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# MENÙ

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## THE KITCHEN

### APPETIZERS

|                                                                           |         |
|---------------------------------------------------------------------------|---------|
| Potato rösti (A, C, G)                                                    | € 6,50  |
| Chickpea & beet hummus with julienne vegetables and soy sprouts (F)       | € 8,50  |
| Roman-style panzanella with burrata stracciatella and anchovies (A, G, D) | € 9,00  |
| Eggplant parmigiana (C, G)                                                | € 9,00  |
| Beef tartare                                                              | € 11,00 |
| Parma ham DOP                                                             | € 10,00 |
| Parma ham DOP and buffalo mozzarella DOP (250 g) (G)                      | € 16,00 |
| Cold cuts and cheese board (G, H)                                         | € 18,00 |
| Pumpkin flan with gorgonzola fondue and chicory (G)                       | € 8,00  |
| Couscous with diced vegetables, curry mayonnaise and radish (A, C, G)     | € 6,50  |
| Gratin cauliflower (C, G)                                                 | € 6,50  |

### BRUSCHETTE

|                                                                   |         |
|-------------------------------------------------------------------|---------|
| Garlic and oil bruschetta (A)                                     | € 2,50  |
| Bruschetta with cherry tomatoes (A)                               | € 3,00  |
| Bruschetta with cherry tomatoes and buffalo mozzarella DOP (A, G) | € 4,50  |
| Bruschetta with lardo, honey and walnuts (A, H)                   | € 6,50  |
| Bruschetta with burrata stracciatella and candied pumpkin (A, G)  | € 6,00  |
| Bruschetta tasting (3 bruschette of your choice) (A, G)           | € 16,00 |

### FRIED SNACKS

|                                                                              |         |
|------------------------------------------------------------------------------|---------|
| Suppli* Roman style (A, C, G)                                                | € 2,50  |
| Potato croquette* (A, C, G)                                                  | € 2,50  |
| Suppli* with ragù (A, C, G)                                                  | € 3,00  |
| Fried mini pizzas "alla montanara" (A, C, G)                                 | € 3,00  |
| Fried onion rings* (A, C, G)                                                 | € 3,50  |
| Fried zucchini flower* with anchovies (A, C, D, G)                           | € 4,50  |
| Zucchini flowers* stuffed with ricotta and mortadella (A, C, G)              | € 5,00  |
| Chips                                                                        | € 5,00  |
| Cacio e pepe chips (G)                                                       | € 5,50  |
| Lime and pink pepper chips                                                   | € 5,50  |
| Fried cod fillet* (A, C, D, G)                                               | € 6,00  |
| Fried mozzarella bites* (10 pcs) (A, C, G)                                   | € 7,50  |
| Stuffed Ascoli olives* (2 pcs) (A, C, G)                                     | € 5,50  |
| Mixed fried platter* (A, C, G)                                               | € 13,00 |
| 1 suppli, 1 potato croquette, 2 stuffed Ascoli olives and 8 mozzarella bites |         |



## FIRST COURSES

|                                              |         |
|----------------------------------------------|---------|
| Small rigatoni carbonara (A, C, G)           | € 9,50  |
| Tonnarello all'amatriciana (A, C, G)         | € 9,50  |
| Tonnarello cacio and three peppers (A, C, G) | € 10,00 |
| Pici with pumpkin cream and speck (A, G)     | € 10,50 |

## MAIN COURSES

|                                                                                            |         |
|--------------------------------------------------------------------------------------------|---------|
| Beef meatballs cacciatora-style (A, G)                                                     | € 13,00 |
| Beef strips with rocket, candied tomato and Parmigiano Reggiano (G)                        | € 15,00 |
| Roman-style saltimbocca served with smashed roasted potatoes (A)                           | € 16,00 |
| Apulian "bombette"<br>stuffed with smoked provola and pancetta on a bed of turnip tops (G) | € 17,00 |
| Breaded cutlet (A, C)                                                                      | € 16,00 |

## GRILL

|                                                                                                                    |         |
|--------------------------------------------------------------------------------------------------------------------|---------|
| Lamb skewers* with pecorino fondue (G) – per piece                                                                 | € 1,50  |
| Herb-marinated chicken tagliata with baked potatoes                                                                | € 15,00 |
| Beef tagliata with beetroot mashed potatoes (G)                                                                    | € 22,00 |
| Beef entrecôte<br>with rocket, cherry tomatoes and Modena balsamic reduction (L)                                   | € 26,00 |
| Pork steak with rocket, walnuts and pears (H)                                                                      | € 25,00 |
| Beef fillet with baked potatoes                                                                                    | € 24,50 |
| Mixed grill platter<br>4 pz. arrosticini, 2 pz. salsicce di suino, 150gr. petto di pollo, 150gr. tagliata di manzo | € 26,00 |

## SIDE DISHES

|                                                |        |
|------------------------------------------------|--------|
| Chicory*                                       | € 5,00 |
| Broccoli*                                      | € 5,00 |
| Baked potatoes with garlic and rosemary        | € 5,00 |
| Baked potatoes with cacio e pepe fondue (G)    | € 5,50 |
| Baked potatoes and peppers                     | € 6,50 |
| French fries*                                  | € 5,00 |
| Grilled vegetables                             | € 5,50 |
| Escarole with anchovies, olives and capers (D) | € 6,00 |



## BURGERS

ALWAYS SERVED WITH OUR CHIPS!

|                                                                                                                                              |         |
|----------------------------------------------------------------------------------------------------------------------------------------------|---------|
| <b>Classic Burger</b> - <i>Sesame mix bun</i><br>Beef burger 150 g, lettuce, tomato, ketchup (A, C, G, K, J)                                 | € 12,50 |
| <b>Rosti Burger</b> - <i>Sesame mix bun</i><br>Beef burger 150 g, lettuce, smoked provola, potato rösti, tomato (A, C, G, K, J)              | € 14,50 |
| <b>Bacon Cheese Burger</b> - <i>Sesame mix bun</i><br>Beef burger 150 g, lettuce, tomato, cheddar, bacon (A, C, G, K, J)                     | € 15,00 |
| <b>American Smash Burger</b> - <i>Sesame mix bun</i><br>Beef burger 150 g, bacon, cheddar, caramelised onion, American sauce (A, C, G, K, J) | € 15,50 |
| <b>Cutlet &amp; Chicory</b> - <i>Sesame mix bun</i><br>Breaded cutlet, sautéed chicory, pecorino flakes (A, C, G, K, J)                      | € 15,50 |
| <b>Pulled Pork</b> - <i>Bread pocket</i><br>Shredded pork in BBQ sauce, coleslaw (A, C, G, K, J)                                             | € 16,00 |
| <b>Chicken Burger</b> - <i>Sesame mix bun</i><br>Chicken patty, lettuce, tomato, smoked mayonnaise (A, C, G, K, J)                           | € 15,00 |
| <b>Autumn Blue Burger</b> - <i>Sesame mix bun</i><br>Pumpkin patty, baby spinach, bacon, gorgonzola fondue, confit tomato (A, C, G, K, J)    | € 16,00 |
| <b>Veggy Burger</b> - <i>Sesame mix bun</i><br>Vegetable patty, rocket, sun-dried tomato, caramelised onion, aioli (A, C, G, K, J)           | € 14,00 |

## SALADS

|                                                                                                   |         |
|---------------------------------------------------------------------------------------------------|---------|
| Iceberg salad with crispy chicken, Caesar dressing, croutons, bacon and parmesan flakes (A, C, G) | € 11,50 |
| Treviso radicchio, pomegranate dressing, roasted pumpkin and honey-lacquered pears                | € 12,00 |
| Fennel salad with olives and oranges                                                              | € 8,00  |
| Mixed salad                                                                                       | € 6,00  |

## KIDS MENU

|                                                |        |
|------------------------------------------------|--------|
| Pasta with tomato sauce or plain (A)           | € 5,50 |
| Baby burger served with French fries (A, K, J) | € 9,00 |
| Chicken strips served with French fries (A)    | € 9,50 |
| Beef meatballs in tomato sauce (A, G)          | € 9,50 |
| Hot dog with ketchup and baby spinach (A)      | € 9,50 |

Bread basket € 2,50



# LA PIZZERIA

## FOCACCIA

|                                                                                  |        |         |
|----------------------------------------------------------------------------------|--------|---------|
| Focaccia with olive oil and rosemary (A)                                         | €5.00  | € 5,00  |
| Focaccia with bresaola, rocket and parmesan (A, G)                               | €12.50 | € 12,50 |
| Focaccia with buffalo mozzarella and Pachino cherry tomatoes IGP (A, G)          | €11.50 | € 11,50 |
| Focaccia with burrata stracciatella, mortadella and chopped pistachios (A, G, H) |        | € 13,50 |

## STUFFED PIZZAS

|                                                                  |  |         |
|------------------------------------------------------------------|--|---------|
| Roman Calzone                                                    |  | € 12,50 |
| Fior di latte, cooked ham and champignon mushrooms (A, G)        |  |         |
| Parmigiana Panuozzo                                              |  | € 12,50 |
| Fior di latte, tomato sauce, eggplant timbale and basil (A, G)   |  |         |
| Parma Panuozzo                                                   |  | € 12,50 |
| Parma ham DOP, oregano, rocket and buffalo mozzarella DOP (A, G) |  |         |

## PIZZE ROSSE

|                                                                                                                   |  |         |
|-------------------------------------------------------------------------------------------------------------------|--|---------|
| Marinara                                                                                                          |  | € 6,00  |
| Tomato sauce, garlic, oregano (A)                                                                                 |  |         |
| Margherita                                                                                                        |  | € 7,00  |
| Tomato sauce, fior di latte, basil (A, G)                                                                         |  |         |
| Margherita Plus                                                                                                   |  | € 15,00 |
| Tomato sauce, fior di latte, rocket, prosciutto crudo, buffalo mozzarella DOP, Pachino tomatoes and olives (A, G) |  |         |
| Reginella                                                                                                         |  | € 9,00  |
| Tomato sauce, buffalo mozzarella DOP, basil (A, G)                                                                |  |         |
| Crispy Marinara                                                                                                   |  | € 8,00  |
| Tomato sauce, black garlic oil, oregano bread crumble (A)                                                         |  |         |
| Napoli                                                                                                            |  | € 9,50  |
| Tomato sauce, fior di latte, anchovies (A, D)                                                                     |  |         |
| Diavola                                                                                                           |  | € 9,00  |
| Tomato sauce, fior di latte, spicy salami (A, G)                                                                  |  |         |
| Funghi                                                                                                            |  | € 9,00  |
| Tomato sauce, fior di latte, champignon mushrooms (A, G)                                                          |  |         |
| Capricciosa                                                                                                       |  | € 11,00 |
| Tomato sauce, fior di latte, champignon mushrooms, artichokes, black olives, boiled egg (A, G)                    |  |         |



|                                                                                                              |         |
|--------------------------------------------------------------------------------------------------------------|---------|
| Yellow & Red<br>Salsa pomodoro, fior di latte, datterino giallo e basilico (A, G)                            | € 9,00  |
| Two-Tomato Marinara<br>Tomato sauce, yellow and red datterino tomatoes, capers, chili and oregano (A, G)     | € 8,00  |
| Piccantissima<br>Tomato sauce, fior di latte, red datterino, garlic, 'nduja and burrata stracciatella (A, G) | € 11,50 |

## PIZZE BIANCHE

|                                                                                                         |         |
|---------------------------------------------------------------------------------------------------------|---------|
| Broccoli & Sausage<br>Fior di latte, Sicilian broccoli, sausage (A, G)                                  | € 11,00 |
| Boscaiola<br>Fior di latte, champignon mushrooms, sausage (A, G)                                        | € 9,00  |
| Zucchini Flowers & Anchovies<br>Fior di latte, zucchini flowers, anchovies (A, G, D)                    | € 10,50 |
| Four Cheese<br>Fior di latte, smoked provola, parmesan, spicy gorgonzola (A, G)                         | € 10,50 |
| Four Cheese Plus<br>Fior di latte, provola, spicy gorgonzola, grana and sautéed chicory (A, G)          | € 11,50 |
| Vegetarian<br>Fior di latte, zucchini, eggplant, sautéed chicory and red datterino (A, G)               | € 9,50  |
| Zucchini, Provola & Speck<br>Fior di latte, smoked provola, speck, julienne zucchini (A, G)             | € 10,00 |
| Crostino<br>Fior di latte and prosciutto cotto (A, G)                                                   | € 10,00 |
| Speck & Walnuts<br>Fior di latte, speck, walnuts and honey (A, G)                                       | € 11,00 |
| Principessa<br>Fior di latte, julienned zucchini, anchovies, stracciatella, lemon zest, and mint (A, G) | € 11,00 |



**Our staff is aware of all ingredients used in our preparations. Please inform us immediately of any intolerances and/or allergies so that we can prepare dishes suitable for your needs.**

Some ingredients may undergo rapid temperature reduction in accordance with Regulations 852/2004CE and 853/2004CE. Fish products intended for raw or semi-raw consumption comply with Regulation 853/2004CE.

Products marked with \* are selected frozen products of the highest quality.

EU Regulation 1169/2011, Regulation CE 853/2004 and Legislative Decree 231/2017 govern consumer information obligations.

## **ALLERGENS**

- A. Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut and their derivatives)
- B. Crustaceans and products made from crustaceans
- C. Eggs and products made from eggs
- D. Fish and products made from fish
- E. Peanuts and products made from peanuts
- F. Soy and products made from soy
- G. Milk and milk-based products (including lactose)
- H. Nuts (almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios, macadamia or Queensland nuts)
- I. Celery and products made from celery
- J. Mustard and products made from mustard
- K. Sesame seeds and products made from sesame seeds
- L. Sulphur dioxide and sulphites above 10 mg/kg
- M. Lupin and products made from lupin
- N. Molluscs and products made from molluscs

