



ANTIPASTI

PANE 5

HOMEMADE OVEN HOT BREAD

FOCACCIA ORIGANO E SALE 6

ITALIAN PIZZA BREAD TOPPED WITH DRIED ORIGAN, SALT AND OLIVE OIL

FOCACCIA AGLIO E FORMAGGIO 8

ITALIAN PIZZA BREAD TOPPED WITH GARLIC AND MOZZARELLA CHEESE

BRUSCHETTA 9

TOASTED BREAD WITH TOMATO, GARLIC, BASIL AND ORIGAN

INSALATA DI RUCOLA 9

ROCKET WITH CHERRY TOMATO, BALSAMIC VINEGAR AND PARMESAN CHEESE

INSALATA MISTA 9

MIXED SALAD

INSALATA DI TONNO 11

TUNA SALAD

VERDURE DEL GIORNO 9

MIXED ASSORTED VEGGIES

BURRATA 13

BURRATA FROM PUGLIA SERVED WITH FRESH TOMATOES
ON A BED OF RUCOLA SALAD

BURRATA CON PROSCIUTTO DI PARMA 15

BURRATA FROM PUGLIA SERVED WITH FRESH TOMATOES
ON A BED OF RUCOLA SALAD WITH PARMA HAM

TAGLIERE DI OLIVE CON PARMIGIANO 8

OLIVES PLATTER WITH PARMESAN CHEESE

TAGLIERE MISTO 15

MIXED PLATTER ITALIAN CHEESES AND CURED MEATS SELECTION

ANTIPASTO IL PADRINO 25

BIG PLATTER WITH A MIX OF CURED MEATS, CHEESES AND VEGGIES
(for 2 persons)

CARPACCIO DI MANZO 14

FRESHLY SLICED BEEF SERVED ON A BED OF ARUGULA TOPPED WITH PARMESAN CHEESE

FORMAGGI MISTI 14

CHEESE PLATTER

VITELLO TONNATO 15

THINLY SLICED COOKED VEAL WITH A SAUCE OF MAYONNAISE, CAPERS AND TUNA

SOUTÈ DI COZZE E VONGOLE 16

MUSSELS AND CLAMS IN A WHITE WINE SAUCE WITH PARSLEY AND BLACK PEPPER



PRIMI PIATTI

ORECHIETTE POMODORO E BURRATA 17.5

ORECHIETTE PASTA (LITTLE EARS) WITH GARLIC, FRESH TOMATO SAUCE TOPPED WITH PARMESAN AND OLIVE OIL

PACCHERI ORTOLANA 15.5

PACCHERI PASTA WITH GARLIC, CHERRY TOMATO, EGGPLANT, BLACK OLIVES, PINE NUTS, RUCCOLA AND PARMESAN

RAVIOLI AI PORCINI 16.5

RAVIOLI FILLED WITH RICOTTA CHEESE, WILD MUSHROOM AND TRUFFLE IN A PARMESAN FONDUE

TAGLIATELLE AL RAGU 16.5

RIBBON PASTA WITH BEEF RAGU

PACCHERI AMATRICIANA 17.5

PACCHERI PASTA WITH ONION, GUANCIALE (PORK CHEEK), FRESH TOMATO SAUCE, PECORINO CHEESE

LASAGNE ALLA BOLOGNESE 17.5

OVEN BAKED LAYERS OF LASAGNE WITH MOZZARELLA, PARMESAN, BOLOGNESE SAUCE AND BÉCHAMEL

SPAGHETTI ALLA CARBONARA 16.5

SPAGHETTI WITH ITALIAN GUANCIALE (PORK MEAT), PECORINO CHEESE AND EGG YOLK

GNOCCHI AL PISTACCHIO 21.5

POTATO PASTA WITH COPA DI PARMA, ONION, CREAM AND A PESTO OF PISTACHIO

TAGLIATELLE AL SALMONE 18.5

RIBBON PASTA WITH SALMON IN A CREAM SAUCE WITH FRESH TOMATOES AND WHITE WINE

PACCHERI SCOGLIO 21

PACCHERI PASTA WITH MUSSELS AND CLAMS WITH FRESH TOMATOES

EXTRA TOPPING

TARTUFO FRESCO 7
FRESH BLACK TRUFFEL

MOZZARELLA DI BUFALA 6

PARMIGIANO 2

BURRATA 6

CHERRY TOMATO 2

GARLIC OR CHILI 1



PIZZA

MARGHERITA 12

THE CLASSIC

TRICOLORE 15.5

TOMATO SAUCE, MOZZARELLA DI BUFALA AND BASIL

VEGETARIANA 15.5

TOMATO SAUCE, MOZZARELLA AND MIXED VEGGIES

CALABRESE 16.5

TOMATO SAUCE, MOZZARELLA, SPICY SALAMI

BOROMEA 16.5

TOMATO SAUCE, MOZZARELLA AND COOKED HAM

COTTO E FUNGHI 17.5

TOMATO SAUCE, MOZZARELLA, MUSHROOM AND HAM

IL PADRINO 21.5

MORTADELLA, MOZZARELLA DI BUFALA, AURICCHIO, BURRATA E PISTACCHIO

TONNO 17.5

TOMATO SAUCE, MOZZARELLA, TUNA AND ONIONS

FRUTTI DI MARE 21.5

FRESH TOMATO SAUCE, MOZZARELLA WITH FRESH SEAFOOD MIX AND GARLIC OIL

CALZONE 19

DOUBLE FOLDED PIZZA WITH TOMAT SAUS, BASIL, ORIGAN, MOZZARELLA HAM, SALAMI, MUSHROOM AND SAUSAGES

EXTRA TOPPING

TARTUFO FRESCO 7
FRESH BLACK TRUFFEL

MOZZARELLA DI BUFALA 6

PARMIGIANO 2

BURRATA 6

CHERRY TONATO 2

GARLIC OR CHILI 1



SECONDI DI CARNE

FILETTO AI FERRI 25

GRILLED TENDERLOIN SERVED WITH OLIVE OIL AND LEMON

FILETTO AL PEPE VERDE 28

GRILLED TENDERLOIN IN A GREEN PEPPER SAUCE

FILETTO AL GORGONZOLA 28

GRILLED TENDERLOIN IN A BLUE CHEESE SAUCE

FILETTO AL FUNGHI 28

GRILLED TENDERLOIN IN A MUSHROOM SAUCE

SCALOPPINA AL LIMONE 22

VEAL SCALLOP IN A LEMON SAUCE

SALTIMBOCCA ALLA ROMANA 23

VEAL SCALLOP WITH PARMA HAM & SAGE IN A WHITE WINE SAUCE

SCALOPPINA ALLA PUTTANESCA 23

VEAL SCALLOP IN A SPICY TOMATO SAUCE WITH GARLIC, CAPERS, OLIVES AND ORIGAN

COSTOLETTE DI AGNELLO 28

GRILLED LAMB CHOPS WITH ROSEMARY

(ALL SERVED WITH OVEN BAKED VEGETABLES)

EXTRA TOPPING

TARTUFO FRESCO 7
FRESH BLACK TRUFFEL

MOZZARELLA DI BUFALA 6

PARMIGIANO 2

BURRATA 6

CHERRY TONATO 2

GARLIC OR CHILI 1



SECONDI DI PESCE

SALMON ALLA GRIGLIA 22
GRILLED SALMON

SALMONE ALLA GRIGLIA CON GAMBERONI 25
GRILLED SALMON WITH TWO KING PRAWNS

GAMBERONI ALLA GRIGLIA 26
SIX GRILLED KING PRAWNS

(ALL SERVED WITH OVEN BAKED VEGETABLES)

CONTORNI

PATATE AL FORNO 5
OVEN BAKED POTATOES WITH ROSEMARY AND GARLIC

PATATINE FRITTE 5
FRIES WITH KETCHUP & MAYONNAISE

VERDURE DEL GIORNO 5
MIXED DAILY VEGGIES

EXTRA TOPPING

TARTUFO FRESCO 7
FRESH BLACK TRUFFEL

MOZZARELLA DI BUFALA 6

PARMIGIANO 2

BURRATA 6

CHERRY TONATO 2

GARLIC OR CHILI 1



DOLCI

TIRAMISU 8

HOMEMADE TIRAMISU

SGROPPINO AL LIMONE 8

LEMON SORBET MIXED WITH SPIRIT AND PROSECCO (SPOOM)

TORTE AL LIMONCELLO CON FRAGOLE FRESCA 7

ITALIAN LIMONCELLO CHEESECAKE WITH FRESH STRAWBERRIES

PANNA COTTA ALL'ÁMARETTO CON CARMELLO 7

AMARETTO PANNA COTTA TOPPED OFF WITH CARMEL SAUCE

HOT DRINKS

TEA 2.80

COFFEE 2.80

ESPRESSO 2.80

DOPPIO ESPRESSO 3.50

ESPRESSO MACCHIATO 2.80

CAPPUCCINO 3

LATTE MACCHIATO 3.50

FRESH MINT TEA 3.80

SPECIALS

ITALIAN COFFEE 7.50

IRISH COFFEE 7.50

BAILEYS COFFEE 7.50



SOFT DRINKS

COLA 3
COLA ZERO 3
SISI 3
7-UP 3
TONIC 3
GINGER ALE 3
ICE TEA 3
ICE TEA GREEN 3
ORANGE JUICE 3,5
APPLE JUICE 3,5
MANGO JUICE 3,5
WATER small/big 2.50 / 6.50
SPARKLING WATER 2.50 / 6.50

COCKTAILS

APEROL SPRITZ 10
LIMONCELLO SPRITZ 10
CAMPARI SPRITZ 10
ESPRESSO MARTINI 12
GIN & TONIC 12

ANALCOLICO

MULE ITALIANO 8
GINGER BEER, FRESH MINT AND LIME JUICE



SPIRITS

APEROL 5
MARTINI BIANCO 5
MARTINI ROSSO 5
BAILEYS 5
CAMPARI 5
CYNAR 5
AMARETTO 5
GRAPPA 6
BACARDI 6
VODKA 7
GIN 7
TEQUILA 6
JOHNNY WALKER 6
DEWAR'S 12Y 8
JAMSON 6
JACK DANIELS 6
GRAND MARNIER 6
COINTREAU 5
COURVOISIER VSOP 7
REMY MARTIN VSOP 8
LICOR 43 6
LIMONCELLO 5
RAMAZOTTI AMARO 5
TIA MARIA 5
SAMBUCA 5

BEERS

HEINEKEN DRAFT SMALL 4
HEINEKEN DRAFT LARG 6
AMSTEL 4.50
AMSTEL RADLER 4.50
AFFLIGEM BLOND 5
AFFLIGEM DOUBLE 5
AFFLIGEM TRIPEL 5
BRAND IPA 4.50
BRAND WEIZEN 4.50
BIRRA MORETTI 4.50
PERONI 5
BIRRA ICHNUSA 5
CORONA 5
DESPERADOS 5
APPLE BANDIT CIDER 4.50
HEINEKEN 0,0% 4



VINI / WINES

LISETTE PROSECCO SPUMANTE 29.5
VENETO, ITALIE
GLAS 5.5

VINO BIANCO / WHITE WINE

PINOT GRIGIO (HOUSE WINE) 22.5
SICILIE, ITALIE
GLAS 4.95

SAUVIGNON BLANC 22.5
COTE DE GASCOGNE, FRANKRIJK

LAMBRUSCO BIANCO 21.5
ITALIE

CHARDONNAY 23.95
PUGLIA, ITALIE

ROSE

FEDELE (HOUSE WINE) 23
SICILIE, ITALIE
GLAS 4.95

VINO ROSSO / RED WINE

DUCA SARGENTO NEGROAMARO (HOUSE WINE) 23.5
PUGLIA, ITALIE
GLAS 4.95

LAMBRUSCO ROSSO 21.5
ITALIE

MONTEPULCIANO D' ABRUZZO 24
ABRUZZEN, ITALIE

FEDELE NERO D' AVOLA 28.5
SICILIE, ITALIE

BORGHETTI VALPOLICELLA 32.5
VENETO, ITALIE

RUFFINO IL LEO CHIANTI SUPERIORE 39.5
CHIANTI, ITALIE