

## *Cold Starters*

**LA NOSTRA BURRATA** **14,90**

With a touch of pesto and accompanied by Neapolitan bruschetta.

**CARPACCIO** **13,90**

Thin slices of beef tenderloin with arugula and parmesan.

**STEAK TARTARE AL CUORE DI BURRATA** **16,50**

Steak tartar with a burrata blast.

**VITELLO TONNATO** **13,90**

Thin slices of white veal with tuna sauce, anchovies and capers.

**ANTIPASTO MALAFEMMENA** **16,90**

Selection of Italian cold cuts, accompanied by buffalo mozzarella and Sicilian datterino tomato.

**BRUSCHETTE DI SORRENTO  
E PARMIGIANO** **13,90**

Toasted bread with chopped tomato, garlic, basil, oil and Parmesan rocks.

## *Antipasti caldi*

### **PARMIGIANA DI MELANZANE** **13,50**

Baked aubergines with San Marzano tomato sauce, mozzarella and provola.

### **POLENTA TARTUFATA** **15,90**

Polenta cake with truffle, boletus, mushrooms and parmesan fondue.

### **GRIGLIATA DI VERDURE** **11,90**

Selection of grilled seasonal vegetables.

## *Insalate*

### **CAPRESE SALAD** **12,50**

Fresh buffalo mozzarella accompanied by fresh Sicilian datterino tomato.

### **MALAFEMMENA SALAD** **12,50**

Lambs lettuce, goat cheese, toasted walnuts and apple

### **TOTÒ SALAD** **14,50**

Spinach, shrimp, avocado and datterino tomato salad, served in a parmesan basket.il.

### **EMILIANA SALAD** **12,50**

Arugula salad, fresh datterino tomato and slices of Parmesan.

## *Specialità*

**TAGLIOLINI WITH FRESH TRUFFLE 21,50**

**PAPPARDELLE WITH BOLETUS,  
RUGULA, PINNONS, DRY TOMATO  
AND PARMESAN CHEESE 15,90**

**SPAGHETTI WITH CRAWL,  
CLAMS AND POMODORE SAUCE 18,90**

**DELIZIA MARÌ 15,90**

Pasta filled with ricotta and spinach with creamy sauce of pistachio pesto and crunchy guanciale

**PACCHERI WITH LOBSTER 24,90**

Fresh pasta with crayfish, clams, mussels, prawns, natural tomato and a touch of Genoese pesto.

## *Paste Classiche*

**PENNETTE ALL'ARRABIATA 11,90**

With San Marzano tomato sauce, garlic and chilli.

**LASAGNA DI CARNE 12,50**

With sauce of minced meat and San Marzano tomato.

**LASAGNE MELANZANE E ZUCCHINE 12,50**

With aubergines, zucchini, pesto sauce and bechamel.

**LASAGNE PROVOLA E ZUCCA 12,90**

With provola and pumpkin.

<b>GNOCCHI ALLA VICENTINA</b>	<b>15,50</b>
Gnocchi with prawns, datterino tomato, burrata cream and a touch of spice.	
<b>TAGLIATELLE BOLOGNESE</b>	<b>13,90</b>
With sauce of minced meat and San Marzano tomato.	
<b>PENNETTE SALMONE E VODKA</b>	<b>13,90</b>
With fresh salmon, onion, cream and a touch of vodka.	
<b>CARBONARA SPAGHETTI</b>	<b>12,90</b>
With egg yolk, guanciale, Pecorino romano cheese and pepper.	
<b>SPAGHETTI CACIO E PEPE</b>	<b>12,90</b>
With pepper and Roman pecorino.	
<b>SPAGHETTI VONGOLE</b>	<b>18,50</b>
With clams and a touch of chilli.	
<b>SPAGHETTI NERANO</b>	<b>12,90</b>
With zucchini, pepper, Parmesan and Monaco provolone.	
<b>SPAGHETTI AL PESTO</b>	<b>12,90</b>
Spaghetti with Genoese pesto sauce.	

## *Paste Ripiene*

### **TORTELLONI ZUCCA** **13,90**

Pasta filled with pumpkin with a creamy sauce with truffle aromas.

### **SACCOTTINI SAN DANIELE** **15,50**

Pasta stuffed with cured ham with datterino tomato and a touch of pesto.

## *Risotti*

### **RISOTTO WITH BOLETUS AND FRESH TRUFFLE** **17,90**

### **RISOTTO AI FRUTTI DI MARE** **17,50**

With crayfish, clams, mussels, prawns and pomodoro sauce.

### **RISOTTO WITH PUMPKIN, GOAT CHEESE AND SALVIA** **13,50**

### **RISOTTO GORGONZOLA E PERE** **15,90**

Risotto with gorgonzola cheese and pears.

## *Meat and fish*

<b>SIRLOIN IN WINE AND ROSEMARY SAUCE</b>	<b>23,50</b>
With San Marzano tomato, mozzarella, basil and olive oil.	
<b>TAGLIATA DI POLLO MARINATO</b>	<b>12,50</b>
Marinated chicken breast accompanied by carrot puree and grilled onions.	
<b>SALMON ON BASIL CROST</b>	<b>15,50</b>
Accompanied by vegetables.	
<b>GRILLED GUILTHEAD</b>	<b>15,50</b>
With peperonata..	
<b>PORK SIRLOIN</b>	<b>16,90</b>
Coffee and truffle marinades with potato and and apple crisp.	

## *Pizze*

<b>MARGHERITA</b>	<b>12,50</b>
With mozzarella, San Marzano tomato, basil and olive oil.	
<b>PIZZA BURRATA</b>	<b>22,00</b>
With speck, aurugula, dried tomatoes and a Burrata	
<b>DEL BOSCO</b>	<b>18,90</b>
With mozzarella, pumpkin, white truffle oil and fresh sliced truffle.	
<b>BUFFALINA</b>	<b>14,50</b>
With San Marzano tomato, buffalo mozzarella, olive oil and basil.	

<b>DIAVOLA</b>	<b>13,90</b>
With spicy salami, mozzarella, San Marzano tomato and black gaeta olives.	
<b>PROSCIUTTO E FUNGHI</b>	<b>13,90</b>
With Italian cooked ham, mushrooms, mozzarella and San Marzano tomato.	
<b>MARINARA</b>	<b>14,90</b>
The authentic Neapolitan: with San Marzano tomato, garlic, olive oil, oregano and basil.	
<b>CALZONE</b>	<b>14,90</b>
Pizza dough stuffed with San Marzano tomato, ricotta, salami piccante and cooked ham.	
<b>CULATELLO</b>	<b>14,90</b>
With San Marzano tomato, mozzarella, arugula and culatello (special Italian cured ham).	

## *Desserts*

<b>TIRAMISU</b>	<b>5,90</b>
Mascarpone cream, savoiardi biscotti, coffee and cocoa powder.	
<b>PANNA COTTA</b>	<b>5,50</b>
Milk flan with berries.	
<b>MILLEFOGLIE</b>	<b>6,25</b>
Millefeuille with pastry cream and wild strawberries.	
<b>NUTELLOTO</b>	<b>6,50</b>
Mascarpone, Nutella, Pistachio and gluten-free cookie.s	
<b>PASTRY CREAM CROSTATA WITH FRESH FRUIT PIECES</b>	<b>6,50</b>

**CHEESECAKE** **6,50**  
Creamy with red berries (Gluten free)

**ITALIAN ASSORTED ICE CREAM** **5,50**

## *Brunch*

(Minimum two people) Price per person € 20 \* \*  
Introductory price Saturdays and Sundays from 10:30  
to 12:00  
Available gluten-free option

**Homemade bread with seeds, raisins and nuts**

**Bruschetta with datterino tomato, garlic, basil and olive oil**

**Greek yogurt bowl with muesli, honey and fruit**

**Bowl of fresh seasonal fruit**

**Freshly baked croissant**

**Butter and jam tubs**

**Salsiccia napoletana with guanciale and tomato raf**

**Pancakes with crunchy guanciale, blueberries and maple syrup**

**Creamy scrambled eggs with diced avocado and smoked salmon**

**Mozzarella in carrozza with green insalatina**

**Coffee**

**Bellini or orange juice**