

## *Cold Starters*

- BURRATA PUGLIESE** **14,90**  
Fresh cheese typical of the Puglia region accompanied by Sicilian caponata.
- CARPACCIO DI CARNE** **13,90**  
Thin slices of raw beef tenderloin accompanied by arugula and parmesan shavings.
- VITELLO TONNATO** **13,50**  
Thin slices of white veal with tuna sauce, anchovies and capers.
- ITALIAN ANTIPASTO** **13,90**  
Careful selection of Italian cold cuts, buffalo mozzarella and artichokes.
- BRUSCHETTE DI SORRENTO E PARMIGIANO** **13,90**  
Toasted bread with chopped tomato, basil, garlic and oil.

## *Hot Starters*

- PARMIGIANA DI MELANZANE** **12,90**  
Baked eggplant with San Marzano tomato sauce, provola cheese, mozzarella, Parmesan and basil.
- PROVOLA ALLA GRIGLIA** **12,50**  
Grilled provola cheese, accompanied by dried tomatoes from Vesuvius, fresh Sicilian tomatoes and a touch of Pesto sauce.
- COZZE ALLA PULCINELLA** **13,90**  
Steamed Mussels prepared with San Marzano tomato sauce and toasted bread.

**GRIGLIATA DI VERDURE** **10,50**

Selection of grilled vegetables

**PROVOLA ALLA PIZZAIOLA** **12,50**

Oven-melted provola cheese in San Marzano tomato sauce.

**SICILIAN CAPONATA** **11,50**

Sicilian-style pisto with eggplant.

## *Salads*

**INSALATA CESARE** **10,95**

Gourmet salad with sliced grilled chicken, sautéed bacon, toast, slices of Parmesan cheese and our Caesar sauce.

**INSALATA EMILIANA** **11,50**

Arugula salad with fresh Sicilian tomatoes and slices of Parmesan cheese.

**INSALATA PULCINELLA** **12,50**

Spinach leaves with smoked salmon strips, mushrooms and goat cheese.

**CAPRESE DI BUFALA** **14,90**

Buffalo mozzarella accompanied by fresh tomato and basil.

**INSALATA CAMPANA** **12,90**

Tuna salad, capers, red onion, black olives and buffalo mozzarella.

**INSALATA TOTÒ** **13,90**

Spinach, shrimp, avocado, datterino tomato salad in a parmesan basket.

## *Specialties*

**TAGLIOLINI WITH FRESH TRUFFLE** **20,90**

**PAPPARDELLA** **15,90**

With dried tomatoes, arugula, boletus and pinions

**SPAGHETTI NERANO** **12,90**

With zucchini, Provolone del Monaco, parmesan and black pepper

**DELIZIA MARÌ** **15,50**

Fresh pasta filled with ricotta and spinach with pistachio pesto cream, crunchy guanciale and parmesan.

**STROZZAPRETI ALLA LOREN** **17,50**

Fresh pasta with crayfish, clams, mussels, prawns, natural tomato and a touch of Genoese pesto.

**PACCHERI WITH LOBSTERS** **24,90**

Typical pasta with fresh datterino tomato, crawfish, prawns, a touch of chilli and parsley

## *Meat and fish*

**POLLO ALLA CACCIATORA** **11,90**

Chicken breast with San Marzano tomato sauce, mushrooms, rosemary and chilli.

**SCALOPPINE AL MARSALA** **13,90**

White beef fillets in Marsala wine with mushrooms, accompanied by truffled mashed potatoes.

**DORATA E PEPERONATA** **13,90**

Gilthead accompanied by peppers.

**TAGLIATA DI MANZO** **30,00**

Sirloin with mushroom sauce and fresh truffle

## *Classic Pasta*

**RIGATONI ALL'INDIAVOLATA** **12,90**

With mushrooms, Italian bacon, mozzarella and chilli in our San Marzano tomato sauce.

**SPAGHETTI ALLA CARBONARA** **11,50**

With egg yolk, guanciale, Pecorino romano cheese and pepper.

**SPAGHETTI ALLE VONGOLE** **18,50**

With clams, extra virgin olive oil and a touch of spice.

**SPAGHETTI CACIO E PEPE** **11,90**

With pecorino romano cheese, extra virgin olive oil and black pepper.

**PENNETTE SALMONE E VODKA** **13,50**

With fresh salmon, onion, cream and a touch of vodka.

**LINGUINE AL PESTO** **12,90**

Linguine with Genovese pesto sauce.

**PENNE ALL'ARRABBIATA** **12,50**

With San Marzano tomato, garlic, chilli and basil.

## *Fresh pasta*

**LASAGNA EMILIANA** **12,50**

With San Marzano tomato sauce with minced beef and béchamel sauce.

**LASAGNA VEGETALE** **12,50**

With zucchini, aubergine, pesto and béchamel.

**TAGLIATELLE BOLOGNESE** **12,90**

With tomato sauce and minced beef.

**GNOCCHI AL GORGONZOLA** **11,50**  
With gorgonzola cheese sauce.

**PAGLIA E FIENO PROSCIUTTO E FUNGHI** **12,90**  
With cream sauce, cooked ham  
and mushrooms.

**GNOCCHI ALLA SORRENTINA** **11,90**  
With San Marzano tomato  
and buffalo mozzarella.

## *Fresh Stuffed Pasta*

**TORTELLONI AL TARTUFO** **14,90**  
Stuffed with truffle and truffle sauce.

**TORTELLONI ALLA ZUCCA** **13,90**  
Pumpkin fillings with pumpkin cream  
and truffle aromas.

## *Risotti*

**RISOTTO WITH PUMPKIN  
AND GOAT CHEESE** **12,90**

**BOLETUS RISOTTO  
AND FRESH TRUFFLE** **17,50**

**RISOTTO AI FRUTTI DI MARE** **17,50**  
With San Marzano tomato, crayfish, clams,  
mussels and prawns.

# *Neapolitan Style Pizzas*

**MARGHERITA** **12,50**

With San Marzano tomato, mozzarella, basil and olive oil.

**PIZZA BURRATA** **22,00**

With speck, arugula, dried tomatoes and a Burrata

**DIAVOLA** **12,90**

With San Marzano tomato, mozzarella, basil, spicy salami and olive oil.

**DEL BOSCO** **16,90**

With pumpkin cream, mozzarella and fresh truffle.

**POSCIUTTO E FUNGHI** **12,90**

With San Marzano tomato, mozzarella, basil, cooked ham and mushrooms.

**CAPRICCIOSA** **13,90**

With mozzarella, San Marzano tomato, artichokes, olives, cooked ham, mushrooms, olives and anchovies.

**CALZONE** **14,50**

Pizza dough stuffed with San Marzano tomato, ricotta, cooked ham and spicy salami.

**QUATTRO FORMAGGI** **12,90**

With provola, parmesan, mozzarella and gorgonzola.

**MARINARA** **11,90**  
With San Marzano tomato, garlic,  
olive oil, oregano.

**PIZZA MELANZANE** **13,90**  
With mozzarella, San Marzano tomato,  
aubergine and slices of Parmesan.

**CULATELLO** **14,90**  
With mozzarella, San Marzano tomato,  
culatello (Italian cured ham) and arugula.

## *Desserts*

**IL TIRAMISÚ ORIGINALE** **6**  
Mascarpone cream, savoiardi biscotti,  
amaretto, coffee and cocoa powder

**NUTELLOTO** **7**  
Mascarpone cream, Nutella,  
gluten-free cookie and a touch of pistachio

**PANNA COTTA** **6**  
Milk flan with berries

**WHITE PROFITEROL** **6**

**ITALIAN ARTISAN ICE CREAM** **6,50**  
Check with your waiter about  
the flavors available

**SICILIAN CANNOLE** **6,50**  
Crunchy tube-shaped dough, filled with  
Ricotta cream with chocolate chips  
and candied fruit