

Menù

Appetizers

Bruschetta with yellow and red datterini tomatoes 5€

Yellow and red datterini tomatoes, mountain oregano, fresh basil sprouts, Coratina monocultivar extra virgin olive oil.

Bruschetta with Calabrian 'Nduja 6€

Calabrian 'nduja, Apulian burrata, semi-dry red datterini tomatoes, fresh basil sprouts.

Bruschetta with buffalo ricotta 6€

Buffalo ricotta, marinated zucchini (scapee style), mint, Coratina monocultivar extra virgin olive oil.

Bruschetta with sweet gorgonzola DOP 7€

Sweet gorgonzola DOP, Fassona tartare (Piedmontese beef), thyme, rosemary-infused extra virgin olive oil.

Bruschetta with caramelized Tropea red onions 7€

Caramelized Tropea red onions, alletterato tuna fillets from Cetara, semi-dry yellow datterini tomatoes, Taggiasca olives, Coratina monocultivar extra virgin olive oil.

Agretti with Taggiasca olives 7€

Agretti with Taggiasca olives, confit red datterini tomatoes, fresh chili pepper.

Apulian burrata with 24-month Parma culaccia and warm focaccia 12€

Apulian burrata 10€

Apulian burrata with semi-dry red and yellow datterini tomatoes, fresh basil, Coratina monocultivar extra virgin olive oil.

Meatballs in tomato sauce 10€

Meatballs with San Marzano DOP tomato sauce, 24-month Parmigiano Reggiano, fresh basil, homemade bread.

Vitello tonnato 14€

Veal with tuna sauce, caper flowers, Coratina monocultivar extra virgin olive oil.

Cured meat boards with warm focaccia 12€

Assorted cured meats (wild boar mortadella, black pork cooked shoulder, 24-month Parma culaccia, Abruzzo ventricina) served with warm focaccia.

Bread and tomato 10€

Pizza padellino with roasted cherry tomato cream, 24-month Parmigiano Reggiano, fresh basil sprouts.

Cured ham and stracciatella 12€

Pizza padellino with Parma ham and Apulian stracciatella.

Vitello tonnato 14€

Pizza padellino with mixed seeds, veal tonnato, caper leaf, Coratina monocultivar olive oil.

Wild boar mortadella 14€

Pizza padellino with Apulian stracciatella, wild boar mortadella, marinated zucchini, Coratina monocultivar olive oil

Classic French fries	French fries with Parmigiano Reggiano	Sweet potato fries
5€	6€	6€

Pizzas

All our creations are dressed with Coratina monocultivar extra virgin olive oil from the F.lli Guglielmi mill, Slow Food presidium.

Ghitina (Margherita) 11€

San Marzano DOP tomato, Agerola fior di latte, 24-month Parmigiano Reggiano, fresh basil.

with Calabrian 'Nduja 12€

Ghitina Rivisitata 13€

Roasted cherry tomato cream, Agerola fior di latte, semi-dry red datterini tomatoes, 24-month Parmigiano Reggiano, fresh basil

Annina (Marinara) 9€

San Marzano DOP tomato, garlic, mountain oregano, fresh basil.

Luisina (Neapolitan revisited) 14€

San Marzano DOP tomato, fior di latte, Cetara anchovies, Salina capers, Taggiasca olives, mountain oregano, fresh basil.

Bettina (Buffalo mozzarella) 13€

San Marzano DOP tomato, Campania DOP buffalo mozzarella, Piennolo del Vesuvio DOP cherry tomatoes, fresh basil.

Giolina (Reverse Parmigiana) 14€

Wood oven roasted violet eggplant cream, smoked Agerola provola cheese, red Piennolo del Vesuvio DOP cherry tomatoes, baked eggplants, 36-month Parmigiano Reggiano crisps, fried basil.

Faustina (Yellow cherry tomatoes, smoked provola and black pepper) 12€

Yellow Piennolo del Vesuvio cherry tomato sauce, smoked provola cheese, yellow Piennolo del Vesuvio cherry tomatoes, black pepper, fresh basil.

Angelina (Four tomatoes Marinara) 13€

Roasted datterini tomato cream, red Piennolo del Vesuvio cherry tomatoes, semi-dry red cherry tomatoes, smoked San Marzano DOP tomato cream, fermented black garlic, mountain oregano, fresh basil sprouts.

Adelina (Yellow Capricciosa) 16€

Yellow Piennolo del Vesuvio cherry tomato sauce, fior di latte, black pork cooked shoulder, roasted artichokes, honey mushrooms, Taggiasca olive powder, fresh basil sprouts.

Rosina (Diavola) 14€

San Marzano DOP tomato, Agerola fior di latte, Abruzzo ventricina, chili jam, sweet fresh chili pepper, fresh basil.

Teresina 14€

San Marzano DOP tomato sauce, fior di latte, black pork aged sausage from Aspromonte, sweet chili pepper threads, fresh basil, Coratina monocultivar olive oil.

Evelina (fava beans and guanciale) 15€

Fava bean cream, fior di latte, Amatrice guanciale, fava beans, Pecorino Romano DOP cheese, basil sprouts.

Giustina (tuna and onion) 17€

Tropea red onion cream, fior di latte, alletterato tuna fillets from Cetara, Tropea red onion slices, curly celery, Taggiasca olive powder, bergamot.

Giacomina (fennel, potatoes and 'nduja) 15€

Fennel and potato cream, fior di latte, roasted fennel, Cetara anchovies, Calabrian 'nduja, fennel fronds, garlic-flavored bread crumble.

Sandrina (yellow Amatriciana) 14€

Yellow Piennolo del Vesuvio cherry tomato sauce, fior di latte, Amatrice guanciale, Pecorino Romano DOP cheese, black pepper, fresh basil.

Guendalina 16€

Asparagus cream, fior di latte, Alto Adige Speck IGP, asparagus, boiled egg yolk.

Caterina 13€

Wood oven roasted violet eggplant cream, fior di latte, marinated zucchini (scapee style), roasted peppers, sautéed eggplants, oregano, fresh basil.

Desserts

Tiramisu 7€

Affogato al caffè 7€

with Piedmont IGP hazelnut ice cream and hazelnut crumble

Chocolate Caprese cake 7€

Lemon tart 8€

Cream ice cream with fresh strawberries and whipped cream 9€



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Natural white wines

Langhe Favorita Favorita - Poderi Cellario	28€	
Mischiabacche Bianco Riesling Renano, Chardonnay, Muller Thurgau - Castello di Stefanago	28€	
Garganega Grechetto, Malvasia - Trebbiano Tasi	30€	6€
Arò Traminer - Castello di Stefanago	30€	
2Cunti Coda Di Volpe - Il Trave	30€	
Nostrale Catarratto - Longarico	34€	
Magico Ariddu Grillo - Ferracane	36€	

Natural red wines

Mischiabacche Rosso Barbera, Croatina, Uva rara e Merlot - Castello di Stefanago	26€	
Sbarbatello Pinot Nero - Castello di Stefanago	35€	
Valpolicella DOC classico superiore Corvina, Corvinone, Rondinella - Il Sasso	48€	

Champagne Ruinart

Ruinart 'r' brut	120€
Ruinart rosè	150€
Ruinart blanc de. blancs	150€

Masi Organic vegan

Fresco di Masi Rosso Verona IGT Biologico	26€
Fresco di Masi Bianco Verona IGT Biologico	26€

Sparkling Wines

Prosecco di valdobbiadene docg Brut Merotto	34€	7€
Spumante rosè Merotto	35€	
Crémant de bourgogne cuvée kryslin Domaine Hamelin	45€	
Metodo classico brut Sansannè - Marcalberto	46€	
Metodo classico brut rosè Marcalberto	48€	
Champagne val des demoiselles rosè brut Drappier	100€	
Champagne blanc de noir nature brut san soufre Drappier	110€	
Champagne les gastronomes Drappier	90€	
Metodo classico trento riserva doc brut "methius" Dorigati	65€	

Cocktails

Spritz	9€	
Chandon Garden Spritz	45€	9€
Negroni	9€	
Gin Tonic	10€	
Paloma	10€	

Draft beers

Ichnusa	5€	6€
Ichnusa Unfiltered	5€	6€

Beverages

Acqua S. Pellegrino 50cl	3€
Acqua Panna 50cl	3€
Bottled Soft Drinks	4,5€
Coffee	2€
Digestives	6€
Distilled Spirits and Whisky	from 9 to 15€



THE FULL LIST OF ALLERGENS PRESENT IN THE MENU IS AVAILABLE. TO VIEW IT, PLEASE ASK THE STAFF OR AT THE CASHIER.

*Some products may be frozen depending on market availability.

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White wines

Passerina bio Spinelli Bio (Abruzzo)	25€	6€
Lugana classico DOC Tenuta Roveglia (Lombardia)	30€	7€
Pecorino superiore DOC Spinelli (Abruzzo)	30€	7€
A.A. Chardonnay Doc Kossler (Alto Adige)	30€	7€
Collio ribolla gialla DOC Vigna del lauro (Friuli)	30€	7€
Pigato riviera ligure di ponente DOC Durin (Liguria)	34€	
Vermentino di Sardegna DOC Camminerà Audarya (Sardegna)	35€	
Principe G Grillo IGP bio Dei principi di spadafora (Sicilia)	35€	
Falanghina San Salvatore (Campania)	38€	
Roero arneis cecu d'la biunda DOCG Monchier carbone (Piemonte)	40€	
Carrico 68.8 Filippo Grasso (Sicilia)	40€	
A.A. Gewurztraminer DOC Von Blumen (Alto Adige)	40€	
Fiano pian di stio San Salvatore (Campania)	45€	
Pinot Grigio valdadige DOC Rivoli Roneo (Trentino)	50€	
A.A. Pinot Bianco DOC riserva selection flowers Von blumen (Alto Adige)	50€	
A.A. Sauvignon DOC riserva selection flowers Von Blumen (Alto Adige)	50€	
Sauvignon 2022 "Indra" Girland	35€	7€
Verdicchio Classico Riserva Castelli di Jesi DOCG Umani Ronchi (Marche)	50€	
Chablis Premiere Cru Beauroy Domaine Hamelin (Francia)	60€	
Riesling Renano Collezione di famiglia Roeno (Trentino)	65€	
Chardonnay 2021 "Flora" Girland	55€	

Red wines

Aglianico IGP La capranera (Campania)	25€	6€
Montepulciano d'abruzzo bio DOC Spinelli (Abruzzo)	25€	6€
Isonzo Merlot DOC Vigna del lauro (Friuli)	27€	7€
Syrah terre Siciliane IGP bio Dei principi di spadafora (Sicilia)	28€	7€
Negroamaro IGT A mano (Puglia)	28€	7€
Dolcetto d'alba DOC La ganghijia (Piemonte)	28€	7€
Monica di Sardegna DOC Audarya (Sardegna)	28€	
Isonzo Cabernet Franc DOC Vigna del lauro (Friuli)	28€	
Morellino di Scansano DOCG Cereto Piano (Toscana)	30€	
Barbera d'alba Pelisa DOC Monchiero Carbone (Piemonte)	32€	
Chianti classico DOCG Tenuta di Lilliano (Toscana)	35€	
Bolgheri Rosso DOC Zizzolo Formacelle (Toscana)	36€	
A.A. Pinot Nero DOC Von Blumen (Alto Adige)	40€	
Pinot Noir Riserva 2020 "Trattmann" Girland	80€	
Nebbiolo Langhe DOC Davide Fregonese (Piemonte)	40€	
Ripiddu Etna rossa DOC Filippo Grasso (Sicilia)	40€	
Valpolicella Superiore ripassato DOC Campo Bastiglia Cè Rugate (Veneto)	42€	
Valtellina Superiore Sassella DOCG Il Gabbiano (Lombardia)	47€	
Pinot Noir 2021 "Patricia" Girland (Alto Adige)	35€	7€

Rose wines

Rosato Cannonau di Sardegna DOC Audarya (Sardegna)	28€	
Rosato Primitivo A mano (Puglia)	28€	7€
Rosato IGT Centovie Umani Ronchi (Marche)	32€	
Vetere San Salvatore (Campania)	42€	



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Sweet wines

Marche Bianco IGT Maximo Muffa Nobile cl 37,5	Glass	6€
Moscato d'Asti DOCG Giostrina	Glass	6€
Passito di Pantelleria Naturale DOP Jemara cl. 50,0	Glass	7€

A menu, created with a lot of research and passion for our land and with the collaboration of small producers of Italian excellence, from the tomatoes of Casa Marrazzo to the extra virgin olive oil monocultivar Coratina of Frantoio Guglielmi, from the dairy products of Caseificio F.lli Fusco to cured meats from Bioagrimar free-range farms, from cheeses made by small artisans following ancient processing methods to anchovies from Armatore's Cetara, from Molino Quaglia's stone-ground flours used for pizza dough to artisanal desserts from the Gelsomina pastry shop.



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