

ANTIPASTI

POLLO FRITTO

Crispy strips of chicken seasoned with, garlic and cumin... Served with a coriander mayonnaise. (1, 2, 3) 10

● ★ **AMALFITANO**

Smoked aubergine, fresh buffalo mozzarella, sweet and sour tomato, Carasau bread and a delicious aubergine and basil pesto. (1, 3, 9, 14) 11,5

● **IL NOSTRO ANTIPASTO MISTO**

Variety is the spice of life: a taste of the best Italian cold cuts, served with crumbled parmesan, spicy tomato, pickles, vegetables in oil, dry fruits and an assortment of speciality breads. (1, 3, 7, 9, 14) 14,5

● ★ **TEMPURA**

Golden-brown seasonal vegetables, served with a dried-tomato romesco sauce. (1, 9) 9,5

★ **PANETTI CON SALSE**

Mouth-watering fried pizza dough accompanied with cheese sauce, spicy tomato and home-made black olive pate. (1, 2, 3, 14) 9,5

● **CARPACCIO TRADIZIONALE**

A traditional dish - thinly sliced veal with an oil and lemon dressing, mushrooms, rocket lettuce, grated parmesan and a pickle emulsion with mustard. (2, 3, 12, 14) 11

● **IL CROSTONE**

Deliciously toasted crystal bread with "a lo pobre" potatoes, slices of roast pork and a scrumptious gorgonzola and mushroom sauce. (1, 3, 12) 8

List of allergens:

- | | | |
|------------------------|----------------|---------------|
| 1. Cereals with gluten | 6. Crustaceans | 11. Celery |
| 2. Eggs | 7. Peanuts | 12. Mustard |
| 3. Dairy | 8. Soya | 13. Lupines |
| 4. Fish | 9. Dried fruit | 14. Sulphites |
| 5. Shellfish | 10. Sesame | |

Prices in euros. VAT included.

- ★ Vegetarian
● New

ANTIPASTI

- ★ **PROVOLA**
Pan-fried garlic mushrooms with melted Provolone cheese served with a tomato, basil and caper dressing and croutons. (1, 3, 14) **10,5**

- **MOZZARELLA IN CARROZZA**
Traditional dish from Naples consisting of mini sandwiches, filled with mozzarella, cooked ham, basil and tomato, bread-crumbed and then fried. (1, 2, 3, 14) **5,5**

- **CROCCHETTA DI POLLO ARROSTO**
Large free-range chicken croquette with garlic and herbs served with a fresh rosemary emulsion. (1, 2, 3) **2,5 ud.**

- **PIADINA ZUCCONA**
Roasted pumpkin, gorgonzola, "Fior di latte" mozzarella, rocket lettuce and crispy pancetta. (1, 3) **10**

- PIADINA ITALIANISSIMA**
"Fior di latte" mozzarella, Serrano ham, fresh tomato, rocket lettuce and slivers of parmesan. (1, 3) **9,5**

- **PIADINA PORCHETTA**
Thin slices of roast pork with a creamy smoked aubergine sauce, rocket lettuce and "Fior di latte" mozzarella. (1, 2, 3, 8) **9,5**

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INSALATE

★ CAPRESE

With sliced tomato, grilled aubergine, rocket lettuce and buffalo mozzarella.

All with our deliciously mouth-watering Genovese pesto. (1, 3, 9) 11

●★ DI PASTA INTEGRALE

On a bed of wholegrain noodles, mozzarella, avocado, semi-roasted tomatoes, rocket lettuce, quail eggs and broccoli florets. Seasoned with an aromatic herb vinaigrette and ginger. (1, 2, 3, 8) 11,5

CESIRA

Fried chicken strips with romaine lettuce, crispy pancetta, slivers of parmesan cheese and croutons. All drizzled with a zesty Caesar dressing.

(1, 2, 3, 4, 14) 10,5

VINCENTE

Fried chicken on a bed of mesclun lettuce, tomato and creamy avocado served with a mouth-watering balsamic vinaigrette, roast corn kernels and slivers of parmesan cheese. (1, 2, 3, 14) 11

●★ DI QUINOA

Quinoa and rocket timbale with textured tomato, courgette, feta cheese, coriander, red onion, ginger and roast cashews. With a drizzle of virgin olive oil dressing. (1, 3, 8, 9) 10

● BURRATA

Deliciously fresh burrata cheese from the Campania region, perfectly complemented by tomato and Cantabrian anchovies, black olives, red onion and our Carasau bread from Sardinia. (1, 3, 4, 14) 14

Gluten-free menu.
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PASTE

★ RIGATONI AI 4 FORMAGGI

A blend of four tasty Italian cheeses: taleggio, gorgonzola, scamorza and parmesan with a touch of cream. (1, 3) 10

RIGATONI GORGONZOLA E TARTUFO

A mouth-watering guanciale, gorgonzola, creamy truffle and parmesan sauce with just a touch of cream. (1, 3) 10,5

★ RIGATONI ALLA TRAPANESE

A delicious Sicilian pesto from Trapani with pan-fried almonds, garlic, fresh basil, pecorino cheese and tomato. (1, 3, 9) 9,5

PAPPARDELLE AL RAGÙ

Not-to-be-missed, this authentically Italian beefy ragout sauce... (1, 2, 3, 11, 14) 9

● PAPPARDELLE PORCINI E SALSICCIA

One of our most renowned pastas served with Italian sausage with fennel, mushrooms, onion and a generous serving of white wine. (1, 2, 3, 14) 10,5

● PAPPARDELLE WOK SALMONE E VERDURE

A mix of freshly pan-fried vegetables with a touch of Thailand, smoked salmon and cashew nuts. (1, 2, 4, 8, 9) 11

● ★ PAPPARDELLE AL PESTO DI RUCOLA E CAPRA

Delicious rocket lettuce and goat cheese pesto with nut. A new twist to a timeless classic from Genova. (1, 2, 3, 9) 11,5

STRANGOZZI MIXATI

A tasty mix of mushrooms, chicken, soy and cream sauce. Truly scrumptious! (1, 2, 3, 8) 10

● ★ STRANGOZZI AL PESTO E BUFALA

One of our vintage classics but this time served with a deliciously fresh buffalo mozzarella and pine nuts. (1, 2, 3, 9) 12

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PASTE

- **STRANGOZZI SICILIANI**
Delicious pan-fried aubergine, onion and cherry tomatoes with an exquisite pecorino cheese and tomato sauce. As a finishing touch, a dash of green sauce. (1, 2, 3, 4) **10,5**
- ★ **SPAGHETTONI ALLA PARMIGIANA**
Our very own version of parmigiana: tomato sauce with fried aubergines, cherry tomatoes, buffalo mozzarella and parmesan. All wrapped in slices of grilled aubergine. (1, 2, 3) **10,5**
- SPAGHETTONI ALLA CARBONARA**
With parmesan, egg, guanciale cured meats, a touch of cream and a liberal sprinkling of pepper. (1, 2, 3) **9**
- **SPAGHETTONI ALLE VONGOLE E GAMBERI**
Delicious! With clams, prawns, garlic and a touch of white wine. All with a savoury green pistachio pesto. (1, 4, 5, 6, 9, 14) **12**
- **SPAGHETTONI AL CARTOCCIO**
A true taste of the Mediterranean: mussels, clams and prawns with a touch of tomato sauce served in our original packaging. (1, 4, 5, 6, 14) **10,5**
- ★ **TORTELLONI RUSTICA DI NOCI E GORGONZOLA**
Fresh pasta with ricotta cheese and spinach, served with a sinfully delicious creamy gorgonzola, parmesan, pecorino cheese, cream and nut sauce. (1, 2, 3, 9) **13**
- ★ **TORTELLONI ZUCCA E PORCINI**
Fresh pasta with ricotta cheese and spinach served with cream of baked pumpkin, leek butter, mushrooms and Stracciatella cheese. (1, 2, 3) **14**

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PASTE

RAVIOLONI ALLA BUFALA

Freshly made pasta filled with beef served with a tomato sauce, buffalo mozzarella, fresh tomato, parmesan cheese and rocket lettuce. (1, 2, 3) **12**

RAVIOLONI TARTUFONI

Freshly made pasta filled with beef served with a taleggio cheese, cream, creamy truffle and parmesan cheese sauce. (1, 2, 3) **13**

LASAGNA

Oven-baked lasagne with a bolognaise sauce, bechamel, mozzarella and parmesan. (1, 2, 3, 11, 14) **9,5**

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PIZZE

★ MARGHERITA Tomato, "Fior di latte" mozzarella and basil. (1, 3)	7
● ZUCCA Baked pumpkin, gorgonzola, "Fior di latte" mozzarella, spicy salami, Campania P.D.O buffalo mozzarella and aubergines in olive oil. (1, 3)	11
4 STAGIONI Tomato, "Fior di latte" mozzarella, mushrooms, artichokes, cooked ham, peppers and black olives. (1, 3, 14)	10
★ 4 FORMAGGI Tomato, "Fior di latte" mozzarella, gorgonzola, parmesan and scamorza cheese. (1, 3)	10
★ TARTUFONA Campania P.D.O buffalo mozzarella and "Fior di latte" mozzarella, mushrooms and creamy black truffle. (1, 3)	11,5
CALZONE "Fior di latte" mozzarella, ricotta cheese, mushrooms, cooked ham, tomato sauce and basil. (1, 3)	10

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PIZZE

● **SALSICCIA**

Tomato, sausage, "Fior di latte" mozzarella, spinach and spicy salami.

(1, 3) 9,5

PROSCIUTTO COTTO

Tomato, "Fior di latte" mozzarella and boiled ham. (1, 3) 9

● ★ **BONA**

Egg, mushroom, truffle and "Fior di latte" mozzarella. (1, 2, 3) 10

CRUDO E FUNGHI

Tomato, "Fior di latte" mozzarella, Serrano ham and mushrooms. (1, 3) 9,5

★ **MELANZANA**

Tomato, "Fior di latte" mozzarella, Campania P.D.O. buffalo mozzarella, seasoned pan-fried aubergine, cherry tomatoes, basil and slivers of parmesan. (1, 2, 3) 11,5

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CARNI

- **ENTRECÔTE**
Succulent cut of topside beef served with French fries and del Padron peppers. (approximately 300g). (1) **20**
- **HAMBURGER**
Succulently spiced veal, served with dried tomatoes, Campania P.D.O. buffalo mozzarella and fresh basil. Served with potatoes. (160g). (1, 2, 3) **14**

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DOLCI

TIRAMISÚ

Smooth and creamy mascarpone with espresso-soaked sponge fingers.

(1, 2, 3) 5

CHEESECAKE

Our signature dish. A crunchy biscuit base with a smooth creamy cheesecake topping. (1, 2, 3, 14)

5,5

PANNA COTTA

The Italian cream flan *par excellence*. (3)

5

PARFAIT DI MANDORLE

Traditional almond dessert from Sicily served semi-chilled.. (1, 2, 3, 9)

5,5

● TORTA DI CIOCCOLATO CON MOU

Homemade chocolate cake. A chocolate Madness with *dulce de leche*.

(1, 2, 3) 5,5

● TORTA DI CAROTA

Delicious homemade carrot cake and a touch of coconut, with a buttercream icing. (1, 2, 3, 9)

5,5

● CALZONE ALLA NUTELLA E MASCARPONE

Delicious calzone filled with Nutella and mascarpone cheese.

(Depending on availability. Just ask your server.) (1, 3, 9) 6,5

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APERITIVI ALL'ITALIANA

Spritz	4
Vermouth	3
Copa Prosecco	3
Copa Cava	3
Copa Vinos Viciosos	3/3,5
Copa Lambrusco	2

BIRRE

Heineken barril	2,3
Tercio Moretti	3,2
Tercio Heineken	3
Heineken 0,0	3

GIN TONIC

Ginself	8
Citadelle	8
Seagram's	8
Tanqueray Ten	8
Martin Miller's	8
Hendrik's	8
Bull dog	8

DIGESTIVI ITALIANI

Grappa 1 ^a marca	3
Limoncello	3
Amaro Averna	3
Sambuca Molinari	3
Amaretto di Saronno	3