

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 ^V

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.
17,10

Our seasonal special

FUSILLONI ALLA VODKA

Fusilloni pasta in creamy vodka sauce, topped with fennel sausage and stracciatella.
18,50

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, 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

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

MARGHERITA VEGANA ^{VG, *GF, LF}

Herb-infused tomato sauce, vegan mozzarella, cherry tomatoes, fresh basil
12,9

GOURMET SPECIALS

'NDUJA & RICOTTA ^{*GF}

herb-infused tomato sauce, spicy 'Nduja sausage, fior di latte mozzarella, Grana Padano, fresh basil, ricotta cheese.
17,50

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

TARTUFO NERO ^{V, *GF}

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

MORTADELLA & PESTO PISTACCHIO ^{*GF}

Mozzarella, Grana Padano, and creamy stracciatella topped with rich mortadella and pistachio pesto. Finished with a sprinkle of salt and pepper
19

Our seasonal special

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

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

CANNOLO ^V

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, Lime Sorbet, Grapefruit Sorbet and Nocciola
4,7/scoop

TO START & SHARE

CAMPARI OLIVES ^{VG, GF, LF}

Campari sprayed mix of olives.
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

VITELLO TONNATO

Thin slices of veal, topped with capers, basil oil, and a rich tonnato sauce. Finished with fresh basil, salt and pepper..
16,90

STRACCIATELLA ^V

Creamy stracciatella cheese spread, baked cherry tomatoes marinated in herbs, basil-infused olive oil, salt & pepper. House-baked sourdough breadsticks.
14,5

TAGLIERE DE V

A cheese and charcuterie board perfect to share. Grana Padano DOP, Chèvre, Bresaola, spicy salami Ventricina, House-Marinated Olives and breadsticks.
16,5

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.
15,5

INSALATA

CHICKEN CAESAR

Romaine, roasted herb-marinated chicken, bacon crisp, cheese flakes, house caesar dressing, freshly grated Grana Padano & lemon zest.
17,5

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

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