

# bakery

## homemade bread

Our sourdough bread, made with stone ground italian grains.  
**Fresh, every morning, every day!**

*rustic bread, multicereal, white bread,  
nuts and raisins, rye and seeds, bagel,  
baguette, danish bread,  
olives bread, durum wheat bread.*



## pizza

Try our square pizza, perfect to share.

### MARGHERITA

tomato sauce, mozzarella and basil

€ 9,00

### ARRABBIATA

with "piennolo" cherry tomatoes  
and Cetara anchovies

€ 10,00

### CAPRICCIOSA

tomato sauce, mozzarella, ham, olives,  
mushrooms, artichokes  
and boiled eggs

€ 12,00

### SCARPARELLO WITH BUFFALO MOZZARELLA

tomato sauce, "scarparello" sauce,  
buffalo mozzarella  
and parmigiano reggiano

€ 14,00

### EGGPLANT AND SICILIAN PESTO

thin slices eggplant, tomato pesto with  
basil, almonds and pecorino cheese

€ 14,00

### CULATTA E STRACCIATA

plain pizza stuffed with  
"culatta" ham and stracciata cheese

€ 14,00

### PANCETTA AND BLACK CABBAGE

ricotta cheese, black cabbage  
and pancetta

€ 14,00




STUFFED  
PIZZA

# salsamenteria

## italian cold cuts

	 <i>platter</i>	 <i>plate</i>	 <i>tapas</i>
"Nebrodi" black pig prosciutto crudo	€ 26,00	€ 13,00	€ 9,00
"Mora romagnola" prosciutto crudo	€ 22,00	€ 11,00	€ 6,00
Parma Sant'Ilario prosciutto crudo 30 months	€ 14,00		€ 4,00
Mountain smoked prosciutto crudo from "Campocatino"	€ 10,00		€ 3,00
Platter of aged italian cold cuts	€ 14,00		€ 4,00
Selection of salami and sausages	€ 15,00		€ 4,00
Selection of our best prosciutti (4 types)	€ 20,00		

## spanish jamon

	 <i>platter</i>	 <i>plate</i>	 <i>tapas</i>
Jamon iberico de bellota black seal "cinco jotas"	€ 36,00	€ 18,00	€ 12,00
Jamon iberico de bellota red seal	€ 24,00	€ 12,00	€ 8,00

**ITALY-SPAIN 2-2**  
€26,00



### ISOTT'OLII

Artichokes "alla cafona" "az. agr. Agnoni" ..... € 8,00

Eggplant "az. agr. Agnoni" ..... € 6,00

# cheese

	 5pz	 3 pz	 cicchetto
Regional excellences	€ 16,00	€ 9,00	€ 3,00
Territory cheese	€ 12,00	€ 7,00	€ 2,00
Fresh cheese	€ 12,00	€ 7,00	€ 2,00
French cheese	€ 18,00	€ 10,00	€ 3,50
From north to south: fresh and aged national cheese	€ 14,00	€ 8,00	€ 2,50

## ITALY-FRANCE 3-3


€18,00

### LA GASTRONOMIA



Rye bread, butter demi-sel and cantabrico anchovies..... € 18,00

Dry cherry tomatos stuffed with codfish,  
olives from Itri and caper leaves..... € 15,00

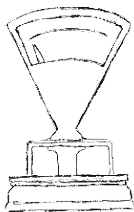
**Buffalo mozzarella DOP** (250gr)  € 12,00

with Parma Sant'Ilario prosciutto..... € 16,00

with Cantabrico anchovies..... € 18,00

with semidried cherry tomatos..... € 14,00

**LA PIZZA BIANCA**  
€ 5,00



### SELECTION OF COLD CUTS AND CHEESE

with bio honey and homemade giardiniera

€ 18,00

## starters

Anchovies terrine with provola cheese fondue	€ 14,00
Tuna carpaccio and marinated eggplant	€ 16,00
Boiled meat salad with parsley pesto and potato pizza	€ 15,00
Veal Roastbeef with caper powder, bottarga fish roe and homemade mayo	€ 14,00
Eggplant parmigiana	€ 12,00
Broadbeans purée with chicory	€ 12,00

## tapas start at h 5:00 pm



Too much choice?! Let the Chef Decide!  
Choose the formula that suits for you and enjoy our Tapas selection.

**5 tapas** ..... € 10,00    **10 tapas** ..... € 20,00

## fried selection

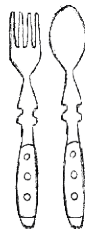
Fried provola cheese	€ 6,00	BRUSCHETTE	Bruschetta with cherry tomatos and basil	€ 6,00
Zucchini flowers filled with mozzarella and anchovies	€ 6,00		Gastronomist bruschetta	€ 8,00
Braised veal croquettes	€ 6,00			
Suppli rise ball	€ 3,00			

## la pasta

Pasta e fagioli <i>(pasta with beans, lemon and provolone cheese)</i>	€ 16,00
Cuttlefish ink "chitarrina" pasta with calamari, shrimp, thyme and lemon	€ 16,00
"Stracci all'uovo" with veal ragout	€ 16,00
Fusilloni with dry cherry tomatos, tuna in olive oil and bread crumbs	€ 16,00
Cauliflower ravioli with clams in garlic, oil and chilli pepper	€ 16,00

## la Tradizione

Maccheroncini all'amatriciana <i>(red sauce, pork guanciale and pecorino cheese)</i>	€ 13,00
Bombolotti alla carbonara <i>(eggs, pork guanciale, pecorino cheese and black pepper)</i>	€ 13,00
Tonnarelli cacio e pepe <i>(pecorino cheese with black pepper)</i>	€ 13,00



Purified water  
still and sparkling (1l)  
€ 1,50



## meat and fish

Codfish with turnip greens cream soup and mashed potatoes	€ 22,00
Swordfish rolls with white beans "al Purgatorio"	€ 22,00
Stuffed calamari with braised endive and marinara sauce	€ 22,00
Chicken in cacciatora sauce	€ 18,00
Grilled beef Entrecote	€ 21,00
Meatballs with tomato sauce	€ 16,00
Veal breast "alla fornara" with thyme carrot purée	€ 19,00

## side dish



Grilled cardoncelli mushroom € 6,00



Grilled vegetables € 6,00

Baked potatoes € 6,00

Fried potatoes € 6,00

Stir-fried chicory € 6,00

*Our dishes contain allergens.  
Please let us know of any allergies or intolerances,  
we will be pleased to help you choose.*

*Fresh products of animal origin are blast chilled,  
according to the law.*



# dessert

Zabaglione with aged rum with organic eggs "Fattore Umbro" served with "lingue di gatto" cookies	€ 9,00
Dark chocolate "Bagai" 72% fondant, cocoa and coffee ganache	€ 9,00
Diplomatico with chantilly and strawberries	€ 8,00
Panna cotta with peanut biscuit and salted caramel	€ 8,00
Tiramisù	€ 8,00



## bakery dessert

Banana bread, Carrot cake, chocolate Caprese, Grandma's tarte,  
Apple and cinnamon cake, Custard hazelnut tart,  
Jam tart: *visciole, apricot, raspberries.*

€ 6,00

### DESSERT WINE



Porto ..... Graham's ..... € 10,00	Hauer ..... € 8,00
Cherry ..... Pedro-Ximenez ..... € 7,00	malvasia delle lipari
	Bukkuram ..... € 10,00
	passito di Pantelleria

# liquors



## GRAPPE

<i>Bimba Berta</i> .....	€ 6,00	<i>Catoctin Creek</i> .....	€ 10,00
<i>Sarpa Poli</i> .....	€ 6,00	<i>Penelope Bourbon whisky</i> .....	€ 10,00
<i>Storica Nera</i> .....	€ 7,00	<i>Akashi Blended</i> .....	€ 10,00
<i>Sibona "Botti da Rum"</i> .....	€ 8,00	<i>Nikka "From the barrel"</i> .....	€ 12,00
<i>Berta "Tre soli Tre"</i> .....	€ 10,00	<i>Aberlove 18</i> .....	€ 10,00

## AMARI

<i>Elisir dello speciale</i> .....	€ 6,00	<i>El Dorado 12</i> .....	€ 10,00
<i>Amario</i> .....	€ 6,00	<i>Diplomatico Riserva</i> .....	€ 9,00
<i>Amaro Amara</i> .....	€ 6,00	<i>Rum Barbados remember</i> .....	€ 10,00
<i>Amaro del ciclista</i> .....	€ 6,00	<i>Rhum J.M X.O.</i> .....	€ 10,00
<i>Amaro del farmacista</i> .....	€ 6,00	<i>Presidente Marti</i> .....	€ 12,00
		<i>Armagnac Dartigalongue 2005</i> .....	€ 9,00
		<i>Cognac Rémi Martin V.S.O.P.</i> .....	€ 9,00
		<i>Brandy Gran Duque d'Alba</i> .....	€ 10,00

## RUM