

# - Starters -

## CARPACCIO 12,90

Marinated veal fillet  
with fresh rocket leaves  
and parmesan flakes

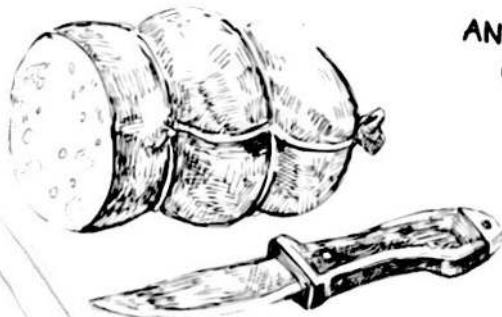
**PROSCIUTTO 12,90**  
Thin prosciutto slices  
with fresh French lettuce, rocket  
and parmesan flakes

**MELANZANE ALLA  
PARMIGIANA 9,80**  
A South Italy dish:  
baked eggplants with aromatic  
basil sauce, mozzarella  
and parmesan flakes

**PLEUROTUS 9,80**  
Grilled oyster mushrooms  
with balsamic sauce

**COZZE AL  
POMODORO 10,60**  
Steamed mussels with wine  
in traditional tomato sauce

**VERDURA ALLA  
GRIGLIA 10,90**  
Tris of grilled vegetables  
and peppers with balsamic  
vinaigrette



## SCAMORZA GRIGLIATA 10,90

Bastoncini di scamorza  
(formaggio italiano) with pancetta  
and rocket leaves

**FUNGHI ALLA PANNA 9,40**  
Bouton mushrooms sautéed  
with light cream and herbs

**FUNGHI SAUTE 9,00**  
Mushrooms sautéed  
with garlic and herbs

**BRESAOLA 12,50**  
Bresaola rolls with mascarpone

**CREPE RIPIENE 9,50**  
Stuffed crepes with spinach  
and anthotyro cheese

**ANTIPASTO MISTO 16,90**  
Cheese and cold - cuts platter

# - Salads -



## RUCOLA 9,50

Fresh rocket with grated parmesan and balsamic sauce

## CAPRESE (BUFALA) 10,80

Buffalo mozzarella with red tomato rings, basil pesto and leaves

## CESARE 10,50

French lettuce with marinated chicken sticks, bread cubes, sweet corn, parmesan flakes and a rich, tasty dressing

## BRACCIO DI FERRO 13,50

French lettuce, tender rocket leaves, veal fillet cubes sautéed, balsamic sauce and parmesan flakes

## DEL RE 12,50

Prosciutto slices with sun-dried tomatoes, croutons, pine nuts, green salad, rocket leaves, balsamic sauce and parmesan flakes

## MISTA DEL PASTORE 10,80

Multi colored salad with chicory, apple, lollo leaves, raisins, nuts, sesame seeds and honey dressing

## BELLA DONNA 11,60

French lettuce, chicory, seeds, forest fruits, cherry tomatoes, orange, manouri cheese with a light, divine orange sauce

## MEDITERRANEA 10,50

Light, fresh with whole wheat rusk, cherry tomatoes, cucumber, olives, onion, capers, cream cheese and aromatic herbs



# - Pizza -

## MARGHERITA 10,40

With the classic tomato sauce, basil leaves and mozzarella



## PROSCIUTTO 15,20

With tomato sauce, mozzarella, prosciutto and fresh rocket sprinkled with parmesan

## QUATTRO FORMAGGI 13,50

Tomato and 4 kinds of cheese

## SORRENTINA 12,70

Envelope pizza with marinated cherry tomatoes, fresh basil, olive oil, mozzarella, parmesan flakes.

## BOSCAIOLA 13,90

With tomato, mozzarella, mushroom variety and white truffle oil

## PROFUMATA 16,80

Aromatic tomato sauce, mozzarella, fresh veal fillet, parmesan flakes, rocket leaves and white truffle oil



## CIPOLLA 11,50

Thin, crispy crust with onion or parmesan and pecorino cheese

# - Pizza -



## GIORGINO 13,50

Pizza of the house with mascarpone, onion and bacon

## O SOLE MIO 13,80

A famous pizza, slightly spicy hot with ham, salami, bell pepper and egg

## CALZONE 12,50

Pizza stuffed with tomato, mozzarella, ham and mushrooms

## FUMO 13,50

Rich taste of smoked scamorza, tomato, mozzarella and speck

## ALLA VERDURA 12,50

Light pizza with mozzarella or not and marinated vegetables



## 4 STAGIONI 13,50

Various flavors from mushrooms, salami, bell pepper and ham

## BUFALINA 12,40

Buffalo mozzarella with fresh tomato and rocket leaves

## PIRATA 13,50

With minced meat and onion



## PRINCIPE 13,50

Cherry tomatoes, mozzarella, speck and pistachios

## CALABRESE 12,80

With the famous salami Calabrese

# - Fresh Pasta -



**CARAMELLE DI RICOTTA** 13,20  
Pasta stuffed with spinach and ricotta

**GNOCCHI AL GORGONZOLA** 13,10  
Potato gnocchi with gorgonzola cream and aromatic herbs

**GNOCCHI ALLA SORRENTINA** 13,10  
Baked fresh gnocchi of the house with a light tomato sauce, basil and mozzarella

**TORTELLONI CON PANNA** 13,10  
Tortelloni stuffed with mushrooms in a light cream sauce with ham

**TORTELLONI CON SALSA DI NOCI** 13,10  
Tortelloni stuffed with mushrooms in a light cream sauce with walnuts

**TRIANGOLINI** 13,20  
Pasta triangles stuffed with anothyro cheese and spinach in a light tomato sauce with mascarpone and basil

**PAPPARDELLE** 13,80  
Beet-colored fresh pasta with cream, mushrooms and asparagus

**PAGLIA E FIENO** 13,20  
Green and yellow pasta in a light cream sauce with ham and mushrooms

**TORTELLONI ALLA BOLOGNESE** 13,50  
Stuffed tortelloni with minced meat sauce and white truffle oil

# - Penne -

**ARRABBIATA** 9,40  
Spicy hot red sauce, garlic, hot pepper and aromatic herbs

**O SOLE MIO** 11,60  
With mushrooms, ham and bacon in a light sauce with tomato and cream

**AL POLLO** 11,60  
Marinated chicken and mushroom mix in a light cream sauce with saffron

**MARE E MONTI** 15,80  
Shrimps, mushrooms and caramelized onion in a light rose' sauce

**QUATTRO FORMAGGI** 10,80  
Four kinds of cheese in a light cream sauce

**PENNE AL PROSCIUTTO** 13,50  
Fresh mushrooms with prosciutto and cream



# - Spaghetti -

## BOLOGNESE 10,10

A traditional recipe from Bologna

## CARBONARA 10,90

Light egg and parmesan sauce and bacon with or without cream

## PESTO 10,80

Basil pesto sauce of the house with pine nuts and parmesan

## CRUDAIOLA 10,80

Fresh tomato cubes with basil sauce and mozzarella

## BOSCAIOLA 12,60

Fresh tomato sauce, mushroom variety and white truffle oil

## AMATRICIANA 10,90

With a light tomato sauce, bacon, onion and aromatic herbs

## AI GAMBERI 15,80

With shrimps in a rose' sauce



# - Tagliatelle -

## AGLI SCAMPI 15,80

With crayfish meat in a light tomato sauce and aromatic herbs

## AL SALMONE 14,20

Fresh, marinated salmon fillets with cream, tomato and herbs

## AI FUNGHI PORCINI 14,50

Mushrooms with cream and herbs

## ALLE VONGOLE 15,80

A classic Italian dish  
Fresh clams sauteed with garlic in a light wine sauce

## COZZE E FUNGHI 12,80

Mussels and mushrooms in a light, wine sauce flavored with garlic



## LINGUINI MARINARA 15,80

Linguini with fresh seafood, mussels, clams and cockles in red sauce

## LINGUINI CON GAMBERI E ZUCCHINE 15,80

With shrimps, zucchini and cream

# - Risotto -

## RISOTTO AI FUNGHI PORCINI 14,50

Creamy risotto with wild porcini mushrooms

## RISOTTO PARMIGIANO 13,50

Risotto with parmesan cheese

## RISONE ALLA PESCATORE 15,80

Risone - risotto with shrimps, fresh seafood, saffron and tomato



# - Main dishes -



## Pork scaloppini

**ALLA VENEZIANA 15,90**  
Pork fillets with cream

**ALLA PIZZAIOLA 15,90**  
Pork fillet slices sautéed with capers and garlic in a spicy tomato sauce with herbs

**AL MARSALA 15,90**  
Pork fillet with mushrooms and Marsala wine

**AL VINO BIANCO 15,90**  
Pork fillet slices in a light wine sauce

## Veal fillet

**AL PEPE VERDE 23,80**  
Grilled veal fillet with green peppercorn sauce and aromatic herbs

**ALLA SENAPE 23,80**  
Grilled veal fillet with cream and mustard sauce

**FILETTINI STROGANOFF 23,80**  
Chef's surprise!

## Chicken fillet

**POLLO AL LIMONE 13,90**  
Chicken's breast fillet in lemon sauce

**POLLO AL CURRY 13,90**  
Marinated chicken fillet in curry sauce with aromatic herbs



## Meat

**BISTECCA DI VITELLO 16,90**  
Fresh, juicy, young veal steak

**POLPETTONI ALLA CAMPAGNOLA 12,80**  
Fresh, minced meat patty of the house with caramelized onions

**POLPETTONI AL ROQUEFORT 12,80**  
Meat patty of the house in a roquefort sauce

## Salmon fillet

ALL' ESTRAGON 17,20  
Fresh salmon fillet in tarragon sauce

ALLA PIZZAIOLA 17,20  
Salmon fillet with capers and garlic  
in a light, spicy tomato sauce



## Shrimps

ALLA PROVINCIALE 23,80  
Grilled shrimps in a rose' sauce  
with herbs

CON AGLIO 23,80  
Large shrimps sautéed  
with garlic and wine

## - Desserts -

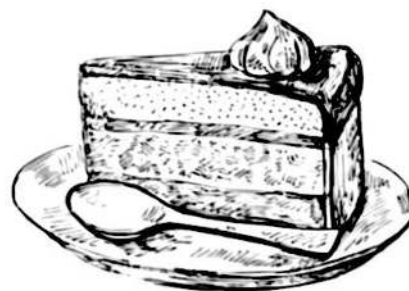
TIRAMISU' 5,60€

PANNA COTTA 5,60€

BAMBOLA NERA —

CREME BRULEE —

YOGHURT MOUSSE 5,60€  
with mascarpone and dry nuts



SEMIFREDDO 5,60€

SOUFLE —

BROWNIES 6,70€

CHOCOLATE MOUSSE 5,60€

## - Beers 330ml -



- Kaiser - Fix 3,20 3,20  
 Bock black 3,20  
 Moretti Nastro Azzurro 5,00  
 Fresh Argo beer 5,90

## - Refreshments -

Refreshments 220ml 2,60  
 Sparkling mineral water 3,50  
 Sparkling mineral water 750ml 5,50  
 Mineral water 1lt 1,80  
 Espresso 2,50



### SUBSTANCES OR PRODUCTS CAUSING ALLERGIES OR INTOLERANCES

1. Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridized strains, and products thereof.
2. Crustaceans and products thereof.
3. Eggs and products thereof.
4. Fish and products thereof.
5. Peanuts and products thereof.
6. Soybeans and products thereof.
7. Milk and products thereof (including lactose).
8. Nuts, namely: Almonds (*Amigdalus communis* L), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashews (*Anacardium occidentale*), pecan nuts (*Carya illinoensis* Wangenh) K.Koch, Brazil nuts (*Bertholletia excelsa*), pistachio nuts (*Pistacia vera*), macadamia or Queensland nuts (*Macadamia integrifolia*) and products thereof.
9. Celery and products thereof.
9. Mustard and products thereof.
10. Sesame seeds and products thereof.
11. Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/lt in terms of the total SO<sub>2</sub> which are to be calculated for products ready for consumption or as reconstituted according to the instructions of the manufacturers.
12. Lupin and products thereof.
13. Molluscs and products thereof.

Please, if you are allergic or intolerant, inform us before your ordering.

THE CONSUMER CAN PAY BY CREDIT CARD, OR PREPAID CARD.  
 THE CONSUMER IS NOT OBLIGED TO PAY IF HE HAS NOT RECEIVED  
 THE LEGAL RECEIPT OR INVOICE

The establishment is obliged to have a special module in a conspicuous case by the exit,  
 for the formulation of any complaints by the customer

Prices are inclusive of service and all taxes required by law.

Shrimps and prawns are frozen. For cooking and salads we use extra virgin olive oil.  
 For frying we use sunflower oil.

Responsible for the Law: PAPASTAMOS GEORGE