

*Food allergies disclaimer:*

Regrettably we cannot guarantee the total absence of allergens in any of our dishes, due to our working kitchens and the manufacturing environments at our suppliers. Please speak to our staff about the ingredients in your meal when making your order.

## Appetizers

Burrata fresca di Bisceglie con bresaola della Valtellina <i>Air cured beef from Valtellina with fresh burrata of Bisceglie</i>	€12
Carpaccio di tonno all'aceto balsamico e noci <i>Finely sliced raw tuna with balsamic vinegar &amp; nuts</i>	€9
Salmone Affumicato con crostini ed erba cipollina <i>Smoked salmon with slices of toasted bread &amp; chives</i>	€9
Petto d'oca con crostini <i>Goose breast with slices of toasted bread</i>	€10
Cocktails di gamberetti con salsa rosa <i>Shrimp cocktail with Marie rose sauce</i>	€8
Insalata di piovra <i>Octopus salad</i>	€10
Sfilacci di cavallo, champignon e noci Sorrento <i>Thinly sliced threads of salt-cured smoked horse with champignon &amp; Sorrento nuts</i>	€9
Crostini di pesce spada e rucola <i>Slices of toasted bread served with swordfish &amp; wild rocket</i>	€9
Crostone al lardo di Colonnata <i>Lardo of Colonnata with slices of toasted rustic bread</i>	€6
Bresaola con rucola e pinoli <i>Air cured beef with wild rocket &amp; pine nuts</i>	€9
Polpettine di melanzane <i>Fried aubergines balls</i>	€4
Insalata di pollo <i>Chicken salad</i>	€5
Olive ripiene al baccalà * <i>Olive stuffed with dried &amp; salted cod</i>	€5
Spicchi di pecorino impanati * <i>Breaded slices of pecorino</i>	€5

*We suggest to begin with:*

L'antipasto partenopeo €15  
*Neapolitan appetizer*

Frittino misto all'ascolana D.O.P \* €14  
*Fried stuffed olives ascolana style P.D.O (Protected Designation of Origin)*

*\* Defrosted products*

## First Courses

*Homemade Pasta & air dried, bronze-extruded Gragnano Pasta*

Tagliatelle alla crudaiola <i>Tagliatelle with fresh tuna, cherry tomatoes, sweet corn &amp; basil (cold pasta)</i>	€8
Gnocchi alla sorrentina <i>Gnocchi with tomato, mozzarella cheese &amp; basil</i>	€8
Spaghetti con colatura di alici e pomodorini secchi <i>Spaghetti with sauce of anchovies &amp; dried cherry tomatoes</i>	€10
Spaghetti con vongole, crema di pistacchi e buccia di limone di Amalfi <i>Spaghetti with clams, pistachios cream &amp; a twist of lemon from Amalfi</i>	€12
Tagliolini neri al tonno e rosmarino <i>Black tagliolini with fresh tuna &amp; rosemary</i>	€9
Orecchiette con vongole e broccoli <i>Orecchiette pasta with clams &amp; broccoli</i>	€12
Cavatelli alla genovese <i>Cavatelli with genovese pesto style</i>	€7,5
Pappardelle con fiori di zucca e capesante <i>Pappardelle with courgette flowers &amp; scallops</i>	€12
Scialatielli allo scoglio <i>Neapolitan scialatielli &amp; seafood sauce</i>	€14

## Main courses

Fesa salata con rucola e pompelmo <i>Salted rump of beef with wild rocket &amp; grapefruit</i>	€10
Carpaccio di carne salada con rucola, champignons e scaglie di grana <i>Finely sliced and salted raw beef with wild rocket, champignons &amp; flakes of parmesan cheese</i>	€10
Prosciutto e melone <i>Melon &amp; Parma prosciutto</i>	€12
Roastbeef all'inglese con aceto balsamico e erba cipollina <i>English style roast beef with balsamic vinegar &amp; chives</i>	€12
Vitello tonnato <i>Thinly sliced veal with tuna sauce</i>	€12
Caprese con mozzarella campana D.O.P <i>Caprese salad with buffalo mozzarella P.D.O (Protected Designation of Origin)</i>	€10
Tagliata di manzo con rucola pomodorini e grana <i>Beef steak with wild rocket, cherry tomatoes &amp; flakes of parmesan cheese</i>	€16
Orata ai ferri <i>Grilled sea-bream</i>	€15
Branzino all'acqua pazza <i>Italian baked sea-bass</i>	€15
Tartare di manzo con crostini <i>Steak tartare with slices of toasted bread</i>	€20
Contorni misti <i>Side dishes</i>	€5

## Salads

Pago Pago: Fantasia dello chef <i>Pago Pago: Chef Fantasy</i>	€9
Insalata Brasiliana <i>Iceberg lettuce, corn, heart of palm, emmental &amp; shrimps</i>	€9
Insalata Nizzarda <i>Greed salad, boiled eggs, tuna, anchovies, boiled potatoes &amp; black olives</i>	€9
Insalata Fattoria <i>Green salad, wild rocket, corn, crab meat, mozzarella &amp; cheese shavings</i>	€9
Insalata Tartara <i>Fennel, radicchio, shrimps, black olives, air cured beef &amp; cheese shavings</i>	€9
Insalata Saint Moritz <i>Wild rocket, champignon, cheese, celery, fennel, carrots &amp; Italian smoked prosciutto</i>	€9
Insalata Santo Domingo <i>Wild rocket, celery, champignon, thinly sliced threads of salt-cured smoked foal &amp; fresh tomato</i>	€9
Insalata Seychelles <i>Boiled eggs, asparagus, small salad, corn, cheese shavings &amp; heart of palm</i>	€9
Insalata Pechinese <i>Salad, mushrooms, artichoke, Vienna Sausage, emmental &amp; steamed potatoes</i>	€9
Insalata Parigina <i>Corn, salad, heart of palm, cooked Italian prosciutto, cocktail sauce &amp; cucumbers</i>	€9
La Piadinona <i>Mixed salad leaves, cheese shavings, corn, cherry tomatoes &amp; air cured beef</i>	€9
La Norvegese <i>Smoked salmon, asparagus, eggs, mozzarella balls, Brussels sprout &amp; romaine lettuce</i>	€9
La Mediterranea <i>Lettuce, green beans, steamed potatoes, red onion, tuna, cherry tomatoes &amp; black olives</i>	€9
La Greca <i>Small salad, cucumbers, black olives, Greek feta, raw bell pepper &amp; red onion</i>	€9
Insalatona Wakamole (avocado messicano) <i>Small salad, onions, Greek feta, corn, pachino tomato, avocado &amp; lime juice. Served on a piadina (Italian flatbread)</i>	€10

## Neapolitan Pizzas D.O.C

*with slow rising sourdough*

Regina	€11
<i>Buffalo mozzarella, basil, cherry tomatoes, parmesan cheese &amp; tomato</i>	
Don Salvatore	€11
<i>Buffalo mozzarella, parmesan cheese, basil &amp; tomato</i>	
Donna Sofia	€11
<i>Buffalo mozzarella, endive, capers, anchovies, spicy olives &amp; tomato</i>	
Totò	€11
<i>Mozzarella, tomato, basil &amp; parmesan cheese</i>	
Carosone	€11
<i>Smoked provolone, boiled potatoes, sausage, rosemary, tomato &amp; mozzarella</i>	
Troisi	€11
<i>Tomato, garlic, basil, anchovies, capers &amp; mozzarella</i>	
Merola	€11
<i>Mozzarella, broccoli rape &amp; white sausage (no tomato base)</i>	
Beth Carvalho	€11
<i>Buffalo mozzarella, oregano, spicy olives, parmesan cheese, basil &amp; tomato</i>	
Zio Eduardo	€11
<i>Endive, provola cheese, sausage, beans &amp; mozzarella (no tomato base)</i>	

## Summer pizza suggestions

*no tomato base*

Maiori	€10
<i>Buffalo mozzarella, sliced tomato, fried aubergines, Sardinian ricotta cheese &amp; basil</i>	
Furore	€10
<i>Mozzarella cheese, cherry tomatoes, sausage &amp; basil</i>	
Costiera	€10
<i>Mozzarella cheese, green salad, cherry tomatoes &amp; sliced pancetta</i>	
Minori	€10
<i>Mozzarella cheese, chicory, porcini mushrooms, smoked provola cheese &amp; spicy olives</i>	
Azzurra	€10
<i>Mozzarella cheese, cherry tomatoes, crab meat, wild rocket, sweet corn &amp; green olives</i>	
Ravello	€10
<i>Julienne zucchini, sliced tomatoes, mint, mozzarella cheese &amp; pecorino cheese</i>	
Cetara	€10
<i>Fried zucchini, mint, grounded lemon peel, Italian smoked prosciutto &amp; Sardinian ricotta cheese</i>	

## Pizzas

*no tomato base*

Brasiliana	€10
<i>Green olives, tuna, basil, sliced tomatoes &amp; mozzarella cheese</i>	
Lattea	€10
<i>Cherry tomatoes, wild rocket, stracchino cheese &amp; mozzarella cheese</i>	
Faraglioni	€10
<i>Zucchini, sweet corn, shrimps, mozzarella cheese &amp; mint</i>	
Spiaggia	€10
<i>Sliced tomatoes, ricotta cheese, basil, sliced rolled pancetta &amp; mozzarella cheese</i>	
Trulli	€10
<i>Cherry tomatoes, basil, burrata cheese &amp; mozzarella cheese</i>	
Campagnola	€10
<i>Porcini mushrooms, cherry tomatoes, wild rocket, sweet corn, flakes of parmesan cheese &amp; mozzarella cheese</i>	
Lampedusa	€10
<i>Cherry tomatoes, feta cheese, olives, salad &amp; mozzarella cheese</i>	



S. Paolo €10  
*Dried tomatoes, cappers, anchovies, Greek olives, basil & bufala cheese*

Pantelleria €10  
*Mozzarella cheese, sliced tomatoes, wild rocket, flakes of parmesan cheese & salted rump of beef*

### **Fagottini**

*different in shape: rolled*

Tradizionale €9,5  
*Porcini mushrooms, brie, wild rocket & Italian smoked prosciutto*

Vegetariano €9,5  
*Mozzarella cheese, grilled vegetables & scamorza cheese*

Golfo €9,5  
*Mozzarella cheese, prawns, grilled zucchini & crab meat*

Veneto €9,5  
*Mozzarella cheese, radicchio, honey mushrooms & gorgonzola*

Napoletano €9,5  
*Mozzarella cheese, ricotta cheese, spicy pepperoni & parmesan cheese*

### **Caramelle**

*different in shape: folded*

Ischia €9,5  
*Mozzarella cheese, ricotta cheese, spinach, parmesan cheese & sliced pancetta*

Positano €9,5  
*Mozzarella cheese, fried aubergines, provola cheese & porcini mushrooms*

Procida €9,5  
*Mozzarella cheese, fried aubergines, basil, capers & Parma prosciutto*

I consigli settimanali del pizzaiolo €10  
*Weekly suggestions from the pizzaiolo - check the board!*

## The Classics

Marinara <i>Garlic &amp; tomato</i>	€5
Margherita <i>Tomato, mozzarella &amp; basil</i>	€6
Romana <i>Anchovies, mozzarella, tomato &amp; oregano</i>	€6,5
Siciliana <i>Anchovies, capers, pepperoni &amp; black olives</i>	€9
Diavola <i>Tomato, mozzarella &amp; spicy pepperoni</i>	€8
Prosciutto <i>Italian prosciutto, mozzarella &amp; tomato</i>	€7,5
Prosciutto e funghi <i>Italian prosciutto, mushrooms, mozzarella &amp; tomato</i>	€8
Quattro stagioni <i>Italian prosciutto, mushrooms, artichokes &amp; olives</i>	€8,5
Capricciosa <i>Italian prosciutto, mushrooms &amp; artichokes</i>	€8,5
Calzone <i>Italian prosciutto, mushrooms &amp; mozzarella</i>	€8
Pugliese <i>Mozzarella, onions &amp; tomato</i>	€6,5
Tonno e Cipolla <i>Tuna, onions, mozzarella &amp; tomato</i>	€8,5
Quattro e formaggi <i>Mixed cheeses &amp; mozzarella</i>	€8
Wurstel <i>Vienna sausage, mozzarella &amp; tomato</i>	€7
Inglesina <i>Dry-cured Italian prosciutto, mozzarella &amp; tomato</i>	€10

Melanzane <i>Fried aubergines, tomato &amp; mozzarella</i>	€7
Vegetariana <i>Mixed vegetables, mozzarella &amp; tomato</i>	€8
Chiodini <i>Honey mushrooms, tomato &amp; mozzarella</i>	€8,5

\* supplements vary from €1 to €2 for each pizza  
\* takeaway €0,30

## Draught Beers

### Birrificio Angelo Poretti

#### 4 Luppoli Lager

*An excellent lager, generously hoppy with a smooth body characterized by a remarkable harmony between the fragrance of malt and the scent of hops.*

5.5% VOL – contains barley

20cl	€3
40cl	€4,5

### Birrificio Angelo Poretti

#### 7 Luppoli

*A seasonal recipe flavored with a fragrant hoppy character. An unfiltered slightly opalescent seasonal beer with a subtle fragrance rich in aromas.*

30cl	€4
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### Grimbergen Blanche

*A light-yellow colour, fine bubbles and aromas of fruits, citrus, cloves and coriander with notes of cereals and vanilla already make Grimbergen Blanche a special delight among white beers, but the fine taste of bergamot is what makes it a rare delicacy.*

6% VOL - contains barley and wheat

25cl	€3,5
50cl	€6

### Grimbergen Double

*A dark-coloured amber ale with bittersweet flavours and hints of caramel, dried plums and double-fermented malts and hops.*

6.5% VOL - contains barley

25cl	€3,5
50cl	€6

### **Special beers in bottle**

Era 83 "La Ambrata" 0,50	€5,5
Waizen 0,50	€6
Beck's 0,33	€3,5
Ceres 0,33	€3,5
Corona 0,33	€3,5
Adelscott 0,33	€3,5
Ichnusa 0,66	€6
Brooklin 0,50	€6

### **Soft Drinks**

Drinks on tap 0,30	€2,5
Drinks on tap 0,40	€3
Mineral or sparkling water 0,75	€2,5
Canned drinks	€2,5

### **Wines**

Sparkling Cabernet, Tocai 0,30	€3
Sparkling Cabernet, Tocai 0,50	€6
Cabernet, Tocai 1 litre	€10
Prosecco 1 litre	€12
Wine bottle	€20 / €25
Sparkling Wine on tap 1 litre	€13

### **Liquors**

Digestif	€2,5
Regional Grappa	€2,5
Classic Grappa	€3
Whisky matured for 5 years	€4
Whisky matured for 12 years	€4,5

### **Desserts**

Homemade desserts – ask the waiter!	€5
Fruits	€3,5
Coffee	€1,5
Cappuccino	€2
The	€2

\*Service charge €2.50 for each person