

## STARTERS

**Aubergine Parmigiana** 7.99

Starter portion - Layers of roasted slices of aubergines with tomatoes sauce, provolone cheese and basil.

(V) (GF) Egg Milk Sulphites

**Burrata with Basil and Truffle pesto** 8.99

Fresh burrata from Puglia with home made black truffle and basil pesto.

(V) Milk

**Burrata N'duja** 8.99

Fresh burrata from Puglia with spicy N'duja from Calabria, honey and a sprinkle of walnuts

Milk Nuts

**Caponata Siciliana** 7.99

Roasted vegetables, onions, capers, olives, pine nuts

(V) (VE) Celery Milk Nuts

**Due Bocconi** 7.99

Roast peppers, Sicilian Olives, and Sundried Tomatoes.

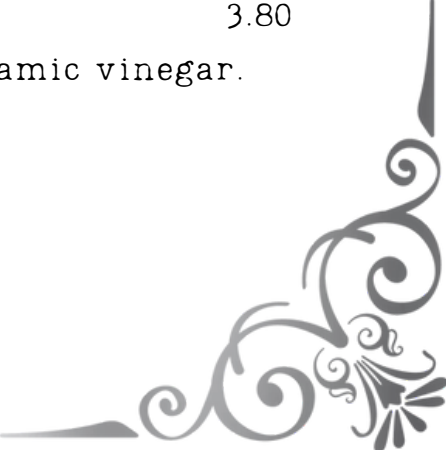

**Spizzico** 8.99

Spizzico in Italy is a little "something" that people eat while waiting for the pasta to cook! Coppa, speck, olives and sundried tomatoes.

**Bread Plate** 3.80

Warm Bread with a dip of EV oil and Italian balsamic vinegar.

Gluten Sulphites





  
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**TAGLIERI**

Single mixed cheeses 14.00

Selection of Pecorino cheese, Provolone and Smoked  
Scamorza with figs chutney  
Milk Nuts

Single mixed cured meats 15.00

Coppa ham, spicy Salame Ventricina, Salame Finocchiona  
and speck  
Nuts

Single mixed cured meats & cheeses 15.00

Salame Finocchiona, Coppa ham, Primo sale pecorino and  
pistacchio pecorino  
Milk Nuts

Double mixed cheeses 23.00

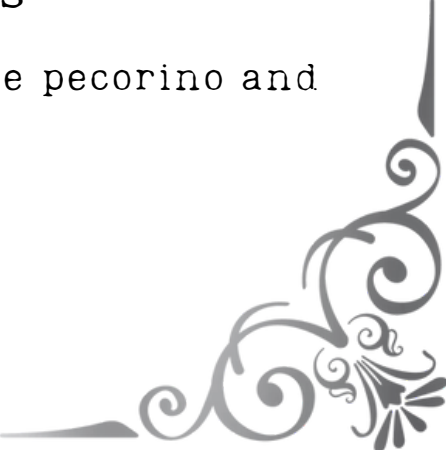

Mixture of Pecorino cheese, Provolone and Smoked  
Scamorza with figs chutney  
Nuts Milk

Double mixed cured Meats 25.00

Coppa ham, spicy Salame Ventricina, Salame Finocchiona  
and speck

Double cured meats & cheeses 24.00

Salame Finocchiona, Coppa ham, Primo sale pecorino and  
pistacchio pecorino  
Milk Nuts



**MAIN**

Aubergine Parmigiana- with side salad 15.00

Layers of roasted sliced aubergine with tomato sauce, provolone cheese and basil(V) (GF) Eggs Milk Sulphites

14.00

Tagliatelle with Ragu'

Fresh egg Tagliatelle (pasta) with beef Ragù alla Bolognese. Slow- cooked for 3 hours.

Celery Gluten Eggs Milk

Lasagna - with side salad 15.00

Traditional home-made Lasagna with beef Ragu' sauce, besciamella and parmigiano Gluten Eggs Milk Sulphites

Pasta alla Calabrese 14.00

Pasta with a spicy N'duja from Calabria sauce, and parmigiano

Gluten Eggs Milk Sulphites

Pasta with gorgonzola 14.00



Pasta with gorgonzola and walnuts in a white creamy sauce Gluten Eggs Milk Nuts Sulphites

Pasta ai Gamberi 15.00

Pasta with fresh cherry tomato, white wine, prawns and pecorino Gluten Crustaceans Eggs Fish Sulphites

Italian Vegan Pasta 14.00

Pasta with black olives, roasted peppers and tomato sauce. Gluten





  
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**SPECIAL**

**CARBONARA**

15.00

Home-made pasta with crispy pork cheek in egg and pecorino cheese sauce

Gluten Egg

**CACIO E PEPE**

15.00

Roman classic, home-made pasta with black pepper and pecorino romano cheese

Gluten Milk

**BISTECCA E VERDURE**

25.00

Thick Cut Hereford Ribeye Steak locally sourced (230g) served with baby potatoes and mixed salad

**SALADS (MAIN)**

**Burrata & Parma Ham**

14.50

Burrata with Parma ham, cherry tomatoes, olive oil and balsamic glaze Milk Sulphites

**Pear & Gorgonzola**

13.99

Melted gorgonzola on pear with honey, olive oil and walnuts.

Milk Nuts

**Bresaola beef carpaccio**

15.00

Sliced Bresaola Punta D'Anca DOP air dried beef with lemon, walnuts and parmigiano



Milk Sulphites Nuts

**Tuna Salad**

13.99

Tuna, sun-dried tomatoes, grana cheese and balsamic glaze

Fish Milk Sulphites



**DESSERT**

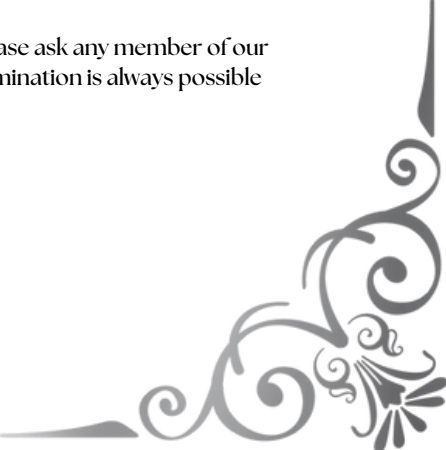

Chocolate Caprese Cake Delicious chocolate and almond flour cake (GF) Eggs Milk Nuts Soya	5.50
Homemade Black Cherry Crostata Traditional homemade Crostata with Black Cherry jam Gluten Eggs Milk	5.50
Homemade Tiramisù Homemade Tiramisù made with mascarpone, savoiardi biscuits and Prelibato espresso Gluten Eggs Milk Soya	6.50
Tartufo Limoncello Lemon Ice cream covered with meringue and filled with limoncello. Gluten Eggs Milks Nuts Soya	5.50
Tartufo Nero Dark Chocolate ice cream with a vanilla ice cream core Gluten Eggs Milk Soya	5.50
Selection of 3 pecorino Selection of 3 pecorino cheese and figs chutney Milk Nuts	7.50

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**Allergies and intollerancies**

every dish listed in the menu is reporting the allergens contained according to the list below. Please ask any member of our Team in case you need assistance or more information. Important: please be aware that contamination is always possible despite our best effort.

1 CELERY	8 MOLLUSCS
2 GLUTEN	9 MUSTARDS
3 CRUSTACEAN	10 NUTS
4 EGGS	12 PEANUTS
5 FISH	13 SESAME
6 LUPIN	14 SOYA
7 MILK	15 SULPHITES







  
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**PANINI WITH SIDE SALAD**

LUNCH ONLY

**Coppa di Parma ham and pecorino** 9.70

Coppa di Parma ham, sun-dried tomatoes, rocket and pecorino cheese  
Gluten Milk

**Roasted Peppers and scamorza** 9.70

Roasted Peppers, balsamic glaze, rocket and smoked scamorza cheese  
(V) Gluten Milk

**Speck, Gorgonzola and walnuts** 9.70

Speck (smoked ham), Gorgonzola cheese, rocket, honey and walnuts  
Gluten Milk Nuts

**Ventricina and provolone cheese** 9.70

Ventricina (spicy Sicilian salame), tomatoes, rocket and provolone cheese  
Gluten Milk

**Vegan Panino** 9.70

Black olives spread, rocket, sun-dried tomatoes, roasted peppers  
Gluten

**Tuna and provolone cheese** 9.70

Tuna, black olives spread, rocket, tomatoes and provolone cheese  
Gluten Fish Milk

**Parma Ham and Buffalo Mozzarella** 9.70

Parma ham, buffalo mozzarella DOP, figs jam and rocket salad  
Gluten Milk

**Salame Finocchiona, pecorino and truffle olive oil** 9.70

Salame Finocchiona (fennel seeds), pecorino, tomatoes, rocket salad  
Gluten Milk

**Bresaola** 10.95

Bresaola, tomatoes, melted provolone, rocket salad  
Gluten Milk

**Tomato and Mozzarella** 9.70

Tomatoes, Mozzarella, black Olive tapenade, rocket salad  
Gluten Milk

**Smoked Salmon** 10.95

Organic Smoked Salmon, basil Pesto, Mozzarella, Rocket  
Gluten Fish Milk

## STARTERS

**Aubergine Parmigiana** 7.99

Starter portion - Layers of roasted slices of aubergines with tomatoes sauce, provolone cheese and basil.

(V) (GF) Egg Milk Sulphites

**Burrata N'duja** 8.99

Fresh burrata from Puglia with spicy N'duja from Calabria, honey and a sprinkle of walnuts

Milk Nuts

**Spizzico** 8.99

Spizzico in Italy is a little "something" that people eat while waiting for the pasta to cook! Coppa, speck, olives and sundried tomatoes.

**Bread Plate** 3.30

Warm Bread with a dip of EV oil and Italian balsamic vinegar.

Gluten Sulphites

**Burrata with Basil and Truffle pesto** 8.99

Fresh burrata from Puglia with home made black truffle and basil pesto.

(V) Milk

**Due Bocconi** 7.99

Roast peppers, Sicilian Olives, and Sundried Tomatoes.

**Caponata Siciliana** 7.99

Roasted vegetables, onions, capers, olives, pine nuts

(V) (VE) Celery Milk Nuts






  
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**PANINI**

LUNCH ONLY

Roasted Peppers and  
scamorza

Roasted Peppers, balsamic  
glaze, rocket and smoked  
scamorza cheese (V) Gluten 8.  
Milk 7  
0

Speck, Gorgonzola and  
walnuts

Speck (smoked ham), Gorgonzola 8.  
cheese, rocket, honey and walnuts 7  
Gluten Milk Nuts 0

Vegan Panino

Black olives spread, rocket,  
sun-dried tomatoes, roasted 8.  
peppers Gluten 7  
0

Parma Ham and  
Buffalo Mozzarella

Parma ham / San Daniele/Iblei  
mountain ham (Sicily), buffalo  
mozzarella DOP, figs jam and rocket  
salad  
Gluten Milk

Coppa di Parma ham  
and pecorino

Coppa di Parma ham, sun-dried 8.70  
tomatoes, rocket and pecorino  
cheese  
Gluten Milk

Ventricina and provolone  
cheese

Ventricina (spicy Sicilian salame),  
tomatoes, rocket and provolone  
cheese  
Gluten Milk

8.70

Tuna and provolone cheese

Tuna, black olives spread, rocket,  
tomatoes and provolone cheese  
Gluten Fish Milk

Salame Finocchiona, pecorino  
and truffle olive oil 8.70

Salame Finocchiona (with fennel  
seeds), pecorino cheese, tomatoes,  
rocket salad  
Gluten Milk 8.70





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## PANINI

LUNCH ONLY

**Coppa di Parma ham and pecorino** 8.70

Coppa di Parma ham, sun-dried tomatoes, rocket and pecorino cheese  
Gluten Milk

**Roasted Peppers and scamorza** 8.70

Roasted Peppers, balsamic glaze, rocket and smoked scamorza cheese  
(V) Gluten Milk

**Speck, Gorgonzola and walnuts** 8.70

Speck (smoked ham), Gorgonzola cheese, rocket, honey and walnuts  
Gluten Milk Nuts

**Tuna and provolone cheese** 8.70

Tuna, black olives spread, rocket, tomatoes and provolone cheese  
Gluten Fish Milk

**Parma Ham and Buffalo Mozzarella** 8.70

Parma ham / San Daniele / Iblei mountain ham (Sicily), buffalo mozzarella DOP, figs jam and rocket salad  
Gluten Milk

**Salame Finocchiona, pecorino and truffle olive oil** 8.70

Salame Finocchiona (with fennel seeds), pecorino cheese, tomatoes, rocket salad  
Gluten Milk

**Ventricina and provolone cheese** 8.70

Ventricina (spicy Sicilian salame), tomatoes, rocket and provolone cheese  
Gluten Milk

**Vegan Panino** 8.70

Black olives spread, rocket, sun-dried tomatoes, roasted peppers  
Gluten

## DESSERT

**Chocolate Caprese Cake** 5.50

Delicious chocolate and almond flour cake (GF)  
Eggs Milk Nuts Soya

**Tartufo Nero** 5.50

Dark Chocolate ice cream with a vanilla ice cream core  
Gluten Eggs Milk Soya

**Homemade Tiramisù** 6.50

Homemade Tiramisù made with mascarpone, savoiardi biscuits and Prelibato espresso  
Gluten Eggs Milk Soya

**Tartufo Limoncello** 5.50

Lemon Icecream covered with meringue and filled with limoncello.  
Gluten Eggs Milks Nuts Soya

**Homemade Black Cherry** 5.50

**Crostata**

Traditional homemade Crostata with Black Cherry jam  
Gluten Eggs Milk

**Selection of 3 pecorino** 7.50

Selection of 3 pecorino cheese and figs chutney  
Milk Nuts

## Allergies and intolerancies

every dish listed in the menu is reporting the allergens contained according to the list below. Please ask any member of our Team in case you need assistance or more information. Important: please be aware that contamination is always possible despite our best effort.

1 CELERY  
2 GLUTEN  
3 CRUSTACEAN  
4 EGGS  
5 FISH  
6 LUPIN  
7 MILK

8 MOLLUSCS  
9 MUSTARDS  
10 NUTS  
12 PEANUTS  
13 SESAME  
14 SOYA  
15 SULPHITES



## TAGLIERI

**Single mixed cheeses 14.00**  
Selection of Pecorino cheese,  
Provolone and Smoked Scamorza  
with figs chutney  
Milk Nuts

**Single mixed cured meats 15.00**  
Coppa ham, spicy Salame  
Ventricina, Salame  
Finocchiona and speck  
Nuts

**Single mixed cured meats 15.00**  
& cheeses  
Salame Finocchiona, Coppa ham,  
Primo sale pecorino and  
pistacchio pecorino  
Milk Nuts

**Double mixed cheeses 23.00**  
Mixture of Pecorino cheese,  
Provolone and Smoked Scamorza  
with figs chutney  
Nuts Milk

**Double mixed cured meats 25.00**  
Coppa ham, spicy Salame  
Ventricina, Salame  
Finocchiona and speck

**Double cured meats & 24.00**  
cheeses  
Salame Finocchiona, Coppa ham,  
Primo sale pecorino and  
pistacchio pecorino  
Milk Nuts

## MAIN

**Aubergine Parmigiana 14.50**  
Layers of roasted sliced aubergine  
with tomato sauce, provolone  
cheese and basil(V) (GF) Eggs Milk  
Sulphites

**Tagliatelle with Ragù' 14.00**  
Fresh egg Tagliatelle (pasta) with  
beef Ragù alla Bolognese. Slow-  
cooked for 3 hours.  
Celery Gluten Eggs Milk

**Lasagna 14.50**  
Traditional home-made Lasagna  
with beef Ragù' sauce, besciamella  
and parmigiano Gluten Eggs Milk  
Sulphites

**Pasta alla Calabrese 14.00**  
Pasta with a spicy N'duja from  
Calabria sauce, honey and  
parmigiano  
Gluten Eggs Milk Sulphites

**Pasta with gorgonzola 14.00**  
Pasta with gorgonzola and walnuts in  
a white creamy sauce Gluten Eggs  
Milk Nuts Sulphites

**Pasta ai Gamberi 14.50**  
Pasta with fresh cherry tomato,  
white wine, prawns and pecorino  
Gluten Crustaceans Eggs Fish  
Sulphites

**Italian Vegan Pasta 14.00**  
Pasta with black olives, roasted  
peppers and tomato sauce.  
Gluten

## SALADS (MAIN)

**Burrata & Parma Ham** 13.50

Burrata with Parma ham, cherry tomatoes, olive oil and balsamic glaze  
Milk Sulphites

**Tuna Salad** 13.50

Tuna, sun-dried tomatoes, grana cheese and balsamic glaze  
Fish Milk Sulphites

**Pear & Gorgonzola** 13.50

Melted gorgonzola on pear with honey, olive oil and walnuts.  
Milk Nuts

**Bresaola beef carpaccio** 15.00

Sliced Bresaola Punta D'Anca DOP air dried beef with lemon, walnuts and parmigiano  
Milk Sulphites Nuts

**CARBONARA** 15.00

Home-made pasta with crispy pork cheek in egg and pecorino cheese sauce  
Gluten Egg

## SPECIAL

**CACIO E PEPE** 15.00

Roman classic, home-made pasta with black pepper and pecorino romano cheese  
Gluten Milk

**BISTECCA E VERDURE** 25.00

Thick Cut Hereford Ribeye Steak locally sourced (230g) served baby potatoes and mixed salad

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