



TRATTORIA

ANTIPASTI

TAGLIERE MISTO (2p) Parmaham, Bresaola, Pecorino, Parmigiano, Taleggio and fig jam	€ 19	SEPPIA Oven baked cuttlefish with garlic, parsley, white wine and green pea puree	€ 15
BURRATA Served with sweet tomatoes, basil and crema di balsamico	€ 12	POLPETTE DELLA NONNA Grandma's meatballs with tomato sauce and Parmigiano (4pc)	€ 11
TARTARE DI TONNO Tuna tartare with avocado, lime and chili pepper	€ 14	GAMBERI ALL'AGLIO Prawns in white wine, garlic, olive oil and chili pepper	€ 11
VITELLO TONNATO Sliced grilled veal, capers, anchovies, tuna mayonaise	€ 12	PARMIGIANA DI MELANZANE Tomato sauce, eggplant and Scamorza	€ 12

PASTA



(SERVED AL DENTE)

		 SOLO € 17	 FAMIGLIA € 55 (3-4 p.)
CACIO E PEPE Pecorino, Parmigiano and fresh black pepper		€ 17	€ 55
PENNE ALLA VODKA Lightly spiced, creamy tomato sauce with vodka		€ 17	€ 55
FUNGHI E TARTUFO Chestnut mushrooms and fresh truffle		€ 19	€ 65
GNOCCHI ALLA SORRENTINA "Pillows of love" oven-baked in tomato sauce, mozzarella, scamorza and parmigiano		€ 17	€ 55
ALFREDO Creamy white sauce with prawns, cherry tomatoes, garlic, white wine and parsley		€ 17	€ 55
CARBONARA Classic Carbonara with Guanciale		€ 18	€ 60
SALSICCIA Fennel sausage with tomato base, crème fraîche, nutmeg and bay leaf		€ 17	€ 55
RAVIOLI AL GRANCHIO Hand-made ravioli with crab, mascarpone and lemon filling in a creamy, bisque-inspired sauce		€ 21	€ 70
VONGOLE Classic linguine with vongole in white wine, garlic, chili and parsley		€ 18	€ 60
PASTA DEL GIORNO		daily €	
INSALATA DI RUCOLA Rucola, sweet tomatoes, vinaigrette		€ 5	

DOLCI

ESPRESSO MARTINI	€ 11	TIRAMISU	€ 6
SGROPPINO	€ 7,5	TORTA DEL GIORNO	daily €

Ask your waiter for dietary requirements