

ANTIPASTI

PANE / €3.5

Focaccia & dip

CHURROS CACIO E PEPE / €6.5

Fried dough with Parmigiano Reggiano, truffle honey & pecorino dip

♥ ARANCINI BOLOGNESE / €9.5

Fried rice balls with Bolognese ground beef & Parmesan crème

MELANZANA alla PARMIGIANA / €11

Eggplants, tomato sauce, mozzarella, Grana Padano, basil & herbs, baked in the oven

♥ CAPRESE GRIGLIATA / 14

Roasted tomatoes, basil pesto, buffalo mozzarella

ZUPPA / €...

Ask about the soup of the day

FUNGHI MISTI e RICOTTA / €14

Sauteed pleurotus, portobello, shimeji mushrooms, herb gremolata, truffle oil & ricotta

Extra black truffle 2,5g / 5€

♥ CARPACCIO di MANZO / €15

Finely sliced raw beef with pecorino cheese, grapefruit, rocket & lime zest

VITELLO TONNATO / €15

Finely sliced beef with tonnata sauce, salted lemon & capers

TARTARE di PESCE / €16

Fresh fish of the day, cherry tomatoes, citrus fruits, olives & peperoncino

INSALATE

PADANA / €14

Baby rocket, prosciutto Parma, Grana Padano, cherry tomatoes & vinaigrette balsamico

✓ VEGANA / €12

Mesclun salad, avocado, pomegranate, raisins, goji berries, linseed, pecan nuts & pomegranate dressing

♥ BURRATA / €17

Burrata cheese 200g, pancetta chips, rocket, confit cherry tomatoes & peperoncino jam

ROMANA / €14

Iceberg, babygem, lettuce, grilled chicken fillet, smoked pancetta, fried romana artichoke, Grana Padano, croutons & Cesare sauce

LENTICCHIE e TROTA / €13

Lentils, smoked trout, fresh herbs & sun-dried tomato

PIZZA NAPOLETANA

ROSSE PIZZA

♥ MARGHERITA BUFALA / €13

Mozzarella di bufala, San Marzano tomato sauce & fresh basil

MARINARA / €10

Anchovies, San Marzano tomato sauce, garlic, capers & oregano

✓ MELANZANA / €12

San Marzano tomato sauce, eggplants, olives & pickled cherry tomatoes

Extra ricotta cream / 2€

⌋ PICCANTE / €14

Mozzarella, spianata piccante, gorgonzola dolce, San Marzano tomato sauce & pecorino cheese

BISMARCK / €14

Mozzarella, smoked pancetta, San Marzano tomato sauce & poached egg yolk

♥⌋ NDUJA / €15

San Marzano tomato sauce, scamorza affumicata, nduja, Parmigiano Reggiano, honey, rosemary, pistachios, raisins

⌋ AMATRICIANA / €16

Slow cooked San Marzano tomato sauce with smoked pancetta, nduja, mozzarella, pecorino, peperoncino & caramelized onions

PARMA / €16

Mozzarella, prosciutto di Parma, San Marzano tomato sauce, Grana Padano & rocket

✓ VEGAN / ⌋ SPICY / ♥ MUST TRY

BIANCHE PIZZA

CARCIOFI / €15

Stracchino cream, pancetta, mozzarella, Romana artichokes & Parmigiano Reggiano

) PANCETTA e BROCCOLETTI / €14

Mozzarella, broccoli flowers, pancetta, stracchino cheese, marinated onions & peperoncino

♥ TARTUFATA / €17

Mozzarella, tartufo cream, fresh summer black truffle & baby rocket

PROSCIUTTO e FUNGHI / €17

Prosciutto di Parma, mushrooms trifolata, tallegio, mozzarella, Parmigiano Reggiano & thyme

PEPE AFFUMICATA / €17

Smoked bufala mozzarella, pepper cream, prosciutto cotto, pickled cherry tomatoes & walnuts

PASTA & RISOTTI

) SPAGHETTI AGLIO e OLIO / €8

Extra virgin olive oil, garlic, peperoncino & parsley

SPAGHETTI CARBONARA / €14

Smoked pancetta, egg yolk & pecorino cheese

RIGATONI NAPOLI al FORNO / €14

Tomato sauce, mozzarella, ricotta, Parmigiano Reggiano cream

♥ MEZZI RIGATONI PISTACCHIO / €16

Pesto peanuts-basil, roasted pistachios & Grana Padano

CALAMARATA COZZE e BOTARGA / €19

Fresh mussels, roe & fresh herbs

PASTA FRESCA

TAGLIATELLE VERDURE e RICOTTA / €13

Wholemeal tagliatelle with tomato sauce, ricotta, eggplants, zucchini, mushrooms & fresh baby spinach

♥ GNOCCHI GORGONZOLA / €14

Hand made potato gnocchi with gorgonzola dolce, fresh vanilla & hazelnuts

TAGLIATELLE FUNGHI e SPECK / €15

Speck, porcini mushrooms & mushrooms trifolata

) PACCHERI AMATRICIANA / €16

Smoked pancetta, confit cherry tomatoes, tomato sauce & peperoncino

♥ CAPPELLI DEL PRETE / €16

Stuffed ravioli with mushrooms & mascarpone in a black & white truffle sauce

♥ PACCHERI BOLOGNESE / €16

Slow-cooked ground beef Bolognese & Parmigiano Reggiano cream 36m.

TAGLIATELLE GAMBERI / €19

Fresh shrimp, bisque, cherry tomatoes, zucchini carpaccio, orange fillet & lemon zest

RISOTTI

RISOTTO FRICASSÉE / €16

Broadtail squid, fennel, spinach & lemon cream

RISOTTO TARTUFO / €20

Fresh black truffle & Parmigiano Reggiano
Extra black truffle 2,5g / 5€

CARNE & PESCE

POLLO / €16

Chicken breast, potato cream with Parmigiano Reggiano & broccolini

♥ COTOLETTA / €19

Fried thin pork cutlet with triple cooked potatoes & ranch sauce or gremolata

ΦΙΑΛΕΤΟ TARTUFO CACIO e PEPE / €35

Beef fillet, fresh black truffle & tagliatelle Cacio e Pepe

TAGLIATA / €28

Flap Black Angus ~280g, triple cooked potatoes & ranch sauce or gremolata

♥ SPEZZATINO di MANZO / €29

Slow-cooked beef brisket, mashed potatoes, wine & herb sauce

PESCE / €22

Grilled fresh fish with sauted cherry tomatoes, olives, capers & broccolini

Please inform our staff of any food allergies or intolerances.

Prices include VAT 13% & municipal tax 0.75%. The customer is not obliged to pay if they do not receive a legal receipt (invoice or sales receipt).
We use only extra virgin olive oil. A special menu for persons with disabilities is available upon request. Official complaint forms are also provided, as required by law.