

OPENING TIME:

Lun-gio: 18,00-24,00

Ven: 12,00-01,00 Sab: 10,30-01,00 Dom: 10,30-24,00

Dear customers, we ask that you ALWAYS notify the wait staff of any intolerances or allergies in order to work at your best. Have a great time!





TO SHARE

Piemonte in un boccone

Mixed sampler of Piedmontese tradition:

-Russian salad-

Vitello tonnato-

Cantabrian anchovies in green

-Tomino with white wine reduction

€20,00

Raw ham San Daniele with stracciatella cheese Served with fried dumpling €16,00

Da nord a sud: tagliere nazionale

Mixed tasting with:

- -Sliced meats
- -Aged and fresh cheeses
- -Appetizers
- -Taralli
- -Fried pasta

Served with fried dumpling

€17,00 2 people

€27,00 4 people







STARTER

Raw meat with mustard and honey sauce, popcorn and brioche bun €13,00

Smoked swordfish noricon seaweed tacos, prickly pear and daikon €14,00

Fried mozzarella with tomato mayonnaise and parmesan whipped cream €13,00

Balanced tuna with Martini Fiero, fennel and citrus, ponzu sauce and goat cheese €16,00







FIRST COURSES

With fresch pasta

Tonnarelli carbonara €13,00

Plin with roast sauce €15,00

Spaghettoni with stracciatella, turnip greens and marinated mullet €16,00

Squid ink tajarin with yellow date, tuna tartare and katsobushi €16,00

Fusilloni with cheese, pepper and figs ▼ €14,00

Paccheri with 3 tomatoes sauce, V burrata cheese and basil oil €13,00

GF Also available some GLUTEN FREE pasta shapes.....+1,50€





MAIN COURSES

from land and sea

Beef cheek with licorice and fresh turnip greens €16,00

Sesame tuna with chickpea humus, red onion and wine reduction €17,00

Breaded veal cutlet with potato chips and American potatoes €17,00 circa 500 gr

Seared octopus with avocado and ponzu-marinated cauliflower €17,00

Eggplant parmigiana √ €13,00







GRILLED MEAT

Grilled fillet of Fassone accompanied by demi-glace sauce €23,00

Grilled Fassone sirloin accompanied by demi-glace sauce €18,00

Grilled Irish tomahawk accompanied by demi-glace sauce €50,00 1-1,2 kg circa

Grilled baldracca meat accompanied by demi-glace sauce

Female bovine between 9 and 12 months, dry aged minimum 30 days, fed milk and meat (dual breeding) €60,00 800 gr-1 kg circa

VEGETABLE

Salad and tomatoes €5,00 **?** Roasted potatos €5,00 **?** Turnip greens €6,00 🕜

SALADS

Estiva €7.00 **(**?)

Fennel, citrus, misticanza and tomato salad

Chicken salad €9,00

Fried chicken nuggets, misticanza, parmesan cheese and caesar sauce

Caprese 2.0 €9,00 **V**

Misticanza, tomatoes and burrata



V vegetariano (V) vegan



Cover charge €2,50

*Some products may be frozen.



BURGERS

Served with french fries!

PORCHETTARO

Hamburger, Porchetta di Ariccia, caciocavallo cheese and crushed roasted potatoes €14,00

Served with french fries!

SAPORITO

Hamburger, bacon ,Parmesan cream, salad and tomato

€13,00

Served with french fries!

FAKE BURGER V

Mountain burger (vegan burger), stracciatella cheese, fresh turnip greensand sun-dried tomatoes €14,00

GF Breadless burgers are gluten free. Always specify this when ordering!







PIZZAS

Raw seasoned focaccia: VALTELLINA

Bresaola, misticanza, date tomato and Parmigiano Reggiano flakes €12,00

PISTACCHIELLA

Bologna mortadella, burrata cheese and pistachio granola €12,00

SAN DANIELE

Raw ham San Daniele and buffalo mozzarella €12,00

AFFUMICATA V

Smoked buffalo mozzarella, basil cream, sun-dried tomatoes and EVO oil €10,00

Classic pizzas

MARGHERITA V

Tomato, mozzarella cheese, basil and EVO oil €7.00

NAPOLI

Tomato, mozzarella cheese, anchovies, basil and EVO oil €9,00

BUFALA

Tomato, buffalo mozzarella cheese, basil and EVO oil €10,00



*Some products may be frozen.





PIZZAS

4 FORMAGGI V

Tomato, mozzarella cheese, gorgonzola cheese, caciocavallo cheese and Parmigiano Reggiano €10,00

DIAVOLA E GORGO

Tomato, mozzarella cheese, spicy pepperoni gorgonzola cheese, basil and EVO oil €10,00

SICULA

Tomato, oregano, anchovies, olives, capers, basil and EVO oil €9.00

Our selection of pizzas:

SORRENTINA

Mozzarella cheese, smoked buffalo mozzarella, Cantabrian anchovies, yellow date, lemon zest, basil and EVO oil €12.00

GIOIOSA

Mozzarella cheese, caramelized onion, spicy gorgonzola, raw sausage, basil and EVO oil €11,00

FUME'

Smoked buffalo mozzarella, date tomato, crispy bacon, basil and EVO oil €10,00

ESPLOSIVA

Tomato, 'nduja, red onion, flaked caciocavallo cheese and gorgonzola cheese €10.00

MEDITERRANEAV

Mozzarella cheese, smoked buffalo cheese, fried egaplant, yellow date and salty cottage cheese €10,00



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Cover charge €2,50

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PIZZAS

BASILICA

Mozzarella cheese, bacon, date tomato, courgettes, herb toma cheese, basil and EVO oil €11,00

SELVATICA

Mozzarella cheese, raw sausage, turnip greens, basil and EVO oil €11,00

TRICOLORE V

Mozzarella cheese, basil cream, date tomato, burrata cheese, Parmigiano Reggiano and EVO oil €10,00

RUSTICAV

Tomato, mozzarella cheese, turnip greens, caciocavallo cheese, olives, basil and EVO oil €10,00

RIVIERA

Mozzarella cheese, ham, sun-dried tomatoes, purple potato chips, basil cream and EVO oil €10,00

RENATINA

Mozzarella cheese, bacon, caciocavallo cheese, yellow tomato, purple potato chips, basil and EVO oil €11,00

THE PRICE OF ADDITIONS VARIES ACCORDING TO THE PRODUCT REQUIRED:

Bufala mozzarella +2,00, Burrata cheese +3,00, Salumi +2,00, Cheese+1,00, Vegetables+1,00







DESSERTS

V Tiramisù white chocolate and lime €6,00

V Lemon tart
with lemon cream and meringue
€6,00

✓ Trio of chocolate bon bonsWith limoncello, pistachio and salted caramel€7,00

Cheers cake gin and tonic €6,00

VMini magnum toffee and peanut butter €7,00

VIce cream
Chocolate, strawberry, hazelnut,
pistachio, lemon or cream
€5,00

CHILDREN MENU

UP TO 10 YEARS OLD

MENU' PIZZA

Pizza Baby

(Margherita, ham or wurstel)

French fries

Small drink

€12,00

UP TO 10 YEARS OLD

PASTA MENU'

Pasta

(tomato, plain or cream and ham)

French fries

Small drink

€12,00

ALLERGEN LIST IS ALWAYS AVAILABLE. ASK OUR STAFF FOR IT!

Informazione alla clientela inerente la presenza negli alimenti degli ingredienti o coadiuvanti tecnologici considerati allergeni o dei loro derivati

Elenco degli ingredienti o coadiuvanti considerati allergeni utilizzati in questo esercizio e presenti nell'allegato "Sostanze o prodotti che provocano allergie o intolleranze" Reg. 1169/2011 UE.

1.Cereali contenenti glutine e prodotti derivati

8. Frutta a guscio

2.Crostacei e prodotti a base di crostacei e dei loro derivati 9. Sedano e prodotti a base di sedano

3. Uova e prodotti a base di uova

10. Senape e prodotti a base di senape

4. Pesce e prodotti a base di pesce

11. Semi di sesamo e prodotti a base di semi di sesamo

5. Arachidi e prodotti a base di arachidi

12. Anidride solforosa e solfiti

6. Soia e prodotti a base di soia

13. Lupini e prodotti a base di lupini

7. Latte e prodotti a base di latte (incluso lattosio)

14. Molluschi e prodotti a base di molluschi