



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

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

Our Best Seller

TUTTI ANTIPASTI TOWER

A chef-curated selection of our signature antipasti, served in a dramatic triple-tier tower. Includes marinated olives, Bresaola, Salami, parmigiano, burrata and focaccia.

39

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 GF

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 rucola, onions, cherry tomatoes, ricotta cheese, and cheese flakes. Topped with olive oil and lemon zest.

14,9

Seasonal Special

TARTARE DI GAMBERI ROSSI DI MAZARA DEL VALLO GF

Tartare of Gamberi Rossi Mazara del Vallo, layered with creamy stracciatella, fresh grapefruit zest, and a sprinkle of pistachio.

25,5

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 rucola, cherry & sun-dried tomatoes, topped with a creamy burrata filled with a basil pesto & ricotta dressing.

18

PICCOLA V, GF, LF

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

4

Seasonal Special

CARPACCIO DI POLPO GF

with capers and peppery rucola, drizzled with olive oil and finished with a touch of lemon zest.

22,5

MODERN ITALIAN

ENG

Aperitivi. Fresh pasta, hand crafted pizza. Weekend sounds.
Vino veritas. Always cocktails. Dolci. Vita

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.

PESTO VERDE V

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

17

FUSILLONI ALLA VODKA

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

18,5

'NDUJA PICCANTE

Mezzi Paccheri, house-made spicy 'Nduja sauce, ricotta cheese, Grana Padano crunch, basil-infused olive oil and cracked black pepper.

17,9

PASTA AL LIMONE V

Paccheri with a fresh, creamy lemon and garlic sauce. Topped with freshly grated Grana Padano cheese, panko crumble, parsley & a slice of lemon.

16,9

RAGU DI MANZO

Mezzi Paccheri with our beef ragu, made with a classic tomato sauce with aromatic herbs, fresh basil and grated Grana Padano.

17,8

TARTUFO NERO V

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

19,5

TORTELLONE GAMBERETTI

Hand-made tortellini with gambas infused with Cognac, house-made basil pesto with herbs, seeds and garlic.

21,9

Seasonal Special

FUSILLONI AL GAMBERI ROSSI DI MAZARA DEL VALLO V

Fusilloni with tartare di gamberi rossi and a creamy garlic sauce. Finished with parsley, Stracciatella, zest of Grapefruit, and a panko crumble.

29,5

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 & rucola.

18,2

POLLO MEDITERRANEO *GF

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

16,9

MARGHERITA VEGANA VG, *GF, LF

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

12,9

SALAME PICCANTE *GF

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

17,7

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

GOURMET SPECIALS

'NDUJA & RICOTTA *GF

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

17,5

LA ZUCCA *GF

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

17,5

BEE STING *GF

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

17,7

BRESAOLA & RUCOLA *GF

Fior di latte mozzarella, finished with fresh rucola, 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 portobello, Grana Padano, sea salt, chopped parsley.

19,5

Seasonal Special

POLPO E LIMONE *GF

Herb-infused tomato sauce, fior di latte mozzarella, marinated cherry tomatoes, and delicate octopus carpaccio finished with a touch of fresh lemon.

27

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

KOLONEL MITICO V

A zesty, refreshing sorbet made with fresh grapefruit and your choice of a splash of vodka or gin — the perfect grown-up palate cleanser.

11

CANNOLO V

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

cannolo.

9

Seasonal Special

PROFITEROLLES V

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

9

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, Grape fruit sorbet or Fior di Latte with Virgin Olive Oil

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