

STARTERS

By Land

- MEAT CARPACCIO**  16€
Served with arugula, parmesan shavings, and cherry tomatoes or Hamingway sauce
- CAPRESE Fermento**  13€
Fresh burrata, parsley pesto, tomato, dehydrated Aragon olives and basi
- AUBERGINES PARMIGIANA**    10€
- BRUSCHETTA**    (2pieces) 6€
Toasted bread with tomato cherry

By Sea

- CLAMS SAUTÉ**   17€
- SCALLOPS WITH BASIL**   16€
- PRAWNS IN ORANGE SAUCE**   16€
- TARANTO-STYLE MUSSELS**   17€
With tomato sauce

Fried

- TOMATO SUPPLÍ**    3.50€
rice croquettes with tomato sauce, stuffed with mozzarella and breaded with homemade breadcrumbs
- NDUJA SUPPLÍ**    3.50€
Rice croquettes with tomato sauce, Nduja (spicy creamy salami), stuffed with mozzarella and breaded with homemade breadcrumbs
- PEPPER AND CHEESE SUPPLÍ**    3.50€
rice croquettes with cheese and peppers cream, stuffed with mozzarella and breaded with homemade breadcrumbs
- POTATOES CROCCHÉ**    3.50€
potato croquettes, stuffed with mozzarella and breaded with homemade breadcrumbs
- MONTANARE**   (2 pieces) 11€
deep fried pizza, Tomato sauce, parmesan

FIRST COURSES

By Land

TAGLIATELLE WITH ASPARAGUS, ALMOGROTE, AND FRIED YOLK    17€

TAGLIATELLE WITH PORCINI MUSHROOMS   17€

TONNARELLI CARBONARA    17€

LASAGNA BOLOGNESE    14€

By Sea

TAGLIOLINI WITH SEAFOOD      18€

SPAGHETTI WITH CLAMS   16€

PACCHERI WITH MUSSELS, PECORINO CHEESE, CHICKPEAS, AND BACON    16€

PACCHERI WITH SCAMPI SAUCE    18€

MAIN COURSES

By Land

BEEF SLICED  20€
Served with rocket, parmesan shavings and dried tomatoes

BEEF ENTRECOTE 18€
served with french fries and salad

with extra mushroom/pepper/hamingway sauce    2.50€

MILANESE CUTLET   16€
served with French fries and salad

By Sea

MIXED FRIED SEAFOOD WITH JULIENNED VEGETABLES     20€

MIXED SEAFOOD GRILL     24€
scampi, gamberoni, seppia, calamari e canestrelli

GRILLED OCTOPUS  18€

BAKED SEA BASS  18€
Served with mashed peas, stewed carrot and onion

SIDE DISHES

FRENCH FRIES 4€

GRILLED VEGETABLES / MIXED SALAD / BAKED POTATOES 5€

CONTEMPORARY PIZZA

FERMENTO

tomato, mozzarella, smoked burrata, speck, shimeji mushrooms

14€ (30cm) – 28€ (50cm)

CARBONARA ALLA ROMANA

mozzarella, guanciale, pepper, pecorino cheese, egg cream

14€ (30cm) – 28€ (50cm)

AMATRICIANA

Tomato sauce, guanciale, grated parmesan

11€ (30cm) – 20€ (50cm)

ARICCIA

mozzarella, porchetta, baked potatoes, cicory

14€ (30cm) – 28€ (50cm)

MISS VIOLETA

grilled red Radicchio, mozzarella, walnuts, balsamic reduction, gorgonzola, speck, honey

15€ (30cm) – 30€ (50cm)

PISTACCHIA

mozzarella, fresh burrata cheese, pistachio cream, mortadella, chopped pistachio

14€ (30cm) – 28€ (50cm)

SAPORITA

mozzarella, baked potatoes, artichokes, “lardo” ham, pecorino cream

14€ (30cm) – 28€ (50cm)

SOTTOBOSCO

Truffle cream, mozzarella, mushrooms, walnuts, salsiccia, chicory

15€ (30cm) – 30€ (50cm)

SPEKIAL

mozzarella, caramelized onion, walnuts, speck, fresh burrata cheese

14€ (30cm) – 28€ (50cm)

VIAJE EN CANTABRIA

yellow tomato, anchovy fillet from Cantabria, capers, smoked cod, lemon peel, dehydrated olives, cherry tomato

16€ (30cm) – 32€ (50cm)

FICHISSIMA

mozzarella, Gorgonzola, fig sauce, walnuts, Parma ham

13.€ (30cm) - 26€ (50cm)

CONTADINA

tomato, mozzarella, porcini mushrooms, speck, rocket

14€ (30cm) – 28€ (50cm)

TARTUFATA

mozzarella, truffle cream, rocket, tomato cherry, burrata, serrano ham

16€ (30cm) – 30€ (50cm)

PRIMAVERA

tomato, buffalo mozzarella, rocket, cherry tomato

13€ (30cm) - 26€ (50cm)

CROCCHÉ

Mozzarella, ham, potato croquettes

13€ (30cm) - 26€ (50cm)

*** **WHOLE WHEAT ANCIENT GRAIN DOUGH +2€** ***

*** **GLUTEN-FREE DOUGH +5€** *** (reservation only)

CLASSIC PIZZA

MARGHERITA  
tomato, mozzarella

8€ (30cm) – 16€ (50cm)

BUFALA  
tomato, buffalo mozzarella, basil

10.50€ (30cm) – 21 € (50cm)

CAPRICCIOSA  
tomato, mozzarella, ham, mushrooms, artichokes, black olives

10.50€ (30cm) – 21€ (50cm)

DIAVOLA  
tomato, mozzarella, spicy salami

9€ (30cm) – 18€ (50cm)

CALZONE  
tomato, mozzarella, spicy salami, ricotta cheese

10.50€ (30cm)

4 QUESOS  
tomato, mozzarella, gorgonzola, cheddar, parmesan

9.50€ (30cm) – 19€ (50cm)

VEGETARIANA  
tomato, mozzarella, mixed vegetables

9.50€ (30cm) – 19€ (50cm)

NAPOLI   
Tomato sauce, mozzarella, anchovies, capers, olives

9.50€ (30cm) – 19€ (50cm)

SEAFOODS    
Tomato, mussels, clams, shrimps, squids

16.00€ (30cm) – 32€ (50cm)

*EXTRAS:

MOZZARELLA 2€

BURRATA/BUFALA 5€

GORGONZOLA 2€

ROCKET/RADICCHIO/CICORY 2€

OTHERS VEGETABLES 1€

TOMATO SAUCE 1€

PISTACHIO SAUCE 1.50€

CURED MEATS: SPECK 4.50, SPIANATA 3€, MORTADELLA 4€, GUANCIALE 4€, PARMA HAM 5.00€

JAMON COCIDO 1.50€

*** **WHOLE WHEAT ANCIENT GRAIN DOUGH +2€** ***

*** **GLUTEN-FREE DOUGH +€5** *** (reservation only)

DESSERTS

<i>ZOCCOLETTE WITH NUTELLA (fried dough pearl pizza)</i>	 	7.50€
<i>TIRAMISU</i>	  	7.50€
<i>COULANT CHOCOLATE</i>	  	7.50€
<i>PISTACHIO SOUFFLÉ</i>	   	7.50€
<i>CHEESECAKE</i>	 	7.50€
<i>THREE CHOCOLATES</i>	 	7.50€
<i>SICILIAN CANNOLI</i>	  	8.50€
<i>RUM BABA</i>	   	8.50€
<i>ICE CREAM 2 FLAVORS</i>	 	5.50€

COLD DRINK

WATER 0.50L	2.00€	SPRITE	3.20€
COCA-COLA / COCA-COLA 0	3.20€	SWEPPES	3.20€
NESTEA MANGO-PINEAPPLE / LEMON	3.20€	APPLETIZER	3.20€
FANTA ORANGE / LEMON	3.20€	JUICES (APPLE/PEACH)	3.20€
AQUARIUS ORANGE / LEMON	3.20€	ORANGE JUCICE (NATURAL)	3.50€ / 5.00€

CRAFT BEER

TACOA SURF	6.50 €
TACOA GOLDEN	6.50 €
TACOA TAJINASTE	6.50 €
TACOA IPA	6.50 €

CLASSIC BEERS

DORADA ON TAP	SMALL 2.50€/PINT 4.00€
DORADA (BOTTLE)	3.50€
DORADA ESPECIAL NEGRA/ TOSTADA	3.50€
DORADA NO ALCOHOL/WITH LEMON	3€
DORADA GLUTEN- FREE	3.50€
BUDWEISER	5€
CORONA	5€

COFFEE

ESPRESSO	1.50€	CAPPUCCINO	2.80€
ESPRESSO DOUBLE	3€	ESPRESSO MACCHIATO	2.50€
LIGHT	1.50€	COFFEE WITH MILK	2.80€
INTENSE	1.50€	ESPRESSO MACCHIATO HAZELNUT/CARAMEL	2.50 €
HAZELNUT	1.50€	CAPPUCCINO W/ HAZELNUT/CARAMEL	2.80€
CARAMEL	1.50€	COFFE WITH ALCOHOL	3€
		BARRAQUITO	5€

COCKTAIL

SAN FRANCISCO

8.00€

MOJITO

8.00€

PORN STAR MARTINI

8.00€

DAIQUIRI

8.00€

PIÑA COLAD

8.00€

SEX ON THE BEACH

8.00€

LONG ISLAND ICE TEA

8.00€

DRY MARTINI

8.00€

EXPRESSO MARTINI

8.00€

NEGRONI

8.00€

COCKTAIL sin alchol

SAN FRANCISCO

MOJITO

PORN STAR MARTINI

DAIQUIRI

PIÑA COLADA

LICORES

Gin Bombay

Vodka

Gordons

Whisky Black Label

Whisky Red Label