

SEASONAL RECOMMENDATIONS

Allergen list	
Sesame	SS
Crustaceans	CC
Lupins	AT
Gluten	GL
Fish	F
Soy	S
Sulfur dioxide	DA
Eggs	H
Mustard	MT
Molluscs	MC
Dairy	L
Peanuts	CH
Calery	A
Dry Fruits	FC

GL

Allergenos

L

L

L

OUR FABULOUS ITALIAN PRODUCTS

1 product €9-- 2 products €17-- 3 products €24-- 4 products €29

Prosciutto di Parma DOP 24 months

Truffled Bologna mortadella

Parmigiano aged 30 months and green olives

White truffle salami

Focaccia al Rosmarino (Accompaniment to our cured meats)

1/2 Ración

Ración

7,95

ARTIGIANALI FORMAGGI

Large and creamy Puglian burrata 250 gr (2 pax) with tomato

Small Puglian burrata 125 gr with tomato bed

Paestum D.O.P buffalo mozzarella with tomato bed

16

13,5

13,5

Kcal

GL, L, FC 385

MC, FC 142

GL, L, H 380

GL, L, H 480

BURRATA ROSSA AL PESTO (v.) Hyper-creamy burrata (125 gr-250 gr) stuffed with pesto and tomato compote

ASPARAGI SALTATI CON POLPO Sautéed asparagus with octopus and chimichurri sauce

CROCCHETTE DI VITELLO TONNATO Vitello tonnato croquettes, covered in sauce and fried capers

I NOSTRI GNOCCHI BRAVOS (v.) Gnocchi alla Brava, like potatoes but more Italian

17,5

11,4

18,95

14,5

12

STARTERS

FRESH FILLED PASTA SEASON

GL, L, H 470

GL, L, H 420

L, H, GL, FC, CC 400

GL, L, FC, H 750

GL, H, L, FC, DA 500

GL, L, H, 800

GL, L, H 600

GL, L, H, 650

GL, L, H, FC 750

GL, L, H, FC 600

GL, L, FC, H 450

GL, L, H 650

GL, L, H, 700

SCARPINOCC AL TARTUFO E FUNGHI pasta filled with mushroom and truffle cream in stewed meat sauce and parmesan fondue

RAVIOLI AI FICHI E FOIE ravioli filled with burrata, in foie and dried fig cream and crispy Parma ham

RAVIOLI DI MARE E TARTARE ravioli filled with creamy burrata, in shrimp, pesto and shrimp tartar sauce

GIRELLA DI SAN GIACOMO AI FUNGHI E FORMAGGIO (v.) pasta filled with mixed mushrooms, mascarpone on parmesan cream, walnuts and pumpkin

GIRELLA DI CODA DI MANZO AL CACAO pasta filled with oxtail, meat juice, Parmigiano Reggiano sauce, pine nuts and cocoa

GIRELLA DELL' ISOLA filled with ricotta, nduja and parmesan, with pepper sauce, guanciale and tarragon

CARAMELLE D'ANATRA E FORMAGGIO candy filled with duck and cheese, with olive oil Truffle and Parmesan

GIRELLA DI ZUCCHINE ALLA NERANO Girella stuffed with zucchini, ricotta and mint, zucchini cream and provolone del Monaco

RAVIOLONI BICOLORE E NOCCIOLA double ravioli stuffed with ricotta, parmesan and spinach, parmesan and hazelnut sau

TORTELLINI ALLA ZUCCA E TARTUFO Tortelloni stuffed with pumpkin and walnuts with a creamy sauce and truffle aroma

RAVIOLI DI PERA E GORGONZOLA (v.) Ravioli stuffed with pear and gorgonzola with walnuts and parmesan cream

RAVIOLI RIPIENI DI FUNGHI AL PECORINO (v) Ravioli stuffed with mushrooms with a light truffled pecorino sauce

CAPPELLACCI RICOTTA E SPINACI Cappellacci stuffed with ricotta and spinach, parmesan fondue and spinach cream

20,9

19,95

19,95

19,95

19,5

19

18

17,5

17,5

16,9

16,75

16,75

16,5

FRESH PASTA

GL, L, H 470

GL, L, H 450

GL, L, H, FC 550

FAMOSA PASTA AL TARTUFO (v.) Mushroom tagliolini with mushroom cream, parmesan and truffle melanosporum

PAPPARDELLE DEL CAPO (v.) Pappardelle with boletus edulis, creamy pecorino wheel sauce

TAGLIOLINI DI BARI CON ZUCCHINI Tagliolini with zucchini sauce on burrata cream and pomodori secchi pesto

20,5

16,95

15,5

PIZZAS

GL, L, F 800

GL, L, S 750

GL, L, FC 780

GL, L 820

GL, L, FC 750

PIZZA EXTRAORDINARIA DI CAVIALE Mozzarella base and parmesan cream, mascarpone cream, 10 grams of Italian caviar, chives and stracciatella.

PIZZA TARTUFATA E FUNGHI PORCINI (v.) truffle cream, mozzarella, ricotta, fresh truffle and candied mushrooms

PIZZA PISTACCIO FAN ricotta and mozzarella, mortadella with pistachios, pesto, granulated pistachio and lirr

PIZZA "FIGURATO" DIAVOLA DE LEON León chorizo, taggiasche olives, parmesan, mozzarella, pomodoro and basil

ROMARELLA TUTTO POMODORO E BURRATA (v.) Romarella with red base with candied red, yellow and dried tomatoes, pesto, burrata and almonds

39

19,95

18,15

17,6

17,25

MEATS

700

600

500

LA CARNE DELLA FELICITÀ La Finca beef entrecote sliced

CODA DI MANZO CON FUNGHI oxtail stewed at low temperature with sautéed mushrooms and rice

STRACCETTI DI VITELLO CON FUNGHI strips of sirloin in seasonal mushroom sauce

30,95

24,5

24,5

FISH

F, L, GL 400

GL, F 500

SALMONE ALLO ZAFFERANO Salmon in saffron cream

BACCALÀ LIVORNESE A MODO MIO Livornese-style breaded cod with pomodoro, taggiasche olives and spinach

21,95

20,95

VAT included / (v.) = Vegetarian *Calorie calculation per dish is approximate. It is recommended 1,400 and 2,800 calories daily depending on your age, sex and physical activity.