





## ANTIPASTI

17:00-21:30

BRUSCHETTA FARINA 	6,50
marinated cherry tomatoes, basil, Grana, balsamic 2 pieces	
BRUSCHETTA RUSTICA	7,50
capocollo, straciatella, sun-dried tomato pesto 2 pieces	
CALAMARI FRITTI	10,50   17,50
fried squid rings	
FORMAGGI 	14,75
selection of Italian cheese with fig jam	
SALUMI	15,75
selection of Italian cured meats	
CARPACCIO DI MANZO	9,50   15,75
beef carpaccio with truffle mayonnaise or lemon dressing	
VITELLO TONNATO	9,75   16,00
rosé-cooked veal with tuna sauce and capers	


**TAGLIERE FARINA** 29,75  
selection of cured meats and cheeses, perfect for sharing

**whole wheat base +1,00**  
**smaller size -2,00**

REGINA 	14,00
tomato sauce, mozzarella di bufala, basil, olive oil	
SALAME	15,00
salami Sopressa or spicy Ventricina salami	
TONNO 	16,75
tuna, red onions, Gaeta olives, capers	
DIAVOLA 	17,00
spicy Ventricina salami, red onions, Grana, basil, spicy olive oil	
NORDICA 	17,75
smoked salmon, spinach, mascarpone, sun-dried tomato pesto	



## SPUNTINI

15:00-21:30

OLIVE 	4,50
portion of olives	
<b>FOCACCIA CLASSICO </b>	<b>7,50</b>
olive oil and rosemary, optional with dips + 2,50	
PROSCIUTTO CRUDO	6,50
mini burrata + 2,50	
PATATINE FRITTE 	6,50
fresh fries	
SIDE SALAD 	5,50
mixed salad	

## INSALATE

12:00-21:30





INSALATA VERDURE 	12,75
mixed salad, freshly grilled vegetables, cherry tomatoes, pine nuts with burrata + 4,50	
INSALATA TONNO 	16,75
mixed salad, tuna, egg, cherry tomatoes, freshly grilled vegetables	

**Allergens**  
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## PIZZE

17:00-21:30

FORMAGGI 	16,75
fior di latte mozzarella, gorgonzola DOP, taleggio DOP, provola	
BRUSCHETTA 	17,25
marinated cherry tomatoes, mozzarella di bufala, arugula, Grana, balsamic with prosciutto crudo +2,75	
NORMA 	17,75
grilled eggplant, ricotta salata, basil, sun-dried tomato pesto	
CAPRINO 	17,75
goat cheese, grilled pepper, honey, walnuts, arugula with prosciutto crudo +2,75	

## PASTA

17:00-21:00


LASAGNE AL FORNO	17,50
traditional lasagna, minced beef, béchamel	
STRINGOLI ALLA NORMA 	17,75
eggplant, tomato, ricotta salata	
FETTUCCINE SALMONE  	18,75
long ribbon pasta, smoked salmon, creamy tomato sauce	
RAVIOLI FUNGHI TARTUFO 	18,75
mixed mushrooms, truffle	

## DOLCI

12:00-21:30

CANNOLO CROCCANTE selection of flavors	2,00
TIRAMISÙ CLASSICO	8,75
TIRAMISÙ PISTACCHIO	9,00
TIRAMISÙ LIMONCELLO	9,00
AFFOGATO CAFFÈ	9,50
DESSERT DEL GIORNO	

dagprijis





CAPOCOLLO	18,00
bianca, mozzarella di bufala, capocollo, cherry tomatoes, Grana, arugula, olive oil	
SALSICCIA	18,50
bianca, fresh fennel sausage, pecorino, red onions	
'NDUJA 	18,75
'nduja, mozzarella di bufala, red onions, Gaeta olives	
MORTADELLA	18,75
mortadella, burrata, pistachio, basil	
<b>TARTUFATA</b>	<b>19,75</b>
prosciutto crudo, mixed mushrooms, truffle tapenade, burrata, arugula, truffle oil	

**a choice of;  
focaccia bread or homemade panuozzo + 1,00**



**PANINI** 

12:00-15:00



<b>CAPRESE</b> 	9,50
mozzarella di bufala, cherry tomatoes, arugula, basil, pesto, olive oil with prosciutto curd + 2,00	
<b>DOLCE &amp; SALATO</b> 	10,50
taleggio DOP, fig jam, walnuts, arugula	
<b>MELANZANA</b> 	11,50
mozzarella di bufala, eggplant, arugula, Grana, sun-dried tomato pesto	
<b>CAPRA &amp; FOGLIA</b> 	12,50
goat cheese, spinach, avocado, cherry tomatoes, chili flakes with an egg + 2,00	


<b>MORTADELLA</b>	12,50
mortadella, burrata, arugula, pistachio, basil	
<b>CARPACCIO</b>	12,75
beef carpaccio, arugula, Grana, sun-dried cherry tomatoes, pine nuts, truffle mayonaise	
<b>VITELLO</b>	13,00
rosé-cooked veal, tuna mayonaise, capers, arugula	
<b>SALSICCIA</b>	14,75
fresh fennel sausage, caramelized red onions, pecorino, arugula	

<b>CALABRESE</b> 	12,75
'nduja spread, spicy Ventricina salami, provola, grilled peppers, arugula, balsamic	
<b>NORVEGESE</b> 	14,50
smoked salmon, mascarpone, arugula, red onions, capers, olive oil with avocado + 3,00	
<b>TARTUFO</b>	14,50
truffle tapenade, mozzarella di bufala, capocollo, arugula, olive oil	



**INSALATE** 

12:00-21:30

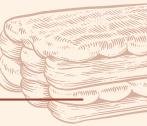
<b>INSALATA VERDURE</b> 	12,75
mixed salad, freshly grilled vegetables, cherry tomatoes, pine nuts with burrata + 4,50	
<b>INSALATA TONNO</b>	16,75
mixed salad, tuna, egg, cherry tomatoes, freshly grilled vegetables	

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**DOLCI** 

<b>CANNOLO CROCCANTE</b> selection of flavors	2,00
<b>TIRAMISÙ CLASSICO</b>	8,75
<b>TIRAMISÙ PISTACCHIO</b>	9,00
<b>TIRAMISÙ LIMONCELLO</b>	9,00
<b>AFFOGATO CAFFÈ</b>	9,50
<b>DESSERT DEL GIORNO</b>	dagprijs




**APERITIVO** 

15:00-21:30

<b>OLIVE</b> 	4,50
portion of olives	
<b>FOCACCIA CLASSICO</b> 	7,50
with olive oil and rosemary, optional with dips + 2,50	
<b>PROSCIUTTO CRUDO</b>	6,50
mini burrata + 2,50	
<b>PATATINE FRITTE</b> 	6,50
fresh fries	
<b>CALAMARI FRITTI</b>	10,50
fried squid rings	

<b>BRUSCHETTA FARINA</b> 	6,50
marinated cherry tomatoes, basil, Grana, balsamic, 2 pieces	
<b>BRUSCHETTA RUSTICA</b>	7,50
capocollo, stracciatella, sun-dried tomato pesto 2 pieces	
<b>TAGLIERE FARINA</b>	29,75
selection of cured meats and cheeses, perfect for sharing	

<b>FORMAGGI</b> 	14,75
selection of Italian cheese with fig jam	
<b>SALUMI</b>	15,75
selection of Italian cured meats	

