

P'accummincià

To Begin

- Meatballs according to tradition** 1 2 3 6 7 9 14 **7.50 €**
Fried meatballs, tomato sauce, toasted bread, shavings of Grana cheese, fresh basil
- Mozzarella in carrozza** 1 2 3 6 7 8 14 **8.00 €**
Breaded mozzarella, cream of roasted eggplants, cream of wood-fired cooked Datterino tomatoes, basil sauce
- Frittura allo spiedo** 1 2 3 6 7 9 12 14 **7.00 €**
Small omelette with Amatriciana pasta roasted potato croquettes, saffron rice suppli with Sardinian dry sausage, tomato and buffalo mozzarella panzerotto, classic "montanara" (fried pizza dough)
- Porchetta sandwich** 3 9 **5.50 €**
Crunchy bread, our own production of porchetta (roast pork), cream of potatoes with garlic and rosemary, smoked scamorza cheese, yogurt sauce

P' spartirè

To Share

- Appetizers** 1 2 3 4 5 6 7 9 10 11 12 13 14 **16.00 €**
Daily selection of six hot and cold starters

- Chopping board** 1 2 3 4 5 6 8 10 11 12 13 14 **x2 - 12 €**
Selection of cold cuts and cheeses accompanied by homemade sauce with the addition of a hot and a cold appetizer
- x4 - 20 €**
- x6 - 26 €**

Sii à diet?!!

Salads

- Autumn Salad** 1 2 6 7 14 **8.00 €**
Mixed salad greens, grilled vegetables, confit red and yellow cherry tomatoes, roasted Camembert cheese, crushed walnuts, red turnip mayonnaise
- Caprese** 3 **7.00 €**
Buffalo mozzarella 250gr, salad tomato, extra virgin olive oil, oregano, basil

Null'è tuccà

The Untouchable Pizzas

- Ortolana Rivisitata** 1 2 3 6 7 9 **13.00 €**
Red base, fior di latte, crunchy zucchini and eggplants, bell peppers cream, extra virgin olive oil, basil
Optional: ricotta crust/ricotta and pepper crust/melted sweet pecorino crust **+3.00 €**
- Pistacchiella** 1 2 3 9 13 **16.00 €**
White base, fior di latte, mortadella fiocco, pistachio sauce, cow's milk burrata, pistachio crumble, extra virgin olive oil, basil, ricotta and pistachio crust
- Salsiccia e Peperoni** 3 9 13 **16.00 €**
Red bell peppers base, smoked bufala, fior di latte, grilled sausage, bell peppers peeled, crumble made from our own herbs bread, extra virgin olive oil, basil
Optional: ricotta and pepper crust / melted sweet pecorino crust **+3.00 €**
- Transumana** 1 2 3 6 7 9 14 **18.00 €**
Lamb ragù base, potato croquette with culurgiones, fundue of pecorino juncu canestrato, dried tomatoes pesto, extra virgin olive oil, basil
Optionale: melted sweet pecorino crust **+3.00 €**
- Fiocchi di Patate** 3 9 13 **16.50 €**
Cow cream base, grilled cooked ham, smoked bufala, smashed potatoes, breadcrumbs, grated Parmesan and ecorino mix, extra virgin olive oil, basil
- A Cavallo nel Bosco** 2 3 9 **18.00 €**
White base, fior di latte, grilled meat mushrooms, horse bresaola, walnut crumble, rocket pesto, shavings of 18-month-aged Parmesan, extra virgin olive oil, basil
Optional: fior di latte crust **+3.00 €**
- Pascolo Autunnale** 2 3 9 **16.00 €**
Pumpkin cream with Camembert base, smoked bufala, fior di latte, guanciale, grilled and marinated pumpkin, Parmesan fondue, crumbled chestnuts, extra virgin olive oil, basil
Optional: ricotta and pepper crust or melted sweet pecorino crust **+3.00 €**
- Per Caso** 3 9 11 **16.00 €**
White base, fior di latte, camembert, sweet gorgonzola, semi-aged pecorino cheese flamed, Parmesan wafer, pear jam from our own production, extra virgin olive oil, basil
- Zio Tonio** 3 9 13 **15.50 €**
White base, fior di latte, smoked bufala, stracciatella cream, turnip greens reheated, calabrian 'nduja, Cantabrian anchovy, threads of sweet chili, extra virgin olive oil, basil
Optional: grilled sausage instead of Cantabrian anchovy
Optional: ricotta crust **+3.00 €**
- Carciofo Indeciso** 1 2 3 4 5 6 7 8 9 **16.50 €**
Artichoke cream base, fior di latte, smoked bufala, porchetta from our own production, grated mullet bottarga, crunchy artichoke, extra virgin olive oil, basil
Optional: ricotta crust / ricotta and pepper crust **+3.00 €**
- Maialata** 3 9 10 **14.00 €**
White base, fior di latte, caramelized onion, lard, buffalo stracciatella, extra virgin olive oil, basil
Optional: Torrente sauce
- Pugliese** 9 9 10 **15.00 €**
Red base, fior di latte, Taggiasca olives, cherry tomatoes, raw ham, shredded burrata cheese, extra virgin olive oil, basil
Optional: melted sweet pecorino crust / ricotta and pepper **+3.00 €**
- Purucchius** 2 3 5 8 9 **16.00 €**
Red base, fior di latte, homemade genovese pesto, cherry tomatoes, fresh tuna carpaccio, crumbled pine nuts, extra virgin olive oil, basil

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Classic Pizzas

- Margherita** 3 9 **8.00 €**
Red base, parmesan, fior di latte, extra virgin olive oil and basil
- Marinara** 9 **7.00 €**
Red base, garlic, oregano, extra virgin olive oil and basil
- Provala** 3 9 **10.00 €**
Red base, parmesan, smoked buffalo fior di latte, pepper, extra virgin olive oil and basil
- Napoli** 3 5 9 **10.00 €**
Red base, parmesan, fior di latte, cantabric anchovies, capers, extra virgin olive oil and basil
- Bufala** 3 9 **11.00 €**
Red base, parmesan, buffalo fior di latte, extra virgin olive oil and basil
- Calzone Fritto** 3 9 10 **12.00 €**
Fried Calzone, red base, ricotta, pepper, lard, fior di latte, smoked buffalo fior di latte, salami, extra virgin olive oil
- Calzone al Forno** 1 2 3 6 7 9 **11.00 €**
Baked calzone, parmesan, fior di latte, salami, roasted cooked ham, tomato sauce
- Diavola** 3 9 13 **11.00 €**
Red base, parmesan, fior di latte, spianata calabra, chili oil, extra virgin olive oil, basil

Aggiunta cornicioni (solo per pizze classiche)

- Ricotta and pepper crust, melted cheese crust, ricotta and pistachio crust** **3.00 €**

E' echiù

Additions

- Vegetables** **1.50 €**
- Land** **3.00 €**
- Sea** **4.00 €**
- Double Mozzarella** **2.00 €**
- Buffalo mozzarella, Burrata cheese, Stracciatella cheese** **4.00 €**
- Cheese** **2.50 €**

Finimm'

To Close

- Mokamisù** 3 9 14 **6.00 €**
Mascarpone cream, coffee soaked Oro Saiwa, chocolate sauce, powdered sugar
- Profiteroles** 2 3 9 14 **7.00 €**
Profiteroles filled with goat ricotta cream, covered with milk chocolate glaze
- Cheesecake (no lactose)** 1 2 9 14 **7.00 €**
Optional: berry sauce
Optional: Lotus cream
- Etokraphen** 1 2 3 6 7 9 14 **6.00 €**
Optional: Nutella, walnut crumble
Optional: Pistachio cream and crumble
Optional: Lotus cream and crumble
- Torta caprese al Limone** 1 2 3 9 14 **6.00 €**
Almond cake, served with red berries sauce and white chocolate pralines
- Fiocco di Neve Poppella** 3 6 8 12 13 **Bis 6.00 €**
Traditional, chocolate, pistachio, salted caramel **Tris 8.00 €**

Cover charge. 1.00 €

FOOD ALLERGENS

