



ANTIPASTI

Rosemary focaccia Rosemary focaccia with PDO extra virgin olive oil | **Rosemary grissini** | **Marinated olives** | **12-month parmesan slices**

Rolls
Spinach and ricotta 🍷
Spicy ventricina and mozzarella 🍷
Portobello mushrooms, mozzarella and truffle oil 🍷
Mozzarella and garlic 🍷

Burrata e Zucchine
DUROC dry-cured ham aged 15 months, rocket, courgette, basil, chopped pistacchio and vinaigrette

Burrata Tartufo
DUROC dry-cured ham aged 15 months, truffle carpaccio, marinated Sicilian olives, basil and truffle oil

Burrata Criolla 🍷
Criolla sauce and pesto

Bruschetta del Pastore
DUROC dry-cured ham aged 15 months, cherry tomato, chèvre, honey and walnuts

Bruschetta Pomodoro 🍷
Cherry tomato and pesto
** Add burrata

Caprese 🍷
Fresh mozzarella, tomato, marinated olives, basil and pesto

PIZZE TRADIZIONALI *Gluten-free pizza option*

Type 00 flours, with slow-fermented sourdough starter for 48 hours, making it healthier, lighter and more flavourful.

Margherita 🍷
Tomato, mozzarella and basil
** Add extra ingredients and make your own pizza

Marinara 🍷
Tomato, cherry tomato with pesto and garlic olive oil

Funghi 🍷
Tomato, mozzarella and Portobello mushrooms
** Add carpaccio and truffle oil for

Diavola 🍷
Tomato, mozzarella and spicy ventricina

Formaggio 🍷
Mozzarella and fresh mozzarella

Lizzy
Tomato, mozzarella, ham and oregano

Quattro Stagioni
Tomato, mozzarella, chorizo, Portobello mushrooms, cherry tomato and red onion

Prosciutto e Parmigiano
Tomato, mozzarella, DUROC dry-cured ham aged 15 months, parmesan slices aged 12 months, rocket and pesto

Regina
Tomato, mozzarella, ham and Portobello mushrooms

Emília
Tomato, mozzarella, DUROC dry-cured ham aged 15 months, egg, parmesan slices aged 12 months and oregano

PIZZE SPECIALI *Gluten-free pizza option*

Luzzo
Tomato, mozzarella, Portobello mushrooms, crispy bacon, caramelised pineapple and oregano

Luzzo Leggerissima
Tomato, mozzarella, Portobello mushrooms, crispy bacon and pineapple and rose pepper carpaccio

Formaggissima 🍷
Mozzarella, fresh mozzarella, roquefort, chèvre and grated parmesan aged 12 months
** Add honey and walnuts

Gamberi Criolla
Tomato, mozzarella, sautéed prawns, crispy bacon and criolla sauce

Funghi Profumato 🍷
Citric ricotta, mozzarella, Portobello mushrooms, courgette, rocket and orange zest

Pepperoni 🍷
Tomato, mozzarella, pepperoni and pickled red onion

Josepi
Tomato, mozzarella, mortadella di pistacchio, burrata and pesto

Pollino
Tomato, mozzarella, chicken marinated with pesto, courgette, honey and flaky salt

Portoghese
Tomato, mozzarella, chorizo, egg, pickled red onion and coriander

Marina
Tomato, smoked salmon, coriander, grated parmesan aged 12 months, garlic and extra virgin olive oil

Colorata 🍷
Tomato, mozzarella, courgette, beetroot, ricotta and walnuts

Tropicale
Tomato, mozzarella, sautéed prawns, pineapple and rose pepper carpaccio and lime zest

Django
Tomato, mozzarella, caramelised onion and DUROC dry-cured ham aged 15 months

L'assassina 🍷
Tomato, mozzarella, spicy ventricina, 'nduja and spicy honey

Sazonale
Ask the team about our seasonal ingredients

CALZONI

Calzone Originale
Tomato, mozzarella, marinated olives, ham, pepperoni and extra virgin olive oil

Calzone Al' Uova
Tomato, mozzarella, chicken, egg and spinach

Calzone Funghi 🍷
Mozzarella, Portobello mushrooms, spinach and tuffle oil

SCARPETTA

Pesto | Spicy honey | Citric ricotta | Ricotta with spinach

INSALATE

Gamberetti
Iceberg lettuce, sautéed prawns, crispy bacon, pineapple, beetroot, red onion, coriander and vinaigrette

Di Campo
Iceberg lettuce, rocket, red onion, cherry tomatoes, green apple, chicken marinated with pesto, vinaigrette and honey

Salmone
Iceberg lettuce, smoked salmon, carrot, courgette, grated parmesan aged 12 months, croutons and vinaigrette

Semplice 🍷
Iceberg lettuce, cherry tomato, rocket, red onion and vinaigrette

PASTA *Gluten-free pasta option*

Tagliatelle alla Carbonara
Crispy bacon, cream and egg yolk

Tagliatelle alla Bolognese

Calamarata ai Gamberi
Sautéed prawns, cherry tomato, lemon and coriander

Calamarata al Pesto e Burrata
Cherry tomato, burrata, grated parmesan aged 12 months and pesto

Lasagna Bolognese

INGREDIENTI EXTRA

Proteínas - Crispy bacon, chorizo, cold cut ham, egg, chicken, minced veal with tomato sauce, spicy ventricina, pepperoni. Mortadella di pistacchio, DUROC dry-cured ham aged 15 months, sautéed prawns, smoked salmon.
Frescos - Caramelised pineapple, pineapple carpaccio with rose pepper, marinated olives, beetroot, red onion, Portobello mushrooms, spinach, basil, walnuts, minced pistacchio, rocket, cherry tomato, truffle oil, pesto, criolla sauce.
Queijos - Chèvre, mozzarella, fresh mozzarella, grated parmesan aged 12 months, sliced parmesan aged 12 months, ricotta, roquefort **2,6/un.** Burrata.

Vegetarian 🍷 **Spicy** 🍷 **Very spicy** 🍷

Prices in €, including VAT at the legal rate in force. This establishment has a complaints book. If you need information about allergens, please consult our staff before placing your order. No dish, product, or beverage can be charged if not requested or consumed by the customer. Prices may vary from restaurant to restaurant..

DOLCI

Mousse al Cioccolato
With meringue and flaky salt

Tiramisù

Pizza al cioccolato
with chocolate mousse, meringue and flaky salt
Perfect for sharing

Mousse di Caramelo Salato e Pistacchio
Salted caramel mousse and pistacchio mousse with Biscoff, chopped pistacchio and flaky salt

Pineapple
With lime zest

Gelato artigianale italiano
Flavour of your choosing

CAFFETTERIA

Coffee

Decaffeinated coffee

Double espresso

Coffee with milk

Americano

Tea

Vegetarian
Prices in €, include VAT at the legal rate in force.

