

Starters

our starters are made to share

vegetarian

FOCACCIA 	9
Fresh baked focaccia bread served with EVO oil from Puglia and semi dried tomato cream	
BRUSCHETTA BELLA 	13.5
Toasted bread - Artichoke cream - Straciatella pugliese cheese - Semi dried cherry tomatoes - Zucchini chips	
INSALATA DI POMODORI 	14
Mixed cherry tomatoes salad - Spicy olive oil - Fresh red onion - Fresh origano - Grana Padano cheese	
BURRATA PUGLIESE (2/4 PERS.) 	19.5
Burrata Pugliese cheese - tomatoes - homemade pesto Genovese EVO oil from Puglia - Oregano SUGGESTION: add fresh black truffle from Umbria +8	
INSALATA CAPRESE 	21
Bufalo mozzarella - Fresh tomatoes EVO oil from Puglia	


meat

POLPETTE DELLA NONNA	18
Meatballs (no pork) in slow cooked tomato sauce (Grandma's recipe)	
PARMA 24 MESI E BUFALA DOP	18
Parma ham aged 24 months with buffalo mozzarella from Salerno	
TARTARE DI ANGUS	20
Angus tartare seasoned with: Black pepper - Fresh lemon - Mustard and EVO oil from Puglia SUGGESTION: add fresh black truffle from Umbria +8	
VITELLO TONNATO	20
Roasted veal served with tuna sauce and capers	
CARPACCIO DI ANGUS	20
Prime Angus beef - Avocado cream - Grana Padano cheese - Pistachio - EVO oil from Puglia SUGGESTION: add fresh black truffle from Umbria +8	
CARPACCIO DI BRESAOLA	22
Bresaola - Grana Padano cheese - Rocket - EVO oil from Puglia	

fresh fish from Italy

GILLARDEAU OYSTER (2 pz)	14
GAMBERI AL SUGO PAZZO	22
Slow cooked shrimps in "crazy" tomato sauce (Tomatoes, Olives, Spicy olive oil, Creamy cheese)	
TARTARE DI SALMONE	23
Salmon tartare with avocado and jalapeños sauce	
FRITTURA CALAMARI E GAMBERI	24.5
Fried shrimps and calamari - Ginger mayo	
SAUTÈ DI VONGOLE	28
Clams sautéed with wine, garlic and tomatoes	

Pasta

TARTUFIKO 	33	PESTO GENOVESE 	24
Tagliatelle pasta - Fresh mushrooms - Homemade Parmigiano Reggiano cream - Fresh black truffle from Umbria - Truffle caviar		Fresh pasta with homemade Pesto Genovese - Asparagus - Parmesan cheese	
CARBONARA	24	LINGUINE VONGOLE	25
Rigatoni pasta - Guanciale (Italian bacon) - Pecorino Romano cheese - Egg yolk - Black pepper		Clams (seafood) linguine pasta with garlic, oil and hot pepper sauce	
TAGLIATELLE ALLA BOLOGNESE	24	TORTELLONI CACIO E PEPE	32
Fresh Tagliatelle pasta with Bolognese ragù		Homemade tortelloni filled with cheese and pepper with Parmesan cheese sauce, fresh black truffle from Umbria	
RAGÙ DELLA NONNA	24	LINGUINE LOBSTER	39
Rigatoni pasta - Slow cooked beef in Italian tomato sauce - (8 hours, Grandma's recipe) - Parmesan cheese cream		Linguine pasta in chili lobster tomato sauce	
GNOCCHI ALLA SORRENTINA	24	TAGLIATELLE CON PISTACCHIO E GAMBERI	32
Gnocchi - Buffalo mozzarella - Tomato sauce - Grana Padano cheese		Fresh tagliatelle pasta with shrimps and creamy pistachio sauce	

Main courses

<p>PARMIGIANA DI MELANZANE </p> <p>Eggplants - Fiordilatte mozzarella - San Marzano tomato sauce - Grana Padano cheese - Fresh basil</p> <p>BRANZINO AGLIO, OLIO E PEPERONCINO</p> <p>Wild sea bass with aglio - Olio - Peperoncino cream - Steamed broccoli - EVO oil from Puglia</p> <p>TAGLIATA DI TONNO</p> <p>Seared tuna with rocket salade and tomatoes</p>	<p>21</p> <p>29</p> <p>30</p>	<p>TAGLIATA DI MANZO</p> <p>Sliced beef - Grana Padano cheese - rocket salad - fresh cherry tomatoes - balsamic vinegar</p> <p>COTOLETTA ALLA MILANESE</p> <p>Fried veal in Milanese style 300gr - rucola - fresh cherry tomatoes on top</p> <p>FILETTO DI ANGUS AL PRIMITIVO</p> <p>200gr prime Angus beef cooked in Primitivo red wine sauce - fresh seasonal vegetables</p> <p>T-BONE ALLA "FIORENTINA" 1KG</p> <p>Florence style T-bone steak</p>	<p>35</p> <p>35.5</p> <p>39.5</p> <p>120</p>
--	-------------------------------	---	--

Sides

<p>PATATE AL FORNO </p> <p>Roasted potatoes</p> <p>SPINACI AL FORMAGGIO </p> <p>Spinach with butter and grana Padano cheese</p> <p>MINI INSALATA MISTA </p> <p>Mini mixed salad</p>	<p>9</p> <p>9</p> <p>9</p>	<p>BROCCOLI AL VAPORE </p> <p>Fresh steamed broccoli with evo oil from Puglia</p> <p>ASPARAGI SALTATI </p> <p>Boiled asparagus with evo oil from Puglia</p> <p>PATATINE CACIO E TARTUFO </p> <p>Fries with cacio cheese and black truffle</p>	<p>9</p> <p>12</p> <p>14</p>
---	----------------------------	---	------------------------------

Pizza

Vegan mozzarella + 4
Lactose free mozzarella +4

<p>REGINA MARGHERITA </p> <p>S.Marzano tomato sauce – buffalo mozzarella – Grana Padano cheese - black pepper - evo oil from Puglia - fresh basil</p> <p>DIAVOLETTA</p> <p>Fiordilatte mozzarella - tomato sauce - ventricina (spicy salami) - n'duja (spreadable spicy sausage) - stracciatella Pugliese cheese - Evo oil from Puglia - fresh basil</p> <p>PISTACCHIELLA </p> <p>Fiordilatte mozzarella – semi dried cherry tomatoes in evo oil - stracciatella Pugliese cheese - toasted pistachio - Grana Padano cheese - fresh basil</p> <p>VALTELLINA</p> <p>S. Marzano sauce - fiorfilatte mozzarella - Grana Padano cheese - rocket salad - bresaola - citronette sauce</p> <p>FIKO</p> <p>Fiordilatte mozzarella - tomato sauce – marinated zucchini with mint – Parma ham - Grana Padano cheese - black pepper - bread crumbs</p> <p>TARTUFI </p> <p>Black truffle and mushrooms cream - fiordilatte mozzarella - fresh mushrooms - Grana Padano cheese - fresh black truffle from Umbria - fresh basil</p> <p>GOLD TARTUFI EXPERIENCE </p> <p>Buffalo mozzarella - truffle cream - fresh champignon - Grana Padano cheese - fresh black truffle from Umbria - white truffle flavoured golden nuggets 23k - gold leaves 23k - fresh basil - truffle caviar</p>	<p>19</p> <p>22</p> <p>22</p> <p>23</p> <p>23</p> <p>29</p> <p>180</p>
--	--