

ANTIPASTI

FOCACCIA (V) Focaccia made with herbs and tomatoes served with parmesan, fresh black pepper and spicy chili oil	€ 7	POLPETTE DELLA NONNA (M,D) Meatballs with tomato sauce & melted provolone cheese	€ 17
BRUSCHETTA (2P) (M,D,F) Three bruschetta's: garlic tomatoes, Prosciutto di Parma, Stracchino with anchovies & stracciatella with tomatoes confit	€ 18	POLPO & PATATE (F) Pulpo salad with tomatoes, celery, garlic oil & parsley	€ 15
BURRATA (V,D) Served with tomato chutney, balsamic, green oil, and pistachio powder	€ 18	PARMIGIANA DI MELANZANE (V,D) Eggplant in tomato sauce with parmesan, fresh basil & scamorza	€ 16
VITELLO TONNATO (M, F) Sliced veal meat served with capers, anchovies, tuna mayo & rucola	€ 14.5	TARTARE DI TONNO (F,D) Served with ricotta, lime zest, & rucola	€ 15

PASTA



(SERVED AL DENTE)

All the pasta is served with parmesan (except Vongole)

		SOLO	FAMIGLIA (3-4 p.)
CACIO E PEPE (V,D) Pecorino cheese sauce & black pepper		€ 18	€ 55
PENNE ALLA VODKA (D) Spicy creamy tomato sauce with vodka & rucola		€ 18	€ 55
FUNGHI E TARTUFO (V,D) Chestnut mushroom and porcini cream & truffle		€ 21	€ 70
PESTO DI PISTACCHI E RUCOLA (M,D) Classic linguine served with rucola and pistachio pesto, stracciatella, crunchy guanciale & rucola	€ 23		€ 75
RIGATONI ALLA CALABRESE (M,D) Rigatoni served with nduja cream sauce, stracciatella & guanciale	€ 21		€ 70
RIGATONI GENOVESE (M) Rigatoni served with classic napolitan ragu' sauce made of beef shoulder, onion, carrots, celery, rosemary, time & white wine	€ 21		€ 70
NERANO (V,D) Fried courgette, butter, mint, basil & provolone	€ 18		€ 55
BURRO & ALICI (F,D) Butter and anchovies pasta served with aromatized breadcrumb	€ 18		€ 55
TONNO & LIMONE (F) Fresh tuna pasta served with chily, olives, tomatoes, cappers & lemon zest	€ 21		€ 70
GNOCCHI PESTO & GAMBERI (F,D) Potatoes pasta served with basilicum pesto & prawns	€ 25		€ 80
CARBONARA (M,D) Classic carbonara with guanciale	€ 19		€ 65
RAVIOLI AL BRASATO DI MANZO (M,D) Ravioli filled with Brasato (slow cooked meat) with carrots, time, rosemary & caramel	€ 23		€ 75
VONGOLE (F) Classic linguine served with clams, white wine, fresh garlic, chily & parsley	€ 23		€ 75
PASTA DEL GIORNO: Ask your server		daily €	

DOLCI

INSALATA DI RUCOLA € 5
Rucola, sweet tomatoes, vinaigrette

AFFOGATO € 5
TIRAMISU € 7

PANNA COTTA € 7
SGROPPIO € 8
TORTA DEL GIORNO daily price



BOLLICINE

Prosecco di Valdobbiadene, Francesco Drusian | Glera

€ 9/45

BIANCHI

Marche Bianco 'Viabore', Carminucci | Passerina, Trebbiano, Pecorino

€ 6/30

Pinot Grigio Gregoris, Antonio Fattori | Pinot Grigio

€ 7/35

Chardonnay 'San Leonardo', Carminucci | Chardonnay

€ 8/40

Verdicchio dei Castelli di Jesi Classico Superiore | Verdicchio

€ 9/45

Vermentino di Gallura 2023, Tenuta Masone Manno | Vermentino

€ 65

Gavi di Gavi 2023, Villa Sparina | Cortese

€ 70

ROSATÍ

Decanal Blush, Casa girelli | Pinot Grigio

€ 7/35

ROSSI

Decanal Merlot, Casa girelli | Merlot

€ 6/30

Rosso Piceno 'Viabore', Carminucci | Sangiovese, Montepulciano

€ 7/35

Barbera D'Asti 'Cà Nova', Viotti | Barbera

€ 8/40

Chianti Colli Fiorentini 2021, Azienda Agricola Castelvechio |

€ 55

Sangiovese, Merlot

Barolo del Comune di Monforte D'Alba 2020, Podere Ruggeri

€ 85

Corsini | Nebbiolo

DOLCI

Moscato D'Asti 'Bricco Riella', Cascina Pian D'or | Moscato

€ 7/35

BIRRE

Moretti & Moretti 0.0%

€ 4

Birra 0.5cl

€ 8

BEVANDE

Coca Cola & 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



TRATTORIA

COCKTAILS

ESPRESSO MARTINI	€ 13
AMARETTO SOUR	€ 13
NEGRONI	€ 13
PORNSTAR MARTINI	€ 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

