
FLAVIA

ENGLISH MENU

ANTIPASTI

Carpaccio al tartufo, rucola e Parmigiano Reggiano
Veal slices with truffle, arugula and parmesan. **20**

Provoletta al forno
Provolone with tomato sauce and oregano, served with focaccia. **16**
Add salami +2.50

Vitello tonnato
Sliced veal with tuna sauce, capers, mayonnaise, truffle and a touch of paprika. **18**

Parmigiana di melanzane
Aubergine lasagne with tomato sauce, basil, mozzarella and parmesan. **16**

Polpettine di manzo al pomodoro ★
Wagyu meatballs in tomato sauce with parmesan and basil. **18**

Cuori di carciofi al forno
Oven-roasted artichokes with rosemary and garlic oil. **14.50**

Antipasti Italiani e focaccia
Italian cold cuts and cheeses with focaccia. **22**

Garlic Bread
Wood-fired homemade bread with mozzarella, butter, oregano and garlic. **9.50**

Minestrone Soup
Traditional Italian vegetable soup, free range chicken and penne pasta. **12**

INSALATE

Insalata Cesare con petto di pollo ruspante
Lettuce with parmesan, free-range chicken, Caesar sauce and croutons. **19.50**

Insalata caprese
D.O.P buffalo mozzarella with tomato, EVOO, basil and pesto. **16**

Insalata di burrata
Burrata with cherry tomatoes, sun-dried tomato, pesto and croutons. **18**

RISOTTO

Risotto frutti di mare
Tomato sauce, clams, squid, prawns, crayfish, mussels and butter. **26**

Risotto ai funghi e parmigiano
Mushrooms, parmesan, butter and truffle cream. **22**

PIZZE

Our sourdough pizzas are made with Italian flours with the utmost rigour in the fermentation of the dough for 48 hours. We use Fior di Latte mozzarella and Italian tomato sauce.

ROSSE

Quattro stagioni
Tomato sauce, mozzarella, ham, mushrooms, artichokes and olives. **18.50**

Diavola
Tomato sauce, mozzarella and spicy Italian salami. **18**

Calzone
Tomato sauce, mozzarella, cooked ham and ricotta. **18**

Prosciutto
Tomato sauce, mozzarella and cooked ham. **16.50**

Margherita
Tomato sauce, mozzarella and basil. **14**

BIANCHE

Burrata con prosciutto di parma
Mozzarella, burrata, Parma ham, arugula and cherry tomatoes. **20**

Tartufina bianca ★
Truffle cream, emmental, mozzarella and black truffle. **22**

Quattro formaggi
Parmesan, gorgonzola, mozzarella and emmental. **18.50**

Portobello al pesto
Mozzarella, emmental, portobello sautéed in garlic, parsley and pesto. **18**

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PASTE

Tagliatelle Wagyu alla bolognese
Wagyu bolognese tomato sauce and grated parmesan. **23**

Spaghetti carbonara gli originali
Guanciale with egg yolk, parmesan, pecorino and black pepper. **18**

Lasagne di Wagyu ★
Wagyu bolognese, pink sauce with parmesan and pesto. **24**

Spaghetti frutti di mare
Tomato sauce, clams, squid, prawns, crayfish and mussels. **26**

Tagliatelle gamberi e porcini
Prawns and portobello in truffle cream sauce. **24**

Spaghetti vongole
Clams with parsley, white wine, garlic, chilli and cherry tomatoes. **24**

Tortellini ricotta e spinaci
Stuffed pasta with ricotta and spinach, truffle cream, portobello and cream. **22**

Girasoli gorgonzola D.O.P e pere
Pear-stuffed pasta with gorgonzola cream and parmesan. **22**

Gnocchi quattro formaggi
Parmesan, gorgonzola, mozzarella, emmental, cream and toasted hazelnuts. **18**

Spaghetti con polpette di manzo al pomodoro
Wagyu meatballs in tomato sauce with parmesan. **18.50**

Rigatoni all'amatriciana
Tomato sauce with guanciale and onion. **18**

Penne all'arrabbiata
Tomato sauce with chilli and garlic. **16**

Tagliatelle al pesto
Basil pesto with parmesan, pine nuts, garlic and EVOO. **18**

Sexy Pasta (zero carb)
Konjac pasta (high-fiber, low-calorie) with sauce of choice (price depends on sauce). **18**

CARNE E PESCE

Pollo alla parmiggiana
Breaded free-range chicken breast with tomato sauce, mozzarella and parmesan. **28**

Cotoletta alla milanese ★
Breaded veal milanese. **28**

Scaloppine di vitello al limone
Veal escalopes in lemon sauce. **28**

Pollo Flavia
Roasted free-range chicken breast with mushroom cream sauce. **26**

Salmone con asparagi verdi e morbido purè di patate
Salmon fillet with mashed potatoes and green asparagus. **26**

SIDES · 6

French fries

Mashed potatoes

Green salad

Sautéed peas

Spaghetti with tomato sauce

★ House recommendation

To guarantee the best experience we charge 2.50€ per person which includes bread with mortadella di Bologna, tonnato sauce and table service.

If you have any allergies or dietary restrictions, please ask our staff for the allergen menu.

FLAVIA

RESTAURANT & BAR

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