

## ANTIPASTI

<b>Burrata con pomodori e olive</b>	14
Burrata with tomatoes, black olives, olive oil and salad	
<b>Carpaccio di filetto di manzo</b>	14
Thinly sliced beef tenderloin with olive oil, lemon, rucola and parmesan	
<b>Carpaccio di tonno affumicato and avocado</b>	17
Thinly sliced smoked tuna with olive oil, lemon and avocado	
<b>Vitello Tonnato</b>	14
Thinly sliced veal with tuna mayonnaise sauce and capers	
<b>Prosciutto e Mozzarella di Bufala</b>	16
Thinly sliced parma ham with Mozzarella di Bufala and rucola	
<b>Antipasto Misto 2p</b>	28
Italian style selection of cold cuts, cheeses and grilled vegetables	
<b>Fritto Misto 2p</b>	24
A selection of deep fried italian treats: fish croquettes, eggplant balls, crispy mozzarella, crispy vegetables and stuffed olives served with 3 dipping sauces	
<b>Calamari Fritti</b>	16
Fried calamari with salad and a lemon-garlic mayonaise	
<b>Polpette di Pesce</b>	14
Fish balls prepared with cheese, garlic, bread crumbs, parsley served with frisee salad, rucola and dips	
<b>Crostone con Bocconcino di bufala e Prosciutto</b>	14
Parma ham and Mozzarella di Bufala with tomatoes, garlic and basil, served on crispy bread	
<b>Crostone con Mortadella e Stracchino</b>	14
Italian Mortadella sausage with creamy Stracchino cheese, tomatoes and rucola, served on crispy bread	
<b>Bruschetta al Pomodoro</b>	8
Homemade toasted bread topped with tomatoes, garlic, basil and olive oil	
<b>Focaccia con Aglio e Origano</b>	6
Our fresh garlic focaccia bread served with olive oil and spicy tapenade	

## INSALATE

<b>Burrata e Avocado</b>	14
Mixed salad, tomatoes, avocado, creamy burrata and balsamic dressing	
<b>Insalata Mista al Tonno</b>	14
Mixed salad, tomatoes, boiled eggs, tuna and a selection of grilled vegetables	

## PASTA

<b>Tagliatelle Ragù alla Genovese</b>	19
Fresh homemade ribbon pasta with slow cooked beef in white wine	
<b>Tagliatelle con Verdure di stagione</b>	16
Fresh homemade ribbon pasta with seasonal vegetables in a creamy tomato sauce and parmesan	
<b>Tagliatelle al Salmone</b>	18
Fresh homemade ribbon pasta with fresh salmon in a creamy tomato sauce, white wine and onion	
<b>Tagliatelle alla Montanara</b>	18
Fresh homemade ribbon pasta with mozzarella, pancetta (italian bacon) and mushrooms in a creamy sauce	

## PASTA

<b>Spaghetti Carbonara</b>	15
With pancetta (Italian bacon), egg and parmesan	
<b>Spaghetti Polpette</b>	15
With our famous meatballs in tomato sauce, parmesan, onion and mozzarella	
<b>Spaghetti alle Vongole</b>	19
With clams sautéed in olive oil, white wine, garlic, parsley and cherry tomatoes sauce	
<b>Spaghetti Gamberi e zucchini</b>	19
With shrimps, garlic and zucchini in a tomato cream sauce	
<b>Lasagna alla Bolognese</b>	17
Classic lasagna with béchamel and meat ragu alla Bolognese	
<b>Panzerotti al tartufo</b>	19
Pasta filled with ricotta and spinach with a creamy truffle sauce	
<b>Panzerotti con funghi e gorgonzola</b>	18
Pasta filled with ricotta and spinach with mushrooms and a gorgonzola sauce	
<b>Panzerotti al pomodoro, basilico e mozzarella di bufala</b>	18
Pasta filled with ricotta and spinach with basil, Mozzarella di Bufala and tomato sauce	
<b>Cannelloni Funghi e Ricotta</b>	18
Cannelloni filled with mushrooms , ricotta and spinach in a creamy tomato sauce	

## SECONDI

<b>Tagliata di manzo</b>	29
Black Angus entrecote with truffle, rucola, parmesan served with pasta and vegetables	
<b>Brasato di Vitello al Vino Rosso</b>	26
Veal meat slowly stewed in Red wine served with pasta and vegetables	
<b>Gamberoni al Cognac</b>	26
Prawns flambéed in Cognac, olive oil and garlic, served with pasta and vegetables	

**Our pizzas are made with the best selected flours | natural yeast | sour dough |  
72 hour slow ripened | highly digestible | healthy**

## PIZZE ROSSE With tomato sauce

<b>Margherita</b>	12
Mozzarella Fior di Latte   tomato   fresh basil	
<b>Gomorra</b>	15
Mozzarella Fior di Latte   tomato   anchovies   capers	
<b>Calabrisella Mia</b>	16
Mozzarella Fior di Latte   tomato   'Nduja (spicy soft salami)   red pepper   garlic	
<b>L' Aspromonte</b>	17
Mozzarella Fior di Latte   tomato   gorgonzola   mushrooms	
<b>Ortolana</b>	16
Mozzarella Fior di Latte   tomato   seasonal vegetables   parmesan   rucola	
<b>Il Buono, Il Brutto, Il Cattivo</b>	19
Mozzarella di Bufala   tomato   bresaola (Italian cured beef)   rucola   lemon zest	
<b>Crudo , Rucola e Scaglie</b>	19
Mozzarella di Bufala   tomato   parma ham   rucola   parmesan	
<b>Tarantella</b>	18
Mozzarella Fior di Latte   tomato   ham   mushrooms   boiled egg   black olives	

**PIZZE ROSSE**  
With tomato sauce

<b>Affumicato PLEASE!</b>	18
Smoked Provola cheese   tomato   cooked ham   mushrooms   parmesan	
<b>Il Fiore</b>	18
Mozzarella Fior di Latte   tomato   creamy stracchino cheese   artichokes   black olives	
<b>Il Salamino di Peppino</b>	16
Mozzarella Fior di Latte   Tuscan salami   black olives   red onion	
<b>Pizza Tonno</b>	17
Mozzarella Fior di Latte   tomato   tuna   red onion	
<b>Peppone</b>	17
Mozzarella di Bufala   tomato   spicy salami	

**PIZZE BIANCHE**  
Without tomato sauce

<b>Giulietta</b>	19
Fresh ricotta   parma ham   truffle crème   mushroom   rucola	
<b>Perle ai Porci</b>	16
Mozzarella di Bufala   pancetta   caramelized onions   thyme	
<b>La Cacciottara</b>	18
Mozzarella Fior di Latte   burrata   parmesan   nuts   gorgonzola	
<b>Salsiccia, Peperoni e Cipolle</b>	18
Mozzarella di Bufala   Tuscan sausage   roasted bell peppers   red onion	
<b>Thunnus Albacares</b>	23
Mozzarella di Bufala   rucola   smoked tuna   zucchini   capers   red onion   lemon	

**DOLCI**

**CAFE'**

<b>Tiramisù</b>	8	<b>Espresso</b>	3
Classic tiramisù		<b>Cappuccino</b>	3.5
<b>Tortino al cioccolato e noci</b>	9	<b>Doppio Espresso</b>	3.5
Chocolate cake with nuts and a scoop of raspberry sorbet		<b>Latte Macchiato</b>	3.7
<b>Tartufo Bianco</b>	8	<b>Lungo</b>	3
Ice cream truffle with a creamy coffee center and meringue topped with amaretto		<b>Corretto Grappa/Sambuca</b>	6
<b>Panna cotta</b>	8	<b>Caffè Speciale</b>	8
Cream pudding with caramel		<b>Italiano   Irish   Spanish   French</b>	
<b>Cannoli Siciliani</b>	8.5	<b>Porto Rosso/Bianco</b>	4
Sicilian specialty, crispy dough rolls filled with ricotta cream		<b>Marsala</b> italian liquer wine	4.5
<b>Formaggi misti</b>	12		
An assortment of Italian cheeses			
<b>Cantuccini e vin santo</b>	7		
Fragrant dessert wine served with traditional cantuccini biscuits			