

--- 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!

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

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

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

ANTIPASTI

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

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

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

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!

LA MAMMARGHERITA (V) 11,5
san marzano tomatoes, mozzarella fior di latte, fresh basil and parmigiano reggiano
> add on buffalo mozzarella +3€
> add on burratina +4€

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

SAY CHEEZE (V) 13
pizza Quattro formaggi with Mozzarella fior di latte, Gorgonzola, Parmigiano reggiano, topped with freshly grated Pecorino

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

REGINA GEORGE 14,5
pizza bianca made with creme fraiche, fior di latte mozzarella, cooked ham, raw mushrooms 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.

SEXIEST SAN MARZANO (VEG) / 12,5
homemade Paccheri with a sauce made out of the juiciest san marzano tomatoes > add extra smoked stracciatella +3€

PESTO THE MOON (V) / 13
homemade Busiate Pasta with green pesto made out of fresh basil, pine nuts, garlic, parmigiano, ricotta al forno and extra virgin olive oil

GRANDE LASAGNA / 14,5
homemade lasagna with pork, veal and beef ragut from our local bavarian butcher Herbert Waldinger, topped with grated parmigiano reggiano

LA CARBOMAMMA / 15
homemade spaghetti with crispy guanciale, egg yolk and black pepper

SPAGHETTI ALLE COZZE / 16,5
homemade square Spaghetti with fish stock, mussels, cherry tomatoes, topped with fresh parsley

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

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€

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

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

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

--- SIDES ---

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

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

PURE PUREE (V) / 5
creamy potato Puree

DOLCI

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

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

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

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

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

CHEF: MICHELANGELO PRIMOCONFORTI