

# Antipasti

## NONNA

### **BURRATA DELLA NONNA** (V)

burrata di Puglia, cream of green peas, 'surprise' focaccina bread 16

### **ORGANIC TOMATOES SALAD** (V)

organic tomatoes, melon, roasted pine nuts, basil, aged balsamic 14

## MAMMA

### **SEA BASS CARPACCIO**

smoked stracciatella, lemon, bottarga 18

### **FRIED CALAMARI**

spicy lemon aioli sauce, pepperoncini 16

### **SAFFRON ARANCINI** (V)

eggplant, smoked mozzarella, datterino-tomato sauce 14

## FI'LIA

### **BRUSCHETTA** (V)

poached eggs, 'pepperonata' sauce, raw zucchini salad, basil, pistachios 14

### **VITELLO TONNATO**

tuna cream, veal gravy, pickled pearl onions 16

Veal, beef, lamb are 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.

# Pasta & Piatti

## NONNA

### **ZUCCHINI 'INVOLTINI'** (V)

zucchini rolls with ricotta, spinach, aged Sardo-pecorino,  
basil, datterino-tomato sauce 22

### **LOBSTER GNOCCHI**

gnocchi, lobster bisque from Bretagne,  
lemongrass 28

## MAMMA

### **TORTELLINI 'ALL'UOVO'** (V)

ricotta, parmigiano reggiano, fior di latte mozzarella, basil,  
datterino-tomato sauce 24

### **MILANESE VEAL** 350grs

breaded milk-fed veal chop, arugula salad 46

## FI'LIA

### **SAFFRON & MUSSEL RISOTTO**

mussels, yellow wine, squid ink emulsion 24

### **BRAISED GUINEA & PASTA AGNOLOTTI**

guinea fowl confit with spices and apricots,  
sage butter, pecans nuts 26

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# Charcoal grill oven

## **NONNA**

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### **WOOD-GRILLED OCTOPUS**

crisp fennel salad, basil 26

## **MAMMA**

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### **FLORENTINE-STYLE BEEF STEAK ON THE BONE** 350grs

vegetables caponata 46

## **FI'LIA**

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### **WOOD-GRILLED HAKE FILLET** 250grs

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

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# Pizza

*Our pizza dough is made in the Neapolitan tradition by our Italian "pizzaioli" and ferments for 72 hours.*

*The dough is thin, light and soft, with a thick and slightly crispy crust.*

## **MARGHERITA**

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

## **MORTAZZA**

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

## **ALL'AMATRICIANA**

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

## **AL TONNO**

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

## **ESTATE VERDE**

burrata di Puglia, cream of green peas, candied shallots, arugula, toasted pine nuts 18

## **LA PARMA**

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

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# *Dolci*

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**TIRAMISU DELLA NONNA**  
mascarpone cream, homemade  
savoardi biscuit, espresso 9

## **MAMMA**

**'CROSTATA' RICOTTA & AMARENA**  
Italian pie, ricotta cream and Amarena cherries 9

## **FI'LIA**

**ICED NOUGAT**  
panna cotta, honey, apricots, grapes, pistachios,  
almonds, raspberries 9

**GOURMET COFFEE**  
selection of Italian mini pastries 12