

ANTIPASTI / APPETIZER

Prosciutto e mozzarella di bufala

Ham and buffalo mozzarella

€ 14,00

allergeni A, C

Tagliere x 2 (salumi, formaggi e crostini misti)

Buffalo mozzarella and tomatoes salad with basil and olive oil

€ 28,00

allergeni A

Caprese

Panko breaded shrimp with roasted red bell peppers mayo

€ 13,00

allergeni B; C; Q

Parmigiana di melanzane

Vegetable tempura with ginger mayonnaise

€ 14,00

allergeni C; B; G

Fiori di zucca con mozzarella e alici

Vegetable tempura with ginger mayonnaise

€ 12,00

allergeni C; B; G

Patatine fritte cacio e pepe

Vegetable tempura with ginger mayonnaise

€ 12,00

PRIMI PIATTI / FIRST COURSES

Lasagna al ragù

Spaghetti with veraci clams

€ 14,00

allergeni C; P

Tonnarello cacio e pepe

“Al piave” fettuccine (lamb ragout, mint and pecorino cheese with toasted hazelnuts)

€ 14,00

allergeni A, B; F; D

Tonnarello cacio e pepe e funghi porcini

“Al piave” fettuccine (lamb ragout, mint and pecorino cheese with toasted hazelnuts)

€ 18,00

allergeni A, B; F; D

Rigatoni alla carbonara

Ravioli staffed with buffalo ricotta cheese with three colours tomatoes

€ 14,00

allergeni A; C; B

Fettuccine con tartufo e funghi porcini

Soup of the day

€ 22,00

allergeni D

Rigatoni all'amatriciana

Soup of the day

€ 14,00

allergeni D

Fettuccine al ragù bianco

Ravioli stuffed with buffalo ricotta cheese with three colours tomatoes

€ 14,00

allergeni A; C; B

Tonnarello con alici, pomodorini bruciati e pangrattato

Soup of the day

€ 16,00

allergeni D

Tonnarello con branzino e crema di pomodorini gialli

Soup of the day

€ 16,00

allergeni D

Cannelloni al sugo con ricotta e spinaci

Soup of the day

€ 14,00

SECONDI / MAIN COURSES

Polpette al pomodoro

Tagliolini with seabass zucchini flowers and cured cefalo fish eggs

€ 18,00

allergeni C; N

Ossobuco ai funghi champignon

“Al piave” fettuccine (lamb ragout, mint and pecorino cheese with toasted hazelnuts)

€ 18,00

allergeni A, B; F; D

Costoletta di agnello al forno

Ravioli staffed with buffalo ricotta cheese with three colours tomatoes

€ 20,00

allergeni A; C; B

Scaloppina funghi porcini e tartufo

Soup of the day

€ 18,00

allergeni D

Saltimbocca alla romana

Soup of the day

€ 15,00

allergeni D

Pesce del giorno

Soup of the day

€ 22,00

allergeni D

CONTORNI / SIDE DISHES

Patate arrosto

Roast potatoes

€ 7,00

Cicoria ripassata

Sauteed chicory

€ 7,00

Carciofo alla romana

Grilled vegetables

€ 9,00

Carciofo alla giudia

Grilled vegetables

€ 9,00

Insalata mista

Mixed salad

€ 7,00

INSALATE / SALADS

Caesar salad (pollo scottato alla griglia, insalata verde, salsa caesar, scaglie di parmigiano e crostini)

Caesar salad (grilled seared chicken, green salad, Caesar sauce, flakes of parmesan cheese and croutons)

€ 16,00

allergeni A; C; N

Insalata nizzarda (acciughe, tonno, fagiolini, pomodoro, uovo sodo, patate e olive nere)

Nizzarda salad (anchovies, tuna fish, greenbeans, tomatos, boiled eggs, potatoes and olives)

€ 16,00

PIZZE

Margherita

Casear salad (grilled seared chicken, green salad, Caesar sauce, flakes of parmesan cheese and croutons)

€ 13,00

allergeni A; C; N

Napoli

Nizzarda salad (anchovies, tuna fish, greenbeans, tomatos, boiled eggs, potatoes and olives)

€ 13,00

allergeni B; M; N

Capricciosa

Casear salad (grilled seared chicken, green salad, Caesar sauce, flakes of parmesan cheese and croutons)

€ 15,00

allergeni A; C; N

Salame piccante

Nizzarda salad (anchovies, tuna fish, greenbeans, tomatos, boiled eggs, potatoes and olives)

€ 13,00

allergeni B; M; N

Funghi, tartufo e mozzarella

Nizzarda salad (anchovies, tuna fish, greenbeans, tomatos, boiled eggs, potatoes and olives)

€ 18,00

allergeni B; M; N

Prociutto crudo

Nizzarda salad (anchovies, tuna fish, greenbeans, tomatos, boiled eggs, potatoes and olives)

€ 13,00

allergeni B; M; N

Focaccia bianca con insalata, stracciatella e salmone affumicato

Nizzarda salad (anchovies, tuna fish, greenbeans, tomatos, boiled eggs, potatoes and olives)

€ 16,00

allergeni B; M; N

Bufalina con pomodorini e basilico

Nizzarda salad (anchovies, tuna fish, greenbeans, tomatos, boiled eggs, potatoes and olives)

€ 15,00

DESSERT

Tiramisù

allergeni A; B; C; F

Panna cotta ai frutti di bosco

Three chocolates cake

allergeni A; B; F

Cheesecake al cioccolato

Chocolate tart with salted caramel

allergeni A; B; F

Dolce del giorno

Lemon sorbet

allergeni A

€ 8

Frutta di stagione

€ 8

BEVANDE / DRINKS

Acqua minerale	€ 3
Big mineral water	
Vino "Domini" bianco o rosso	€ 15
White or red wine	
Pepsi, Fanta e sprite	€ 4
The freddo 25cl	€ 4
Ice tea	
Succo d'arancia	€ 4
Orange jui	

BIRRE

Messina Cristalli di sale	€ 6
Ichnusa non filtrata	€ 6
Nastro Azzurro 0.75 ml	€ 7
Birra analcolica	€ 6

APERITIVI

Aperol Spritz	€ 10
Campari Spritz	€ 12
Negroni	€ 12
American	€ 12
Gin tonic	€ 12
Limoncello Spritz	€ 12

LIQUORI

Amaro del capo

Jefferson

Fernet bianca

Rum Zacapa

Don Papa

GlenGrant

Ballantines

Segnana Grappa

Grappa Amarone