

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 **14,90**

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**

PAPPARDELLA **15,90**

With dried tomatoes, arugula, boletus and pinions

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

DELIZIA MARI **15,90**

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

PACCHERI WITH CRAWFISH **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.

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

SIRLOIN IN WINE AND ROSEMARY SAUCE	30,00
With San Marzano tomato, mozzarella, basil and olive oil.	
TAGLIATA DI POLLO MARINATO	12,50
Marinated chicken breast accompanied by carrot puree and grilled onions.	
SALMON ON BASIL CROST	15,50
Accompanied by vegetables.	
GRILLED GUILTHEAD	15,50
With peperonata..	
PORK SIRLOIN	16,90
Coffee and truffle marinades with potato and and apple crisp.	

Pizze

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

DIAVOLA	13,90
With spicy salami, mozzarella, San Marzano tomato and black gaeta olives.	
PROSCIUTTO E FUNGHI	13,90
With Italian cooked ham, mushrooms, mozzarella and San Marzano tomato.	
MARINARA	11,90
The authentic Neapolitan: with San Marzano tomato, garlic, olive oil, oregano and basil.	
CALZONE	14,90
Pizza dough stuffed with San Marzano tomato, ricotta, salami piccante and cooked ham.	
CULATELLO	14,90
With San Marzano tomato, mozzarella, arugula and culatello (special Italian cured ham).	

Desserts

TIRAMISU	6,00
Mascarpone cream, savoiardi biscotti, coffee and cocoa powder.	
PANNA COTTA	6,00
Milk flan with berries.	
MILLEFOGLIE	6,25
Millefeuille with pastry cream and wild strawberries.	
NUTELLOTO	7,00
Mascarpone, Nutella, Pistachio and gluten-free cookies.	
PASTRY CREAM CROSTATA WITH FRESH FRUIT PIECES	6,50

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

ITALIAN ASSORTED ICE CREAM **6,50**

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