

Pane, Foccacia y Grissini

Homemade bread and focaccia. Grissini with passione 2,50 p/p

Antipasti

LA PARMIGIANA DELLA NONNA Baked eggplants with San Marzano tomato sauce, basil and parmesan cheese.	15,50
LA BURRATA DI PEPPE With San Marzano peeled tomato and a touch of pesto.	15,90
PROVOLA ALLA PIZZAIOLA Baked melted provola in San Marzano tomato sauce with oregano.	15,90
TRIS DE BRUSCHETTE VARIATE Three slices of assorted toasted bread with Datterino tomato, garlic and oil; with boletus and smoked provola and pesto; mozzarella and crispy guanciale.	11,50
VITELLO TONNATO Thin slices of white veal, arugula with tuna and caper sauce.	14,90
AFFETTATI MISTI E GRANA Assorted italian cured meats and Grana Padano rocks.	15,90
POLENTA TARTUFATA Polenta with Parmesan cheese fondue, boletus and fresh truffle slices.	16,90
CARPACCIO DI FILETTO DI MANZO Thin slices of raw beef tenderloin with arugula and parmesan shavings.	14,90

Pinse Classiche

PINSA DIAVOLA Topped with spicy salami, tomato, mozzarella, and Gaeta black olives.	14,90
PINSA PROSCIUTTO E FUNGHI With mozzarella, San Marzano tomato, Italian cooked ham, and mushrooms.	13,90
PINSA BUFALINA With San Marzano tomato, buffalo mozzarella, datterino tomatoes, olive oil, and basil.	14,90
PINSA TONNO E CIPOLLA With San Marzano tomato, mozzarella, tuna, onion, and Gaeta black olives.	13,90
PINSA QUATTRO FORMAGGI With provola cheese, Parmesan, mozzarella, gorgonzola, and basil.	13,90

Insalate

INSALATA CAPRESE Buffalo mozzarella, raf tomato, fresh basil, olive oil and a touch of oregano.	15,90
INSALATA TOTÒ With spinach, Datterino tomato, shrimps, avocado in a parmesan basket.	15,90
L'INSALATA DELLA VECCHIA FATTORIA Chicken, with zucchini, mixed lettuce and tomato datterino.	14,90
INSALATA ORTOLANA Yellow and red peppers, radicchio, mix of lettuce, red and yellow datterino tomatoes, eggplants, carrots, celery, cucumber and red onion.	13,90
INSALATA DI TONNO With Datterino tomato, black olives, red and yellow peppers and bread crostini.	14,90

Paste Classiche

SPAGHETTI ALLA CARBONARA With egg yolk, guanciale, pecorino romano cheese and pepper.	15,50
SPAGHETTI BRONTESI With pesto di pistacchio di Brontee e straciatella di burrata.	13,90
SPAGHETTI ALLE VONGOLE With clams, datterino tomatoes, and a touch of chili.	19,50
SPAGHETTI ALLA NERANO With zucchini, pepper, basil and parmesan.	14,90
SPAGHETTI POMODORO E BASILICO With San Marzano tomato sauce and basil.	12,50
SPAGHETTI AL PESTO With Genoese pesto sauce.	14,90
PENNETTE SALMONE E VODKA With fresh salmon, red onions, datterino tomato, cream and a touch of vodka.	13,90
SPAGHETTI ALL' AMATRICIANA With San Marzano tomato sauce, pecorino cheese and guanciale.	13,90
SPAGHETTI CLEMENZA Inspired by "The Godfather" with fresh salsicchia, San Marzano tomato sauce and wine.	15,90
PENNE ALL'ARRABBIATA With San Marzano tomatoes, garlic, chili, and basil.	12,90



Pinse Gourmet

PINSA CON CREMA DE ZUCCA 14,90
With pumpking cream, mozzarella, crunchy guanciale, scamorza and basil.

PINSA CON BERENJENAS 16,90
With eggplant, mozzarella, parmesan and ricotta slices.

PINSA CON MORTADELLA 19,90
With bologna, truffle, truffle sauce, mozzarella and sundried tomatoes.

PINSA CON PROVOLONE 17,90
With provolone from Monaco, mozzarella, zucchini, parmesan, pepper and basil.

PINSA SALSSICCIA E PATATE 15,90
With Mozzarella, fresh Salsicchia, potatoes, onion and rosemary.

PINSA SCARMORZA E SPECK 15,90
With scamorza, mozzarella, speck, gorgonzola and walnuts.

PINSA PARIGINA 15,50
Mozzarella, San Marzano tomato sauce, prosciutto, arugula, parmesan cheese and pomodorini.

Risotti

RISOTTO AI PORCINI E TARTUFO 18,90
With boletus and fresh truffle slices.

RISOTTO AI FRUTTI DI MARE 17,50
With crayfish, clams, mussels, shrimps and pomodoro sauce.

RISOTTO DI ZIO PEPPE 15,50
Salsissia, radicchio and rosemary.

Carne e pesce

FILLETTO AI PORCINI 29,50
Beef tenderloin with demiglace sauce and boletus served with mashed potatoes and baby carrots.

SALMONE IN CROSTA DI BASILICO 16,50
In basil crust accompanied by vegetables cruditàs.

Paste Fresche

GNOCCHI ALLE MELANZANE 15,90
With San Marzano tomato, eggplants, datterino and ricotta cheese.

PAPPARDELLE AI PORCINI 16,50
Pappardelle with fresh boletus.

TAGLIOLINI DI BARI 13,90
With burrata cream, pomodori secchi pesto and zucchini puree.

TAGLIATELLE ALLA BOLOGNESE 13,90
With bolognese style minced veal sauce and San Marzano tomato.

LA LASAGNA DI ZIA LIDIA 14,90
Lasagna with San Marzano tomato sauce, minced meat, bechamel and Parmesan cheese.

PACCHERI CACIO E PEPE 12,90
With pepper and pecorino romano.

GNOCCHI QUATTRO FORMAGGI 16,50
Gnocchi with gorgonzola, pecorino, parmesan and provola cheese sauce.

Specialità

TAGLIOLINI AL TARTUFO 22,90
Fresh pasta with truffle sauce and fresh seasonal truffle slices.

DELIZIA MARI 17,00
Stuffed with ricotta and spinach, with pistachio pesto sauce, crunchy guanciale and parmesan cheese.

TORTELLONI ALLA ZUCCA 15,90
Tortelloni stuffed with pumpkin with a creamy sauce with truffle smells.

Dolci

NUTELLOTO 8,00
Mascarpone cream with biscuit base and Nutella.

TIRAMISÚ 7,00
Homemade dessert based on 'Savoardi' cookies soaked in coffee, pasteurized egg yolk and Mascarpone cream.

AL FORMAGGIO CAKE 8,00
Creamy with red berries.

MOUSSE DI BANANA 7,00
With walnuts, dulce de leche and cat's tongue cookies.

