

## 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

Our seasonal special

## FUSILLONI ALLA VODKA

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

18,5

## TARTUFO NERO V

Mezzi Paccheri, our house-made black truffle sauce, roasted portobello 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

## TO START &amp; 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 tomato 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

## 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 portobello 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

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

## CANNOLO V

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

9

## PROFITEROLLES V

Profiterolles filled with a chantilly cream and topped with a cacao cream.

9

## TIRAMISU V

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

8

## AFFOGATO V

A steaming hot espresso with Vanilla Madagascar Gelato.

9,5

## 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