
Starters

Bruschetta with chopped tomato, garlic, basil and EVO oil. VEGAN, 1. 🧄 7,90€

Potato cream soup, sauted wild mushrooms, garlic, rosemary, and crispy leek. VEGAN, 11. 🧄 12,00€

Radicchio and endive salad, ubriaco cheese in tempura, pears in compote, and lemon honey dressing. 6, GLUTEN FREE. 14€

Pan-fried Octopus, chickpeas hummus, squid ink tapioca cracker, and fresh mint oil. 1, 6, 10, 11. 16€

Homemade Pasta

Our Pasta Dough contain wheat flour and also may contains nuts, traces of soy, mustard and lupins.

All our pasta shapes are homemade daily by our chefs.

All our pastas are served "AL DENTE"

Risotto (Riserva San Massimo) creamed with pumpkin purée, taleggio cheese fondue, and parmesan and cinnamon tuille. GLUTEN FREE, VEGETARIAN, 2, 11, 14. 23€

Fusilli with black kale pesto, almonds, pecorino cheese, garlic, capers bread crumble, stracciatella cheese. 1, 2, 4, 5, 11. 🧄 20€

Our Ravioli of the day, ask your Waiter for today special. 1, 2, 5. 23€

Paccheri, with mussels, bottarga (mullet roe), semi-dried datterini tomato, garlic and chili. 1, 5, 6, 8, 11, 14. 🌶️ 🧄 24€

LA STORIA SIAMO NOI
(The Pastas of Tradition)

Spaghetti alla Carbonara 1, 2, 5, 14. 20€

Rigatoni all'Amatriciana 1, 2, 5, 11, 14. 🧄 18€

Rigatoni all'Arrabbiata 1, 2, 5, 11, 14. V 🌶️ 🧄 18€

Tagliatelle alla Bolognese 1, 2, 5, 11, 14. 🧄 19€

Burrata cheese, warm pappa al pomodoro, croutons, semi dried datterini tomato, and Taggiasche olives powder. VEGETARIAN, 1, 2, 11. 14€

Artisan cheese Tagliere with organic honey and compote. VEGETARIAN, 1, 2. 10.90€ x 1 / 14.90€ x 2

Tagliere "Italian quarter", carefully selected artisan cured meats, cheese, grilled vegetables, olives, bruschetta and more.... 1, 2. 🌶️ 🧄 18.90€ x 2 / 26.50€ x 3 / 35 € x 4-5

Mains

Sous-vide Duck breast, roasted radicchio, sweet and sour shallots, and blueberry sauce. GLUTEN FREE, DAIRY FREE, 11, 14. 28€

Pan-fried Stone bass fillet "Mugnaia" style, potato millefeuille and, sautéed spinach. GLUTEN FREE, 2, 6, 11, 14. 🧄 🌶️ 26€

Sous-vide Pork fillet, wrapped with pancetta, served with roasted pumpkin, gorgonzola cream, and pumpkin seeds. GLUTEN FREE, 2, 11, 14. 🧄 26€

Sides

Roast baby potatoes. V & GF, 2. 🧄 5€

Vegetables of the week. V & GF 🧄 🌶️ 5€

Mixed salad. V & GF 5€