



A taste of Italy in every bite A taste of Italy in every bite A taste of IT



Primi / Pastas

Ravioli salvia, noci e pecorino (V) € 20

Ravioli filled with ricotta, spinach, parmesan cheese, cream, walnuts, pecorino romano cheese, onion, and sage. 1, 3, 7, 8, (V)

Tagliatelle ai funghi porcini (V) € 21

Egg tagliatelle in cream sauce, porcini mushrooms, parsley, and black pepper. 1, 3, 7

Pappardelle al cinghiale € 22

Egg pappardelle in wild boar ragù, black pepper, and bay leaves. 1, 3, 9, 12

Pici all'anatra € 22

Pici pasta cooked in duck ragù sauce (contains pork). 1, 3, 9

Mezzelune Champignon e Tartufo (V) € 24

Egg mezzelune stuffed with mashed potatoes, cream, grana padano cheese, mushrooms, and black truffle. 1, 3, 7

Piatto unico / Mains

Gateau di patate € 16.5

Oven-baked potatoes layered with edamer and speck. 7

Tortino di parmigiana (V) € 15

Fried aubergine, tomato sauce, smoked scamorza cheese, and grana padano cheese. 7

Tris polenta € 16

Polenta slices topped with boar ragù, porcini mushrooms, and grana padano cream. 1, 7, 9, 12

IMPORTANT: our kitchen may contain all 14 allergens listed below. We cannot guarantee kitchen separation. For all allergy queries, please talk to the wait staff.

1 Barley, wheat, or rye | 2 Crustaceans | 3 Eggs | 4 Fish | 5 Peanuts | 6 Soybeans | 7 Milk | 8 Tree nuts | 9 Celery | 10 Mustard | 11 Sesame | 12 Sulphites | 13 Lupin | 14 Molluscs | (V) - Vegetarian.



Carne / Meat

Polpettine

€ 16.5

Pork mince meatballs slowly cooked in ragù sauce. 1, 7

Peposo

€ 27

Beef cooked in red wine, tomato sauce, and black pepper. 12

Trippa alla fiorentina

€ 26

Beef tripe cooked in tomato sauce. 9

Guancia di suino al vino rosso

€ 27

Pork cheek stewed in red wine, and ragù sauce. 9, 12

Cinghiale in umido

€ 28

Wild boar meat stewed in tomato and spices (coriander seeds, cloves, cherry pepper, juniper, black pepper, bay leaves). 9

Contorni / Sides

Fries (Vegan)

€ 6

Deep-fried potatoes.

Insalata mista (Vegan)

€ 6

Rocket leaves, iceberg lettuce, cherry tomatoes, green olives, extra virgin olive oil.

Garlic pizza

€ 10

Fior di latte mozzarella, garlic oil on pizza base. 1, 7

Ciaccino (Vegan)

€ 10

Thin focaccia topped with oregano and extra virgin olive oil. 1

IMPORTANT: our kitchen may contain all 14 allergens listed below. We cannot guarantee kitchen separation. For all allergy queries, please talk to the wait staff.

1 Barley, wheat, or rye | 2 Crustaceans | 3 Eggs | 4 Fish | 5 Peanuts | 6 Soybeans | 7 Milk | 8 Tree nuts | 9 Celery | 10 Mustard | 11 Sesame | 12 Sulphites | 13 Lupin | 14 Molluscs | (V) - Vegetarian.



Pizze / Pizzas

Margherita

€ 15.5

Crushed San Marzano tomatoes DOP with fior di latte mozzarella cheese, grana padano cheese and basil. 1, 7

Marinara (vegan)

€ 15

Crushed San Marzano tomatoes DOP, garlic oil and oregano. 1

Napoli

€ 17

Crushed San Marzano tomatoes DOP, fior di latte mozzarella, anchovies, capers, oregano. 1, 4, 7

Tonno e cipolla

€ 17

Crushed San Marzano tomatoes DOP, fior di latte mozzarella, tuna and onion. 1, 4, 7

Bufala (V)

€ 18

Crushed San Marzano tomatoes DOP, buffalo mozzarella cheese, basil, extra virgin olive oil. 1, 7

Diavola

€ 18

Crushed San Marzano tomatoes DOP, fior di latte mozzarella, spicy spianata salami and 'nduja salami (spicy). 1, 7

Contadina (V)

€ 18

Crushed San Marzano tomatoes DOP, fior di latte mozzarella, mix of grilled peppers, courgettes and aubergines. 1, 7

Cotto e funghi

€ 19

Crushed San Marzano tomatoes DOP with fior di latte mozzarella, baked ham and mushrooms. 1, 7

Quattro stagioni

€ 19

Crushed San Marzano tomatoes DOP, fior di latte mozzarella, mushrooms, cooked ham, green olives. 1, 7, 12

Wurstel e patate

€ 19

Crushed San Marzano tomatoes DOP, fior di latte mozzarella, sliced frankfurter sausages and fries. 1, 7

Calzone classico

€ 19

Folded pizza with crushed San Marzano tomatoes DOP, fior di latte mozzarella, baked ham and mushrooms. 1, 7

Parmiggiana pizza (V)

€ 22

Crushed San Marzano tomatoes DOP with fresh mozzarella cheese, fried aubergines and grana padano cheese. 1, 7

Quattro formaggi (V)

€ 18

Fior di latte mozzarella, gorgonzola, smoked scamorza, grana padano cheese. 1, 7

Salsiccia e friarielli

€ 19

Fior di latte mozzarella, fresh sausage, friarielli (raab). 1, 7

Mortadella

€ 20

Fior di latte mozzarella, mozzarella straciatella, mortadella Bologna, pistachio grains, pistachio pesto. 1, 7, 8

Valtellina

€ 20

Fior di latte mozzarella, cherry tomatoes, cured ham, rocket leaves, grana padano cheese flakes. 1, 7, 12

Boscaiola

€ 18

Fior di latte mozzarella, smoked scamorza, fresh sausage, mushrooms and truffle oil. 1, 7

Pizza croccchè

€ 20

Fior di latte mozzarella, mozzarella straciatella, mortadella Bologna, potato croquettes, pistachio grains. 1, 7, 8, 12

Polpettona

€ 22

Pork meatballs in ragù, fior di latte mozzarella and grana padano cheese. 1, 7

IMPORTANT: our kitchen may contain all 14 allergens listed below. We cannot guarantee kitchen separation. For all allergy queries, please talk to the wait staff.

1 Barley, wheat, or rye | 2 Crustaceans | 3 Eggs | 4 Fish | 5 Peanuts | 6 Soybeans | 7 Milk | 8 Tree nuts | 9 Celery | 10 Mustard | 11 Sesame | 12 Sulphites | 13 Lupin | 14 Molluscs | (V) - Vegetarian.



Dolci / Desserts

Tiramisù (individual portion)	€ 8
--------------------------------------	------------

Lady fingers dipped in coffee, mascarpone, cocoa powder, and a glaze of chocolate. 1, 3, 7

Cheesecake (individual portion)	€ 8
--	------------

Chilled smooth mascarpone cream set on a buttery biscuit base. 1, 3, 7, 8

Chocolate cake (individual portion)	€ 8
--	------------

Chocolate soufflé served with chocolate topping. 1, 3, 7, 8

Vanilla ice-cream	€ 8
--------------------------	------------

Three scoops of vanilla ice cream. Ask to the waiter for the available toppings. 1, 3, 7, 8

**Service charge of 12.5% applies to groups of 5 or more.
100% of the tips and service charges goes to the staff.**

All beef, wild boar and duck meat is provided by our Italian suppliers. For more information about the origin of the meat, please ask the manager.

IMPORTANT: our kitchen may contain all 14 allergens listed below. We cannot guarantee kitchen separation. For all allergy queries, please talk to the wait staff.

1 Barley, wheat, or rye | 2 Crustaceans | 3 Eggs | 4 Fish | 5 Peanuts | 6 Soybeans | 7 Milk | 8 Tree nuts | 9 Celery | 10 Mustard | 11 Sesame | 12 Sulphites | 13 Lupin | 14 Molluscs | (V) - Vegetarian.