

***Tutta la nostra pasta è fatta in casa con le migliori farine, uova di galline ruspanti e acqua.  
Allo stesso modo, i ravioli, tortellini e gnocchi sono fatti uno ad uno, permettendoci di garantire la massima freschezza e qualità del ripieno.***

*All our pastas are homemade from the best flour, free range eggs and water.  
Likewise, the ravioli, tortellini and gnocchi are crafted, one by one, which allows us to guarantee the freshness and quality of the fill.*

**Terrace Supplement 10 %**

**Cestino di pane focaccia 1.00 euro a persona**  
Basket of focaccia bread

**Prezzi tasse incluse**  
Prices include IVA

**ANTIPASTI / APPETIZERS**

**Parmigiana di melanzane 9.80**

Aubergine, mozzarella and parmesan cheese millefeuille

**Provolone al forno 9.00**

Oven baked provolone cheese with  
San Marzano tomato sauce and oregano

**Burrata 12.50**

Creamy mozzarella "burrata" D.O.P. with tomato and arugula

**Strudel di verdure e ricotta 11.00**

Vegetable strudel and ricotta cheese  
with truffle sauce and honey

**Carpaccio di manzo con rucola e parmigiano 12.00**

Beef carpaccio (raw) with arugula salad  
and parmesan shavings

**Búfala e salumi 12.00**

Buffalo mozzarella D.O.P. with selection of italian sausages

**INSALATE / SALADS**

**Insalata di spinaci 10.00**

Baby spinach, goat cheese, raisins and nuts  
with honey-mustard vinaigrette

**Insalata di rucola, pomodorini e parmigiano 10.00**

Arugula salad, cherry tomatoes, balsamic vinegar  
and parmesan shavings

**Insalata caprese di bufala 11.50**

Fresh buffalo mozzarella D.O.P., fresh tomato and pesto sauce

**Insalata Cesar 10.50**

Buds, chicken, croutons, and sauce Cesar

## **PASTE / PASTA**

### **Spaghetti carbonara 12.50**

With bacon, eggs, parmesan cheese and black pepper **(without cream)**

### **Tagliatelle bolognese 13.00**

Slow cooked bolognese meat sauce with tagliatelle

### **Tagliolini scoglio 15.00**

With clams, mussels, shrimp and tomato sauce

### **Tagliolini alla Chiara 14.00**

With prawns and pistachios cream

### **Tagliatelle della Casa 17.00**

With truffle cream, mushrooms, cream and parmesan

### **Maccheroni alla Norma 13.00**

With eggplant, tomato, ricotta cheese and basil

### **Tagliolini Canaletto 13.50**

With free range chicken strips, vegetables  
and tomato sauce

### **Tagliolini al forno 13.50**

With cooked ham, cream, tomato and cream bechamel  
au gratin with parmesan D.O.P.

### **Tagliolini pesto, gamberi e cieliiegino 14.00**

With cherry tomato, pesto sauce and jumbo shrimps

### **Rigatoni piccanti con burrata 14.50**

With spicy tomato sauce, burrata cream D.O.P. and pine nuts  
and a touch of ground bread aromatized with anchovies and cumin

### **Gnocchi del bosco 17.00**

Potato gnocchi with truffle cream and mixed mushrooms  
and melt taleggio cheese au gratin with parmesan D.O.P.

### **Gnocchi Bolognese 13.00**

Potato gnocchi with slow cooked bolognese meat sauce

**Tranne gli spaghetti tutta la pasta è fresca, fatta a mano**

Except for the spaghetti all the paste is fresh and handmade

**PASTE RIPIENE / STUFFED PASTA**

**Tortelli di melanzane e burrata 14.50**  
Stuffed with eggplant and burrata cream D.O.P. with pesto sauce

**Ravioli di ricotta e spinaci con pomodoro e basilico 14.00**  
Stuffed with spinach and ricotta with tomato sauce and basil

**Ravioli di ricotta e spinaci al parmigiano 14.00**  
Stuffed with spinach and ricotta with parmesan cream to butter and sage

**RISOTTI / RICES**

**Risotto alla marinara 15.00**  
Rice with prawn, clams, cuttlefish, mussels and saffron

**Risotto ai funghi 15.50**  
Rice with boletus, mixed mushrooms and parmesan D.O.C.

**Risotto ai funghi tartufato 17.00**  
Rice with boletus and mixed mushrooms with truffle cream

**Risotto stivo 14.00**  
Rice with pesto sauce, burrata, parmesan D.O.C. and candied tomatoes

**CARNI / MEATS**

**Tagliata di manzo con rucola y grana 17.50**  
Grilled beef entrecote sliced on arugula  
with parmesan and balsamic vinegar

**Saltimbocca di pollo 12.50**  
Chicken breast with Parma ham

**I PIATTI DELLE FESTE / WEEKEND AND HOLIDAYS ONLY**

**Lasagna classica 13.50**  
Sheets of fresh pasta with meat ragú,  
mozzarella and bechamel

## **PIZZE / PIZZAS**

### **Margherita 9.50**

Tomato sauce, mozzarella cheese and basil

### **Bambino 11.00**

Tomato sauce, mozzarella cheese and ham

### **Prosciutto e funghi 11.50**

Tomato sauce, mozzarella cheese, ham and mushrooms

### **Cesarino 12.00**

Tomato sauce, mozzarella cheese, goat cheese, bacon, arugula, cherry tomatoes and walnuts

### **Bolognese 11.50**

Tomato sauce, mozzarella cheese, bolognese meat sauce and parmesan cheese

### **Diavola 11.50**

Tomato sauce, mozzarella cheese, spicy salami and basil

### **Bufalina 13.00**

Tomato sauce, fresh buffalo mozzarella and basil

### **Paolino 13.50**

Tomato sauce, mozzarella, mortadella D.O.P., burrata stracciatella, pistachio pesto and chopped pistachio

### **Favorita 12.00**

Tomato sauce, mozzarella, gorgonzola, eggplant, mushrooms and parmesan

### **Verdi 11.50**

Tomato sauce, mozzarella cheese, eggplant, zucchini, mushrooms, peppers and asparagus

### **Romeo 12.00**

Tomato sauce, mozzarella cheese, goat cheese, eggplants and honey

### **Formaggi 11.50**

Taleggio cheese, gorgonzola, ricotta, mozzarella and parmesan cheese

### **Topolino 11.50**

Tomato sauce, mozzarella, gorgonzola, provolone and parmesan cheese

**Carbonara 13.00**

Mozzarella cheese, bacon, eggs, cream, parmesan cheese and black pepper

**Primavera 11.50**

Tomato sauce, mozzarella cheese, dried tomato, pesto, parmesan cheese and arugula

**Leonardo 11.50**

Tomato, mozzarella, goat cheese, black olives and spicy salami

**Carotone 12.50**

Mozzarella cheese, provola cheese, cherry tomatoes, Parma ham, arugula and parmesan shavings

**Fiori di bosco 13.50**

Tomato sauce, mozzarella cheese, boletus, asparagus, truffle oil and parmesan cheese

**Nostra 12.50**

Tomato sauce, mozzarella cheese, Parma ham, fresh tomato, arugula, parmesan cheese

**Deliziosa 13.50**

Tomato sauce, buffalo mozzarella, boletus, mushrooms and ham

**Malatesta 13.50**

Tomato sauce, mozzarella cheese, ricotta cheese, ham and spicy salami with chopped tomato, olive oil and basil

**Calzone Napoletano 14.00**

Folded pizza with tomato sauce, mozzarella, ricotta cheese, ham and spicy salami

**Calzone Bella Naia 14.00**

Folded pizza with tomato sauce, mozzarella, ricotta cheese, ground beef, boiled egg and olives

**Additional ingredient 1.50**

**Buffalo mozzarella 2.50**

**Cestino di pane focaccia 1.00 euro a persona**

Basket of focaccia bread

**Focaccia 4.50**

## **DOLCI / DESSERTS**

### **Tiramisú 5.50**

Typical dessert made with cakes, coffee and mascarpone cheese

### **Panna cotta alla vaniglia con salsa di frutti di bosco 6.00**

Pudding of vanilla cream with berries sauce

### **Crema di mascarpone e mango 6.00**

Mascarpone cheese and mango mousse

### **Cheesecake alla zucca 6.00**

Cheesecake with crackers and homemade pumpkin jam

### **Torta Caprese con gelato alla vaniglia 6.00**

Chocolate and almond cake with vanilla ice cream

### **Carpaccio di ananas 5.50**

Pineapple carpaccio with vanilla ice cream

### **Millefoglie all cioccolato e mandorle 6.50**

Puff pastry with chocolate cream and rolled toasted almonds

### **Gelati 4.80**

Two scoops of ice cream, choice of flavours

**★ All our desserts are home made using  
dairy products from organic livestock ★**

## **MENU DEL GIORNO / DAY MENU**

**Monday to Friday:**

**3 appetizers and 3 main courses  
with drink and dessert or coffee**

**13,50 €**