

Aperitivo

Antipasti

SAFFRON ARANCINI (V)

eggplant, datterino-tomato sauce, smoked mozzarella 14

BURRATA DELLA NONNA (V)

organic tomatoes & melon salad, roasted pine nuts, basil, aged balsamic 18

FRIED CALAMARI

pepper and hazelnut sauce, pepperoncini 16

CHARCUTERIE

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

VITELLO TONNATO

tuna cream, veal gravy, pickled pearl onions 16

Pizzeria

MARGHERITA (V)

tomato sauce, mozzarella di Bufala, basil, olive oil 18

MORTAZZA

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

ESTATE VERDE (V)

burrata di Puglia, cream of green peas, candied shallots, arugula, toasted pine nuts 20

ALL'AMATRICIANA

tomato sauce, caramelized onions, mozzarella di Bufala, pancetta, pecorino Sardo, basil, olive oil 22

AL TONNO

marinated housemade tuna, tomato sauce, mozzarella, capers, taggiasche olives, red onions 24

LA PARMA

tomato sauce, mozzarella di Bufala, Parma ham, basil, olive oil 22

Pasta & Piatti

QUASI 'PUTTANESCA'

paccheri pasta, white wine, clams, garlic, capers, tomatoes, taggiasche olives 24

RISOTTO ALLO 'ZAFFERANO' (V)

saffron and zucchini risotto, stracciatella, roasted almonds 22

GRILLED SEA BASS 250grs

pickles tomatoes, garlic, taggiasche olives, lemon, mint, basil 29

Dolci

TIRAMISU DELLA MAMMA

mascarpone cream, homemade savoiardi biscuit, espresso 11

GOURMET COFFEE

selection of Italian mini pastries 12

PANNA COTTA

red berries, amaretti crumble 11