

COMINCIAMO

Cream/Soup of the day	12
Garlic Bread Sourdough with garlic	9,50
Pizza Bread Sourdough with tomato, garlic, parsley and oregano.	10
Bruschetta di burrata Toasted bread with datterino tomato mix, Served with burrata cream and pesto.	14
Cuori di carciofi alla brace Josper Grilled artichokes with rosemary and garlic oil.	17
Parmigiana di melanzane Eggplant lasagna with tomato sauce basil, Mozzarella and Parmesan.	18
Provoletta al forno Provolone cheese with tomato sauce and oregano served with toasted bread.	16
Polpettine di manzo al pomodoro Meatballs with tomato sauce, Parmesan cheese, Cherry tomatoes and basil.	18
Uovo alla tartufina Egg yolk in truffle cream sauce served on mashed potatoes with black truffle.	20
Antipasto italiano & focaccia bianca Varied assortment of cold cuts and Italian cheese.	20
Vitello tonnato Thin slices of white veal with tuna fish sauce.	20
Carpaccio di Wagyu Thin slices of Wagyu with slices of Parmesan, arugula and pine nuts.	22



INSALATE

Insalata Caprese D.O.P Buffalo Mozzarella cheese, tomato, extra virgin olive oil, basil and pesto sauce.	16
Burrata tartufata con grissini Burrata cheese, black truffle, seasoned dried tomatoes, Cherry tomatoes with extra virgin olive oil. Ideal for sharing.	22
Insalata Cesare con pollo alla brace Josper Lettuce, croutons, Parmesan cheese, grilled Josper chicken with house Caesar dressing.	18
Insalata di ventresca di tonno, pomodoro e avocado Tuna belly salad with tomato, avocado, onion and peppers.	18

RISOTTO

Risotto con funghi porcini e parmigiano Made with riso arborio, boletus and truffle cream.	26
Risotto Frutti di mare Made with clams, squid, king prawns, scampi and mussels.	26
Vegetables Risotto Made with vegetables and Parmesan cheese.	22

PIZZE ROSSE

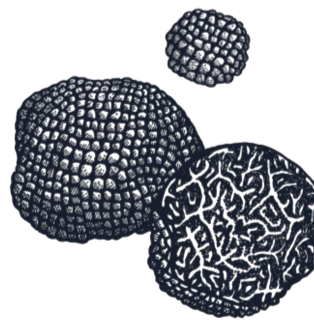
Our sourdough pizzas are made with Italian flour fermented for 48 hours. We use Mozzarella Fior di Latte and imported Italian tomato sauce.



Margherita Tomato sauce, Mozzarella cheese and basil.	14
Prosciutto Tomato sauce, Mozzarella cheese and York ham.	18
Diavola Tomato sauce, Mozzarella cheese and spicy Italian salami.	18
Prosciutto e funghi Tomato sauce, Mozzarella cheese, York ham and mushrooms.	19
Vegetarian Tomato sauce, Mozzarella cheese, aubergine, red and green bell peppers and zucchini.	17
Calzone Tomato sauce, Mozzarella cheese, York ham and Ricotta cheese.	19
Quattro Stagioni Tomato sauce, Mozzarella cheese, York ham, mushrooms, artichokes and black olives.	20
Tartufina Tomato sauce, Mozzarella cheese, boletus and black truffle.	25

PIZZE BIANCA

Quattro Formaggi Parmesan, Gorgonzola, Mozzarella and Emmental cheese.	19
Burrata con prosciutto di Parma Burrata cheese, Parma ham, arugula and cherry tomatoes.	22
Tartufina bianca Truffle cream sauce, Emmental and Mozzarella cheese and sliced black truffle.	25
Portobello al pesto Mozzarella and Emmental cheese, sauted Portobello mushrooms, garlic, parsley and pesto.	20



Truffles Black Truffles	9
Seasonal white truffle di alba	(consult price)

Bread and appetizer
House bread, cutlery and appetizer

2.5

PASTE

Spaghetti con pomodori perini e basilico	17
Tomato sauce with Cherry tomato, basil and garlic.	
Spaghetti Carbonara gli originali	19
Guanciale, egg yolk, Parmesan and Pecorino cheese.	
Spaghetti vongole	22
Clams, white wine, chilli, garlic, Cherry tomatoes and parsley.	
Spaghetti con polpette di manzo al pomodoro	20
Meatballs with tomato sauce, Parmesan cheese and basil.	
Spaghetti frutti di mare	25
Made with clams, squid, king prawns, scampi and mussels.	
Tagliatelle al pesto	21
Basil, pine nuts, Parmesan cheese, garlic and olive oil.	
Tagliatelle Wagyu alla Bolognese	24
Bolognese sauce based on tomato sauce and minced Wagyu meat.	
Tagliatelle gamberi e porcini	24
King prawns, boletus and truffle cream sauce.	
Lasagna Wagyu alla bolognese	24
Bolognese sauce made from minced Wagyu meat.	
Gnocchi quattro formaggi	20
Cheese sauce made from Parmesan, Gorgonzola, Mozzarella and Emmental cheese with hazelnuts.	
Penne con crema tartufo e funghi	23
Truffle cream sauce, boletus and Parmesan cheese.	
Penne Arrabbiata	17
Spicy tomato sauce with garlic.	
Rigatoni alla Sorrentina	20
Tomato sauce, Parmesan cheese and grilled Mozzarella cheese.	
Rigatoni Amatriciana	20
Tomato sauce, Guanciale and onion.	
Sexy pasta	20
Our sexiest pasta made with Konjac. 100% fiber, low calories. Its price varies depending on the sauce.	
Ravioli di burrata con deterrini e basilico	23
Stuffed pasta with Burrata with tomato sauce and basil.	
Ravioli ricotta bufala e spinaci	24
Stuffed pasta with Ricotta cheese and spinach with truffle cream sauce and boletus.	
Ravioli di pera	22
Stuffed pasta with pear and Gorgonzola and Parmesan cheese sauce.	
Tortellini di carne	20
Stuffed pasta with cream sauce, York ham and Parmesan cheese.	
Truffles	
Black Truffle	9
Seasonal white truffle di alba	(consult price)

Bread and appetizer
House bread, cutlery and appetizer 2.5

CARNI E PESCI

Flavia Grilled Chicken	24
Grilled chicken breast with mushroom and leek sauce, served with mashed potatoes.	
Pallarde alla brace	23
Grilled white veal (Josper) with french fries.	
Salmone al forno Josper	22
Grilled Salmon (Josper) served with mashed potatoes and asparagus.	
Cotoletta alla milanese	28
Breaded white veal milanese with cherry tomatoes, arugula and Parmesan cheese flakes. Served with french fries or pomodoro spaghetti.	
Lombo di manzo al forno Josper	30
Grilled sirloin (Josper) served with fries.	
Pollo alla parmiggiana	26
Breaded chicken breast covered in tomato sauce, mozzarella and Parmesan cheese and cherry tomatoes served with spaghetti.	

ACCOMPANY YOUR DISH WITH THE FOLLOWING SIDE DISHES 6 €

- Fries
- Mashed potatoes
- Spaghetti pomodoro
- Grilled vegetables
- Grilled asparagus
- Arugula with Cherry tomatoes

DOLCI

All of our desserts are hamemade and in an artisanal way

Passion Fruit Cheesecake	8
Creamy cheesecake with a base of hazelnuts, almonds and passion fruit topping.	
Dulce de Leche Cheesecake	8
Creamy cheesecake with a hazelnut and almond base and dulce de leche topping.	
Brownie	7
The favorite of chocolate lovers.	
Tiramisú	8
Mascarpone cream, cake dipped in coffee and cocoa.	
Lemon Tart	8
Creamy lemon tart with cookie base an Italian meringue.	
Apple Tatin	11
Artisanal baked apple tatin on puff pastry served with vanilla ice cream and dulce de leche.	
Ice Cream	6
Varied flavors	