

Antipasti

NONNA

SAFFRON ARANCINI (V)
Eggplants, caciocavallo,
datterino-tomato sauce 14

ZUPPA VELLUTATA DI ZUCCA (V)
Grilled wood-fired red kuri squash cream,
roasted pine nuts, Gorgonzola crostini 16

MAMMA

BURRATA DELLA MAMMA (V)
Burrata di Puglia, chesnut cream,
'sorpresa' focaccina bread 18

SALMON CARPACCIO
Citrus marinade, pomegranate,
bottarga chiffonade 18

**INSALATA DI INDIVIA
E GUANCIALE**
Endive salad, radicchio,
guanciaie, grapes, caramelized
pecans, balsamic 16

FI'LIA

SAUTÉED CALAMARI
Cherry tomatoes, garlic, carpers,
lemon, almonds 18

VITELLO TONNATO
Tuna cream, veal gravy, pickled
pearl onions 16

Veal, beef, lamb, pork are sourced from the EU (born, raised, slaughtered and cut in the EU). Our fish are sourced from sustainable fishing.
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

TORTELLINI 'ALL'UOVO' (V)

Ricotta, Parmigiano Reggiano, fior di latte mozzarella, basil,
datterino-tomato sauce 24

GNOCCHI DI ZUCCA GIALLA (V)

Red kuri squash, Parmigiano reggiano,
roasted Piedmont hazelnuts 24

MAMMA

CARBONARA & TRUFFLE

Spaghettoni all'uovo, guanciale, seasonal truffle 38

LAMB AND PRUNES RISOTTO

Slow-cooked lamb shoulder with Agen prunes,
cinnamon, lime, almonds 28

VEAL ALLA MILANESE 350grs

Wild arugula 46

FI'LIA

WILD MUSHROOM RISOTTO

Parmigiano reggiano, wild arugula 26

QUASI 'PUTTANESCA'

Paccheri, clams, white wine, cherry tomatoes, taggiasca olives,
basil, garlic, parsley, capers 29

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Charcoal grill oven

SCALOPPINE AL MARSALA 280grs

Charolais grilled beef fillet scaloppini, caramelized onions 48

WOOD-FIRE GRILLED SEA BREAM 250grs

Pickled tomatoes, taggiasca olives, garlic, lemon, basil 36

POLPO ALLA GRIGLIA 220grs

Peperoncini and gremolata sauce,
arugula salad with Parmigiano, roasted pine nuts 28

Contorni

At your choice

BABY POTATOES (V)

Wood-fire caramelized onions

ARUGULA AND PARMIGGIANO SALAD (V)

Roasted pin nuts

BROWN MUSHROOM RISOTTO (V)

Parmigiano reggiano

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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, stracciatella, Parmigiano, pistachios, olive oil 22

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, taggiasca olives, red onions 24

ESTATE VERDE

burrata di Puglia, cream of spring peas, candied shallots, arugula, roasted pine nuts 22

LA PARMA

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

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Dolci

TIRAMISU DELLA NONNA

mascarpone cream, homemade savoiardi biscuit, espresso 12

CITRUS PASSION

around seasonal citrus fruits, bergamot and lemon ice cream,
moro orange caramel syrup 12

GOURMET COFFEE DELLA MAMMA

selection of Italian mini pastries 12