



FOR ALLERGIC PEOPLE
EVEN GLUTEN FREE

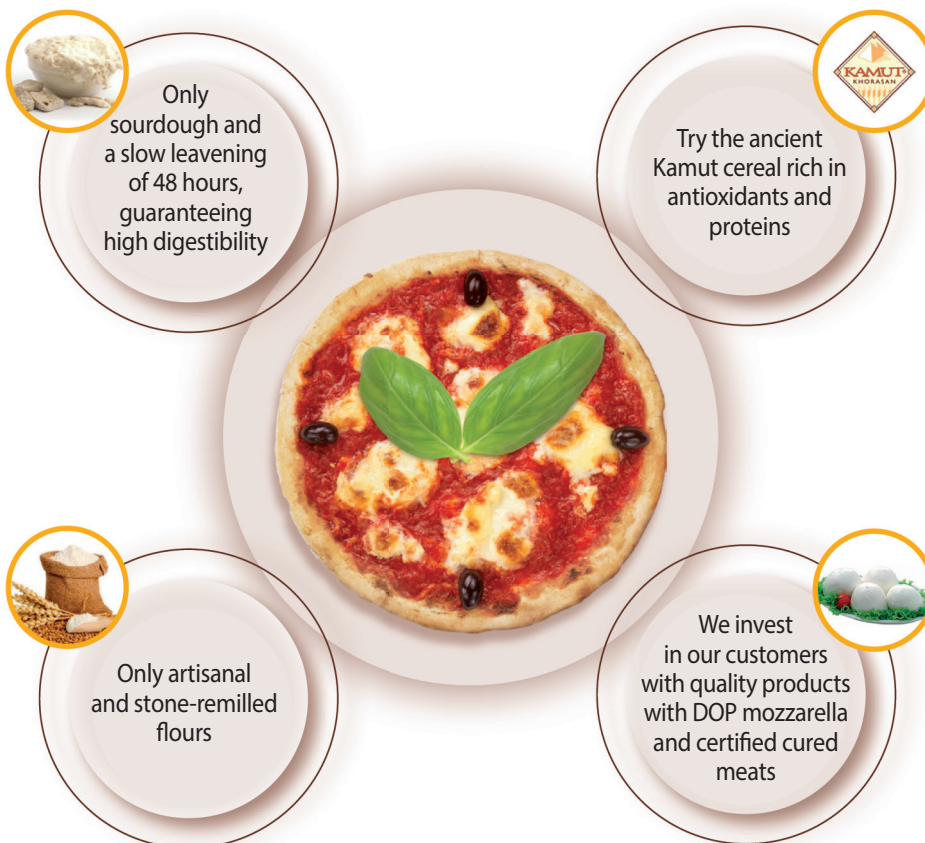


Each pizza can be chosen
with our gluten-free dough
for celiacs

USER
CERTIFICATE



Good and healthy!



Dear customers, we inform you that separate accounts are not maintained.

Tickets in the evening hours are not accepted.

Doughs with kamut flour have a surcharge of 1.00 euros.

**All pizzas can be made with gluten-free dough
and have an increase of 3.00 euros.**

Service Euro 2.50 per person



ppetizers

Bruschetta calda: Homemade bread, tomato, oil, oregano ⁽¹⁾	€ 5,50
Bruschetta all'nduja piccante: Homemade bread, Calabrian nduja from Spilinga ⁽¹⁾	€ 6,50
Bruschetta bufala e acciughe: Homemade bread, slices of buffalo mozzarella with anchovies from the Cantabrian Sea on top ^{(1) (4)}	€ 7,50
La Bufala: Whole fresh buffalo 250 grams and daily delivery, served on a bed of rocket ⁽⁷⁾	€ 10,00
Burrata e Crudo di Parma: Two very fresh burratas delivered daily, accompanied by Parma ham DOP or natural cooked ham, served on a bed of rocket ⁽⁷⁾	€ 10,50
Burrata e acciughe: Two very fresh burratas delivered daily accompanied by anchovies from the Cantabrian Sea served on a bed of rocket ^{(4) (7)}	€ 10,50
Valtellinese: Bresaola from Valtellina PGI, white truffle oil, porcini mushrooms, Taleggio DOP from the Alps, rocket, datterini cherry tomatoes ⁽⁷⁾	€ 10,50
Calabria: Stringy Caciocavallo warmed on the grill with smoked bacon, Taggiasca olives pitted***, Calabrian 'nduja from Spilinga IGT served on a bed of rocket ⁽⁷⁾	€ 11,00
Bufala del contadino: A buffalo mozzarella from Campania DOP Caseificio Battipaglia whole 250g, trio of grilled vegetables (aubergines, courgettes, peppers ⁽⁷⁾	€ 11,50
Bufala e Crudo di Parma: A buffalo mozzarella from Campania DOP Caseificio Battipaglia whole 250 gr, Parma ham DOP, rocket salad with orange segments, Datterini cherry tomatoes ⁽⁷⁾	€ 11,50
Vegetariano: Trio of grilled vegetables (aubergines, courgettes, peppers), mixed salad with datterini cherry tomatoes, pitted Taggiasca olives***	€ 10,50
Salmonato: Smoked Norwegian salmon, mixed salad garnish, Datterini cherry tomatoes ⁽⁴⁾	€ 10,50



C

harcuterie and cheese platters

Caprino e Pecorino: Top quality semi-mature Latteria delle Alpi goat cheese, certified Sardinian pecorino DOP from Sardinia Oristano, semi-mature, selected Sorrento nuts ^{(5) (7) (8)}	€ 10,50
Cortina d'Ampezzo: Mix of selected cheeses to be savored with Sorrento walnuts, organic chestnut honey, and fig jam ⁽⁵⁾⁽⁷⁾⁽⁸⁾	€ 10,50
Livigno: Bresaola from Valtellina, semi-mature Alpine dairy goat cheese top quality, porcini mushrooms ⁽⁷⁾	€ 10,50
Boscaiolo: Tyrolean speck, DOP Parma ham, spicy sausage, sweet salami	€ 10,50
Pepenero: A whole buffalo mozzarella Campana DOP Caseificio Battipaglia 250 gr, Parma PDO raw ham, Sorrento walnuts, balsamic vinegar cream ⁽⁵⁾⁽⁷⁾⁽⁸⁾	€ 10,50
Della casa: Parma ham DOP, sweet salami, bacon, taleggio from the Alps, gorgonzola ⁽⁷⁾	€ 10,50
Bresaola tricolore: Bresaola from Valtellina, extra virgin olive oil, rocket and parmesan ⁽⁷⁾	€ 10,50
Delizia: Bresaola della Valtellina PGI, rocket, parmesan, datterini cherry tomatoes, Sorrento walnuts, balsamic vinegar cream ⁽⁵⁾⁽⁷⁾⁽⁸⁾	€ 10,50
Saporito: Parma ham DOP, Sorrento walnuts, mix of three cheeses, organic chestnut honey, organic fig jam ⁽⁵⁾⁽⁷⁾⁽⁸⁾	€ 10,50

If you are allergic to one of these following foods, let us know immediately, we will tell you which of our foods you should avoid.

List of 14 allergens

- | | |
|---|--|
| <ol style="list-style-type: none"> 1. Cereals containing gluten, i.e. wheat, rye, barley, oats, spelt, kamut or their hybridized strains and derived products, with some exceptions; 2. Crustaceans and shellfish products; 3. Eggs and egg products; 4. Fish and fish products (except gelatine or isinglass used as a carrier for vitamin preparations or as fining agents in beer and wine); 5. Peanuts and peanut products; 6. Soy and soy products with some exceptions; | <ol style="list-style-type: none"> 7. Milk and milk-based products (including lactose); 8. Nuts (almonds, hazelnuts and walnuts are the most common); 9. Celery and celery-based products; 10. Mustard and mustard products; 11. Sesame seeds and sesame seed products; 12. Sulfur dioxide and sulphites in concentrations greater than 10mg per kilo or per liter; 13. Lupines and lupine products; 14. Shellfish and shellfish products. |
|---|--|

Legend asterisks:

*originally frozen product

** product is blast chilled in accordance with HACCP

*** pitted olives: may contain traces of pit, please pay attention

All dishes are served with warm focaccia bread made with sourdough, cooked in a wood oven.

Organic Kamut Panfocaccia for only 1.00 Euros more



Salad

Valtellina: Salad, rocket, datterini cherry tomatoes, bresaola, porcini mushrooms, pitted Taggiasca olives*** ^{(5) (7) (8)}	€ 10,50
Sorrento: Salad, rocket, datterini cherry tomatoes, cucumbers, Campana DOP buffalo mozzarella, Sorrento walnuts, orange segments, balsamic vinegar cream ^{(5) (7) (8)}	€ 10,50
Capri: Salad, rocket, datterini cherry tomatoes, cucumbers, fior di latte mozzarella, Sorrento walnuts, pitted Taggiasca olives***, balsamic vinegar cream ^{(5) (7) (8)}	€ 10,50
Ricca: Salad, rocket, tomato, date tomatoes, fresh cow's milk ricotta, bresaola, Sorrento walnuts ^{(5) (7)}	€ 10,50
Marinara: Salad, tomato, cucumber, rocket, tuna, prawns, cocktail sauce, almond petals ^{(3) (4) (10)}	€ 10,50
Caprese: Tomato, Campana DOP buffalo mozzarella, organic extra virgin olive oil, oregano ⁽⁷⁾	€ 10,50
Toscana: Salad, rocket, datterini cherry tomatoes, a very fresh burrata, Sorrento walnuts, corn ^{(1) (5) (7) (8)}	€ 10,50
Mare e monti: Salad, rocket, prawns, mushrooms, tuna ⁽⁴⁾	€ 10,50
Mediterranea: Salad, tomato, tuna, fior di latte mozzarella, corn, balsamic vinegar cream, sesame seeds ^{(1) (4) (7)}	€ 10,50
Contadina: Salad, tomato, rocket, olives, PGI Pantelleria capers, oregano, tuna ⁽⁴⁾	€ 10,50
Estiva: Salad, rocket, datterini cherry tomatoes, cucumbers, Sorrento walnuts, corn, cow's milk ricotta, crab meat, orange segments, balsamic vinegar cream ^{(1) (2) (5) (7) (8)}	€ 10,50
Amalfi: Salad, rocket, datterini cherry tomatoes, fior di latte mozzarella, Sorrento walnuts, prawns, balsamic vinegar cream ^{(4) (5) (7) (8)}	€ 10,50
Pescatore: Salad, rocket, datterini cherry tomatoes, cucumbers, smoked Norwegian salmon, prawns ^{(2) (4)}	€ 10,50
Chicken grill: Salad, rocket, datterini cherry tomatoes, freshly grilled chicken breast, pitted Taggiasca olives ***	€ 10,50
Panarea: Salad, rocket, datterini cherry tomatoes, fior di latte mozzarella, anchovies from the Cantabrian Sea, capers from Pantelleria PGI ^{(4) (7)}	€ 10,50
Santorini: Mixed salad, avocado, tomatoes, cucumbers, pitted olives, chopped salmon tartare, Greek feta, orange segments ^{(5) (7) (8)}	€ 10,50
Salmone e burrata: salad, rocket, corn, datterini tomatoes, chopped salmon tartare, a very fresh Burrata, orange segments	€ 10,50
Cesar salad: mixed salad, datterini cherry tomatoes, grilled chicken breast, parmesan flakes, ceasar sauce, chopped Cantabrian anchovies	€ 10,50
Greca: mixed salad, datterini cherry tomatoes, cucumbers, pitted Taggiasca olives, red onion, Greek feta, Greek sauce, oregano	€ 10,50
Palawan: mixed salad, datterini cherry tomatoes, goji berries, almond petals, Chia seeds, avocado, cucumbers, Greek salsa and Greek feta	€ 10,50
Thai: mixed salad, cherry tomatoes, cucumbers, goji berries, black sesame seeds, shrimps, Tabasco	€ 10,50



First dishes

Lasagna classic homemade fresh pasta lasagna with beef ragout ^{(1) (3) (9)}	€ 10,00
Zola and walnut risotto	€ 10,00
Milanese risotto with fresh Luganega sausage and Porcini mushrooms	€ 10,00
Sicilian-style rice with cereals (barley, rice and spelled) with caper fruit, Taggiasca olives, Cantabrian anchovies, datterini cherry tomatoes and chicken strips	€ 11,00
Greek-style rice with cereals (barley, rice and spelled), datterini cherry tomatoes, pitted Taggiasca olives, chia seeds, cucumbers, Greek sauce, Greek feta	€ 11,00
Riso ai cereali al salmone Cereal rice with salmon (barley, rice and spelled), cucumbers, datterini cherry tomatoes, chopped salmon tartare, almond petals, goji berries, Greek sauce	€ 11,00



Grilled Meat

Bavarian Scottona rib eye 600gr	€ 18,50
Bavarian Scottona fillet 300g	€ 19,50
Sliced Florentine fillet , 300g including side dish of porcini mushrooms, parmesan flakes, rocket, datterini cherry tomatoes, balsamic vinegar cream ⁽⁷⁾	€ 23,50
Entrecote Aberdeen Angus Argentino 400 gr	€ 18,50
Tartare classic : Tartare di Scottona di manzo magro 250 gr, trito al coltello di Frutto del Capperio di Pantelleria IGP, acciughe giganti del Mar Cantabrico, senape, cipolla rossa di Tropea, olio extravergine Bio, sale grosso naturale. Servita con panfocaccia caldo ⁽¹⁾⁽⁴⁾⁽¹⁰⁾	€ 18,00
Truffle tartare : Scottona lean beef tartare 250g, extra virgin olive oil Alba White Truffle, chopped pitted Taggiasca olives***, anchovies giants of the Cantabrian Sea, natural coarse salt, finally garnished with Burrata cream of Andria. Served with hot panfocaccia ^{(1) (4) (7)}	€ 19,00
HAMBURGER 100% high quality Tuscan Chianina meat, can be served in dish or in the classic hot sandwich of our production (also kamut)	
DOUBLE 400gr of meat € 16,50 - EASY 200 gr of meat choose your favourite:	€ 12,50
*CLASSICO : stuffed with salad, tomatoes, red Tropea onions, sautéed porcini mushrooms, Parmigiano Reggiano, side dish with baked potatoes ⁽¹⁾⁽⁷⁾	
*BACON : stuffed with slightly spicy broccoli rabe greens, slices of scamorza, Bacon bacon, side dish with baked potatoes ⁽¹⁾⁽⁷⁾	

- Slices of chicken breast:** grilled or optionally lightly coated with breadcrumbs, without eggs and without frying, already included as a side dish with baked potatoes or mixed salad ⁽¹⁾⁽³⁾ € 18,00
- Sliced chicken breast with mushrooms:** including side dish of porcini mushrooms, rocket, parmesan flakes, Datterini cherry tomatoes and balsamic vinegar cream ^{(1) (3)} € 18,00
- Greek-style sliced chicken breast:** including side dish of datterini cherry tomatoes, Greek feta, rocket, Taggiasca olives and Greek yogurt sauce ^{(1) (3)} € 18,00
- Traditional sliced chicken breast:** including mixed salad side dish, datterini cherry tomatoes and baked potatoes and ceasar sauce ^{(1) (3)} € 18,00



Fish

- Salmon and avocado tartare with avocado:** mixed salad and goji berries and almond petals € 15,00
- Salmon tartare and burrata:** with fresh burrata from Andria, chia seeds, Datterini cherry tomatoes and orange segments € 15,00
- Grilled salmon fillet:** in a black sesame crust, mixed salad garnish, Datterini cherry tomatoes, baked potatoes € 17,00



Side Dishes

- Trio of vegetables:** grilled on the grill (aubergines, courgettes, peppers)..... € 5,50
- Mixed salad:** (lettuce, radicchio, rocket, datterini cherry tomatoes) €5.50
- Baked Potatoes**..... €5.00
- Sandro style potatoes** with stringy cooked zola (7) €5.00
- Turnip greens** (slightly spicy, served hot) €5.50



P W **iadine and rap roll**

Parma: Parma ham DOP, tomatoes, brie, rocket ^{(1) (7)}	€ 9,50
Lombardia: Bresaola, fior di latte mozzarella, tomatoes, rocket ^{(1) (7)}	€ 9,50
Trentino: Speck, brie, salad, courgettes ^{(1) (7)}	€ 9,50
Prosciutto Cotto e burrata: High quality natural cooked ham without gluten and lactose free, burrata, tomatoes, salad ^{(1) (3) (7)}	€ 9,50
Modena: High Quality Natural Cooked Ham without gluten and lactose, brie, grilled aubergines, salad ^{(1) (7) (4)}	€ 9,50
Contadina: Mozzarella, tomatoes, grilled vegetables ^{(1) (7)}	€ 9,50
Salame e burrata: salami, burrata, tomatoes, salad	€ 9,50
Tonno e melanzane: grilled aubergines, tuna, fior di latte mozzarella, salad	€ 9,50
Piada Salmone: moked salmon, fior di latte mozzarella, salad, pink sauce	€ 9,50
Piada pollo: grilled chicken breast, salad, grilled aubergines, parmesan flakes, pink sauce	€ 9,50
Piadina kos: salad, cucumbers, pitted Taggiasca olives, Greek feta, Greek sauce, almond petals	€ 9,50
Rotolo Wrap di pollo: grilled chicken breast, salad, fior di latte mozzarella, grilled courgettes, mustard	€ 9,50
Rotolo Wrap di salmone: salmon tartare, salad, pink sauce, avocado	€ 9,50
Rotolo wrap greco: salad, salmon tartare, Greek feta, goji berries, Greek sauce	€ 9,50



- Margherita:** S. Marzano DOP tomato, fior di latte mozzarella, basil, organic extra virgin olive oil ^{(1) (7)} € 7,50
on the lunch menu € 8,00
- Margherita sbagliata:** S. Marzano DOP tomato, fior di latte mozzarella being cooked, at the end of cooking, datterini tomatoes and other raw fior di latte mozzarella, basil, organic extra virgin olive oil ^{(1) (7)} € 10,50
- Piennolo DOP:** Mozzarella fior di latte, yellow Piennolo cherry tomatoes being cooked, basil, organic extra virgin olive oil ^{(1) (7)} € 9,50
- Marinara:** San Marzano DOP tomatoes, garlic, oregano, basil, organic extra virgin olive oil ⁽¹⁾ € 7,00
on the lunch menu € 8,00
- Vesuviana doc:** White pizza with slightly spicy broccoli rabe (turnip greens), fresh sausage, fior di latte mozzarella and stringy scamorza, basil, organic extra virgin olive oil ^{(1) (7)} € 11,50
- Golosa burrata:** San Marzano DOP tomatoes, fior di latte mozzarella, and at the end of cooking a very fresh burrata in the centre, rocket, basil, organic extra virgin olive oil ^{(1) (7)} € 10,50
- Cilento burrata:** Yellow Piennolo tomatoes, mozzarella, burrata at the end of cooking very fresh from Andria, basil € 11,00
- Salentina:** White pizza with fior di latte mozzarella and turnip greens at the end of cooking burrata in the centre, fior di latte mozzarella, basil and organic extra virgin olive oil ^{(1) (7)} € 11,50
- 'Nduja:** San Marzano DOP tomatoes, fior di latte mozzarella, spicy Calabrian 'nduja of Spilinga IGT, basil, organic extra virgin olive oil ^{(1) (7)} € 10,50
- Dello chef - 'Nduja:** San Marzano DOP tomatoes, fior di latte mozzarella, Spicy Calabrian 'nduja from Spilinga IGT, buffalo mozzarella from Campana DOP Caseificio Battipaglia returned at the end of cooking, basil, organic extra virgin olive oil ^{(1) (7)} € 12,50
- 'Nduja e Burrata:** San Marzano DOP tomatoes, fior di latte mozzarella, Calabrian 'nduja of Spilinga IGT, at the end of cooking a burrata in the centre, basil, organic extra virgin olive oil ^{(1) (7)} € 12,00
- Cime di rapa:** White pizza with spicy broccoli (turnip greens), fior di latte mozzarella, basil, pitted Taggiasca olives***, organic extra virgin olive oil ^{(1) (7)} € 10,50
- Al pollo:** San Marzano DOP tomatoes, fior di latte mozzarella, grilled chicken breast, basil and organic extra virgin olive oil ^{(1) (7)} € 11,00



Dough with organic Kamut flour
+ € 1,00

PER ALLERGICI
ANCHE SENZA GLUTINE



Dough with gluten-free flour
+ € 3,00



Al pollo e grana: San Marzano DOP tomatoes, fior di latte mozzarella, grilled chicken breast, at the end of cooking parmesan flakes and rocket ^{(1) (7)}	€ 11,00
Norvegese: San Marzano DOP tomato, fior di latte mozzarella, at the end of cooking, chopped salmon tartare and radicchio.....	€ 11,00
Prosciutto cotto: San Marzano DOP tomatoes, fior di latte mozzarella, cooked ham Natural High Quality gluten-free and lactose-free, basil, organic extra virgin olive oil ^{(1) (7)}	€ 10,00
Prosciutto cotto e bufala: San Marzano DOP tomatoes, ham at the end of cooking High quality natural cooked gluten-free and lactose-free, buffalo mozzarella from Campania DOP Caseificio Battipaglia, basil, organic extra virgin olive oil ^{(1) (7)}	€ 11,50
Prosciutto cotto e burrata: San Marzano DOP tomatoes, fior di latte mozzarella, and at the end of cooking, High Quality Natural Cooked Ham, gluten-free and lactose-free, a very fresh burrata in the centre, basil, organic extra virgin olive oil ^{(1) (7)}	€ 12,00
Ischitana: yellow Piennolo cherry tomatoes, mozzarella, buffalo mozzarella at the end of cooking, prawns, basil	€ 12,00
Costiera: yellow piennolo tomatoes, buffalo mozzarella being cooked, at the end of cooking Cantabrian anchovies, basil	€ 11,00
Pantelleria: San Marzano DOP tomatoes, fior di latte mozzarella, cooking datterini cherry tomatoes, at the end of cooking, pieces of fior di latte mozzarella, PGI Pantelleria capers, anchovies from the Cantabrian Sea, basil, organic extra virgin olive oil ^{(1) (4) (7)}	€ 11,50
Terra e mare: San Marzano DOP tomatoes, fior di latte mozzarella, burratina at the end of cooking very fresh from Andria, anchovies from the Cantabrian Sea, basil, organic extra virgin olive oil ^{(1) (4) (7)}	€ 11,50
Cantabrica: San Marzano DOP tomatoes, datterini cherry tomatoes during cooking, at the end of cooking pieces of mozzarella fior di latte, anchovies from the Cantabrian Sea, pitted Taggiasca olives***, basil, organic extra virgin olive oil ^{(1) (4) (7)}	€ 11,50
Bufala: San Marzano DOP tomato, buffalo mozzarella from Campana DOP Caseificio Battipaglia, basil, organic extra virgin olive oil ^{(1) (7)}	€ 10,50
Bufala dop: San Marzano tomato DOP, buffalo mozzarella Campana DOP Caseificio Battipaglia, datterini cherry tomatoes, basil, organic extra virgin olive oil ^{(1) (7)}	€ 11,50
Anacapri: White pizza with fior di latte mozzarella during cooking, at the end of cooking we add: Datterini cherry tomatoes, slices of Bufala Campana mozzarella DOP Caseificio Battipaglia, Parma ham, Sorrento walnuts, basil, organic extra virgin olive oil ^{(1) (5) (7) (8)}	€ 11,50
Fassona: White pizza with fior di latte mozzarella, cooking datterini cherry tomatoes, at the end of cooking, chopped Fassona meat (seasoned with capers from Pantelleria, anchovies from the Cantabrian Sea, red onion from Tropea), Mozzarella di Bufala Campana DOP Battipaglia dairy, rocket ^{(1) (4) (7)}	€ 13,50



Speck: S. Marzano DOP tomato, fior di latte mozzarella, at the end of cooking Tyrolean PGI speck, basil, organic extra virgin olive oil ^{(1) (7)}	€ 10,00
Porcini: Tomato. S. Marzano DOP, fior di latte mozzarella, porcini mushrooms, basil, organic oil ^{(1) (7)}	€ 10,00
Vegetariana: San Marzano DOP tomato, fior di latte mozzarella, trio of grilled vegetables grilled, (aubergines, courgettes, peppers), basil, organic extra virgin olive oil ^{(1) (7)}	€ 10,00
Pugliese: San Marzano DOP tomatoes, fior di latte mozzarella, red onions from Tropea, basil, organic extra virgin olive oil ^{(1) (7)}	€ 9,00
Rucola: S. Marzano DOP tomato, fior di latte mozzarella, rocket, basil, organic extra virgin olive oil ^{(1) (7)}	€ 9,00
Gorgonzola: San Marzano DOP tomato, fior di latte mozzarella, DOP gorgonzola, basil, organic extra virgin olive oil ^{(1) (7)}	€ 9,50
Patate e salsiccia o patate e wurstel: San Marzano DOP tomatoes, fior mozzarella of milk, baked potatoes, fresh sausage or frankfurters, basil, organic extra virgin olive oil ^{(1) (7)}	€ 10,00
Champignon: S. Marzano DOP tomato, fior di latte mozzarella, champignon mushrooms, basil, organic oil ^{(1) (7)}	€ 9,50
Wurstel: S. Marzano DOP tomato, fior di latte mozzarella, frankfurter, basil, organic oil ^{(1) (7)}	€ 9,50
Parmigiana: S. Marzano DOP tomato, fior di latte mozzarella, aubergines, grated parmigiano reggiano, basil, organic extra virgin olive oil ^{(1) (7)}	€ 10,00
Salmone: San Marzano DOP tomatoes, fior di latte mozzarella, Smoked Norwegian salmon, basil ^{(1) (5) (7) (8)}	€ 11,00
Capricciosa: San Marzano DOP tomatoes, fior di latte mozzarella, natural cooked ham High quality gluten-free and lactose-free, artichokes, pitted Taggiasca olives***, basil, organic extra virgin olive oil ^{(1) (7)}	€ 10,00
Quattro stagioni: S. Marzano DOP tomato, fior di latte mozzarella, cooked ham Natural High Quality gluten-free and lactose-free, champignon mushrooms, Taggiasca olives pitted***, artichoke segments, basil, organic extra virgin olive oil ^{(1) (7)}	€ 10,00
Pepenero: San Marzano DOP tomato, buffalo mozzarella from Campania DOP Caseificio Battipaglia, bresaola, trio of grilled vegetables (aubergines, courgettes, peppers), basil, organic extra virgin olive oil ^{(1) (7)}	€ 12,50
Italia: San Marzano DOP tomato, buffalo mozzarella Campania DOP Caseificio Battipaglia, at the end of cooking, raw Parma DOP, porcini mushrooms, basil, organic extra virgin olive oil ^{(1) (7)}	€ 12,50
Crudo di Parma: San Marzano DOP tomatoes, fior di latte mozzarella, at the end of cooking, raw Parma DOP, basil, organic extra virgin olive oil ^{(1) (7)}	€ 10,00
Tropea: San Marzano DOP tomato, fior di latte mozzarella, spicy Calabrian 'nudja, spicy esplanata, pitted Taggiasca olives***, basil, organic extra virgin olive oil ^{(1) (7)}	€ 11,50



- Calabria:** San Marzano DOP tomatoes, fior di latte mozzarella, fresh sausage, pitted Taggiasca olives***, basil, organic extra virgin olive oil ^{(1) (7)} € 10,50
- Diavola:** San Marzano DOP tomato, fior di latte mozzarella, spicy salami, basil, organic extra virgin olive oil ^{(1) (7)} € 10,00
- Pecorino sardo e zucchine:** S. Marzano DOP tomatoes, fior di latte mozzarella, grilled courgettes, at the end of cooking flakes of pecorino Sardo DOP, basil, organic extra virgin olive oil ^{(1) (7)} € 10,50
- Siciliana:** S. Marzano DOP tomato, fior di latte mozzarella, pitted Taggiasca olives***, at the end of cooking capers from Pantelleria PGI, anchovies from the Cantabrian Sea, oregano, basil, organic oil ^{(1) (4) (7)} .. € 10,00
- Tonno e cipolla:** San Marzano DOP tomato, fior di latte mozzarella, tuna, red onion from Tropea, basil, organic extra virgin olive oil ^{(1) (4) (7)} € 10,00
- Prosciutto e funghi:** S. Marzano DOP tomatoes, fior di latte mozzarella, High Quality Natural Cooked Ham without gluten and lactose, champignon mushrooms, basil, organic extra virgin olive oil ^{(1) (7)} € 10,00
- Quattro formaggi:** Mozz. mozzarella, scamorza, grated Parmesan, gorgonzola, basil, organic extra virgin olive oil ^{(1) (7)} € 10,00
- Napoli:** San Marzano DOP tomatoes, fior di latte mozzarella, at the end of cooking, anchovies from the Cantabrian Sea, oregano, basil, organic extra virgin olive oil ^{(1) (4) (7)} € 10,00
- Crudo e bufala:** San Marzano DOP tomato, basil and at the end of cooking raw Parma DOP, buffalo Campana DOP Caseificio Battipaglia € 12,00

dditions

+ € 1,50...

Update Potatoes or Olive
Update Tomatoes
Update Onions
Update Egg
Update Juice
Update corn
Update mayonnaise
Update Salsa cocktail
Update Rocket or Radicchio

+ € 3,00...

Update trio of grill vegetables
Update turnip top
Update Fish
Update anchovies
Cantabrian Sea

+ € 2,00...

Double mozzarella
Update cheese
Update 1 vegetable grill
Update Champignons
Update Artichokes
Update Sausage
Update 1 glass honey
Update 1 glass. jam

+ € 4,00...

Update Burrata
Update edge 'nduja
Update Tops border
Update Mozzarella edge
Update Ricotta border

+ € 2,50...

Buffalo instead of mozz.
Update Bresaola
Update 'nduja
Update Hoax
Update Sausage
Update Sausage
Update Porcini mushrooms
Update Truffle Oil
Update Pantell capers.
Update Nuts
Update Grill chicken salad

+ € 3,50...

Update Avocado
Update Salmon



Stuffed Pizzas and Cornices

- Bordo farcito all'nduja:** (Pizza with edge stuffed with Calabrian 'nduja from Spilinga IGT), San Marzano DOP tomato, buffalo mozzarella Campana DOP Caseificio Battipaglia, organic extra virgin olive oil, basil (1) (7) **€ 14,00**
- Bordo farcito tradizionale:** (Pizza with edge filled with ricotta), San Marzano DOP tomatoes, datterini cherry tomatoes, raw Parma DOP tomatoes at the end of cooking, fior di latte mozzarella, basil, organic extra virgin olive oil (1) (7) **€ 14,00**
- Imbottita cime di rapa:** Star-shaped pizza with edges stuffed with turnip greens and in the center fior di latte mozzarella, at the end of cooking, a very fresh burratina, basil, organic extra virgin olive oil (1) (7) **€ 14,00**
- Imbottita partenopea:** Star-shaped pizza stuffed with edges filled with buffalo mozzarella and in the center base of sauce with buffalo mozzarella and selected anchovies from the Cantabrian Sea (1) (4) (7) **€ 14,00**
- Cornicione:** Pizza with edge filled with fior di latte mozzarella), San Marzano DOP tomato, Buffalo mozzarella Campana DOP Caseificio Battipaglia, organic extra virgin olive oil, basil (1) (7) .. **€ 14,00**



White pizzas and Focaccias

- Focaccia Vittoria:** Smooth focaccia with cooked datterini cherry tomatoes, garlic oil, after cooking capers from Pantelleria, anchovies from the Cantabrian Sea, basil ⁽¹⁾ **€ 10,00**
- Focaccia Parma:** Parma ham DOP, datterini cherry tomatoes, parmesan flakes, rocket ⁽¹⁾ **€ 10,50**
- Focaccia Livigno:** Bresaola PGI from Valtellina, porcini mushrooms, rocket ⁽¹⁾ **€ 11,00**
- Focaccia Bufala:** raw buffalo mozzarella from Campania DOP, datterini cherry tomatoes, rocket ^{(1) (7)} ... **€ 10,50**
- Focaccia Bufala e crudo o cotto:** Parma PDO raw ham or natural cooked ham
High quality gluten-free and lactose-free, raw buffalo mozzarella from Campania DOP,
Datterini cherry tomatoes, rocket ^{(1) (7)} **€ 11,50**
- Focaccia Saporita:** datterini cherry tomatoes, buffalo mozzarella from Campania DOP
Caseificio Battipaglia, bresaola, rocket, basil, organic extra virgin olive oil ^{(1) (7)} **€ 12,50**



the Calzones, also from Kamut

Choose the calzone you prefer from the list of pizzas: we will make it especially for you!



Red wines

Valpolicella Ripasso DOC Classico Superiore.....	€ 24,00
Chianti Classico DOCG (Gallo Nero label).....	€ 21,00
Primitivo di Manduria DOC "Cantine San Marzano"	€ 21,00
Barbera d'Alba Superiore DOC.....	€ 20,00
Nero d'Avola DOC "Cantine Fina - Marsala"	€ 20,00



White wines

Prosecco Valdobbiadene	€ 17,00
Sauvignon Kiké DOC - Terre Siciliane	€ 20,00
Pecorino IGT - Abruzzo.....	€ 20,00
Falanghina del Sannio DOC	€ 20,00



Wines by the glass and carafe

Prosecco Valdobbiadene - glass.....	€ 4,00
Pure Nero D'Avola Grad. 14° - Sicily glass - glass	€ 5,00
Falanghina del Sannio DOC - glass	€ 5,00
Pecorino IGT - Abruzzo - glass	€ 5,00
Sauvignon Kiké DOC - Terre Siciliane - glass	€ 6,00
Primitivo di Manduria DOC "Cant. S. Marzano" Grade 14 Puglia - glass.....	€ 6,00
Prosecco Valdobbiadene - 1/2 liter	€ 9,50
Organic Nero D'avola - 1/2 liter	€ 14,00
Falanghina - 1/2 liter	€ 14,00
Pecorino IGT - Abruzzo - 1/2 liter	€ 14,00



Beers and soft Drinks

Mineral water 50 cl.		€ 2,50
Canned drinks, Coca Cola, Sprite, Aranciata, Iced tea, Chinotto		€ 3,50
Franziskaner Weisse:	Medium Blonde beer 50 cl grad. alcoholic 5.1%.....	€ 5,50
Birra Stella Artois:	on tap, small 20 cl.....	€ 3,50
	on tap medium 40 cl.....	€ 5,00
Birra Stella Artois	33 cl bottle	€ 3,50
Becks:	66 cl bottle	€ 5,00
Leffe Rouge Rossa:	Small on tap 25 cl	€ 3,50
	Medium 33 cl	€ 5,00
Panaché:	Average	€ 5,50
Gluten Free Daura	33cl bottle	€ 4,00



Cocktail

Cocktails	€ 8,00
Light aperitif menu (cocktail accompanied by hot bruschetta made from freshly baked bread)	€ 8,00
Aperitif menu (Cocktail served with a platter of cold cuts and cheeses) minimum 2 people	€ 13,00
 Aperol Spritz - Aperol, Prosecco, Selz	 € 8,00
Spritz Campari - Campari, Prosecco, Selz	€ 8,00
Spritz Hugo - Fior di Sambuco, Prosecco, menta	€ 8,00
Negroni - Campari, Martini Rosso, Gin	€ 8,00
Sbagliato - Campari, Martini Rosso, Prosecco	€ 8,00
Gin Tonic - Gin, Tonic	€ 8,00
Cuba Libre - Dark Rhum, Lime, Coca Cola	€ 8,00



Coffee and Bitters

Coffee	€ 2,00
Decaffeinated coffee.....	€ 2,00
Barley Coffee	€ 2,00
Correct coffee	€ 3,00
Cappuccino.....	€ 2,50
Shaked coffee	€ 3,50
Coffee shaken with Bayles.....	€ 4,50
Limoncello	€ 3,00
Sambuca	€ 3,00
Amari - Bitters	€ 3,50
Grappas	€ 3,50
Whiskey	€ 5,00
Brandy	€ 5,00
Vodka	€ 5,00
Tequila	€ 5,00
Zibibbo from Pantelleria	€ 5,00



Lunch menu

Agreement for working days

Choose any course from the menu
appetizers, pizzas, salads, wraps or platters
with free cover

choose your drink:

- water +€1.00
- small drink of your choice + €2.00
- small beer or glass of house wine + €2.50
 - medium beer + €4.00
 - Weiss or Panaché beer + €4.50
 - coffee €1.00
- deca coffee / barley coffee €1.50
 - correct coffee €2.00



First dishes

Homemade classic lasagna with fresh pasta and beef ragù^{1) (3) (9)}	€ 10,00
Zola and walnut risotto	€ 10,00
Milanese risotto with fresh Luganega sausage and Porcini mushrooms	€ 10,00
Sicilian-style rice with cereals (barley, rice and spelled) with caper fruit, Taggiasca olives, Cantabrian anchovies, datterini cherry tomatoes and chicken strips	€ 11,00
Greek-style rice with cereals (barley, rice and spelled), datterini cherry tomatoes, pitted Taggiasca olives, Chia seeds, cucumbers, Greek sauce, Greek feta	€ 11,00
Cereal rice with salmon (barley, rice and spelled), cucumbers, datterini cherry tomatoes, chopped salmon tartare, almond petals, goji berries, Greek sauce	€ 11,00
Single course First course or Lasagne + second course choice of chicken breast or grilled or sliced steak, with a side of mixed salad and potatoes	€ 17,00

Ask for the daily availability of other first courses



Side Dishes

Classic grilled beef steak 350gr , side dish of baked potatoes and turnip greens	€10.50
Strips of Argentine Angus cooked in a wood oven stuffed with: rocket and parmesan or rocket and cherry tomatoes or rocket and porcini mushrooms or rocket and potatoes.....	€10.50
EASY HAMBURGER with 200g of meat	€10.50
DOUBLE HAMBURGER with 400g of meat	€14.50
it can be served on a plate or in the classic hot sandwich of our production (also kamut)	
*CLASSIC: high quality Chianina hamburger, side dish with baked potatoes, salad, tomatoes, red onions from Tropea, sautéed porcini mushrooms, Parmigiano Reggiano (1) (7)	
*BACON: high quality Chianina hamburger, side dish with baked potatoes, turnip greens, slightly spicy broccoli, slices of scamorza, bacon (1) (7)	
Slices of chicken breast: grilled or optionally with light breadcrumbs without eggs and without frying, already included as a side dish with baked potatoes or mixed salad (1)(3)	€11.00
Classic Beef Tartare 250g , chopped Pantelleria PGI Caper Fruit, anchovies from the Cantabrian Sea, mustard, red onion from Tropea, organic extra virgin olive oil. Served with hot panfocaccia (1) (4) (10)	€14.00
Beef tartare with truffle 250g , extra virgin olive oil with white truffle from Alba, chopped pitted Taggiasca olives***, anchovies from the Cantabrian Sea, finally garnished with burrata cream from Andria. Served with hot panfocaccia (1) (4) (7).....	€15.00
Sliced chicken breast with mushrooms: including side dish of porcini mushrooms, rocket, parmesan flakes, Datterini cherry tomatoes and balsamic vinegar cream (1) (3)	€16.00
Greek-style sliced chicken breast: including side dish of datterini cherry tomatoes, Greek feta, rocket, Taggiasca olives and Greek yogurt sauce (1) (3)	€16.00
Traditional sliced chicken breast: including mixed salad side dish, datterini cherry tomatoes, baked potatoes and ceasar sauce (1) (3).....	€16.00
Bavarian scottona fillet 300g including baked potatoes or mixed salad.....	€23.50
Bavarian steak steak 600g including baked potatoes or mixed salad.....	€21.50
Entrecote Aberdeen Argentinian Angus 400g including baked potatoes or mixed salad.....	€21.50
300g Florentine fillet steak including porcini mushroom garnish, parmesan flakes, rocket, datterini cherry tomatoes, balsamic vinegar cream (7)	€23.50
Salmon and avocado tartare: with avocado, mixed salad and Goja berries	€15.00
Salmon tartare and burrata: with fresh burrata from Andria, chia seeds, Datterini cherry tomatoes and orange segments	€15.00
Grilled salmon fillet: in a black sesame crust, mixed salad garnish, Datterini cherry tomatoes, baked potatoes	€17.00

***You can choose the first courses and meat courses
between the fixed proposals and those of the day***

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