



CHEF

Lorenzo Falzarano Ciro Borriello

SPIEDINO DI GAMBERI

Crunchy shrimps brochette with homemade mayonnaise and lime ^{2 3 8}

4.90

BARBABIETOLA CON CIPOLLA, SEMI E SCAGLIE DI PARMIGIANO

Redbeet with onion, seeds and parmesan flakes ^{8 11}

3.90

CARPACCIO DI ZUCCHINA RIPIENO

Marinated zucchini carpaccio with smoked cheese, cherry tomatoes and mint ⁷

3.80

MINI PARMIGIANA

Fried eggplants sliced with tomato sauce and parmesan cheese ^{1 3 7 8 9}

3.90

IORE DI ZUCCA RIPIENO

Fried zucchini flower with mozzarella, anchovies and smoked salt ^{1 3 4 7 8}

3.70

RICOTTA CROCCANTE

Fried ricotta cheese with red pepper jam and honey ^{1 3 7 8}

3.90

MONTANARA

Fried pizza dough with tomato sauce and grana padano cheese 12 months ^{1 7 8 9}

3.50

CROCCHETTA DI PATATE AL TARTUFO

Potato croquette with smoked cheese and truffle ^{1 3 7 8}

3.90

POLENTA FRITTA ALLE OLIVE E MENTA CON FORMAGGIO CAPRINO

Fried polenta with olives, mint and goat cheese ^{4 7 8}

3.90

◆◆◆ LA GASTRONOMIA ◆◆◆

BURRATA AL TARTUFO E PROSCIUTTO DI PARMA 24 MESI

Truffle burrata cheese and Prosciutto di Parma 24 months ⁷

12.00

CARPACCIO DI BRESAOLA CON RUCOLA PARMIGIANO E RIDUZIONE BALSAMICA

Bresaola carpaccio with rocket salad, Parmesan 30 months and balsamic vinegar

9.80

BURRATA AI TRE POMODORI

Burrata cheese with dry tomato, fresh tomato and baked tomato ⁷

10.00

SELEZIONE DI FORMAGGI ITALIANI

Occelli al Barolo, Buffalo gorgonzola, Truffle Moliterno, Parmesan 30 months ⁷

16.00

GLI ANTIPASTI

	½	1
CARCIOFO ALLA ROMANA Alcachofa, menta, ajo, vino blanco, perejil y aceite de oliva virgen extra		6.50
CARCIOFO ALLA GIUDIA Alcachofa frita		6.10
FIORI DI ZUCCA GRATINATI AL PISTACCHIO ^{7 8} Zucchini flower stuffed with fresh cheese gratin with pistachio	6.80	10.50
POLPO GRIGLIATO CON CREMA DI YOGURT E MANGO ^{7 13} Grilled octopus with yogurt and mango cream		13.20
SAUTÉ DI COZZE E VONGOLE ^{1 13} Mussels and clams saute	7.10	11.20
MIX DI BRUSCHETTE ^{1 4 7 8} Toasted bread with: tomato, garlic and basil; Ricotta and anchovy; Mozzarella, pork jowl and paprika		8.30

SALADS

	€
Minerva Lettuce, fennel bulb, orange and black olive ⁷	9.40
Giunone Tomatoes, goat cheese, rocket salad, olives and cherry tomatoes ⁷	9.60
Alimentari Rocket salad, smoked salmon, stracciatella cheese and truffle cream ^{7 4}	12.80
Cesare insalata Lettuce, chicken, croutons, parmesan flakes and Caesar sauce ^{1 3 8}	10.00
Caprese Tomato, mozzarella, pesto and basil ^{7 8}	9.00

Fried with high oleic sunflower oil.

This oil stands out for its high content of polyunsaturated fatty acids among which the Omega 6 stands out and the Omega 3 to a lesser extent.

Both are considered essential fatty acids for humans.

In addition, it also has a large amount of vitamin E. As an interesting fact, oleic acid increases the so-called "good cholesterol" blood, which can help reduce the risk of cardiovascular diseases.



PASTA FRESCA



	½	1
Tonnarelli cacio e 3 pepi ^{1 3 7} Tonnarelli pasta with sheep cheese, pink, black and green pepper	7.90	12.30
Tonnarelli con fiori di zucca e spigola ^{1 3 4} Tonnarelli pasta with zucchini flowers and sea bass	8.90	13.80
Gnocchi gorgonzola e noci ^{1 5 7 8} Gnocchi pasta with gorgonzola cheese and walnuts	8.10	12.50
Ravioli ripieni di gamberi e ricciola con salsa di crostacei ^{1 2 3 4} Ravioli pasta stuffed with prawns and amberjack fish with crustacean sauce and cherry tomato	9.70	15.00
Ravioli ripieni con brasato di manzo al vino rosso ^{1 2 3} Ravioli stuffed with braised beef meat with red wine	9.20	14.00

PASTA E RISOTTI

	½	1
Rigatoni all' amatriciana con guanciale croccante Rigatoni pasta with tomato sauce, pork jowl and sheep cheese ^{1 7 9 12}	6.50	10.00
Spaghetti alla carbonara 70 ° C / 158° F Spaghetti with pork jowl, organic egg, black pepper and sheep cheese ^{1 3 7}	6.50	10.00
Spaghetti alle vongole veraci Spaghetti with clams ^{1 4 13}	8.10	12.50
Lasagna provola, ricotta, prosciutto cotto e melanzane Lasagna with provola cheese, ricotta cheese, cooked ham and eggplant ^{1 3 7 8}	7.40	11.20
Linguine all'Astice Linguine pasta with lobster and cherry tomatoes ^{1 2}		16.50
Risotto alla crema di scampi con salsa al tartufo Risotto with scampi and truffle cream ^{1 2 7 9 12}	8.80	13.60
Risotto provola affumicata e speck Risotto with smoked cheese and speck ⁷	8.10	12.00

On request gluten free pasta



½ 1

Filetto di manzo con guancia e mayonese alla senape

Beef tenderloin with pork jowl and mustard mayonnaise⁷

11.80 18.20

Straccetti di manzo con pachino, rucola, a. balsamico e scaglie di grana 9.20 14.20

Very fine slice beef with rocket, cherry tomatoes, balsamic vinegar and grana padano cheese^{1 12}

Petto d'Anatra alla salsa d'albicocca e limone con aceto balsamico

Duck breast with apricot and lemon sauce with balsamic vinegar¹²

15.80



½ 1

Calamari ripieni ^{1 3 9 13}

Olives, capers, tomatoes, bread and eggs stuffed Squids

16.80

Salmone alla piastra con fonduta di gorgonzola^{4 7}

Grilled salmon with gorgonzola fondue

11.80 18.20

Baccalá fritto con cipolla rossa caramellata, uva passa e pinoli ^{1 4 8}

Fried cod fish with caramelized red onion, raisins and pine nuts

9.60 14.80

Frittura di calamari e gamberi ^{1 2 8 13}

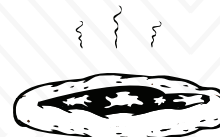
Fried shrimps and squids

8.90 14.20

LA NOSTRA PIZZA

Our pizza is the result of a mixture of flour obtained from organic grains, stone ground that give a crunchy consistence on the edges and soft inside.

Thanks to its high hydration and the leavening techniques used, it is an easily digestible product



On request pizza with lactose-free mozzarella
All pizzas are with extra virgin olive oil

PIZZA BASE ROSSA *Con salsa de tomate*

	€
Margherita ^{1 7} Mozzarella, tomato, basil	7.90
Burratina ^{1 7} Tomato, burrata cheese and prosciutto di Parma	11.90
Piccantina ^{1 7} Mozzarella, tomato, spicy salami, smoked provola cheese, black olives	10.90
Margherita Originale ^{1 7} Tomato, mozzarella, parmesan cheese	8.90
Napoli ^{1 4 7} Tomato, mozzarella, anchovies	9.20
Diavola ^{1 7} Mozzarella, tomato, spicy salami	8.50
Capricciosa ^{1 3 7} Mozzarella, tomato, egg, ham, black olives, artichoke and mushrooms	10.90
Pugliese ^{1 4 7} Mozzarella, tomato, onion and tuna	10.20
Calzone Norma ^{1 7} Mozzarella, tomato, eggplant and salted ricotta	13.60
Calzone fritto ^{1 7} Fried calzone with mozzarella, spicy salami, tomato, ricotta, basil and black pepper	13.60
Calzone alla Puttanesca ^{1 4 7} Mozzarella, tomato, olive, caper, anchovies	13.60

PIZZA BASE BIANCA *Sin salsa de tomate*

4 Formaggi ^{1 7} Mozzarella, gorgonzola, parmesan, fontina	12.50
Vegetariana ^{1 7} Mozzarella, cherry tomato, eggplant, peppers, zucchini, mushrooms	9.80
Zio Ciro ^{1 7} Cream of zucchini, mozzarella, pork jowl and yellow tomatoes	11.80
Fiori di zucca e alici ^{1 4 7} Mozzarella, zucchini flowers and anchovies	12.50
Burrata e pachino ^{1 7} Burrata cheese and cherry tomatoes	12.60
Alimentari ^{1 7} Mozzarella, cherry tomato, rocket salad, speck and parmesan flakes	13.40
Salmone ^{1 4 7} Salmon, mozzarella, arugula and cherry tomatoes	13.40
Porcini ^{1 7} Porcini mushrooms, mozzarella and goat cheese	14.50
Boscaiola ^{1 7} Mozzarella, mushrooms, porcini and sausage	15.00
Focaccia ^{1 7 8} White pizza with burrata cheese, mortadella and italian green peppers	12.80
Salsiccia ^{1 7} Mozzarella, sausage, broccoli and provola cheese	13.80
N'duja ^{1 7} Mozzarella, N'duja, cherry tomato and salted ricotta	12.50
Piennola ^{1 7} Mozzarella, pesto, tomato "Piennolo del Vesuvio", ricotta salata	13.50

Surcharge: for each ingredient added from € 1 to € 2

VERMOUTH

€

BERTO Rosso	2.50
CARPANO CLASSICO Rosso	3.00
CARPANO CLASSICO Bianco	3.00
CARPANO ANTICA FORMULA Rosso	4.00
PUNTU E MES Rosso	3.00
MARTINI Rosso	2.50

BIBITE / SOFT DRINKS

€

Water Solan de Cabras 50cl	1.60
Water Solan de Cabras 1 liter	2.20
Water Solares con gas 33cl	1.80
Water San Pellegrino 50cl	2.50
Coca cola light 23,7cl	1.90
Coca cola 23,7cl	1.90
Coca cola zero 23,7cl	1.90

BIBITE ITALIANE / ITALIAN SOFT DRINKS

GAZZOSA Lurisia 27,5cl	€ 2.20
ACQUA TONICA Lurisia 27,5cl	€ 2.20
ARANCIATA Lurisia 27,5cl	€ 2.20
ARANCIATA ROSSA Lurisia 27,5cl	€ 2.20
CHINOTTO Lurisia 27,5cl	€ 2.20
COLA Baladin 20cl	€ 2.20

VINO AL CALICE / BY THE GLASS WINE

€

Prosecco BIO <i>Valdo</i>	SPARKLING	3.30
Lambrusco BIO <i>Charli</i>	SPARKLING	3.30
Moscato d'Asti <i>D.Lia</i>	WHITE	3.00
Falanghina <i>Vinosia</i>	WHITE	3.30
Chardonnay <i>Due Palme</i>	WHITE	3.00
Vermentino <i>Banfi</i>	WHITE	3.50
Negroamaro <i>Due Palme</i>	ROSÈ	3.00
Merlot <i>Castel Firmian</i>	RED	3.30
Chianti DOCG <i>Leonardo</i>	RED	3.50
Negroamaro <i>Due Palme</i>	RED	3.00
Nero d'Avola <i>Stemmari</i>	RED	3.00

The fish we buy fresh is subject to treatment of preventive recovery (abbatuto) according with Regulation EC 853/2004.

Service 1€ per person

BIRRE / BEER

BIRRA ALLA SPINA DRAFT BEER

Mahou Cinco Estrellas 33cl	1.80
Lager Special Beer 5,4 % vol	
Mahou Maestra doble lúpulo 30cl	2.20
Amber beer double hops 7,5 vol%	

BIRRA IN BOTTIGLIA ITALIANA ITALIAN BEER

Menabrea Bionda 33cl	2.50
Premium Lager 4,8% vol	
Menabrea Ambrata 33cl	3.00
Premium Amber 5,0% vol	
Nastro Azzurro Peroni 33cl	2.50
Premium Lager 5,2% vol	
Ichnusa non filtrata 33cl	2.60
Premium Lager 5,0% vol	

BIRRA IN BOTTIGLIA BOTTLED BEER

Mahou sin gluten 33cl	2.10
Special gluten-free beer 5,5 vol%	
Alhambra Reserva 1925 33cl	2.60
Extra Lager with low fermentation 6,4% vol	
Alhambra Reserva Roja 33cl	2.80
Extra bock with low fermentation 6,4% vol	
Mahou 00 Tostada 33cl	2.10
Alcohol-free beer	
Cruzcampo Pils 33cl	1.80
Pilsen lager beer 4,8% vol	
Cruzcampo Gran Reserva 33cl	2.60
100% Malt 6,4% vol	



ALIMENTARIWIFI
psw: GUESTALIMENTARI

