

TAGLIERI (full or half sharing planks)



Affettati: italian cured meats 19 / 13

Formaggi: italian cheeses 19 / 13

Misto: a bit of everything 19 / 13

ANTIPASTI



Carpaccio di manzo: thinly sliced beef with lemon vinaigrette, rocket and Parmigiano 14

Carpaccio di gambero bianco: white prawn, pink tomato, prawn mayo and rocket 19

Montanarine a'matriciana: Neapolitan fried dough, amatriciana sauce and Parmigiano foam 13

Moscardini alla diavola: baby octopus in spicy sauce with Sardinian bread 15

Melanzane parmigiana: eggplant with homemade tomato sauce, fior di latte mozzarella, Parmigiano and basil 14

Vitello tonnato: cold sliced veal with tuna mayo, anchovies and capers 15

Carciofini carbonara: grilled artichokes with carbonara sauce (no cream) 18

Suppli: 4 crispy Roman risotto croquettes filled with smoked cheese 13

Insalata di Bufala e pera: lettuce, buffalo mozzarella pearls, olives, pear and sun-dried tomatoes 17

Insalata di burrata: rocket, tomato, basil and burrata from Puglia 19

Insalata di indivia: endives with gorgonzola, walnuts and honey mustard dressing 16

Provolone al forno: baked provolone with tomato sauce and oregano 13

Agnolotti fritti: fried pasta filled with cod and potato cream served with mild garlic mayo 14

PIZZA



Regina Margherita: San Marzano tomato, fior di latte mozzarella, Parmigiano and fresh basil 14

5 Formaggi: fior di latte mozzarella, smoked provola, gorgonzola, taleggio and asiago cheeses 17

Pistadela: San Marzano tomato, pistachio pesto, mortadella and burrata from Puglia 19,5

Calzone: pizza filled with ham, ricotta and mushrooms 18

Carbon: pecorino cream, grilled pancetta, pasteurized egg yolk cream and black pepper 18

Pizza fritta: fried calzone, fior di latte mozzarella, tomato sauce, speck Alto Adige and gorgonzola 18

Zucca e Tartufo: pumpkin cream, fior di latte mozzarella, crispy guanciale and black truffle oil 18

Burrata: San Marzano tomato, fior di latte mozzarella, burrata from Puglia and tomato tartare 17

Diavola: spicy Calabrian salami, nduja and fresh basil 17

Ortolana: mixed vegetables, fior di latte mozzarella and tomato sauce 17

Taleggio, speck e fichi: white base, taleggio cheese, smoked speck and fig jam 18

Bari: yellow tomato sauce, smoked burrata, basil pesto and taralli crumbles 16

Gamberoni: prawns, garlic, ricotta and nduja 18

Marinara 2.0: tomato, garlic, oregano, Taggiasche olives and anchovies 18

Grissini breadsticks and appetiser 1,5

Gluten-free menu also available

Please speak to our staff if you have any other allergies or intolerances



CARNE E PESCE



Tagliata: beef steak, rocket and Parmigiano shavings 19,5

Salmon: grilled salmon, celeriac cream, gnocchetti and peas 19

Scaloppine al limone: veal scalopes, lemon sauce and mashed potato 18

Milanesa: breaded veal cutlet, Milanese style, ratte potatoes, mustard dressing and rocket 17

PASTA E RISOTTO



Spaghetti carbonara: egg yolk, pecorino cheese, guanciale and black pepper 17

Tagliatelle al tartufo e uovo poché: truffle sauce, low-temp egg and Parmigiano 19,5

Scialatielli frutti di mare: Amalfi-style pasta, clams, mussels and prawns 19,5

Rigatoni genovese: pecorino cream and slow-cooked oxtail 17

Maccheroncini alla gricia: pecorino sauce and smoked guanciale 16

Conchiglioni: stuffed with spinach and ricotta, homemade tomato sauce and Parmigiano 18

Lasagna IL POSTO: homemade with bolognese ragu, mozzarella and Parmigiano 14

Lasagna Di Verdure: homemade with seasonal vegetables, mozzarella and Parmigiano 14

Gnocchi alla sorrentina: yellow tomato sauce, semi-dried cherry tomatoes and smoked scamorza 16

Fagottini gorgonzola e pere: gorgonzola-filled pasta parcels, walnut pesto, caramelised pear 17

Ravioli affumicati: pumpkin-filled with smoked scamorza and speck chips 17

Delizie al limone: ricotta and lemon-filled pasta, gorgonzola sauce, pistacchio pesto and crispy Parmigiano 18

Risotto zucca, burrata e tartufo: pumpkin, burrata and truffle 18

Ask us about other sauces to pair with your favourite pasta

PANE



Focaccia grossa (thick) 5

Focaccia bassa (thin) 5

Bread basket taralli, grissini, Sardinian flat bread 6

Focaccia al aglio (garlic bread) 5

DESSERTS



Tiramisu 8

Panna cotta: with seasonal fruit and coulis 8

Cannoli siciliani: with sweet ricotta and pistacchio 8

Panzerotto di nutella: mini baked calzone filled with Nutella 8

Millefoglie: layered puffed pastry with cream, ricotta and pistachio 8

Chicche dolce: fried dough balls with pistachio cream and Nutella 8

Gelato artigianale calabrese 8

Buon
Appetito!

