

PIZZA

- Pizza del Mese** 275,-
Ask your waiter for the special of the month.
- Regina Margherita (hv,m)** 219,-
Tomato sauce, mozzarella fior di latte, basil, Parmigiano DOP.
- Capricciosa (hv,m)** 275,-
Tomato sauce, mozzarella fior di latte, cooked ham, artichokes, champignon.
- Diavola (hv,m)** 279,-
Tomato sauce, mozzarella fior di latte, spicy salame.
- Vegetariana (hv,m)** 270,-
Tomato sauce, mozzarella fior di latte, seasonal vegetables, Parmigiano DOP, rucola.
- Napoli (hv,m,fs)** 277,- 280,-
Tomato sauce, Burrata cream, marinated anchovies, black olive, cherry tomatoes, chili flakes.
- 'Nduja (hv,m,su)** 295,-
Mozzarella fior di latte, Italian sausage, 'Nduja, caramelized onions, cherry tomatoes, parsley, Parmigiano DOP.
- Formaggi (hv,m)** 275,-
Mozzarella fior di latte, spicy Gorgonzola, smoked Scamorza, Parmigiano DOP, parsley.
- Mare Verde (hv,m,va,sk)** 310,-
Mozzarella fior di latte, rucola pesto, marinated scampi in chili and garlic, cherry tomatoes, walnuts, Burrata cream.
- LAMBorghini (hv,m,su,se)** 310,-
Tomato sauce, lamb Ragù, Parmesan cream, Pecorino cheese, basil.
- Fiori di Bologna (hv,m,pjn)** 319,-
Mozzarella fior di latte, Mortadella from Bologna, cherry tomato, rucola pesto, pistacchio cream, pistacchios on top.
- Sana (hv,m)** 270,-
Tomato sauce, cherry tomato, rucola pesto, mozzarella fior di latte, basil, rucola, Parmigiano DOP.
- Crudo di Parma (hv,m)** 290,-
Tomato sauce, mozzarella fior di latte, Parma ham 18 mth, rucola, Parmigiano DOP.
- Tre Salumi (hv,m,su)** 290,-
Tomato sauce, mozzarella fior di latte, salame piccante, cooked ham, Italian sausage.
- Parmigiana (hv,m)** 280,-
Tomato sauce, mozzarella fior di latte, "Melanzane alla Parmigiana" from Sicily (fried and baked aubergine, parmesan, basil), Parmigiano DOP, basil.
- Principessa (hv,m,va)** 295,-
Mozzarella fior di latte, Mascarpone, Speck (smoked ham from the Alps), walnuts, honey, rucola, Parmigiano DOP
- Tartufo (hv,m)** 295,-
Mozzarella fior di latte, Speck (smoked ham from the Alps), Burrata, truffle cream, rucola, Parmigiano DOP.

ANTIPASTI

Olives 79,- Nuts 69,-
Pizza Bread 79,-

- Bruschetta (hv,m)** 205,-
A selection of bruschetta with cherry tomato, rucola pesto and "Melanzane alla Parmigiana" from Sicily (fried and baked aubergine, Parmigiano DOP, basil).
- Arancine di Mare (hv,m,su,sk,fs,se)** 259,-
A selection of fried rice balls from Palermo "Pesce spada" (swordfish, anchovies, sun dry tomatoes, shallots, garlic, lemon and mint) and "Agli spinaci" (spinach, scamorza and mozzarella). Served with tomato sauce.
- Panzerotti Emiliani (hv,m,pjn)** 215,-
Golden fried Panzerotti. One is filled with Mortadella, Scamorza, mozzarella and pistacchio. The other with tomato, mozzarella fior di latte, Parmigiano DOP, basil.
- Stuzzichino (hv,m)** 149,-
Pizza bread served with rucola pesto and black olives.
- Vitello Tonnato (hv,e,fs,sk,su,mu)** 250,-
Thinly sliced veal served chilled with a creamy tuna sauce, fried cappers. Finished with langoustine bisque.
- Tagliere della Mamma (hv,m,va)** 350,-
A selection of delicious Italian cheeses, prosciutti and salami. Served with focaccia, olives and walnuts.

PASTA FRESCA

- Pasta del Mese** 275,-
Ask your waiter for the special of the month.
- Gnocchi alle Sorrentina (hv,m)** 249,-
Potato gnocchi in our homemade tomato sauce, mozzarella fior di latte, Parmigiano DOP, basil. Gratinated in the oven.
- Carbonara (hv,e,m)** 275,-
Spaghetti alla chitarra, pancetta bacon, egg, black pepper and Parmigiano DOP.
- Lasagna al Ragù (hv,e,m,su,n)** 275,-
Traditional Lasagna al "Ragu" (bolognese sauce) and Parmigiano DOP.
- Vongole e Cozze (hv,e,sk,su,se,fs)** 275,-
Spaghetti alla chitarra with mussels, clams, cherry tomato, garlic, parsley, peperoncino chili and white wine.
- Madreperla (hv,e,m,sk,su,se,fs)** 339,-
Tagliatelle, langoustine, scampi, mussels in cream sauce, garlic, parsley and white wine.
- Garganelli Mediterraneo (hv,su,m,e,fs,sk)** 279,-
Garganelli pasta with clams and shrimps, zucchini, garlic, cherry tomato, bottarga, anchovies, white wine and lemon-mint butter.
- Profumo di Amalfi (hv,e,m)** 279,-
Ravioli filled with spinaches and ricotta served with Parmigiano DOP cream, caramelized lemon, green and pink pepper and crisp Parmigiano tuile.

SECONDI - Available from 16:00

Cotoletta alla Bolognese (hv,m,e,se) 325,-

Breaded and fried pork chop topped with Parma ham 18 months, and Parmigiano DOP fondue. Served with roasted rosemary potatoes and fresh salad.

Danza di Mare (m,fs,se,sk,su,pjn) 325,-

Sea bass fillet in a pistachio pesto crust, served with a cream made with carrot, orange and ginger, a mix of mushrooms and a bisque reduction. Served with garlic bread.

Fritto Misto (hv,m,e,sk,fs) 320,-

Fried squid, baby octopus, prawns, seabass and fried seasonal vegetables served with tuna mayonnaise.

Cozze alla Tarantina (hv,m,se,sk,fs,su) 290,-

Mussels, garlic oil, chili oil, white wine, tomato sauce, parsley and garlic bread.

BAMBINI

Pizza Margherita (hv,m) 140,-

Tomato sauce, mozzarella fior di latte, Parmigiano DOP.

+ 40 Cooked ham

+ 40 Diavola

Pasta Pomodoro (hv,m,e) 130,-

Tagliatelle with tomato sauce, Parmigiano DOP.

+40 Ragù

+40 Carbonara

DOLCI

Il Tavolo dei Dolci (hv,m,ha,pjn) 512,-

A selection of our favorite desserts. Try them all!

Minimum 4 people

Treccina alla Nutella (hv,m,ha,pjn) 225,-

Pizza roll filled with Nutella, sweetened Ricotta cheese and pistachio. For 2/3 people.

Tiramisù (hv,e,m) 169,-

Mascarpone cream with Savoiardis soaked in coffee.

Coppa Gelato (hv,m,pjn,n) 179,-

3 scoops of Italian gelato.

Served with whipped cream, fresh fruits and roll biscuits.

Tortino al Cioccolato (hv,e,m,pjn,n) 179,-

Dark chocolate cake with a liquid heart served with Italian gelato. Waiting time: 15 min ca.

Cannolo Siciliano (hv,m,pjn,n) 179,-

Pastry filled with sweetened Ricotta cheese, chocolate chips and pistachios.

Cassata Siciliana (m,hv,e,so,ma,su) 139,-

Rich and colorful Sicilian cake made with sponge cake, sweet ricotta cream, candied fruit and marzipan.

Affogato (hv,m) 139,-

Italian gelato with espresso and roll biscuits.

INSALATE

Served with olive oil and focaccia.

Caprese della Mamma (hv,m) 265,-

Lettuce, cherry tomato, mozzarella fior di latte, Parmigiano DOP, citronette, basil and rucola pesto.

Insalata Fantasia (hv,m,ma) 279,-

Lettuce, cherry tomato, Burrata, artichokes, almonds, Parma ham 18mth, rucola pesto and citronette.

Insalata Montanara (hv,m,va) 279,-

Lettuce, mozzarella fior di latte, cherry tomato, Speck (smoked ham from the Alps), walnuts, truffle cream and Parmigiano DOP.

Insalata Fresca (hv,m,sk,su) 279,-

Lettuce, cherry tomatoes, orange, scampi, fresh Burrata, mint and citronette.

CAFFÉ E TÉ Double +7

Espresso 44,- Tea 44,-

Americano 44,- Iced Latte (m) 67,-

Cortado (m) 47,-

Latte (m) 57,-

Macchiato (m) 45,-

Cappuccino (m) 48,-

Frozen Cappuccino (m) 58,-

SOFT DRINKS

Pepsi 65,- Gazzosa 79,-

Pepsi Max 65,- Aranciata 79,-

Apple Juice 69,- Chinotto 79,-

Lipton Ice Tea 79,- Limonata 79,-

Aranciata Rossa 79,- San Pellegrino 139,-
zero sugar added

Inneholder disse allergenene:

Hv:Hvete, **M:**Melk, **E:**Egg, **Fs:**Fisk, **Pjn:**Pistasjnotter, **Va:**Valnuts, **Ma:**Mandel, **Ha:**Hasselnøtt, **Su:**Sulfit, **Sk:**Skalldyr, **Se:**Selleri, **B:**Bygg, **Nm:** nutmeg, **Mu:** mustard