

# Aperitivo

## Pizzeria

### MARGHERITA (V)

tomato sauce,  
mozzarella di Bufala 18

### ESTATE VERDE (V)

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

### MORTAZZA

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

### CALABRIA

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

### TARTUFO (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

### CHARCUTERIE

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

### VITELLO TONNATO

slow cooked veal, tuna mousse,  
pearl onions 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.