

WATER

Ferrarelle Sparkling Mineral Water 330ml	5
Lurisia Mineral Water 750ml	8
Lurisia Still Mineral Water 750ml	6

MOCKTAILS

Panaché: zero alcohol beer and lemonade	9
LLB: lemon, lime and bitter	9
Virgin Mule: lime, mint and ginger ale	10
Virgin Mojito: lime, mint, sugar and lemonade	10

SOFT DRINKS

Chinotto, Limonata, Aranciata rossa, Lemon or Peach ice tea,	7
Ginger organic drink, Agrumata organic drink,	8
Coke, Coke Zero, Apricot juice, Apple juice, Orange juice	5

CAFFÉ

Coffee (espresso or short macchiato)	5
Soy or Almond milk	+0.5
Caffé corretto	+7

DIGESTIVI

Limoncello Grappa Baileys	12
Montenegro Frangelico Averna Cynar	



Do you need help to pair your wine with your pizza or pasta?

Scan the qr we have some pairing suggestions for you



DOLCI

GNOCCHI DOLCI - VGO GFO HO	16
Deep-fried gnocchi served with sugar & Nutella	

TIRAMISU - VGO GFO HO	17
Traditional Italian dessert with mascarpone, savoiardi, & coffee	

CANNOLI SICILIANI (home-made shell) - VGO GFO	16
<ul style="list-style-type: none">• Ricotta: ricotta-filled cannoli with pistachio crumbs• Nocciola, hazelnut & chocolate cannoli with hazelnut crumbs	

PIZZA NUTELLA - VGO GFO HO	19
Nutella, strawberry & icing sugar	
Vegan option +4 Gluten-free option +5 VGO + GFO +5	

PANNA COTTA AL PISTACCHIO - VGO GFO HO	17
Pistachio-infused panna cotta served with pistachio spread and crumble	

CAFFE AFFOGATO	12
Espresso served with vanilla gelato	
Corretto (with a shot of alcohol) +8	

GELATO BAMBINI	8
Ask for today's flavors	

Do you need a private room for a function?
Our back room can sit up to 24/26 pax, for more info pls ask our friendly staff or visit our webpage and click functions

Do you know we do classes?
You can come and learn how to make p[izza, tiramisu and much more... info on our webpage

SHOP 225

VINI BIANCHI

	GL	BTL
Gavi, Picollo Ernesto, 2024, Gavi DOCG IT	15	75
Trebbiano, Cantina Zaccagnini, 2025, DOC IT	15	75
Pinot Grigis, Nelson Estate, 2024 NZ	14	70
Pecorino d'Abruzzo, Zaccagnini, DOC 2024 IT		89
Vermentino, Valdifalco, DOC 2023 IT		89
Friulano Abate, Colutta, DOC 2022 IT		120
Gewurztraminer, Loacker, IGT 2020 IT		120

VINI ROSSI

	GL	BTL
Sangiovese, Poggio dei principi, IGT 2023 IT	14	70
Negroamaro, Pinataro, IGP 2023	14	70
Nero d'Avola Cabernet, B.io, 2022 IT	14	70
Primitivo, Vecchia Torre, IGP 2020 IT	14	70
Valpolicella Classico, Montresor, IGP 2023 IT	15	75
Montepulciano d'Abruzzo, Zaccagnini, DOC 2022 IT	16	80
Chianti Classico, I Sodi, DOCG 2021 IT		80
Amarone della Valpolicella, Montresor, DOCG 2021		125
Negroamaro Rosé, Vecchia Torre, IGP 2023 IT	14	70

VINI FRIZZANTI

	GL	BTL
Lambrusco, Soliera, DOC 2025 IT	14	70
Prosecco Rosé, Marsuret, DOC 2023 IT	14	70
Moscato d'Asti, Icardi, DOCG 2024 IT	14	70
Prosecco Superiore di Valdobbiadene, DOCG 2024 IT	16	80

COCKTAILS

Aperol / Campari and Soda, or orange juice	16
Vodka and Soda, or tonic or orange juice or lemonade	16
Gin and Tonic, or soda or lemonade	16
Rum and Coke, or ginger ale	16
Whisky and Soda, or coke or ginger ale	16
Amaretto & OJ: amaretto di saronno and oj	18
Bellini: prosecco and apricot nectar	20
Americano: vermouth campari, soda	22
Negroni: gin, red vermouth, campari	24
Negroni sbagliato: red vermouth, campari, prosecco	24
Spritz: prosecco, soda water and your choice of: aperol, campari, limoncello, eldeflower or mandarin	20

BIRRE

Peroni Zero, IT alcohol beer 0%	12
Peroni Rossa, IT 4.7% VGO	12
Two Bays, GF Dromana, 4.5% PALE ALE	16
Lisa Beer, Artisan IT 5% not filtered LAGER	16
Cortigiana Beer, Artisan IT 4.8% BLANCHE	16
Antoniana Beer, Artisan IT 5.2% CRISPY LAGER	16
Nazionale Beer, Artisan IT 6.5% ITALIAN ALE	16
Nora, Artrisan IT 6.5%, EGYPTIAN ALE	16
Apple cider, Artisan Sidro di Mele IT 4.7% GFO	12

PREMIUM SPIRITS

Whisky Chivas 12y	16
Whisky Macallan 12Y	25
Rum Zacapa 23y	25