

STARTERS & PASTA FRESH



FOCACCIA


White Focaccia Pizza   **6,50€**
E.V.O. DOP, Parmesan Cheese 24 Months And Rosemary.


TAPAS & SMALL PLATES

Small

Big




Eggplant Parmiggiana   **8,90€**
Fried Eggplant, Tomato Sauce San Marzano DOP, Fior Di Latte Cheese and Basil.


Cazuela Salsiccia & Friarielli  **8,90€**
Sausages, Broccoli Rabe, White Wine, Hot Chilly, E.V.O. DOP and Rosemary.


Napolitan Provoletta  **5,90€**
Provolone cheese cooked in the wood-fired oven with tomatoe sauce and our "cafone" bread.



Taglieri misti   **9,50€** **13,50€**
Assortment of antipasti, mortadella, porchetta, salami milano, cured ham and Nduja. Parmigiano, provolone, smoked scamorsa and ricotta.

SALADS

Rocket & Cherry Tomatoes    **7,50€**
Rocket, Cherry Tomatoes, Parmesan Cheese Flakes 24 Months, E.V.O. DOP And Walnuts.

Caprese  **8,90€**
Fior Di Latte Cheese, Fresh Tomatoes, E.V.O. DOP, Oregano And Basil.

Burrata  **10,50€**
Fresh Italian Cow Milk Cheese Made from Mozzarella and Cream 125gr., Served w Rocket Salad, Cherry Tomatoes and E.V.O. DOP.

La Bonita   **9,65€**
Tuna, Mesclun, Cherry Tomatoes, Corn, Carrot, Olives, Picatostes, Vinaigrette and Basil Oil.

La Cabrita    **8,90€**
Goat Cheese, Mesclun, Dried Tomatoes, Nuts, Caramelized Onion, Modena Balsamic Vinegar.



PASTA FRESH



Lasagna de Boloñesa   **10,90€**
With fresh pasta, San Marzano PDO tomato sauce, fior di latte cheese and Parmigiano Reggiano



Lasagna de verduras   **10,90€**
With fresh pasta, basil pesto, Porcini funghi, fior di latte cheese and Parmigiano Reggiano


PIZZA & PANUZZO



CLASSIC PIZZA

Marinara   **7,90€**
San Marzano Tomato Sauce DOP, Garlic, Oregano, E.V.O. DOP and Basil (Well-Cooked).



Margherita   **8,50€**
San Marzano Tomato Sauce DOP, Fior Di Latte Cheese, Parmesan Cheese, E.V.O. DOP And Basil.

Provola & Pepe   **9,90€**
Light Layer of Tomato Saue DOP, Provola Cheese DOP, Parmesan Cheese, Black Pepper, Basil, E.V.O. DOP.



Napoli  **11,90€**
San Marzano Tomato Sauce DOP, Mozzarella Cheese, Parmesan Cheese 24 Months, Capers, Anchovies, Black Olives From Gaeta, Basil, Oregano and E.V.O. DOP.



Bufala   **12,50€**
San Marzano Tomato Sauce DOP, Buffalo Mozzarella DOP, Parmesan Cheese 24 Months, E.V.O. And Basil.


Diavola   **12,50€**
San Marzano Tomato Sauce DOP, Fior Di Latte Cheese, Hot Salami, Black Olives from Gaeta, Red Onion, Parmesan Cheese 24 Months, E.V.O. DOP and Basil.



Tuna   **12,50€**
San Marzano Tomato Sauce DOP, Tuna, Red Onions, Black Olives From Gaeta, E.V.O. DOP, Parsley, Oregano And Capers.



5 Cheeses **12,90€**
Blue Cheese, Fresh Buffalo Ricotta Cheese DOP, Fior Di Latte Cheese, Provola Cheese DOP, Parmesan Cheese 24 Months, E.V.O. DOP.

Campesina   **12,90€**
San Marzano Tomato Sauce DOP, Mozzarella Cheese, Eggplants, York Ham, Goat Cheese, E.V.O. DOP, Parmesan Cheese 24 Months And Basil.



Bufala & Cherry   **11,90€**
Cherry Tomatoes, Buffalo Mozzarella DOP, E.V.O. DOP, Parmesan Cheese 24 Months And Basil.

4 Stagioni  **13,50€**
San Marzano Tomato Saue DOP, Mozzarella Cheese, Salami, Artichokes, Mushrooms, York Ham, Parmesan Cheese 24 Months, E.V.O. DOP And Basil.



Classic Calzone   **13,50€**
San Marzano Tomato Sauce DOP, Fior Di Latte Cheese, Buffalo Ricotta Cheese DOP, Salami and E.V.O.



"Oven Fried" Calzone   **13,50€**
Fior Di Latte Cheese, Buffalo Ricotta Cheese DOP, York Ham, Parmesan Cheese 24 Months, E.V.O. DOP And Black Pepper.



GOURMET PIZZA


Porchetta   **13,50€**
Porchetta (Cooked and Seasoned Pork) From Ariccia, Smoked Provola Cheese DOP, Mushrooms, Rocket Salad, Cherry Tomatoes, E.V.O. DOP.



La Calabresa   **13,50€**
Border Is Stuffed With Fresh Buffalo Ricotta Cheese DOP, Black Pepper And Basil. In the middle: Spicy Salami, Spicy Spreadable Pork, Mozzarella Cheese and E.V.O. DOP.




Zio Pasqualino   **13,90€**
Buffalo Mozzarella DOP, Rocket Salad, Hot Salami, Mix Mushrooms, Parmesan Cheese Flakes 24 Months And E.V.O. DOP.



Fresca   **13,90€**
Fresh Buffalo Mozzarella DOP, Parma Ham, Rocket Salad, Cherry Tomatoes, Parmesan Cheese Flakes 24 Months and E.V.O. DOP.



Salsiccia & Friarielli   **12,90€**
Provola Cheese, Sausages, Friarielli (Broccoli-Rabe), Parmesan Cheese 24 Months and E.V.O. DOP.

Cafuncella   **14,50€**
Fior Di Latte Cheese, Black Pepper, Blue Cheese, Caramelized Red Onions, Parmesan Cheese 24 Months, Mushrooms. After Cooking: Speck (Smoked Ham), Rocket Salad And E.V.O. DOP.

Mortazza   **14,50€**
White Focaccia Pizza With Fresh Buffalo Ricotta Cheese DOP, Smoked Provola Cheese DOP, Mortadella Di Bologna DOP with Pistachios, Dried Tomatoes And Chopped Pistachios.

Corno Della Fortuna    **14,90€**
Parte Rellena: queso ricotta de búfala de pistachos, jamón dulce; Parte Abierta: tomate seco, mozzarella de búfala, queso parmesano reggiano 24 meses, panceta, rúcula, aceite de oliva virgen extra DOP y albahaca.



Papillon   **14,90€**
3 In One! On One side: Margherita With York Ham; In The Middle: 4 Cheeses; On The Other Side: Cherry Tomatoes, Rocket Salad, Parmesan Cheese 24 Months, Parma Ham DOP And E.V.O. DOP.



Burrata   **16,90€**
Vegetarian (w Seasonal Vegetables) or w Cured Meat (Ham, Salami, Mortadella); In The Middle Fresh Burrata Cheese 125gr., Rocket Salad, Cherry Tomatoes and E.V.O. DOP.



VEGETARIAN PIZZA



*All our pizzas can be made vegan by replacing the fior di latte cheese with vegan mozzarella.

Vegana   **11,90€**
San Marzano Tomato Saue DOP, Fior Di Latte Cheese*, Tofu, Red Peppers, Eggplants, Courgette E.V.O. DOP and Basil.


Eggplant Veg   **11,90€**
Eggplant, Fior Di Latte Cheese*, Fresh Tomatoes, Basil and Oregano.



Courgette Veg   **11,90€**
Courgette, Fior Di Latte Cheese*, Cherry Tomatoes, Walnuts and Basil.

Campagnola   **12,90€**
Three Parts: (1) Courgette, Mushrooms - (2) Eggplant, Natural Tomato Rama - (3) Tomato Sauce, Vegan Fior Di Latte Cheese, Artichokes, Red Onion, Black Olives And Rocket.

Burrata   **16,90€**
Seasonal Vegetables In The Middle Fresh Burrata Cheese 125gr., Rocket Salad, Cherry Tomatoes and E.V.O. DOP.

CLASSIC PANUZZO

Parmigiana   **12,90€**
Eggplant Parmigiana, Fior Di Latte Cheese, Buffalo Mozzarella DOP and E.V.O. DOP.

Porchetta   **12,90€**
Roasted Pork, Provola Cheese DOP, Rocket Salad, Cherry Tomatoes, Eggplant and E.V.O. DOP.

TOPPINGS

Add Your Favourite Ingredients




- Goat Cheese 1,10€
- Salami 1,10€
- Sausages 1,65€
- Speck (Smoked Ham) 1,00€
- Tomato Saue 0,60€
- Spianata Calabra (Spicy Salami) 1,10€
- Tofu 1,10€
- Olives 1,10€
- Basil 0,60€
- Garlic 0,60€
- Oregano 0,60€
- Pistachio 1,00€
- Chorizo 1,10€
- Dry Tomatoes 1,10€
- Eggplant Pesto 1,10€
- Courgette Pesto 1,10€
- Caramelized onion 1,10€


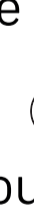
- Burrata 5,10€
- Nduja 1,65€
- Red Peppers 1,10€
- Spicy Oil 1,10€
- Vegan Mozzarella 2,20€
- Artichokes 1,10€
- Capers 1,10€
- Tuna 1,10€
- Anchovies 1,10€
- Eggplant 1,10€
- Buffalo Mozzarella 1,10€
- Onion 1,00€
- Zucchini 1,10€
- Cherry Tomatoes 1,10€
- Friarielli (Broccoli-Rabe) 1,65€
- Mushrooms 1,10€
- Gorgonzola 1,10€



- Cured Ham 1,65€
- Ham 1,10€
- Mortadella 1,10€
- Mushrooms Mix 1,10€
- Truffle Oil 1,10€
- Parmesan 1,65€
- Olive 1,10€
- Pancetta (Italian Bacon) 1,65€
- Mozzarella Cheese 1,10€
- Porchetta (Cooked and Seasoned Pork) 2,70€
- Smoked Provola Cheese 1,10€
- Ricotta Cheese 1,10€
- Rocket 1,10€



HOME-MADE DESSERTS & LIQUORS



HOME-MADE DESSERTS



Cannolo Siciliano    **5,30€**
Crunchy Rolled Pastry, Filled With Sweet Ricotta Cheese, Topped With Grated Pistacho.


Tiramisú   **5,30€**
Savoiardi (Lady Fingers) Dipped In Coffee, Layered With A Mixture Of Egg And Mascarpone Cheese.

Savarè   **5,30€**
Fluffy sweet made in the oven, soaked in a syrup flavored with rum and cream

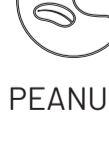
Gianduiotto   **5,30€**
Milk chocolate mousse, heart of delicious Gluanduia chocolate and covered with a thin layer of chocolate.

Almendrato   **5,30€**
Chocolate mousse filled with crunchy almonds.

Tarta Rocher   **5,95€**
Chocolate Cake With Hazelnuts Cream and Pralines.

Pizza de Nutella   **9,65€**
Pizza with Sweet Ricotta Cheese, Chopped Hazelnuts and Vanilla Sugar.

Allergens:



GLUTEN



MILK



SULFUR & SULPHITES



LUPIN



NUTS



CELERY



SESAME



PEANUTS



SOY



MOLLUSCS



CRUSTACEANS



FISH



EGGS



MUSTARD