

Cocktail

Aperol spritz

7.00 €



Limoncello spritz

Sicilian limoncello, sparkling wine and tonic water

7.00 €



Blue spritz

Prosecco, Curaçao, and tonic water

7.00 €



Gin tonic

8.00 €



Vodka Tonic

8.00 €



Mojito

8.00 €



Alcohol-free mojito

6.00 €



Sangria

4.00 €



Italian wine

Nero d'Avola red wine glass

Wine of Sicilian origin

4.00 €



Grillo white wine glass

White wine of Sicilian origin

4.00 €



Glass of Lambrusco

Sweet rosé wine from Emilia Romagna

4.00 €



Glass of sparkling wine

4.00 €



Spanish Brut sparkling wine bottle

15.00 €



Bottle of sweet Lambrusco

Sweet wine Emilia Romagna

15.00 €



Bottle of Nero d'Avola red wine

Wine of Sicilian origin

18.00 €



Grillo white wine bottle

Wine of Sicilian origin

18.00 €



Bottled beer

 **Peroni nastro azzurro**

4.50 €



 **Corona Beer**

4.00 €



 **Heineken**

3.50 €



 **Estrella Galicia**

3.50 €



 **1906 red**

For an immense minority

3.50 €



 **Estrella Galicia 0 alcohol**

3.50 €



Draft beer

 **Victoria 0,30**

3.00 €



 **Victoria 0,40**

3.50 €



  **Green beer**

Beer and Curacao

4.00 €



Tinto de verano



4.00 €

Coca Cola

3.00 €

Coke 0

3.00 €

Fanta

3.00 €

Fanta lemon

3.00 €

Aquarius lemon

3.00 €

Aquarius orange

3.00 €

Fuze tea lemon

3.00 €

Fuze tea passion fruit

3.00 €

Still water

2.50 €

Carbonated water

3.00 €

Tricolor bruschetta 🌿

Bruschetta with green pesto, red pesto and burrata cheese.

3.50 €



Tasty bruschetta

Bruschetta with parsley, garlic and anchovy sauce.

3.50 €



Bruschetta with garlic cream 🌿



3.50 €



Taralli di Puglia

2.00 €



Appetizers

Burrata stuffed with black truffle sauce. 🌿

Apulian burrata stuffed with black truffle sauce.

8.50 €



Burrata stuffed with Genoa pesto 🌿

Burrata cheese with green pesto from Genoa DOP.

8.00 €



Burrata stuffed with Sicilian red pesto 🌿

Apulian burrata stuffed with Sicilian red pesto.

8.00 €



Caprese salad 🌿

Tomatoes, and Puglia burrata

10.00 €



Mushroom and black truffle ravioli 🍄 🌿

Mushroom ravioli with black truffle sauce and parsley.

12.50 €



Lasagna

Lasagna Italian recipe 🇮🇹

Bolognese lasagna, tomato sauce, mixed pork and veal, bechamel...

11.50 €



Gnocchi

★ Truffle gnocchi 🌿 🌿

Vegetable cream and black truffle.

10.00 €



Bolognese gnocchi

Minced pork and veal, tomato and parmesan.

10.00 €



Carbonara gnocchi

Pecorino cheese, egg yolk, bacon and black pepper.

11.00 €



★ **Spaghetti Amatriciana**
original recipe

Tomato sauce, pecorino cheese
and Italian bacon.

11.50 €



Spaghetti cheese and pepper



Pecorino Romano cheese and
black pepper.

10.50 €



Spaghetti with Genoa pesto 🌿

Basil, Parmesan and pine nut pesto.

10.00 €



Spaghetti alla carbonara
original recipe

Pecorino cheese, egg yolk and
Italian bacon.

11.50 €



Spaghetti carbonara with
pistachio NEW NEW NEW

Spaghetti, egg yolk, pecorino
romano cheese, Italian bacon and...

13.50 €



Spaghetti alla Gricia

Cream of pecorino cheese, black
pepper and Italian bacon.

11.50 €



Tagliatelle

★ **Tagliatelle with black truffle**



Vegetable cream and black truffle.

10.00 €



Tagliatelle Bolognese

Pork and veal, parmesan and
tomato.

10.50 €



Trophies

Trofie with green pesto, stracciatella and pistachio 🌿

Genoa green pesto, Apulian stracciatella cheese and pistachio.

11.00 €



Trofie with Genoa pesto 🌿

Green pesto with Genova basil.

10.00 €



Tricolor trophies 🌿

Red pesto with dried tomatoes, Italian burrata cheese and basil.

10.00 €



Extra

Bread

1.00 €

Grated cheese 🌿

1.50 €

Sweets

Pistachio tiramisu

4.50 €



Tiramisu

4.00 €



Lemon mousse

3.50 €



Chocolate mousse

3.50 €



Mango sorbet

3.50 €



Lemon sorbet

3.50 €



International Bitters and Shots

Shot Jagermeister

3.50 €



Shot Amaretto di Saronno

3.00 €



Sambuca

3.00 €



Shot Limoncello

3.00 €



Shot mojito

2.00 €



Alcohol-free mojito shot

2.00 €



Coffee

Italian espresso

2.50 €



Coffee with sambuca

3.50 €

