

Aperitivo

Pizzeria

MARGHERITA (V)

tomato sauce, mozzarella di Bufala
basil, olive oil 18

MORTAZZA

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

ESTATE VERDE (V)

broccoloni, straciatella di Bufala,
arugula, caramelized onions,
pine nuts 18

CALABRIA

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

TRUFFLE (V)

truffle cream, chanterelles,
seasonal fresh 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,
chestnut cream 16

MINISTRA DI CECI (V)

chickpeas, ditalini pasta
seasonal minestrone 16

CHARCUTERIE

prosciutto, mortadella, capocollo,
aged parmigiano reggiano,
taleggio AOP, focaccia 25

VITELLO TONNATO

slow cooked veal, tuna mousse,
pearl onions 16

Dolci

TIRAMISU DELLA NONNA

fluffy mascarpone cream layered with our homemade savoiardi soaked in espresso 12

AMARETTO PANNA COTTA

lemon confit, almond, honey tile 12

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.