



TO START & SHARE

CAMPARI OLIVES VG, GF, LF

Campari sprayed mix of olives, in-house marinated with herbs and orange peel. 6,9

TRUFFLE CHIPS GF

Rootfruit chips topped with freshly grated Grana Padano cheese. Accompanied by a black truffle dip. 9

PANE DELLA CASA V

House made sourdough bread with herbs. Perfect to order with dips as starter to share. 4,6

ANTIPASTI

STRACCIATELLA V

Creamy stracciatella cheese spread, baked cherry tomatoes marinated in herbs, basil-infused olive oil, salt & pepper. House-baked sourdough breadsticks. 14,1

VITELLO TONNATO

Thin slices of veal, topped with capers, basil oil, and a rich tonato sauce. Finished with fresh basil, salt and pepper. 16,9

BRESAOLA CARPACCIO

Thinly sliced, beef tenderloin Bresaola "carpaccio style" with arugula, onions, cherry tomatoes, ricotta cheese, and cheese flakes. Topped with olive oil and lemon zest. 14,9

TAGLIERE DE V

A Cheese and Charcuterie board perfect to share. Grana Padano DOP, Chèvre, Bresaola, spicy salami Ventricina, House-Marinated Olives and breadsticks. 16

INSALATA

CHICKEN CAESAR

Romaine, roasted herb-marinated chicken, bacon crisp, cheese flakes, house caesar dressing, freshly grated Grana Padano & lemon zest. 18

BURRATA E PESTO VERDE V, GF

Romaine, peppery arugula, cherry & sun-dried tomatoes, topped with a creamy burrata filled with a basil pesto & ricotta dressing. 18

PICCOLA V, GF

A small side salad to have with your main. Romaine, peppery arugula, cherry tomatoes. Drizzled with a basil-infused olive oil dressing. 4

PASTA FRESCA

We cook it al dente. Cooking al dente enhances the texture of the pasta, providing a pleasant chewiness and retaining some of its inherent flavor, resulting in a more satisfying and well-balanced dish.

PASTA AL LIMONE

Mezzi Paccheri with a fresh, creamy lemon and garlic sauce, topped with freshly grated Grana Padano cheese, panko crumble, parsley. 17

AMATRICIANA

Mezzi Paccheri tossed in a bold tomato sauce with garlic, red onion, crispy pancetta, black pepper, and chili flakes, finished with Grana Padano. 16,9

TARTUFO NERO V

Mezzi Paccheri, our house-made black truffle sauce, roasted portabello mushrooms, Grana Padano crunch and parsley. 19,5

PESTO VERDE V

Fusilloni, house-made basil pesto with herbs, seeds and garlic, baby spinach, green beans, cracked black pepper and Grana Padano. 16,9

Our seasonal special

FUSILLONI ALLA VODKA

Fusilloni pasta in creamy vodka sauce, topped with fennel sausage and Stracciatella. 18,5

SOURDOUGH PIZZA

Our sourdough is made by hand daily in the restaurant, as it should be. Then, we let it ferment for 48 hours, resulting in a unique, light texture we bake to perfection in our imported oven from Genoa at 400°C.

*We also have gluten free dough. (4€)

CLASSICS WITH A TWIST

QUEEN MARGHERITA V, *GF

herb-infused tomato sauce, fior di latte mozzarella, marinated cherry tomatoes, basil, Grana Padano. 12,9

PROSCIUTTO E FUNGHI *GF

herb-infused tomato sauce, fior di latte mozzarella, prosciutto cotto, garlic-roasted portabello mushroom, rosemary & thyme. 16,9

TOMATA BURRATA V, *GF

herb-infused tomato sauce, fior di latte mozzarella cocktail tomatoes, basil oil, creamy Italian burrata & arugula. 18,2

POLLO MEDITERRANEO *GF

herb-infused tomato sauce, fior di latte mozzarella, roasted chicken thighs, bell peppers, fresh herbs and feta cheese. 17,1

MARGHERITA VEGANA VG, *GF, LF

herb-infused tomato sauce, vegan mozzarella marinated cherry tomatoes, fresh basil. 12,9

HAWAIIAN PIZZA *GF

herb-infused tomato sauce, fior di latte mozzarella, prosciutto cotto, chili flakes, Grana Padano, fresh sliced pineapple. 16,9

SALAME PICCANTE *GF

herb-infused tomato sauce, fior di latte, spicy salami Ventricina, red onion, rosemary & thyme, Grana Padano. 17,5

GOURMET SPECIALS

'NDUJA & RICOTTA *GF

herb-infused tomato sauce, spicy 'Nduja sausage, fior di latte mozzarella, Grana Padano, fresh basil, ricotta cheese. 17,5

BEETROOT & CHEVRE V, *GF

olive oil, roasted beets, chèvre, fresh basil, fior di latte mozzarella rootfruit chips, sticky balsamic dressing, Grana Padano. 17

BEE STING *GF

olive oil, spicy salami ventricina, honey, fior di latte mozzarella, red onion, chili flakes, Grana Padano, rosemary & thyme. 17

BRESAOLA & RUCOLA *GF

Fior di latte mozzarella, finished with fresh arugula, tender bresaola, and a sprinkle of freshly grated Grana Padano. 18,9

PESTO PRIMAVERA V, *GF

house made basil pesto, fior di latte mozzarella, fresh spinach, roasted broccoli, cherry tomatoes, Grana Padano. 16,9

FOUR CHEESE V, *GF

A rich blend of mozzarella, goat cheese, Grana Padano, and Gorgonzola, finished with a touch of fresh mint and zesty lemon. 16,9

TARTUFO NERO V, *GF

olive oil, fior di latte mozzarella, black truffle tapenade, garlic-roasted portobello, Grana Padano, sea salt, chopped parsley. 19,5

Our seasonal special

LA ZUCCA V, *GF

Fior di latte mozzarella, pumpkin confit, crispy guanciale, Grana Padano, kale chips, and a touch of chili flakes for gentle heat. 17

DIP SAUCES

The perfect dip sauce for enjoying your crust to the last bite. Choose between Spicy tomato, Black truffle, Sweet pesto and Caesar. 2,7 each.

DESSERTS

PROFITEROLLES V

Profiterolles filled with a chantilly cream and topped with a cocoa cream. 9

CANNOLO V

A must try Sicilian classic with fresh citrus filling. Made special for us by our friends at Cannolo. 9

AFFOGATO V

A steaming hot espresso with Vanilla Madagascar Gelato. 9,5

TIRAMISU V

The Italian classic with mascarpone & cocoa, topped off with caramel cookie crumbles. 8

V GELATO V

Our authentic Italian gelato made by Mitico: Vanilla Madagascar, Nocciola, Lime Sorbet or Amaretto Bianco 4,5/scoop

Before you order your food and drinks, please speak to our staff if you have an allergy or intolerance. Despite efforts to prevent cross-contamination, we do use allergens in our kitchen and any of our dishes may contain traces of allergens.

V=Vegetarian

VG =Vegan

GF=Gluten Free.

LF =Lactose Free