

--- BUONI PRODOTTI ---

OUR BUONI PRODOTTI - A SELECTION OF OUR ITALIAN PRODUCTS, DIRECTLY SOURCED FROM SMALL PRODUCERS. BECAUSE THEY ARE SO GOOD, THEY USUALLY DON'T NEED MUCH MORE THAN THAT.

STRACCIATELLA AFFUMICATA (V)..... 8
smoked Stracciatella from Emmanuele Cammarotta, straight out of Puglia. It's the heart of the Burrata - creamy, smoky, delicious

BURRATA PESTO TRAPANESE (V)..... 15
a huge 250g Burrata straight out of Puglia from our supplier Emmanuele Cammarotta, filled with Pesto Trapanese. served on a bed of padron peppers. big enough to share with your loved ones!

BOCCONCINO..... 11
bresola della Valtellina, Grissini and a creamy dip with ricotta & lime

ALL THINGS TRUFFLE (V)..... 11
a cute 125g Burratina from Puglia, stuffed with a delicious truffle sauce inside and even more fresh, black truffle from italy on top

DUO DI PARMA E SALAMI..... 8
prosciutto di Parma 24 Mesi DOP & truffle salami fatto con amore dai fratelli Gombitelli

ANTIPASTO MISTO..... 14
mortadella with pistachio, buffalo mozzarella from Salvatore Corso in Napoli and deep fried pizza dough. Perfect to share!

--- ANTIPASTI ---

DAWSON'S LEEK (VEG) / 9
burnt leek topped with a gribiche sauce made out of gerkins, mustard seeds, red onion, with vegan aioli on top > add on stracciatella + 3€

ARANCINI SICILIANI (V) / 10
three deep fried arancini balls, made with risotto, mild cacioavallo cheese and creamy truffle sauce. Oh dio mio!

MARCO SCAROLA (V) / 8,5
our winter Bruschetta with scarola salad, black taggiasche olives, pomegranate and smoked provola cheese

SPECTACOLAR / 11,5
corn tacos filled with salmon trout, pomegranate, chicoree, topped with a corn sauce

FRITTATINA (V) / 8
naughty frittatina made with pasta, artichokes and comforting cacio e pepe sauce

PIZZA NAPOLETANA

OUR HOMEMADE PIZZA DOUGH RESTS FOR 72 HOURS BEFORE MAKING IT'S WAY INTO OUR OVEN. PIZZA NAPOLETANA, COTTO NEL FORNO DI CASA!

MAMMARGHERITA (V)..... 12,5
san marzano tomatoes, mozzarella fior di latte, fresh basil and parmigiano reggiano. Simply the Best.
> add on buffalo mozzarella +3€
> add on burratina +4€

TAKE IT CHEESY ON ME (V)..... 14
pizza Quattro formaggi with Mozzarella fior di latte, Gorgonzola, Parmigiano reggiano, topped with freshly grated Pecorino

REGINANNA NANNINI (V)..... 15,5
pizza bianca with creme fraiche, fior di latte mozzarella, cooked ham, raw mushrooms and chives

ITALOVE..... 17
pizza bianca with mortadella, pistachio pesto and a burratina. topped with toasted pistachio

SQUASH AND THE CITY (V)..... 15,5
butternut squash, pan fried broccoli, black olives and pinenuts, topped with smoked stracciatella

SMOKIN' HOT..... 15,5
spicy Pizza with cherry tomatoes, Mozzarella fior di latte, pork sausage, 'nduja and tarragon

YUNG TRUFFLE (V)..... 19,5
truffle sauce mixed with raw ricotta, baked oyster mushrooms, fior di latte mozzarella, fresh black truffle and chives

PRIMI PIATTI

EVERY MORNING AT 9AM, MICHELANGELO AND HIS 28-MEMBER KITCHEN BRIGADE START PRODUCING THE PASTA DOUGH TO MAKE THE TASTIEST HOMEMADE PASTA.

SEXY SAN MARZANO (V) / 14
homemade paccheri with a sauce made out of the juiciest san marzano tomatoes: topped with confit red tomatoes and smoked stracciatella

PAPPARDELLE BOLOGNESE / 15,5
homemade pappardelle with Bolognese: made with pork, veal and beef ragout from our local bavarian butcher Herbert Waldinger, topped with grated parmigiano reggiano

CIAO STRACCIA-BELLA! (V) / 16
homemade tortelli pasta, filled with the creamiest stracciatella in an arrabiata sauce topped with confit tomatoes and fresh chili

SCANDALOUS SCAMPI / 21
creamy Risotto with Langoustine Scampi

DIE BERÜHMTE TRÜFFELPASTA (V) / 19,5
OUR SUPERSTAR: homemade mafaldine pasta, truffle mascarpone sauce, topped with even more fresh, seasonal black truffle from Italy

LA GRAN CARBONARA PER 2 / 18 PER PERSON
homemade spaghetti with egg yolk, pecorino cheese and roman crispy guanciale served straight from the pecorino wheel - grande!

SECONDI PIATTI

INSALATA INVERNALE (VEG) / 14
roman lettuce salad, blood orange, puntarelle, baked beetroot, yellow and red tomatoes, confit fennel, broccoli, radicchio, garlic croutons, topped with vegan aioli, pickled red onions > add on buffalo mozzarella +3€

BACCALA ALLA PUTTANESCA / 21
mediterranean-style cod in a cherry tomato sauce with capers and black olives. served with crispy, thinly sliced white bread

IL CARPACCIONE / 16
beef carpaccio topped with rucola, homemade balsamic vinegar reduction, cherry tomato confit and parmigiano flakes.
So classy.

COTE DE BŒUF PER 2 / 49 PER PERSON
an incredible 1 kg Rib-Steak on the bone with potatoes on the side. Comes with salsa verde, gorgonzola and aioli-sauce

TAGLIATA DI MANZO / 35
beautiful tagliata: sirloin beef with salsa verde. On the side: baked rosemary and garlic potatoes

PORTOBELLO ROAD (V) / 16
crunchy portobello mushrooms alla milanese with polenta and gorgonzola sauce on the side

PANCIA DI MAIALE / 22
a crispy, roasted pork belly on a bed of potato puree with an incredible gravy

SIDES

INSALATA PICCOLA (V) / 5
rucola and datterini tomatoes, topped with flakes of parmigiano reggiano

HAKUNA PATATA (VEG) / 5
baked potatoes with garlic and rosemary

PURE PUREE (V) / 5
creamy potato puree

SANTA POLENTA (V) / 5
corn polenta with butter and parmigiano

DOLCI

IL TIGRAMISU (V) / 8
the great classic della casa with its touch of marsala

PINEAPPLE CARPACCIO (V) / 8
fruity pineapple carpaccio with a vegan lime chantilly and coconut passionfruit crumble

THIS CRÈME IS ON FIRE (V) / 10
a delicious crème brûlée della casa

SUNDAE GELATO FIOR DI LATTE E BROWNIES (V) / 9
XL Sundae with homemade hazelnut gelato, pieces of chocolate brownies and cookies, topped with our homemade Big Squadra nocciolata, caramelized hazelnuts and whipped cream

FRENCH BEAUTY (V) / 8,5
tarte tatin: French tart of caramelized apples and a crisp buttery crust turned upside-down

PROFITEROLE (V) / 9
home-made huge profiterole with gelato fior di latte, topped with lots of indulgent chocolate sauce and caramelised Pecan nuts

ESPRESSO & DOLCI ALL IN (V) / 7,5
you can have it all: our mini chocolate mousse and our Tiramisu served with your coffee

PLEASE ASK OUR STAFF FOR MORE INFORMATION ABOUT ALLERGIES. THE COMPLETE LIST IS AVAILABLE UPON REQUEST FROM OUR TEAM. ALL PRICES INCLUDE VALUE ADDED TAX. ADDITIVES: (3) CONTAINS ANTIOXIDANTS - (7) CONTAINS PHOSPHATE - (14) CAFFEINE - (15) ALCOHOL

CHEF: MICHELANGELO PRIMOCONFORTI

