "Ricotta" cheese, cooked ham, mozzarella and basil

HAWAIANA 16,50

Tomato sauce, mozzarella, pineapple and cooked ham



SIGNATURE PIZZAS

BURRATA 19,50

Tomato sauce, pugliese burratina, arugula, sundried tomatoes and homemade Genovese pesto made with basil, Parmesan, pine nuts and garlic

SAN DANIELE 19,50

Tomato sauce, mozzarella, arugula and "San Daniele" ham

GIANNI 20

Pumpkin vellutata, Goat cheese, "Guanciale" and dried tomato peasant style

TARTUFO 32 (the price may vary depending on the market)

Buffalo mozzarella, egg and Italian black truffle slices

SFIZIOSA 19

Mortadella, stracciatella and pistachios

DESSERTS

HOMEMADE TIRAMISU 8

Tiramisu made according to the traditional Italian recipe with egg, "Mascarpone" cheese, sugar, "Savoardi" biscuits and coffee

SICILIAN CANNOLO 8

Homemade rolled dough filled with sweet Ricotta and Pistachio cream accompanied by hot chocolate fudge

PIZZA NUTELLA 17

Stuffed Nutella Pizza

ITALIAN HOMEMADE ICE CREAM 4

1 SCOOP (Vanilla, Chocolate, Lemon, Strawberry and Tangerine)

CHEESECAKE 8

With red fruits and white chocolate

"BABBÁ NAPOLETANO" 7,50

Rum sponge cake served with homemade whipped cream and "Amarena" cherry

PANNACOTTA WITH BERRIES 7

Cream infused with lime, orange, star anise and vanilla

APPLE PIE 8,50

Apple pie with pastry cream, raisins and pine nuts with vanilla ice cream

CHOCOLATE SOUFFLÉ 9 (Minimum waiting time: 12 minutes)

Dark chocolate cake with a warm dark chocolate center

CHEF'S PINEAPPLE 7,50

Flambéed pineapple with caramel and vanilla ice cream



FOR THE KIDS

MACCHERONI OR SPAGHETTI 12

Neapolitan / Bolognese

SCALOPPA MILANESA 14

WHITE PASTA 9

Please inform us if you have any food allergies.

Terrace: 10% surcharge + mandatory one dish per person.

Tip not included.

Prices and dishes may vary.

These prices do not have any discounts applied.

The prices shown here include VAT.

