

# Aperitivo

## Pizzeria

### MARGHERITA (V)

tomato sauce,  
mozzarella di Bufala 18

### MORTAZZA

fior di latte mozzarella,  
mortadella, stracciatella,  
parmigiano, pistachio, olive oil 20

### ESTATE VERDE (V)

zucchini, broccoloni,  
stracciatella, arugula,  
caramelized onions,  
pine nuts 18

### CALABRIA

tomato sauce, fior di latte  
mozzarella, spicy spianata,  
PGI nudja di spilinga, basil,  
olive oil 22

### TARTUFFO (V)

truffle cream, porcini  
mushrooms,  
black truffle 34

### CAMPANIA

tomato sauce, anchovy, capers,  
garlic, taggiasche olives, PGI  
pecorino romano 22

## Antipasti

### SAFFRON ARANCINI (V)

eggplant, cherry tomato,  
mozzarella 14

### BURRATA DELLA MAMMA (V)

burrata di Puglia, organic  
tomatoes, melon salad 16

### ORGANIC TOMATOES (V)

roasted pine nuts, melon,  
aged balsamic, basil 13

### CHARCUTERIE

prosciutto, mortadella, capocollo, pecorino  
di fossa, gorgonzola, melon, mostarda di  
Cremona 25

### VITELLO TONNATO

slow cooked veal, tuna mousse,  
pearl onion 16

## Dolci

### FI'LIA TIRAMISU (V)

fluffy mascarpone cream layered with our homemade savoiardi soaked in espresso 14

### HONEY & CHAMOMILE PANNA COTTA (V)

amaretti crumble 14

Veal, beef, lamb are of French Origin (born, raised, slaughtered and cut in France). Italian & French Pork (born, raised, slaughtered and cut in Italy or France)  
We pay attention to food allergies: details about food allergies are available upon request. Net prices in euros. Tax and service included.