

ANTIPASTI / APPETIZERS

Parmigiana di melanzane 10.80

Aubergine, mozzarella and parmesan cheese millefeuille

Provolone al forno 10.00

Oven baked provolone cheese with
San Marzano tomato sauce and oregano

Burrata 13.50

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

Strudel di verdure e ricotta 12.00

Vegetable strudel and ricotta cheese
with truffle sauce and honey

Carpaccio di manzo con rucola e parmigiano 13.00

Beef carpaccio (raw) with arugula salad
and parmesan shavings

Búfala e salumi 13.00

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

INSALATE / SALADS

Insalata di spinaci e caprino 11.00

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

**Insalata verde con mozzarella di bufala, uveita
e vinaigrette di frutti di bosco 11.00**

Tender buds, buffalo mozzarella, raisins and forest fruit vinaigrette

Carpaccio di pomodoro rosa con burratina 13.50

Mozzarella de búfala D.O.P., tomato and basil pesto

Insalata Cesar 11.50

Buds, chicken, croutons, and sauce Cesar

PASTE / PASTA

Spaghetti carbonara 13.50

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

Tagliatelle bolognese 14.00

Slow cooked bolognese meat sauce with tagliatelle

Tagliolini scoglio 16.00

With clams, mussels, shrimp and tomato sauce

Tagliolini alla Chiara 15.00

With prawns and pistachios cream

Tagliolini verdi con verdure e pesto 14.00

Fresh spinach pasta with asparagus, leek, courgette and pesto

Tagliatelle della Casa 18.00

With truffle cream, mushrooms, cream and parmesan

Maccheroni alla Norma 14.00

With eggplant, tomato, ricotta cheese and basil

Tagliolini Canaletto 14.50

With free range chicken strips, vegetables
and tomato sauce

Tagliolini al forno 14.50

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

Tagliolini pesto, gamberi e cieliiegino 15.00

With cherry tomato, pesto sauce and jumbo shrimps

Rigatoni piccanti con burrata 15.50

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 18.50

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

Gnocchi Bolognese 14.00

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

Ravioli di ricotta e spinaci con pomodoro e basilico 15.00
Stuffed with spinach and ricotta with tomato sauce and basil

Ravioli di ricotta e spinaci al parmigiano 15.00
Stuffed with spinach and ricotta with parmesan cream to butter and sage

Ravioli di foie con salsa demi-glass 17.00
Stuffed with foie with demiglass sauce

RISOTTI / RICES

Risotto gamberoni, asparago e limone 16.50
Arroz con gambones, espárragos verdes y limón

Risotto ai funghi 16.50
Rice with boletus, mixed mushrooms and parmesan D.O.C.

Risotto ai funghi tartufato 18.50
Rice with boletus and mixed mushrooms with truffle cream

CARNI / MEATS

Tagliata di manzo con rucola y grana 19.00
Grilled beef entrecote sliced on arugula
with parmesan and balsamic vinegar

Saltimbocca di pollo 14.00
Chicken breast with Parma ham

I PIATTI DELLE FESTE / WEEKEND AND HOLIDAYS ONLY

Lasagna classica 14.50
Sheets of fresh pasta with meat ragù,
mozzarella and bechamel

PIZZE / PIZZAS

Margherita 10.50

Tomato sauce, mozzarella cheese and basil

Bambino 12.00

Tomato sauce, mozzarella cheese and ham

Prosciutto e funghi 12.50

Tomato sauce, mozzarella cheese, ham and mushrooms

Cesarino 13.00

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

Bolognesa 12.50

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

Diavola 12.50

Tomato sauce, mozzarella cheese, spicy salami and basil

Bufalina 14.00

Tomato sauce, fresh buffalo mozzarella and basil

Paolino 14.50

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

Favorita 13.00

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

Verdi 12.50

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

Romeo 13.00

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

Formaggi 12.50

Taleggio cheese, gorgonzola, ricotta, mozzarella and parmesan cheese

Topolino 12.50

Tomato sauce, mozzarella, gorgonzola, provolone and parmesan cheese

Carbonara 14.00

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

Primavera 12.50

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

Leonardo 12.50

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

Carotone 13.50

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

Fiori di bosco 14.50

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

Nostra 13.50

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

Deliziosa 14.50

Tomato sauce, buffalo mozzarella, boletus, mushrooms and ham

Malatesta 14.50

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

Calzone Napoletano 15.00

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

Calzone Bella Naia 15.00

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 6.50

Typical dessert made with cakes, coffee and mascarpone cheese

Panna cotta alla vaniglia con salsa di frutti di bosco 7.00

Pudding of vanilla cream with berries sauce

Crema di mascarpone e mango 7.00

Mascarpone cheese and mango mousse

Cheesecake alla zucca 7.00

Cheesecake with crackers and homemade pumpkin jam

Torta Caprese con gelato alla vaniglia 7.50

Chocolate and almond cake with vanilla ice cream

Millefoglie all cioccolato e mandorle 7.50

Puff pastry with chocolate cream and rolled toasted almonds

Carpaccio di ananas 6.50

Pineapple carpaccio with vanilla ice cream

Gelati 5.75

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**

15,50 €