

--- 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): the heart of the Burrata - creamy, smoky, delicious..... / 7

LA GRANDE BURRATA (V): a HUGE 250g Burrata fresh out of Puglia. Served on a bed made out of san marzano and cherry tomatoes, bread, basil and parmigiano reggiano. Big enough to share! / 13,5

PROSCIUTTO DI PARMA 24 MESI DOP AND BRESAOLA PUNTE D'ANCA: meet the Rolls-Royce of charcuterie. Mild, refined prosciutto mixed with bresaola beef charcuterie. Vroom vroom... / 8

ANTIPASTO MISTO: culatello made by Rino Bagatto, buffalo mozzarella from Salvatore Corso in Napoli and deep fried pizza dough. The best combo the Italians ever had... / 12

--- ANTIPASTI ---

ARANCINI SICILIANI (V) / 9
three fried arancini balls, filled with risotto rice, mild Caciocavallo cheese and creamy truffle sauce. Oh dio mio!

GOD SAVE BRUSCHETTA (VEG) / 7
vegan Bruschetta: Roasted bread, cherry tomato confit, classic italian pesto twisted in a vegan way
Add-on stracciatella: +2€

CALZONCINI (V) / 7
Neapolitan Calzoncini filled with aubergine caviar - the softest part of the aubergines inside - spiced up with tarragon, served with a spicy red pepper sauce

HEART-A-TACO / 11
crispy Tacos made out of cornflakes, stuffed with salmon trout and chives. Topped off with a light bernaise sauce

PROSCIUTTO E MELONE / 8
thin slices of cured Parma ham with fresh Italien Cantaloupe melon, olive oil and maldon salt

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)..... 11,5
san marzano tomatoes, mozzarella fior di latte, fresh basil and parmigiano reggiano. Simply the Best

NONNA NORMA (V)..... 13
san marzano sauce, fior di latte mozzarella, deep fried aubergines and salted dry ricotta

EMRATA BURRATA (V)..... 15,5
san Marzano sauce, creamy stracciatella, taggiasche olives and homemade basil pesto

BELLA REGINA..... 15,5
pizza bianca with creme fraiche, fior di latte mozzarella, cooked ham, raw mushrooms and chives

THAT'S HOT..... 14,5
san marzano sauce mixed with nduja salami, fior di latte, red onion confit, watercress pesto and salame piccante

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

TUNA-IGHT IS THE NIGHT..... 15,5
san marzano sauce, mozzarella fior di latte, tuna, caramelised shallots, taggiasche olives, chives and lemon zest

PRIMI PIATTI

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

CRAZY SAN MARZANO (V) / 12,5
rigatoni pasta with a sauce made out of the juiciest san marzano tomatoes. Topped with parmigiano reggiano, fresh basil and deep fried aubergine. Add on stracciatella +3€

SEXY PACCHERI / 14,5
pasta with spicy fennel salsiccia, san marzano tomatoes wild fennel confit lemon and parmigiano reggiano

RAVIOLI AI TRE FROMAGGI / 15,5
ravioli filled with stracchino, ricotta and parmigiano in a delicious butter and sage sauce

SPAGHETTI AI FRUTTI DI MARE / 18,5
Spaghetti alla chitarra with seafood: fresh vongole, sea bream, calamaretti in a confit of cherry and datterini tomatoes, topped with fresh parsley

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

LA GRAN CARBONARA PER 2 / 16 PER PERSON
homemade spaghetti with egg yolk, pecorino cheese and roman crispy guanciale served straight from the pecorino wheel - grande!

SECONDI PIATTI

IL CARPACCIONE / 15
beef carpaccio topped with rucola, homemade balsamic vinegar reduction, cherry tomato confit and parmigiano flakes. So classy.

PARMIGIORGIA (V) / 13
the classic parmigiana: layered aubergine dressed with mozzarella, san marzano, grated parmigiano and basil

GRANDISSIMA INSALATA (VEG) / 12
BIG BIG salad with roman and lamb lettuce, tomatoes, cucumber, french beans, pickled red onion, sugar snaps, crunchy garlic croutons and spiced up with vegan aioli

Add: one mozzarella di bufala or hot smoked salmon trout or grilled chicken > +4€

TAGLIATA DI MANZO / 28,5
beautiful tagliata: flank steak with salsa verde. On the side: baked rosemary and garlic potatoes

PESCE ALLA GRIGLIA / 26
Grilled sea bream whole with baked rosemary garlic potatoes, white wine sauce, sugar snap peas and finely sliced, deep fried garlic

SIDES

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

HAKUNA PATATA (VEG) / 5
baked early potato, garlic, and rosemary

DOLCI

IL TIGRAMISU (V) / 7
the great classic della casa with its touch of marsala (contains alcohol) ⁽³⁾ ⁽¹⁴⁾ ⁽¹⁵⁾

TORTA AL LIMONE (V) / 7,5
zingy tart and humongous 18cm meringue layer. Because size DOES matter! ⁽⁷⁾

PANNA COTTA AI FRUTTI DI STAGIONE (V) / 8
we present you the most audacious of our dolci: a silky vanilla panna cotta covered with a seasonal fruit coulis ⁽⁷⁾

CHOCO CLAP CLAP (V) / 8,5
inimitable dark and milk chocolate tart, salted butter caramel, coffee and hazelnut crunchy praline, mascarpone whipped cream

FRAGOLE E POMODORI (VEG) / 8
strawberry salad, juicy tomatoes, coconut crumble and maxi vegan chantilly. So fresh! ⁽³⁾ ⁽⁷⁾

GELATO ALLA NOCCIOLA (V) / 6,5
Piedmont hazelnut ice cream, brownie and caramelized hazelnuts Never wrong! ⁽³⁾ ⁽⁷⁾

GELATO ALLA FIOR DI LATTE E DULCE DI LECHE (V) / 6,5
fior di latte icecream topped with creamy caramel ⁽³⁾ ⁽⁷⁾

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 / DIRETTORE: ADRIANO PERSEGANI