

Appetizers

OUR HOMEMADE COLDCUTS AND TYPICAL PRODUCTS

CHARTURIE "ALL'ITALIANA": IBERIAN LOIN WITH HERBS, "COPPA" AGED WITH THE POMACE OF VALPOLICELLA GRAPES, LIME AND GINGER BRESAOLA, HAY AND CAMOMILE BACON, CLASSIC SALAMI - MOZZARELLA DI BUFALA CHEESE, HONEY & JUNIPER PICKLES, SMOKED OLIVES, CITRUS WARM OLIVES, HOMEMADE "ARSO" WHEAT GRAIN BREADSTICKS, CARASAU BREAD WITH ROSMARINE, BREAD CROUTONS (1-7-8-12)
FOR TWO PEOPLE: 28€

CHARTURIE FROM THE SEA: TUNA MORTADELLA, SQUID AND PISTACHIOS - SWORDFISH MORTADELLA, OCTOPUS AND PISTACHIOS - VALPOLICELLA MARINATED TUNA BRESAOLA - HERBED SWORDFISH HAM - TUNA SALAMI WITH FENNEL - HONEY & JUNIPER PICKLES, SMOKED OLIVES, CITRUS WARM OLIVES, SEA ASPARAGUS, CARASAU BREAD WITH ROSMARINE, BREAD CROUTONS, CUTTLEFISH INK CHIPS (1-4-8)
FOR TWO PEOPLE: 29€

SEAFOOD MORTADELLA TASTING: TUNA MORTADELLA, SQUID AND PISTACHIOS - SWORDFISH MORTADELLA, OCTOPUS AND PISTACHIOS, SERVED WITH: HONEY & JUNIPER PICKLES, SMOKED OLIVES AND BREAD CROUTONS 16€ (1-4-8)

from the garden

CARROT, TURMERIC AND CHICKPEAS HUMMUS, SEASONAL VEGGIES, SEMI DRY TOMATOES, CARASAU BREAD WITH ROSMARINE, BREAD CROUTONS 11€ (1-9)

CAPRESE DI BUFALA CHEESE 10€ (7)

SELECTION OF FRESH AND MATURE CHEESES, MUSTARDS AND HONEY 14€ (7)

meat

SOFT PAN-COOKED PIZZA WITH CEREALS AND LONG LEAVENING, SERVED WITH BUFALA MOZZARELLA CHEESE AND CULACCIA (PROSCIUTTO) €12 (1-7-8)

BEEF TARTARE SERVED WITH DRIED TOMATOES, OLIVES, CAPERS AND BURRATA CHEESE 15 € (7)

BEEF CARPACCIO, ROCKET, CHERRY TOMATOES AND SHAVED MONTE VERONESE 14€ (7)

fish

SOFT PAN-COOKED PIZZA WITH CEREALS AND LONG LEAVENING, SERVED WITH BURRATA AND LIME PRAWN TARTARE 16 € (1-7-2)

ALICI CANTABRICHE GOLD, ANCHOVIES, SMOKED OLIVES, SEMI-DRIED CHERRY TOMATOES, BURRATA, TOASTED BRIOCHE BREAD 15€ (1-4-7) CANTABRIAN ANCHOVIES CAUGHT ON SPRING NIGHTS, THE QUALITY THAT HAS MADE CANTABRIA FAMOUS THROUGHOUT THE WORLD

TASTING OF CANTABRIAN ANCHOVIES 30€ A TASTING JOURNEY TO EXPLORE THE DIFFERENCES BETWEEN THE TWO CATCHES: GOLD AND GRAN RISERVA CANTABRIAN ANCHOVIES, SERVED WITH SMOKED OLIVES, SEMI-DRIED CHERRY TOMATOES, BURRATA, TOASTED BRIOCHE BREAD (1-4-7)

SEA & LAKE DUET: BEETROOT MARINATED SWORDFISH, SMOKED TROUT, SEA ASPARAGUS, PANE CARASAU BREAD WITH ROSMARINE 15€ (1-4)

OCTOPUS SALAD, TAGGIASCA OLIVES, CELERY, CHERRY TOMATOES AND POTATOES 16€ (4-9)

MAZARA DEL VALLO RED PRAWN TARTARE, PUGLIESE BURRATA AND VESUVIUS YELLOW CHERRY TOMATOES SAUCE 18€ (1-7-14)

RED TUNA TARTARE, MOLINO BERTOLLINI BLACK BEAN CREAM, TOASTED SESAME 18€ (4-11)

CROAKER SASHIMI (RED CORBA DEL GARGANO), CETARA ANCHOVY SAUCE, HERB OIL AND CHICKEN BOTTARGA 16€ (3-4)

MUSSEL SAUTEE IN TOMATO SAUCE WITH HOMEMADE TOASTED BREAD 15€ (1-14)

fried

FRIED SQUID & SEaweeds, LIME, TAGGIASCA OLIVE CHARCOAL 16€ (1-4-5)

CROQUETTES AND MIXED FRIED FOODS 12€ (1-3-5)

FISH BLAST CHILLED ACCORDING TO CURRENT HACCP REGULATIONS

Pasta

from the garden

HOMEMADE GNOCCHI STUFFED WITH STRINGY CHEESES, PIENNOLO CHERRY TOMATOES, BURRATA AND OLIVE CHARCOAL 15€ (1-3-7)

FRESH MACCHERONCINI PASTA, PROVOLA CHEESE AND AUBERGINES 12€ (1-3-7)

fish

HOMEMADE BIGOLI PASTA WITH CACIO CHEESE AND SMOKED PEPPER, MAZARA DEL VALLO RED PRAWN TARTARE, FRESH LIME ZEST 17€ (1-3-7-2)

SPAGHETTI WITH GARLIC, VALPOLICELLA DOP OIL AND CHILLI PEPPER, RED TUNA TARTARE 17€ (1-4)

CALAMARATA PASTA WITH OCTOPUS BOLOGNESE, NDUJA, OLIVES & CHERRY TOMATOES 16€ (1-4)

PACCHERI WITH CUTTLEFISH INK, MONKFISH AND CHERRY TOMATOES 15€ (1-4)

HOME MADE BIGOLI PASTA, LAKE FISH BOLOGNESE, CHERRY TOMATOES, THYME 16€ (1-3-7)

HOMEMADE SCIALATIELLI PASTA WITH SEAFOOD* 17€ (1-2-3-7-14)

SPAGHETTI WITH MUSSELS, PARSLEY PESTO, TOASTED ALMONDS AND CITRUS FRUITS 16€ (1-8-14)

meat

HOME MADE MACCHERONCINI PASTA WITH GENOVESE SAUCE (BEEF & ONIONS), PECORINO CHEESE 13€ (1-3-7)

HOMEMADE TAGLIATELLE WITH 'OLD STYLE' MEAT BOLOGNESE SAUCE TOPPED WITH CEDRO RICOTTA CHEESE 13€ (1-3-7)

Risotto

RISOTTO WITH COURGETTE FLOWERS AND PRAWNS 16€ PER PERSON (4-2) FOR A MINIMUM OF 2 PEOPLE



Our pasta

HOMEMADE EVERY DAY WITH ORGANIC FLOURS OF ANCIENT GRAINS FROM THE MILL OF BERTOLINI, CAPRINO VERONESE



KIDSEAT free

FRESH MACCHERONCINI PASTA WITH A TOMATO AND BASIL SAUCE ~~6€~~ (1-3-6)

GRILLED WURSTEL WITH FRENCH FRIES* ~~7.50€~~ (1-3-5-8)

THE PROMOTION "KIDS EAT FREE" APPLIES ONLY FOR ONE CHILD (NOT OLDER THAN 8 YEARS OLD) PER TABLE. THE SERVICE & DRINK ARE NOT INCLUDED ON THE PROMOTION. THE ADULT MUST HAVE A MINIMUM OF 20 EURO BILL. ONE FREE PLATE PER CHILD.

*FROZEN PRODUCT

Our Meats

LIGHTLY SMOKED PLUMA 'WILD PORK' ON A BED OF SAUTÉED HERBS,
AND CHEESE AGED IN AMARONE WINE 22€ (5-7)

BEEF 'TAGLIATA' (250 GR) SERVED WITH ROCKET SALAD AND MONTE VERONESE CHEESE 22€ (7)

FIorentina, SCOTTONA ITALIANA
1.3 KG , 1.4 KG 6.5 €/HG

RIBEYE STEAK 'SCOTTONA' 22€

GREAT HOMEMADE BREADED PORK CUTLET (500 GR),
SERVED WITH ROCKET AND CHERRY TOMATOES SALAD 18€ (1-3-5)

GRILLED GALLETTO (600GR)
16€



Side Dishes

FRENCH FRIES' 5.50€ (1-5-8)

ROSMARINE ROASTED 'NOVELLE' POTATOES 6€

FENNEL, OLIVE AND CITRUS SALAD 7€

SAUTEED WILD HERBS 6€ (7)

MIXED FRESH SALAD 5€

VEGGIE OF THE DAY 6€

TRIO OF VEGETABLES OF THE DAY 12€

Our fish recipes

**SEA BREAM BAKED IN FOIL WITH LEMON ZEST,
SICILIAN CHERRY TOMATOES AND TAGGIASCA OLIVES' 15€ (4)**

**FRIED SEAFOOD*, BREADED VEGGIES & SEaweEDS
22€ (1-2-4-5)**

**ROASTED OCTOPUS*, OUR SMOKED POTATO CREAM,
SMOKED BLACK PEPPER, OLIVE CHARCOAL,
SWEET PAPRIKA 21€ (4-7)**

**YELLOWFIN TUNA TATAKI
FIELD HERBS, WASABI MAYO 21€ (3-4-8)**

**BAKED CROAKER FISH (CORBA ROSSA DEL GARGANO)
WITH FENNEL, OLIVE AND CITRUS SALAD 20€ (4)**

**PANKO FRIED PRAWNS AND HAZELNUT SOUP 18€ (1-2-3-5-8)
4 PIECES**

**FISH & CHIPS*:
WITH WASABI MAYO 16€ (1-4-5-7)**