



Menu tradizionale

Gli apri stomaco

Sharing is Caring

I primi della casa

I secondi

I contorni

I dolci della casa

Dessert cocktail e caffè

♥ dishes available
also gluten-free

♥ ♥ already gluten-free dishes

Please notify our staff
your needs, allergies
or intolerances.

Gli apristomaco

Tonno 'mbriaco (4)

Tuna carpaccio with apple marinated in Sorrento limoncello, basil oil and golden flakes / 15

Andria a Catinelle (1,7)

200gr burrata with durum wheat frisella, capuliato of dried Pachino tomatoes and basil pesto / 14

Parmiggiana con due G (7)

Aubergine roll with smoked scamorza cheese, Egizio tomato sauce, Malandrone parmesan and fresh basil / 9

Sharing is caring

Profumo di mare ♥ (1,2)

Pan pizza with multigrain dough

Red prawn tartare, stracciatella cheese, lemon zest / 23

Oro Nero (1,7)

Pan pizza with vegetable charcoal dough

Fior di latte and Agerola ricotta flakes Caseificio Ruocco, crunchy Amatrice artisan bacon, truffle flakes and 24-karat gold flakes, truffle honey / 21

Pink is punk ♥ (1,7,8)

Pan pizza with wheat germ dough

Bronte pistachio cream, buffalo stracciatella, Agerola fior di latte Ruocco dairy, Bonfatti slow food mortadella, Bronte pistachio grains, organic Coratina extra virgin olive oil / 21

Zia Concettina (1,7)

Pan pizza with wheat germ dough

Tomato, fried aubergines, Malandrone parmesan, flambéed smoked scamorza cheese and basil / 20

Euphoria ♥ (1,7,8)

Pan pizza with wheat germ dough

Parma ham aged 24 months, caramelized pear, log of goat cheese, crumbled walnuts and acacia honey / 20

Terra-terra ♥ (1,7,12)

tagliere di salumi e formaggi con Pancetta Giovanna Salumificio Capitelli, salame di Faicchio, Prosciutto di Parma DOP, Gorgonzola DOP Luigi Guffanti, Mini Bufalotte , Caciocavallo silano, Marmellata di cipolle rosse di Tropea, Miele al tartufo, zucchine scapece e Gnocco fritto

SPECIALITÀ DELLA CASA

Mazzolin di Fiori ♥ ♥ (7,4)

Zucchini flowers in chickpea batter filled with buffalo ricotta, Cetara anchovies and fresh basil / 9

From the ghetto ♥ ♥

Fried artichokes with mint oil and fava bean cream / 13

I primi della casa

SPECIALITÀ DELLA CASA

La Scostumata ♥ <-- Fai Click! (1,7,12)

Our flambé Amatriciana bucatini.

Bucatini from Amatrice Pastificio Strampelli, bacon handcrafted amatriciano Berardi family flambéed with brandy, tomato sauce slow food presidium Vincenzo Egizio, pecorino Conciato Romano DOP Slow Food presidium Le Campestre / 24

Perle ai porcini ♥ ♥

Risotto with fresh porcini mushrooms and black truffle / 23

La zozzona (1,7)

Mixed pasta with potato cream, guanciale, cherry tomatoes and smoked provola creamed at the table in the form of flambè parmesan / 23

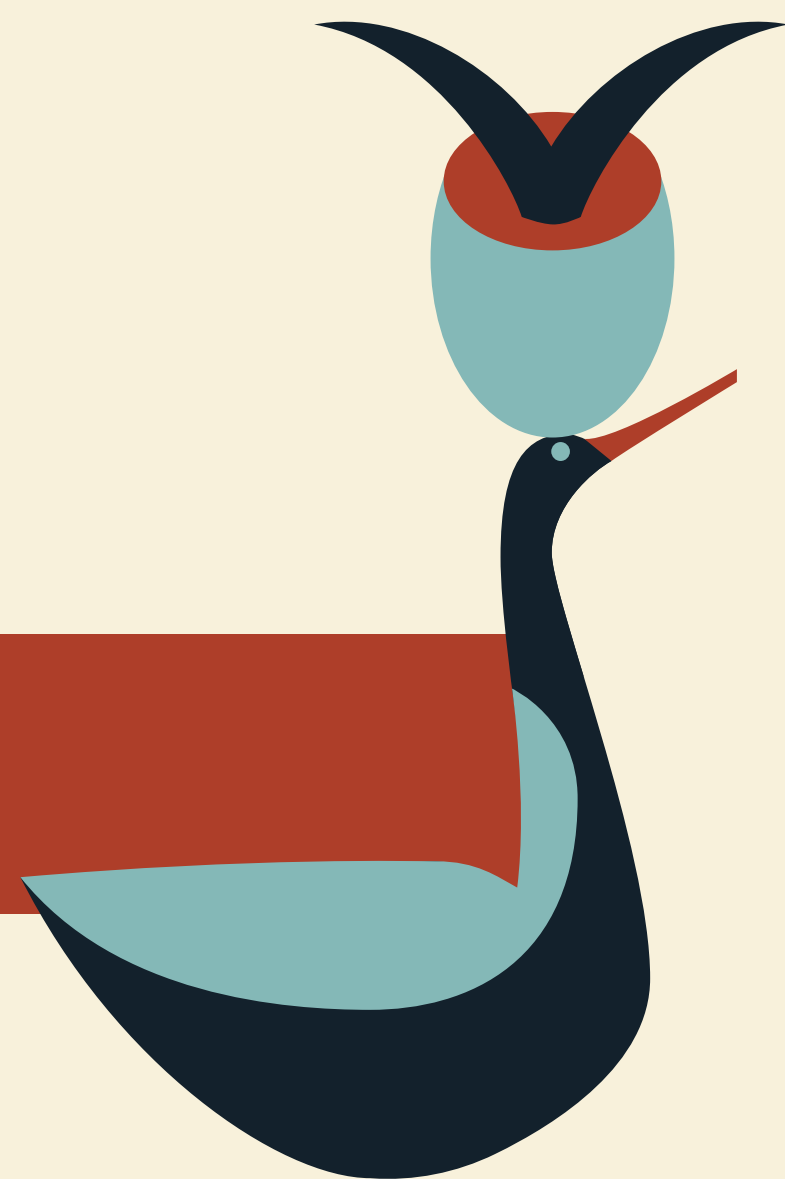
Nerano ♥ (1,7)

Spaghetti Pastificio Strampelli with fried zucchini, its cream and secret cheese mix / 18

Senti come suona (1,3,4,7)

Spaghetti alla chitarra with succulent lobster, cherry tomatoes and chopped parsley / 30

[Back to Menu](#)



I secondi

Ritorno di fiamma ♥ (7,8)

Beef carpaccio Macelleria Oberto, wild arugula, organic cherry tomatoes, pecorino romano flakes PDO, a ground pepper, a drizzle of olive oil evo bio, mayonnaise with truffle and fleur de sel / 28

Pulp fiction ♥ ♥ (4)

Luciana octopus with soft polenta / 28

Mbare Spadino ♥ (1,4,8)

Pistachio swordfish rolls stuffed with tomato capuliato with mushroom eggplant / 27

SPECIALITÀ DELLA CASA

Bombette a mano ♥ (7)

Little bombs stuffed with caciocavallo, with sauteed turnip greens and caciocavallo fondue / 24

I contorni

Cip e ciop ♥ ♥ (7)

Chips with cheese and truffles / 10

Er Focaccia ♥ (1)

Focaccia oil, salt and rosemary / 10

Porno Patata ♥ ♥

with pepper and rosemary / 9

Sei una cima ♥ ♥

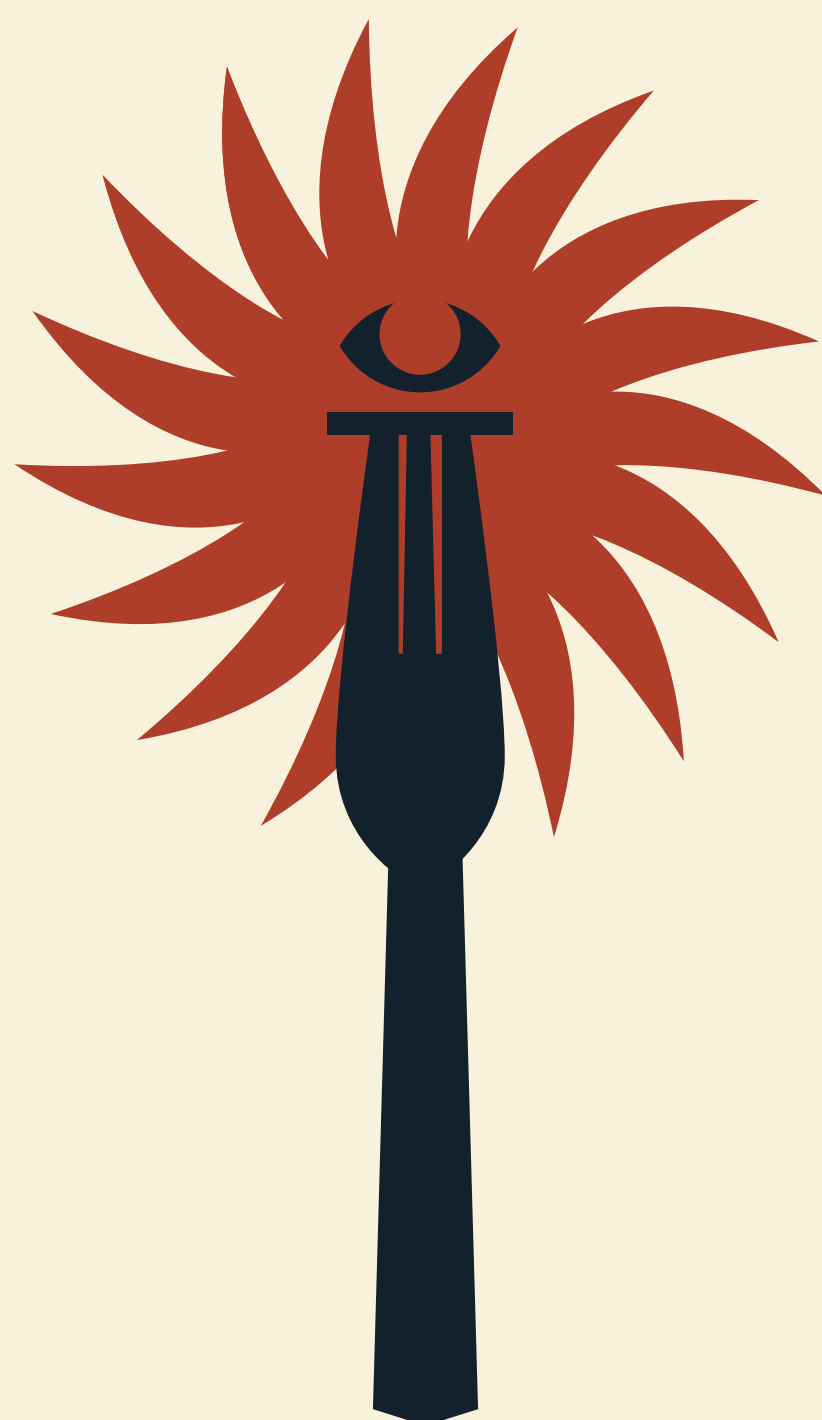
turnip tops / 8

Super Mario (4)

Mushroom eggplant with tomato and basil / 8

Zucchine alla scapece

Fried zucchini in an emulsion of organic extra virgin olive oil, wine vinegar, garlic and chopped fresh parsley / 8



[Back to Menu](#)

I dolci della casa

SPECIALITÀ DELLA CASA

Cubamisù (1,3,7)

Chocolate cigar with mascarpone and savoyard, coffee ash, shot of rum and music / 12

Avanti frutta! ♥

Sliced fresh seasonal fruit with dark chocolate / 9

Luna Caprese ♥ ♥

Chocolate cake / 9

Ohi Maria ♥ (7,8)

Compose your Sicilian Cannolo: traditional ricotta, cannabis flavored ricotta (for the most stressed), chopped pistachios, candied orange, black cherry, chocolate drops / 9

Amélie ♥ ♥ (3,7)

Crème brûlée flambé with wild berries / 7

Classic Panettone (rise foundation) ♥ ♥

With mascarpone cream / 8

Dessert Cocktail

Black Vetz Express

Jameson black barrel, Vetz, coffee, whipped cream / 12

Caffè

Classic coffee in the mocha

with chocolate grains / 2

Salento coffee

Coffee, almond milk and ice / 2

Cover Charge

Il cestino del pane ♥

Homemade bread with different doughs (white, gluten-free, activated carbon) / 3

** Frozen product at origin*

*** Food subjected to preventive reclamation treatment, complying with the requirements of EC regulation 853/2004, annex III, section VII chap. 3, letter D, point 3*