

Aperitivo

Choice of :

3 aperitivos for 13.9
6 aperitivos for 19.9

Caponata
Cherry tomatoes and
buffalo mozzarella di bufala balls

Parma ham
Bresaola
Herbed rostello
Truffle sausage
Pistachio mortadella
Smoked salmon

Marinated cherry tomatoes
Confit cherry tomatoes
Roasted eggplant
Grilled peppers
Marinated artichoke hearts
Pitted olives
Roasted peaches

Gorgonzola
Stracciatella
Stracciatella with fig
Stracciatella with truffle
Smoked scamorza
Matured parmesan
Truffled Brie de Meaux

Boards

♥ Mixte 22.9

Burrata, Parma ham, bresaola, truffle sausage,
taleggio, Brie de Meaux with apricots

Charcuterie 18.9

Parma ham, bresaola, truffle sausage, herbed
rostello, pistachio mortadella

🌿 Vegetables 19.9

Marinated cherry tomatoes, roasted eggplant,
grilled peppers, caponata, marinated artichoke
hearts, pitted olives

🌿 Cheeses 20.9

Burrata, gorgonzola, stracciatella with fig,
Brie de Meaux with truffle, smoked scamorza

Antipasti

Focaccia with olive oil and rosemary 4

♥ Burrata, cherry tomatoes,
and basil 8.9

Stracciatella with truffle 11.9

Trio of Bruschettas 8.5

Cherry tomatoes and
mozzarella di bufala balls 8.9

Burratina and caponata 10.9

Truffle bomba focaccia 12.9
Focaccia base, fresh truffle, burrata

Pasta

♥ Ricotta and Spinach Ravioli with Tuscan
Sauce 17.5

Ricotta and spinach stuffed ravioli, creamy sauce with white
wine, garlic, and shallots, cherry tomatoes, spinach leaves

Salmon Linguine 16.9

Fresh cream, smoked salmon, cherry tomatoes,
spinach leaves, lemon

🌿 Vegetable Linguine 14.9

Mixed vegetables: roasted eggplant, red onions, cherry
tomatoes, grilled peppers, garlic, fried mushrooms,
matured Parmesan

Gnocchi with Sage and Parma Ham 17.9

Sage cream, Parma ham, sage leaves, matured parmesan

🌿 Truffle and Burrata Linguine 21.9

Truffle sauce, truffle hazelnuts, fresh truffle shavings, and
burrata

Red Pesto and Chicken Rigatoni 18.5

Red pesto and roasted chicken strips, crushed hazelnuts,
matured parmesan

🌿 Tomato and Stracciatella Gnocchi 16.9

Cooked tomato sauce, stracciatella, basil

Dishes

Chicken Saltimbocca 18.9

Chicken escalope with Parma ham, creamy white wine
and sage sauce, linguine

Tuscan Chicken 17.9

Roasted chicken fillets, creamy sauce with garlic and shal-
lots, cherry tomatoes, spinach leaves, white rice

🌿 Parmigiana 16.9

eggplant mille feuilles, small Italian salad

Dill Salmon 19.5

Salmon fillet, creamy dill sauce, white rice

Beef Carpaccio and Burrata 22.9

Thin slices of raw beef, balsamic cream, burrata,
small Italian salad

🌿 Heirloom Tomato and Mozzarella
Carpaccio 16.5

Sliced heirloom tomatoes and mozzarella di bufala, basil,
balsamic cream

Pinsa

Ancestor of the pizza, originating
from Rome

🌿♥ Margherita 9.9

Tomato basil sauce, fior di latte, olive oil drizzle, basil

Regina 15.5

Tomato basil sauce, mushrooms, fior di latte, cooked ham
chiffonade, aged Parmesan, olive oil drizzle, basil

🌿 Diavola 16

Tomato basil sauce, fior di latte, cherry tomatoes, red
onions, spicy salami, olive oil drizzle, basil

Parma 16.9

Tomato basil sauce, fior di latte, Parma ham, balsamic
cream, aged Parmesan, olive oil drizzle

🌿 Goat Cheese and Honey 15.9

Stracciatella, goat cheese, honey, walnuts, rocket

🌿 Pistachio Mortadella 16.5

Stracciatella, pistachio mortadella, roasted pistachios

Tuna 16.9

Tomato basil sauce, fior di latte, red onions, sautéed
mushrooms, tuna fillet, pitted olives

Salmon 18.5

Fior di latte, smoked salmon, stracciatella, rocket, lemon

🌿♥ Truffle 18.9

Truffle cream, fior di latte, Paris mushrooms, truffle shavings,
crushed hazelnuts

Extra Burrata +5

Salads

🌿♥ Burrata 16.5

Rocket, marinated cherry tomatoes, confit tomatoes,
walnuts, roasted peaches, burrata

Caesar 16.9

Iceberg lettuce, cherry tomatoes, bread croutons,
roasted chicken strips, poached egg, fried onions,
aged Parmesan

🌿 Goat Cheese 16.5

Rocket, marinated cherry tomatoes, roasted
peaches, walnuts, goat cheese, yellow beet

Parma 16.5

Rocket, marinated cherry tomatoes, Parma ham,
yellow beet, pine nuts, aged Parmesan

Salmon Mango 17.9

Mash, avocado, pomegranate, sesame seeds,
radish, mango, cherry tomatoes, marinated salmon

Bambino

For Children Under 12

1/2 Pinsa
+
Vanilla Ice Cream

13.9

Happy Hour

Monday to Friday, from 5 PM to 8 PM
Excludes public holidays

Pint of Lager
or
Mojito / Spritz
or
Glass of White Wine

Bruschetta 8.9

or
Parma Ham 10.9

or
Burrata 12.9

Desserts

♥ Truffled Brie de Meaux 8.9

Lost Brioche with Salted Caramel 8

Bowl of Strawberries with Whipped
Cream 9.9

Chocolate Lava Cake with Vanilla Ice
Cream 7.9

Pavlova with Red Fruits 8.9

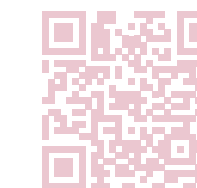
Gourmet Coffee 9.9
Assorted Desserts

Affogato 6.9
Vanilla Ice Cream, Espresso

To share

Pavlova with Exotic Fruits

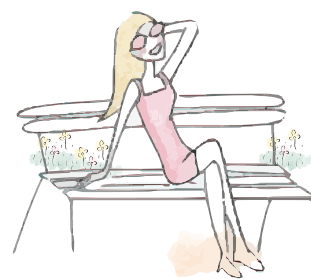
19.9



Check for allergens.

♥ = Favorite

🌿 = Vegetarian



Dish of the Week
14.9

Prices net €, service included. We do not accept checks.

