



## ANTIPASTI

### Garlic bread

Homemade firewood garlic bread with butter and mozzarella

5,50€

### Truffle Bread

Our baked bread dough with white truffle sauce

6,50€

### Classic Provoletta

Melted provolone cheese baked in the oven with a light touch of fresh tomato and oregano

9,00€

### Smoked Provoletta

Melted oven-smoked provolone cheese with crunchy Iberian ham, tomato base, oregano and toast

9,50€

### Foccacia della mamma

Baked bread, cherry tomato, cooked ham, fresh mozzarella and oregano

10,00€

### Carpaccio di Manzo

Very thin slices of fresh veal meat seasoned with flakes of parmesan cheese, lemon juice black pepper and olive oil

11,50€

### Carpaccio di Octopus

Very thin slices of fresh Mediterranean octopus, seasoned with lemon juice arugula salad and olive oil

12,50€

### Italian cheese

Varied assortment of cheeses with truffle honey and red fruit jam

10,00€

### Italian antipasti

Speck (Italian smoked ham) sliced porchetta, mortadella, salami, mozzarella, provolone, sun-dried tomatoes, seasoned Italian artichokes, Gaeta olives, arugula and grissinni

13,00€

## PIADINE

### Vegetarian Piadina

Mix of fresh seasonal vegetables seasoned with Pedro Ximénez sauce

7,00€

### Piadina della Casa

St Danielle ham, fresh tomato, mozzarella cheese and arugula salad

7,50€

### Piadina al Salmone

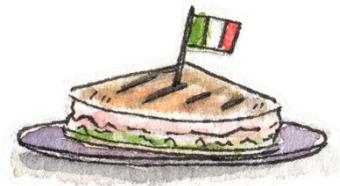
Roquefort (blue cheese), fresh tomato, smoked salmon and rucola salad

7,50€

### Piadina Porchetta

Flavored boneless pork roasted in the oven, provolone chesse, chef's secret sauce and arugula

7,50€



## LE INSALATE

### Caprese

Sliced fresh tomato with mozzarella cheese basil and a touch of pesto sauce

10,00€

### Capricciosa

Lettuce, tomato, asparagus, tuna, sweet corn, boiled egg and Gaeta olives

10,50€

### Fresh spinach

Spinach, goat cheese medallion, dried tomatoes, walnuts, honey mustard sauce

11,00€

### Caesar

Lettuce, bread croutons, bacon, roast chicken breast, parmesan cheese flakes and Cesar dressing

11,00€

### Fresh burrata

Mix of lettuce, burrata di Bufala, natural tomato, dried tomatoes dressed with olive oil and balsamic vinegar

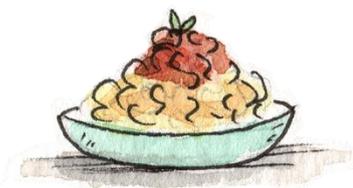
12,50€

### Burrata al tartufo

Burrata di Bufala dressed with truffle oil and honey, arugula, cherry tomatoes and sautéed with cubes of Iberian ham

13,00€

*Ask for our gluten free and lactose free menu*



## LE PASTE

<b>Spaghetti Nata &amp; Bacon</b>	10,00€
Carbonara recipe with cream, bacon, parmesan and nutmeg	
<b>Original Carbonara Spaghetti</b>	11,00€
Original recipe with guanciale (pork cheeks), egg parmesan and black pepper	
<b>Spaghetti Bolognese</b>	10,00€
Homemade Bolognese sauce made with tomato, mixed meat, carrot, celery and onion	
<b>Linguine al Pesto</b>	10,00€
Pesto sauce with fresh basil, olive oil, pine nuts and Parmesan	
<b>Rigatoni Amatriciana</b>	10,00€
Tomato sauce with garlic, guanciale (pork cheeks), onion and red wine	
<b>Tagliatelle gambieri al Pil Pil</b>	12,00€
Prawns sautéed in Pil Pil with garlic, olive oil, chillies and paprika	
<b>Gnochi al speck</b>	12,00€
Speck (Italian smoked ham), light cream sauce and gorgonzola with a touch of pink pepper	
<b>Gnocchi 5 formaggi</b>	11,00€
Potato gnocchi and mix of 5 Italian cheeses with cream sauce	
<b>Penne Vodka e Salmone</b>	11,00€
Smoked salmon, a touch of tomato, onion, capers, cream and flambéed with vodka	
<b>Spaghetti Don Vito</b>	12,50€
Italian dried tomatoes, fresh tomato, mushrooms, green asparagus and serrano ham	
<b>Tagliatelle al tartufo</b>	12,50€
Mix of mushrooms and boletus, mascarpone, cream and truffle cream	
<b>Linguini ai gamberi and zucchini</b>	12,50€
Prawns, fresh zucchini, onion and olive oil	
<b>Spaghetti Nere ai Frutti di Mare</b>	12,50€
Black pasta made with squid ink, clams, prawns, squid, mussels, fresh tomato, garlic and Gaeta olives	

## GRATIN PASTA

<b>Penne al Forno</b>	11,00€
Tomato, cooked ham, mushrooms, mozzarella, béchamel and parmesan gratin in the oven	
<b>Rigatoni Bolognese al Forno</b>	11,00€
Tomato, béchamel, mixed bolognese meat, mozzarella and baked parmesan gratin	
<b>Spaguetti carbonara al Forno</b>	11,00€
Bacon, egg, cream and baked parmesan gratin	
<b>Rigatoni Inferno al Forno</b>	11,00€
Tomato, mozzarella, spicy salami, mushrooms and béchamel gratin baked with parmesan	
<b>Lasagna di Carne</b>	11,00€
Original recipe with mixed Bolognese sauce, mozzarella, béchamel and parmesan gratin in the oven	
<b>Lasagna di Verdure</b>	11,00€
Selection of seasonal vegetables, tomato, mozzarella, béchamel and parmesan gratin in the oven	
<b>Lasagna di Boletus</b>	12,00€
Mix of mushrooms and boletus, mozzarella, béchamel, truffle cream and gratin with parmesan	

## STUFFED PASTA

<b>Green tortellini</b>	11,00€
Stuffed with ricotta and spinach seasoned with tomato sauce, garlic, fresh tomato and basil	
<b>Oxtail ravioli</b>	12,00€
Ravioli stuffed with meat, homemade sauce made with tomato and oxtail	
<b>Fagotti</b>	12,50€
Pear-filled sachets with a cream sauce, gorgonzola and walnuts	
<b>Panzotti Zucca e amaretto</b>	13,00€
Pumpkin fillings, foie sauce and mascarpone with Pedro Ximénez reduction	

# LE PIZZA

## Margherita

Tomato with basil, mozzarella and oregano

8,50€

## Prosciutto

Tomato with basil, mozzarella, cooked ham and oregano

9,00€

## Prosciutto e Funghi

Tomato with basil, mozzarella, cooked ham, mushroom and oregano

9,50€

## Bolognese

Tomato with basil, mozzarella, Bolognese sauce and Parmesan

10,00€

## Tonno e Cipolla

Tomato with basil, mozzarella, tuna, onion and oregano

10,00€

## Hawaiian

Tomato with basil, mozzarella, cooked ham and natural pineapple

10,00€

## Carbonara

Base of cream, mozzarella, bacon, parmesan, mushrooms and black pepper

10,00€

## Diavola

Tomato with basil, mozzarella, pepperoni (spicy salami) and oregano

10,00€

## Vegetarian

Tomato with basil, mozzarella, aubergine, zucchini, mushrooms and goat cheese

10,00€

## 4 Formaggi

Tomato with basil, mozzarella, roquefort, emmental, parmesan and oregano

10,00€

## 4 Stagioni

Tomato, mozzarella, mushrooms, cooked ham, artichokes, black olives and oregano

10,00€

## Rustic

Tomato with basil, mozzarella, red and yellow peppers, onion, bacon and oregano

10,00€

## Sicilian

Tomato with basil, mozzarella, capers, anchovies, black olives, basil and oregano

10,00€

## Mexican

Tomato with basil, mozzarella, mixed minced meat, peppers, onion, chillies and jalapeños

10,00€

## Napoli

Tomato with basil, mozzarella, Napoli salami, onion and green peppers

10,00€

## Granjera

Tomato with basil, mozzarella, mushroom, corn, roast chicken and fried egg

11,00€

## BBQ

Tomato with mozzarella basil, roast chicken, bacon and barbecue sauce

11,00€

## Al Salmone

Mozzarella with basil, smoked salmon, gorgonzola and arugula

12,00€

## Frutti di mare

Tomato, mozzarella, prawns, mussels, squid, clams, olive oil with garlic and oregano

12,50€

## Calzone

Tomato, mozzarella, basil, mushrooms, cooked ham and arugula

12,50€

## Tirolese

Tomato with basil, mozzarella, speck (Italian smoked ham) arugula and parmesan

12,50€

## La Favorita

Tomato with basil, mozzarella, boletus, Serrano ham and Parmesan

12,50€

## Truffle

Funghi porcini, arugula, fresh mozzarella, cherry tomato white truffle sauce and dressed with truffle oil

12,50€

## Iberian

Tomato with basil, mozzarella, Iberian ham, fried egg and oregano

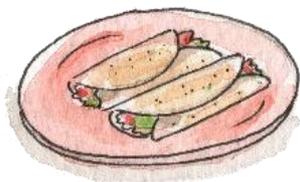
13,00€

## Burrata

Fresh burrata, tomato with basil, mozzarella, Iberian ham and oregano

13,50€





# LES CREPES

## (SAVORY PANCAKES)

<b>Parisino</b>	10,00€
Stuffed with cooked ham, Emmental cheese, béchamel and tomato sauce	
<b>Nórdico</b>	10,50€
Smoked salmon, Emmental cheese, mascarpone, mushrooms and dill	
<b>Tikka</b>	11,00€
Chicken curry, prawns, mushrooms, Emmental cheese, béchamel and cream	
<b>Red hot chili peppers</b>	10,50€
Mixed minced meat, tomato, peppers, onion, emmental, béchamel and hot chili	
<b>Smoked</b>	10,50€
Bacon, smoked provoletta, artichokes, fried onion and béchamel	
<b>Spinach au gratin</b>	11,00€
Fresh spinach sautéed with goat cheese, walnuts, baked with béchamel and parmesan	
<b>Leeks au gratin</b>	11,00€
Fresh leeks with Emmental cheese, mushrooms, baked with béchamel sauce and Parmesan	
<b>Roast Chicken Gratin</b>	11,00€
Chicken, mushrooms, boiled ham, emmental, baked gratin with béchamel and parmesan	
<b>Coda di Toro</b>	12,00€
Oxtail with caramelized onion, béchamel sauce and pine nuts	
<b>Foie and Boletus Special</b>	12,50€
Foie, boletus, Pedro Ximénez apple, béchamel sauce and parmesan	

## DESSERTS

<b>Chef's homemade tiramisu</b>	5,00€
<b>House panna cotta</b>	4,50€
With chocolate, strawberry or caramel syrup	
<b>Affogato al Caffé</b>	3,50€
Vanilla ice cream, coffee, cream and brown sugar	
<b>Glass of ice cream</b>	5,00€
3 assorted scoops of ice cream with cream, chocolate syrup, wafer and crunchy almonds	
<b>Cannoli Siciliani</b>	4,50€
Filled with sweet ricotta cheese and icing sugar	
<b>Death cake for chocolate with cream and chocolate syrup</b>	4,50€
<b>Creamy cheese cake</b> with raspberry jam, cream and strawberry syrup	5,00€
<b>Coulant</b>	5,00€
hot chocolate volcano with vanilla ice cream, cream and syrup	
<b>Crepe with nutella, cream and chocolate syrup</b>	4,50€
<b>Crepe with chocolate syrup and cream</b>	4,50€
<b>Crepe with dulce de leche and icing sugar</b>	4,50€
<b>Crepe with Banana, nutella, cream and chocolate syrup</b>	4,50€
<b>Crepe with strawberry ice cream, nutella, cream and syrup</b>	4,50€
<b>Crepe with vanilla ice cream, chocolate syrup and cream</b>	4,50€
<b>Apple crepe</b>	4,50€
Apple compote, vanilla ice cream, cream and cinnamon	
<b>Crepe Suzette al Grand Marnier</b>	5,50€
Brown sugar, liquor, orange and vanilla essence	
<b>La Isla Crepe</b>	5,50€
Banana, vanilla ice cream, chocolate syrup and flambé with Rum	
<b>Nutella pizza</b>	6,00€
nutella, crocanti almond and icing sugar	

