



Pane, Foccacia y Grissini

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

Antipasti Freddi

BURRATA PUGLIESE Fresh cheese typical of the Puglia region accompanied by Sicilian caponata and arugula.	15,90
CARPACCIO DI FILETTO DI MANZO Thin slices of raw beef tenderloin with rocket and Parmesan slices.	14,90
VITELLO TONNATO Thin slices of white veal with tuna sauce, anchovies and capers.	14,90
BRUSCHETTE DI SORRENTO E PARMIGIANO Toasted bread with datterino tomato, garlic, basil, oregano, olive oil, dried tomatoes and Parmesan rocks.	13,90
ANTIPASTO ITALIANO Careful selection of Italian sausages and buffalo mozzarella, artichokes and rocket.	16,90

Antipasti Caldi

LA PARMIGIANA DELLA NONNA Baked eggplant with San Marzano tomato, basil and Parmesan cheese.	15,50
PROVOLA ALLA GRIGLIA Grilled provola cheese, arugula accompanied by dried tomatoes from Vesuvio, datterino tomatoes and a touch of pesto sauce.	12,50
PROVOLA ALLA PIZZAIOLA Oven-melted provola cheese in San Marzano tomato sauce.	15,90
CAPONATA SICILIANA Sicilian-style pisto with eggplant.	11,50

Insalate

IINSALATA EMILIANA Arugula salad with fresh datterino tomatoes and slices of Parmesan cheese.	11,50
INSALATA PULCINELLA Spinach leaves with smoked salmon strips, mushrooms and goat cheese.	12,50
INSALATA CAPRESE Buffalo mozzarella, raf tomato, fresh basil, olive oil and a touch of oregano.	15,90
INSALATA CAMPANA Mezclum salad with tuna, capers, red onion, black olives, buffalo mozzarella and olive oil.	12,90
INSALATA TOTÒ Spinach salad, prawns, avocado, datterino tomato, olive oil served in a Parmesan basket.	15,90

Specialità

TAGLIOLINI AL TARTUFO Fresh pasta with truffle sauce and fresh seasonal truffle slices.	22,90
PAPPARDELLE AI FRUTTI DI TERRA Pappardelle with dried tomatoes, boletus, arugula, pine nuts and touch of San Marzano.	16,50
DELIZIA MARI Delizia stuffed with ricotta and spinach, with pistachio pesto sauce, crispy guanciale, pistachio grain and Parmesan cheese.	17,00
STROZZAPRETI ALLA LOREN Strozzapreti with clams, mussels, shrimp, natural tomato and a touch of Genoese pesto.	18,50

Paste Classiche

SPAGHETTI ALLA CARBONARA 15,50
With egg yolk, real guanciale, pecorino romano cheese, parmesan cheese and pepper.

SPAGHETTI ALLE VONGOLE 19,50
With clams, datterino tomatoes, and a touch of chili.

SPAGHETTI ALLA NERANO 14,90
With zucchini, pepper, basil and parmesan.

SPAGHETTI CACIO E PEPE 12,90
With pecorino romano cheese, extra virgin olive oil and black pepper.

SPAGHETTI POMODORO E BASILICO 12,50
With San Marzano tomato and basil sauce.

SPAGHETTI AL PESTO 14,90
With Genovese pesto sauce.

RIGATONI ALL' INDIAVOLATA 12,90
With mushrooms, guanciale, mozzarella and chilli in our San Marzano tomato sauce.

PENNETTE ALL' ARRABIATA 12,90
With San Marzano tomato, garlic, chilli and basil.

PENNETTE SALMONE E VODKA 13,90
With fresh salmon, onion, cream and a touch of vodka.

Paste Fresche

GNOCCHI AL GORGONZOLA 13,50
With gorgonzola cheese sauce.

GNOCCHI ALLA SORRENTINA 13,90
With San Marzano tomato and buffalo mozzarella.

PAGLIA E FIENO PROSCIUTTO E FUNGHI 13,50
With cream sauce, cooked ham and mushrooms.

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

TAGLIATELLE ALLA BOLOGNESE 13,90
With Bolognese-style minced beef sauce and San Marzano tomato.

Paste Ripiene

TORTELLONI ALLA ZUCCA 15,90
Pumpkin fillings with pumpkin cream and truffle smell.

TORTELLONI AL TARTUFO 15,90
Stuffed with truffle and truffle sauce.

Carne e Pesce

POLLO ALLA CACCIATORA 12,90
Chicken breast fillet with San Marzano tomato sauce, chilli and mashed potatoes.

SALMONE IN CROSTA DI BASILICO 16,50
In basil crust and vegetables crudites.

FILETTO DI MANZO 29,50
Sliced beef tenderloin with rosemary sauce, boletus and accompanied by mashed potatoes.

Risotti

AI FRUTTI DI MARE 17,50
With mussels, clams, shrimp.

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

ALLA ZUCCA 13,50
With pumpkin, goat cheese and sage.

Pizze

DEL BOSCO With mozzarella, pumpkin, white truffle oil and fresh sliced truffle.	18,90
PIZZA BURRATA With speck, aurugula, basil, dried tomatoes and Burrata.	22,50
DIAVOLA With spicy salami, San Marzano tomato sauce, mozzarella, basil and Gaeta black olives.	14,90
MARGHERITA With mozzarella, San Marzano tomato sauce, basil and olive oil.	13,50
PROSCIUTTO E FUNGHI With Italian cooked ham, mushrooms, mozzarella, basil and San Marzano tomato sauce.	14,50
CULATELLO With San Marzano tomato sauce, mozzarella, rocket, basil and culatello (Italian cured ham).	15,90
QUATTRO FORMAGGI With provola, parmesan, mozzarella and gorgonzola.	13,90
MELANZANE With San Marzano tomato sauce, mozzarella, aubergines, basil and Parmesan flakes.	13,90
MARINARA With San Marzano tomato sauce, garlic, olive oil, basil and oregano.	11,90
BUFALINA With San Marzano tomato sauce, buffalo mozzarella, olive oil and basil.	14,50
CALZONE Pizza dough filled with San Marzano tomato sauce, ricotta, mozzarella, basil, spicy salami and cooked ham.	15,90
CAPRICCIOSA With mozzarella, San Marzano tomato sauce, artichokes, olives, italian cooked ham, mushrooms, anchovies and fresh basil.	13,90

Dolci

TIRAMISÚ Homemade "Savoiardi" biscuit soaked in coffee, pasteurized egg yolk, mascarpone and condensed milk.	7,00
PANNA COTTA Made from milk cream and sugar with a texture similar to flan. Forest fruit syrup cover.	6,00
CANNOLO SICILIANO Crunchy tube-shaped dough, filled with Ricotta cream with chocolate chips and candied fruit.	6,50
GELATO ARTIGIANALE ITALIANO Two scoops of handmade Italian ice cream (Chocolate, strawberry, vanilla, hazelnut, pistachio...)	6,50
NUTELLOTO Mascarpone cream with biscuit base, pistachio bulk and Nutella.	8,00
CHEESECAKE Creamy with red berries (Gluten free)	8,00