

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.

PUTTANESCA ^V

Mezzi Paccheri tossed in a bold tomato sauce with black olives, capers, anchovies, and chili flakes, finished with salty Ricotta, Grana Padano, and fresh basil leaves.
16,9

CACIO E PEPE ^V

Fusilloni coated in a creamy blend of Grana Padano and Pecorino, finished with a generous touch of cracked black pepper and grated Grana Padano.
16,5

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.
16,5

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

POLLO MEDITERRANEO ^{*GF}

herb-infused tomato sauce, fior di latte mozzarella, roasted chicken thighs, bell peppers, fresh herbs and feta cheese
16,5

MARGARITA 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.
16,5

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

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.
16,5

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.
16,5

PORTOBELLO & HERBS ^{V, *GF}

yoghurt base, fior di latte mozzarella, garlic roasted portobello, baby spinach, fresh rosemary & thyme, Grana Padano.
15,5

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

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
16,7

DIP SAUCES

The perfect dip sauce for enjoying your crust to the last bite. Choose between Spicy tomato, Black truffle, Sweet pesto and Caesar. 2,5 each.

DESSERTS

PANNACOTTA ROSMARINO ^V

Our home-made vanilla pannacotta infused with fresh rosemary and topped with chocolate flakes.
7,5

AFFOGATO ^V

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

CANNOLO ^V

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

CRÈME BRÛLÉE ^V

Silky smooth vanilla crème brûlée, perfectly caramelized on top, enhanced with a vibrant zest of orange.
8,5

TIRAMISU ^V

The Italian classic with mascarpone & cocoa, topped off with caramel cookie crumbles.
9,5

V GELATO ^V

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

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.
4,5

ANTIPASTI

FONDUTA ^V

Warm, velvety cheese Fonduta served with fragrant truffle oil & sourdough breadsticks.
12

STRACCIATELLA ^V

Creamy stracciatella cheese spread, baked cherry tomatoes marinated in herbs, basil-infused olive oil, salt & pepper. House-baked sourdough breadsticks.
13,5

BURRATA OLIVADA ^{GF}

Burrata classica, olivada rustica (black olives, capers, garlic, wild herbs & olive oil), cherry tomatoes. Topped with Grana Padano crunch.
14,9

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.
14,5

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