

ANTIPASTI

FOCACCIA
Focaccia made with herbs and tomatoes served with parmesan, fresh black pepper and spicy chili oil

€ 7

SAUTE DI VONGOLE
Clams with white wine, cherry tomatoes, fresh garlic & red pepper served with bread

€ 17

BRUSCHETTA (2P)
Three bruschetta's with tomatoes, burrata & pesto, prosciutto di Parma & stracciatella caponata di melanzane

€ 20

POLPETTE DELLA NONNA
Meatballs with tomato sauce & melted fontina cheese

€ 14

BURRATA & PROSCIUTTO
Served with caponata di melanzane & prosciutto di Parma

€ 16

GAMBERI ALL' AGLIO
Prawns in white wine, fresh garlic, olive oil, cherry tomatoes, red pepper & parsley

€ 15

BURRATA
Served with red chicory, roasted peanuts, grilled peach & balsamic

€ 14.5

PARMIGIANA DI MELANZANE
Eggplant in tomato sauce with parmesan, fresh basil & scamorza

€ 15

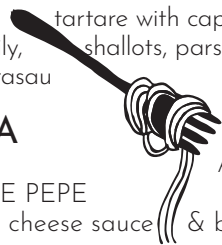
TARTARE DI MANZO
Beef tartare with capers and olives tapenade, chily, shallots, parsley, creme fraiche & pane carasau

€ 15

TUNA TARTARE
Tuna tartare with stracciatella, pistachio, fresh red pepper, lime & rucola

€ 16

PASTA



(SERVED AL DENTE)

All the pasta is served with parmesan (except Vongole)

CACIO E PEPE
Pecorino cheese sauce & black pepper

PENNE ALLA VODKA
Spicy creamy tomato sauce with vodka & rucola

FUNGHI E TARTUFO
Chestnut mushroom and porcini cream & truffle

PESTO DI PISTACCHI E RUCOLA
Classic linguine served with rucola and pistachio pesto, stracciatella, crunchy guanciale & rucola

RIGATONI ALLA CALABRESE
Rigatoni served with nduja cream sauce, stracciatella & guanciale

QUATTRO FORMAGGI
Classic linguine served with gorgonzola, taleggio, parmesan, pecorino sauce & rucola

AGLIO E OLIO
Oil, fresh garlic, red pepper, prosciutto di parma, parmesan & rucola

GNOCCHI BURRO E SALVIA
Gnocchi filled with prosciutto di parma, mortadella & chicken served with a butter sage sauce & parmesan

CARBONARA
Classic carbonara with guanciale

SALSICCIA
Fennel sausage with tomato, nutmeg, crème fraîche & bay leaf

RAVIOLI DI GRANCHIO
Crab ravioli filled with mascarpone & served with a creamy lemon sauce

VONGOLE
Classic linguine served with clams, white wine, fresh garlic, red pepper & parsley

PASTA DEL GIORNO:

DOLCI

AFFOGATO SGROPPINO

€ 5
€ 8

TIRAMISU
TORTA DEL GIORNO

€ 7
daily price



SOLO

FAMIGLIA

€ 18

€ 55

€ 18

€ 55

€ 21

€ 70

€ 23

€ 75

€ 21

€ 70

€ 19

€ 65

€ 19

€ 65

€ 23

€ 75

€ 19

€ 65

€ 19

€ 65

€ 23

€ 75

€ 23

€ 75

daily €

INSALATA DI RUCOLA € 5
Rucola, sweet tomatoes, vinaigrette

Linguini

TRATTORIA



BOLLICINE

Francesco Drusian, Prosecco di Valdobbiadene extra dry € 7,5/37,5

BIANCHI

Vlabore, Marche Bianco € 6/30

Gregoris, Pinot Grigio € 7/35

Carminucci, Chardonnay "Naumakos" € 8/40

San Leonardo, Chardonnay € 9/45

Villa Sparina, Gavi di Gavi € 75

ROSÉ

De Canal, Pinot Grigio € 7/35

ROSSI

De Canal, Merlot € 6/30

Vlabore Carminucci, Rosso Piceno € 7/35

Marosso, Appassimento € 8/40

Podere Ruggeri Corsini Barolo € 85

BIRRE

Moretti € 4

Moretti 0.0% € 4

BEVANDE

Coca Cola € 3,75

Coca Cola Zero € 3,75

Ice Tea Sparkling € 4

Ginger Beer € 4,5

Ginger Ale € 4,5

Tonic € 4,5

Crodino € 4,5

Apple Juice € 4

San Pellegrino Aranciata Rossa € 4

Water service (unlimited sparkling and still water) € 3 p.p

Linguini

TRATTORIA

Linguini

TRATTORIA

COCKTAILS

ESPRESSO MARTINI	€ 13
AMARETTO SOUR	€ 13
NEGRONI	€ 13
LIMONCELLO SPRITZ	€ 11
APEROL SPRITZ	€ 11
HUGO SPRITZ	€ 11
PALOMA	€ 12
BELLINI	€ 10
MOSCOW MULE	€ 12
GINTONIC	€ 12
O.O APEROL SPRITZ	€ 9
VIRGIN BELLINI	€ 9

