ALIMENTARI

- Cucina Italiana -
Pizzeria

CHEF *Lorenzo Falzarano* *Ciro Borriello*

TAP - ITA

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 tomates and mint [7] **3.80**

MINI PARMIGIANA
Fried eggplants sliced with tomato sauce and parmesan cheese [1 3 7 8 9] **3.90**

FIORE 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		7.50
CARCIOFO ALLA GIUDIA Alcachofa frita		7.10
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 a 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 tomate	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

CARNE

	½	1
Filetto di manzo con guanciale e mayonese alla senape Beef tenderloin with pork jowl and mustard mayonnaise [7]	11.80	18.20
Straccetti di manzo con pachino, rucola, a. balsamico e scaglie di grana Very fine slice beef with rocket, cherry tomatoes, balsamic vinegar and grana padano cheese [1 12]	9.20	14.20
Petto d'Anatra alla salsa d'albicocca e limone con aceto balsamico Duck breast with apricot and lemon sauce with balsamic vinegar [12]		15.80

PESCE

	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 shrips and squids	8.90	14.20

PIZZERIA

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

1	2	3	4	5	6	7	8	9	10	11	12	13	14
Gluten	Crustaceans	Eggs	Fish	Peanuts	Soy	Dairy products	Fruits of shell	Celery	Mustard	Grain sesame	Dioxide of sulfur and sulfites	Mollusks	Lupins

BIRRE / BEER

BIRRA ALLA SPINA
DRAFT BEER

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

BIRRA IN BOTTIGLIA ITALIANA
ITALIAN BEER

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

BIRRA IN BOTTIGLIA
BOTTLED BEER

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

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WiFi
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psw: GUESTALIMENTARI