

M E N U



Appetizer Antipasti

BRUSCHETTE, 18 pln 
Brushette, toasted bread with fresh tomatoes and basil.

TOAST CON FORMAGGIO DI CAPRA, 24 pln 
Toast with goat cheese over rucola with dried tomatoes.

GAMBERI IN SALSA D' AGLIO, 33 pln
Shrimp in garlic sauce with cherry tomatoes.

CARPACCIO DI MANZO, 35 pln
Slices of beef with rucola and parmesan drizzled with olive oil.

Salads Insalate

INSALATA FRESCA, 15 pln 
Fresh lettuce leaves with rucola, cherry tomatoes and parmesan.

INSALATA DI SPINACI, PROSCIUTTO CRUDO E GORGONZOLA, 33 pln
Fresh spinach leaves with parmesan cheese, gorgonzola, dries tomatoes and pumpkin seeds in delicate balsamic sauce.

CONTROFILETTO DI MANZO MARINATO CON RUCOLA, 33 pln
Pieces of sirloin marinated in balsamic creme on rucola with parmesan.

GAMBERI E CALAMARI FRITTI CON RUCOLA, 39 pln
Fried shrimp and squid in delicate dough with sea salt and fresh pepper, served over salad, sprinkled with roasted pini ut.

Focaccia


FOCACCIA, 10 pln 
Focaccia with olive oil, sea salt and rosemary.

FOCACCIA CON PROSCIUTTO CRUDO, 25 pln
Focaccia with parma ham, rucola, cherry tomatoes.

FOCACCIA CON MOZZARELLA DI BUFALA, 25 pln
Focaccia with mozzarella from buffalo milk, rucola and cherry tomatoes.


Pasta dishes Pasta

SPAGHETTI AGLIO, OLIO E PEPERONCINO, 18 pln  
Spaghetti with farlic, olive oil, chillies, fresh parsley and parmesan,

SPAGHETTI POMODORO FRESCO, 25 pln 
Spaghetti with fresh cherry tomatoes, garlic, mozzarella and basil leaves.

SPAGHETTI ALLA CARBONARA, 25 pln
Spaghetti with bacon, garlic, onion, egg and parmesan.

SPAGHETTI ALL' AMATRICIANA, 27 pln 
Spaghetti with bacon, garlic and olives in spicy tomato sauce.


PENNE ALL' ARRABIATA, 27 pln 
Penne with chicken, garlic, chillies in tomato sauce, with fresh parsley and parmesan.

PENNE CON POLLO, SPINACI E GORGONZOLA, 29 pln
Penne with chicken, garlic, gorgonzola and fresh spinach leaves in creme.

PAPPARDELLE CON SPECK E FUNGHI, 29 pln
Tagiatelle with garlic, bacon, leeks, mushrooms and fresh parsley in creme.


TAGLIATELLE NERO CON GAMBERI E RUCOLA, 33 pln
Tagliatelle with strimp in white wine, garlic, cherry tomatoes and rucola.


Gnocchi Gnocchi

GNOCCHI ALLA SORRENTINA, 29 pln 
Gnocchi in tomato sauce with mozzarella and fresh basil.

GNOCCHI AL SUGO DI POMODORO CON GAMBERI E ZUCCHINE, 35 pln
Gnocchi with strimp, garlic and zucchini sauteed in white wine with cherry tomatoes and fresh parsley.


Pizza

MARINARA, 17 pln 
Tomato sauce, garlic, oregano.

MARGHERITA, 19 pln 
Tomato sauce, mozzarella, fresh basil.

VESUVIO, 22 pln
Tomato sauce, mozzarella, ham.

SALAME, 22 pln
Tomato sauce, mozzarella, salami.

SALAME PICCANTE, 24 pln 
Tomato sauce, mozzarella, spicy salami, black olives.

PROSCIUTTO E FUNGHI, 24 pln
Tomato sauce, mozzarella, ham, mushrooms, onion.

ANANAS E PROSCIUTTO, 24 pln
Tomato sauce, mozzarella, ham, pineapple.

PRIMAVERA, 25 pln
Tomato sauce, cream, mozzarella, ham, iceberg lettuce.

PROSCIUTTO E CARCOFI, 25 pln
Tomato sauce, mozzarella, ham, artichokes.

NAPOLETANA, 26 pln
Tomato sauce, mozzarella, anchovies, black olives.

VERDURE, 26 pln 
Tomato sauce, mozzarella, mushrooms, peppers, olives, onion, zucchini.

MARGHERITA CON MOZZARELLA DI BUFALA DOP, 26 pln  
Tomato sauce, mozzarella from buffalo milk, peperoncino, basil.

FUNGHI E SALUMI, 27 pln
Tomato sauce, mozzarella, ham, bacon, salami, onion, mushrooms.

CAPRICCIOSA, 27 pln
Tomato sauce, mozzarella, ham, peppers, mushrooms, olives.

CARBONARA, 27 pln
Tomato sauce, mozzarella, egg, bacon, onion, parmesan.

SICILIANA, 27 pln
Tomato sauce, mozzarella, tuna, capers, red onion.

GRECA, 27 pln
Tomato sauce, mozzarella, ham, olives, onion, feta cheese, oregano.

QUATTRO STAGIONI, 27 pln
Tomato sauce, mozzarella, artichokes, ham, shrimp, mushrooms.

QUATTRO FORMAGGI, 27 pln 
Tomato sauce, mozzarella, gorgonzola, pecorino and parmesan.

PROSCIUTTO CRUDO, 29 pln
Tomato sauce, mozzarella, parma ham, rucola, parmesan.

GORGONZOLA E PERE, 29 pln
Tomato sauce, mozzarella, parma ham, gorgonzola, pear.

GAMBERI, 29 pln
Tomato sauce, mozzarella, shrimp, garlic, fresh parsley

SPINACI, 29 pln 
Tomato sauce, mozzarella, gorgonzola, spinach, quail egg.

CON FORMAGGIO DI CAPRA, 29 pln
Tomato sauce, mozzarella, goat cheese, ham, dried tomatoes.

SAPORI SPEZIATI, 29 pln 
Tomato sauce, mozzarella, spicy salami, gorgonzola, capers.

BUFALA BIANCA, 29 pln 
Cream, mozzarella from buffalo milk, rucola, cherry tomatoes.

Soups Minestre

VELLUTATA DI POMODORO, 15 pln 
Tomato cream with fresh mozzarella.

BRODO DI POLLO, 12 pln
Delicate chicken soup from fresh vegetables with homemade noodles.
Served on weekends.

ZUPPA DEL GIORNO
Soup of the day.
/Ask the waiter/

Dessert Dolci

Panna cotta, 12 pln

Tiramisù, 14 pln

Dessert of the day
/Ask the waiter/

Hot Beverages Bevande calde

Espresso, 5 pln

Espresso macchiato, 6 pln

Caffè latte, 8 pln

Caffè americano, 8 pln

Cappuccino, 8 pln

TÈ, 7 pln

Tea.

Beverages Bevande fredde

SAN BITTER, 8 pln

ORANSODA, 8 pln

LEMONSODA, 8 pln

Acqua Panna, San Pellegrino 0.75 L, 12 pln

Acqua Perlage 0.3 L, 5 pln

Coca-Cola, Fanta, Sprite, Cappy, Kinley, Nestea 0.2 L, 5 pln



Alcohol Beverages Bevande alcoliche

CARAFE OF HOUSE WINE 0.5 L, 30 pln

BICCHIERE DI VINO DELLA CASA, 8 pln

Glass of house wine.

BICCHIERE DI PROSECCO, 10 pln

Glass of prosecco drink.

SPRITZ, 15 pln

Prosecco spritz drink with aperol and orange slice.

BEER 0.3 L, 7 pln

BEER 0.5 L, 9 pln

MORETTI BEER 0.33 L, 10 pln

Wine List Carta dei vini

WHITE WINES

Morzano Bianco di Toscana IGT, 59 pln

Bolzano Pinot Grigio, 77 pln

RED WINES

Chianti Emilio Superiore DOCG, 85 pln

Primitivo di Manduria, 79 pln

SPARKLING WINE

Perla Bianca Prosecco DOC, 59pln