

APERITIVI

Crodino (analcolico)	2.5
Prosecco	6.5
Campari Soda	4.5
Variety of Italian aperitivi	4
Aperitivo della Casa	7
Aperol of Campari Spritz	7.5
Negroni	8.5

SODA

San Pellegrino or Aqua Panna 0.75 cl	6
San Pellegrino or Aqua Panna 0.25 cl	2.8
Variety of Sodas	3
San Pellegrino Sodas	3.5
Pear juice, Apple juice (Italian)	3

BEERS

Nastro Azzurro	4
Peroni (Originale)	4
Messina Cristalli di Sale	5.5
Heineken 0.0%	3
Seasonal Italian craft beer (Artisinal)	7.5

WINES

Vino della Casa

Red, white, rose, per glass of bottle	4.5 21
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WHITE

Chardonnay - Saputi - Marche – <i>Noi Due</i>	29
Pinot Grigio - Borgo molino - Veneto - <i>Pinot Grigio</i>	36
Verdicchio Classico Superiore - Saputi - Marche - <i>Verdicchio</i>	29
Prosecco Brut DOC - Borgo Molino - Veneto - <i>Glera</i>	38

RED

Chianti classico DOCG - Bindi Sergardi - Toscana - <i>Sangiovese</i>	48
Castru Vecchiu - Saputi - Marche - <i>Montepulciano</i> - <i>Sangiovese</i> - <i>Merlot</i>	34
Valpolicella Classico DOC - Monte Faustino - Veneto - <i>Corvina Veronese</i> - <i>Rondinella</i>	36
Abate Pallia - Saputi - Marche - <i>Merlot</i> - <i>Cabernet</i>	39
Montepulciano Riserva DOC - Coste di brenta - Abruzzo - <i>Montepulciano</i>	46
Primitivo di manduria DOC - Poderi Angelini - Puglia - <i>Primitivo</i>	43
Brindisi DOP Riserva - Sampietrana - Puglia - <i>Montepulciano</i> - <i>Negramaro</i>	33

For our special wines, ask for the wine menu

APERITIVI

Bruschetta al tartufo	7
Toasted Napolitan bread with truffle spread	
Bruschetta al pomodoro e basilico	7
Toasted Napolitan bread with tomato, basil and garlic	
Bruschetta al pesto	7
Toasted Napolitan bread with pesto	
Ciabatta	4
Bread with olive oil and our special spicy tapenade from calabria	
Olive nere	3
Marinated black olives	

ANTIPASTI

Antipasto misto	28
Étagère for two with bresaola, mortadella and an insalata caprese	
Mortadella e rucola	10
Italian sausage with rucola, gorgonzola and artichoke	
Insalata mista	9.5
A rich, mixed salade with a variety of vegetables	
Insalata caprese	11
Buffelo mozzarella, tomato and basil	
Carpaccio filetto	12
Thin cut tenderloin, olive oil, parmesan, rucola and lemon	
Carpaccio di tonno affumicato	13
Thin cut somed tuna with olive oil, lemon and green apple	
Cozze alla marinara	9.5
Fresh mussels with cherrytomatoes, white wine, garlic and parsley	
Vitello tonnato	12
Thin cut veal with tuna mayonnaise and cappers	
Lumache di Giuliano	9.5
Vine snails in white wine with cherry tomatoes, butter, garlic and parsley	
Crostone Prosciutto crudo	12
Parma ham, Taleggio cheese and tomato, served on crispy napolitan bread	
Bresaola di Bufala	12
Air dried buffalo meat with olive oil, rucola, parmesan and lemon	

PRIMI SPAGHETTI

Aglio, olio e peperoncino	12
Spaghetti in olive oil, garlic and fresh peppers	
Carbonara	13
Spaghetti in a creamy sauce with guanciale, egg and parmesan	
Polpette	14
Spaghetti with our famous <i>meatballs</i> in tomato sauce , parmesan and mozzarella	
Marinara	18
Spaghetti with seafood in a cherry tomato sauce with white wine and garlic	
Cozze	15
Spaghetti with mussels in a cherry tomato sauce with white wine and garlic	
Vongole	17
Spaghetti with vongole clams in a cherry tomato sauce with white wine, garlic and parsley	

TAGLIATELLE

Mediterraneo - V	14
Tagliatelle in tomato sauce with basil, sundried tomatoes, parmesan and mozzarella	
Pesto - V	16
Tagliatelle in a creamy sauce with homemade pesto and parmesan	
Gamberi e zucchine	16
Tagliatelle with shrimps in a tomato cream sauce with zucchini and garlic	
Ragú di vitello	18
Tagliatelle with slow cooked veal in tomato sauce with ricotta salata	
Tagliatelle quattro formaggi - V	18
Tagliatelle in a creamy sauce with 4 kinds of cheese	

PENNE

Boscaiola - V	14
Penne in a creamy sauce with mushrooms, gorgonzola, zucchini, garlic and salted ricotta	
Amatriciana	13
Penne in tomato sauce with guanciale, onion, parmesan and mozzarella	
Penne Alfredo	14
Penne in a creamy sauce with guanciale, onion, mushrooms, mozzarella and parmesan	
Penne al Salmone	14
Penne with smoked salmon in a tomato sauce with white wine and onion	
Buttanesca - V	13
Penne with tomato sauce, cappers, olives, fresh peppers and salted ricotta	

PASTA DISHES FROM THE OVEN

Tagliatelle al Forno	18
Tagliatelle with ragú alla bolognese, cheese and parmesan	
Gnocchi alla Sorrentina - V	17
Gnocchi pasta with tomato sauce, mozzarella, basil and parmesan	
Lasagne al forno	17
Lasagne Bolognese with béchamelsauce, mozzarella and parmesan	
Cannelloni al tartufo - V	18
Pasta rolls filled with truffle, ricotta and spinach in a truffle cream sauce	

Gnocchi al Pesto - V	16
Gnocchi with a creamy sauce of homemade pesto, taleggio cheese and parmesan	

RAVIOLI

Filled pasta with ricotta and spinach

Verdure- V	16
Ravioli in tomato sauce with three kinds of fresh vegetables, onion, mozzarella and parmesan	
Pomodoro e mozzarella di bufala - V	17
Ravioli in tomato sauce with dried tomatoes, basil, parmesan and buffalo mozzarella	
Ravioli noci e gorgonzola - V	16
Ravioli in a creamy sauce of gorgonzola with nuts, onion and parmesan	
Funghi Porcini - V	16
Ravioli in butter with mushrooms, sage and parmesan	
Tartufo - V	18
Ravioli in a creamy sauce with truffle, garlic and parmesan	

SECONDI

meat

Tagliata di manzo al tartufo	29
Black Angus porterhouse steak with truffle, rucola and parmesan	
Ossobuco	25
Oven cooked veal shank in tomato sauce	
Spezzatino di manzo - Mario's specialiteit	23
Beef stew with peas, potato and herbs	

fish

Pesce del giorno	--
Fish of the day	
Gamberoni al Prosecco	26
In olive oil and garlic cooked big prawns with prosecco and lemon zest	

All meat and fish dishes are served with fresh vegetables and pasta

DOLCI

Panna cotta	7
Homemade vanilla cream pudding with caramel	
Tiramisu	7.5
The one and only	
Formaggi misti	12
Gorgonzola, Taleggio, Parmesan	
Babà al rhum	7
In rum soaked napolitan sponge cake with cream ice and whipped cream	
Tartufo	7
Chocolate ice with a core of zabbaione ice	
Vin' Santo Toscano e cantuccini	4.5
A full, fragrant dessertwine served with cantuccini cookies	
Affogato al caffè	7
Ice cream drenched with espresso, chocolate and amaretto	
Cannoli Siciliani	8.5
Sicilian specialty, crispy dough rolls filled with ricotta creme	
Torta Caprese	8.5
Chocolate pie with ice cream	

CAFFÈ

Caffè speciale (Irish, Italian etc.)	8.5
Espresso	3
Doppio Espresso	3.5
Caffè	3
Cappuccino	3
Tea	3
Fresh mint tea	3
Porto Rosso/Bianco	4

**While we are specialized in pasta dishes we can – if requested
timely – we can make everything**