



DAILY MENU

1 First Course
1 Main Course
¼ House Wine
0.75L Water
Coffee

13€

(soft drinks, beer, bitters and grappa not
included)

SEAFOOD MENU

Starters

Bibidi Bobidi Bu... octopus any way you like! (14. x/xx)	...
Marinated mussels, peppered mussels or Taranto-style mussels (14.)	15,00€
Milanese-style shrimp (1.2.3.6.7. x/xx)	15,00€
Seafood soup (2.14.)	18,00€
Chef's tasting menu (7 courses, minimum 2 people) (1.2.3.4.5.6.7.8.9.10.11.12.14. x/xx)	per person 23,00€
Special tasting menu (9 courses, minimum 2 people) (1.2.3.4.5.6.7.8.9.10.11.12.14. x/xx)	per person 28,00€

Crudit 

Oysters (Special oysters, prices vary)	(14.)	5,00€
Scampi (2. x/xx)		3,50€
Red prawns (2. x/xx)		4,00€
Sea urchins (14.)		5,00€

Royal crud 

Sea specialties (4.7. x/xx)	18,00€
Carpaccio (4. x/xx)	18,00€
Tartare (2.4. x/xx)	18,00€
Chef's sea selection (2.4.14. x/xx) (8 pieces)	30,00€

Seafood pasta

Seafood spaghetti (1.2.4.14 x/xx)	18,00€
Spaghetti with clams (1.14.)	18,00€
Linguine with scampi (1.2.)	18,00€
Pennette with grouper and olives (1.4.)	18,00€
Linguine with scorpion fish (1.4.)	18,00€

SEAFOOD MENU

Chef's special pasta

Linguine with oysters and zucchini	(1.14.)	22,00€
Linguine with butter and sea urchins	(1.2.7.14.)	25,00€
Lobster linguine	(1.2.) per person	30,00€
(Minimum 2 people)		
Chef's special first course		25,00€

Seafood main courses

Fried anchovies	(1.3.4. x/xx)	15,00€
Fried calamari	(1.2.3.14. x/xx)	18,00€
Fried shrimp and calamari	(1.2.3.14. x/xx)	18,00€
Mixed fried seafood	(1.2.3.4.14. x/xx)	18,00€
Grilled shellfish	(2. x/xx)	20,00€
Mixed grilled seafood	(2.4.14. x/xx)	20,00€
Sliced tuna with rocket, parmesan and cherry tomatoes	(4.7. x/xx)	20,00€
Salt-crusted sea bass	(4.)	22,00€
Livorno-style sea bass	(4.)	22,00€
Sea bass in "acqua pazza"	(2.4.)	22,00€
Grilled sea bass	(4.)	22,00€
Catalan-style lobster	(2.) per person	30,00€

Side dishes

Grilled vegetables		5,00€
French fries	(1.)	5,00€
Special potatoes	(1.7.)	6,00€
Salads		5,00€

MEAT MENU

Starters

Mixed cured meats		15,00€
Fried gnocchi with Parma ham	(1.)	18,00€

Meat first courses

Fusilli with zucchini and speck	(1.7.)	15,00€
Spaghetti carbonara	(1.3.7.)	15,00€
Sorrentina-style gnocchi	(1.7.)	13,00€

Meat main courses

Escalopes with white wine, lemon and gorgonzola	(1.3.7.)	15,00€
Milanese cutlet	(1.3.6.)	15,00€
Sliced beef with rocket, cherry tomatoes and parmesan	(7.)	22,00€

CLASSIC PIZZES

Margherita	(1.7.)	7,00€
Inside Out (Upside-down Margherita)	(1.7.)	7,00€
Marinara	(1.)	6,50€
Napoli	(1.4.7.)	8,00€
Romana	(1.4.7.)	9,00€
Pugliese	(1.7.)	8,00€
Calabrese	(1.7.)	8,00€
Ham & Mushrooms	(1.7.)	8,50€
Ham	(1.7.)	8,00€
Capricciosa	(1.7.)	8,50€
Four Seasons	(1.7.)	9,00€
Caprese	(1.7.)	8,00€
Special Caprese	(1.7.)	13,00€
Vegetarian Pizza	(1.7.)	10,00€
Boscaiola	(1.7.)	13,00€
Four Cheeses	(1.7.)	10,00€
Speck e panna	(1.7.)	10,00€
Parma Ham & Taleggio	(1.7.)	10,00€
Parma Ham & Rocket	(1.7.)	10,00€

CLASSIC PIZZIE

Würstel	(1.7.)	8,00€
Würstel and fries	(1.7.)	9,00€
Artichokes	(1.7.)	8,00€
Cream and artichokes	(1.7.)	9,00€
Rustica	(1.7.)	9,00€
Sausage and friarielli	(1.7.)	15,00€
Sausage and peppers	(1.7.)	13,00€
Parmigiana	(1.7.)	10,00€
Seafood pizza	(1.2.4.14. x/xx)	18,00€
Shrimp and rocket	(1.2.7. x/xx)	15,00€
Tuna	(1.4.7.)	10,00€
Tuna and onion	(1.4.7.)	10,00€
White focaccia	(1.)	6,00€
Red focaccia	(1.)	6,50€
Special Focaccia	(1.7.)	10,00€

All-you-can-eat pizza
per person 20,00€
(drinks not included)

For faster service, tables with more than 15
guests are kindly asked not to split the bill

SWEETS & DRINKS

All desserts are homemade by the Chef

Desserts	(1.3.4.5.6.7.8. x/xx)	7,00€
Assorted desserts	(1.3.4.5.6.7.8. x/xx)	20,00€

BEVERAGES

Still water 0.75L		2,50€
Soft drinks		3,00€
1L bottled Coca-Cola		8,00€
Small beer		4,00€
Medium beer		7,00€
House wine White/Red ¼ L		5,00€
House wine White/Red ½ L		10,00€
House wine White/Red 1L		15,00€
Coffee		1,00€
Coffee with spirits		1,50€
Bitters		4,00€
Francoli Grappa	Ris. 3	5,00€
	Ris. 5	5,00€
Cognac	Vspo	7,00€
	Rare	12,00€
	XO	15,00€
Whisky		5,00€

ALLERGENS

Dear customer,

thank you for choosing us. In accordance with EU Regulation 1169/2011 and in the interest of transparency and customer information, we inform you that some ingredients and raw materials used in our preparations may contain the allergens listed below. The variety and continuous evolution of our recipes prevent the complete transcription of ingredients. Therefore, if you wish to know the exact composition of the dish you have chosen, please do not hesitate to ask our staff.

1. Cereals containing gluten, namely wheat, rye, barley, oats, spelt, kamut or their hybridised strains and products thereof, except:

- a) wheat-based glucose syrups, including dextrose (1);
- b) wheat-based maltodextrins (1);
- c) barley-based glucose syrups;
- d) cereals used for the manufacture of alcoholic distillates, including ethyl alcohol of agricultural origin.

2. Crustaceans and products thereof.

3. Eggs and products thereof.

4. Fish and products thereof except:

- a) fish gelatine used as a carrier for vitamin or carotenoid preparations;
- b) fish gelatine or isinglass used as a fining agent in beer and wine.

5. Peanuts and products thereof.

6. Soybeans and products thereof except:

- a) fully refined soybean oil and fat (1);
- b) natural mixed tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopherol acetate, natural D-alpha tocopherol succinate from soybean sources;
- c) vegetable oils derived from phytosterols and phytosterol esters from soybean sources;
- d) plant stanol esters produced from vegetable oil sterols from

ALLERGENS

7. Milk and products thereof (including lactose) except:

- a) whey used for the manufacture of alcoholic distillates, including ethyl alcohol of agricultural origin;
- b) lactitol.

8. Nuts, namely almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashews (*Anacardium occidentale*), pecan nuts [*Carya illinoensis* (Wangenh.) K. Koch], Brazil nuts (*Bertholletia excelsa*), pistachios (*Pistacia vera*), macadamia or Queensland nuts (*Macadamia ternifolia*), and products thereof, except for nuts used in the manufacture of alcoholic distillates, including ethyl alcohol of agricultural origin.

9. Celery and products thereof.

10. Mustard and products thereof.

11. Sesame seeds and products thereof.

12. Sulphur dioxide and sulphites at concentrations above 10 mg/kg or 10 mg/litre expressed as SO₂ for products proposed ready for consumption or reconstituted according to the manufacturers' instructions.

13. Lupin and products thereof.

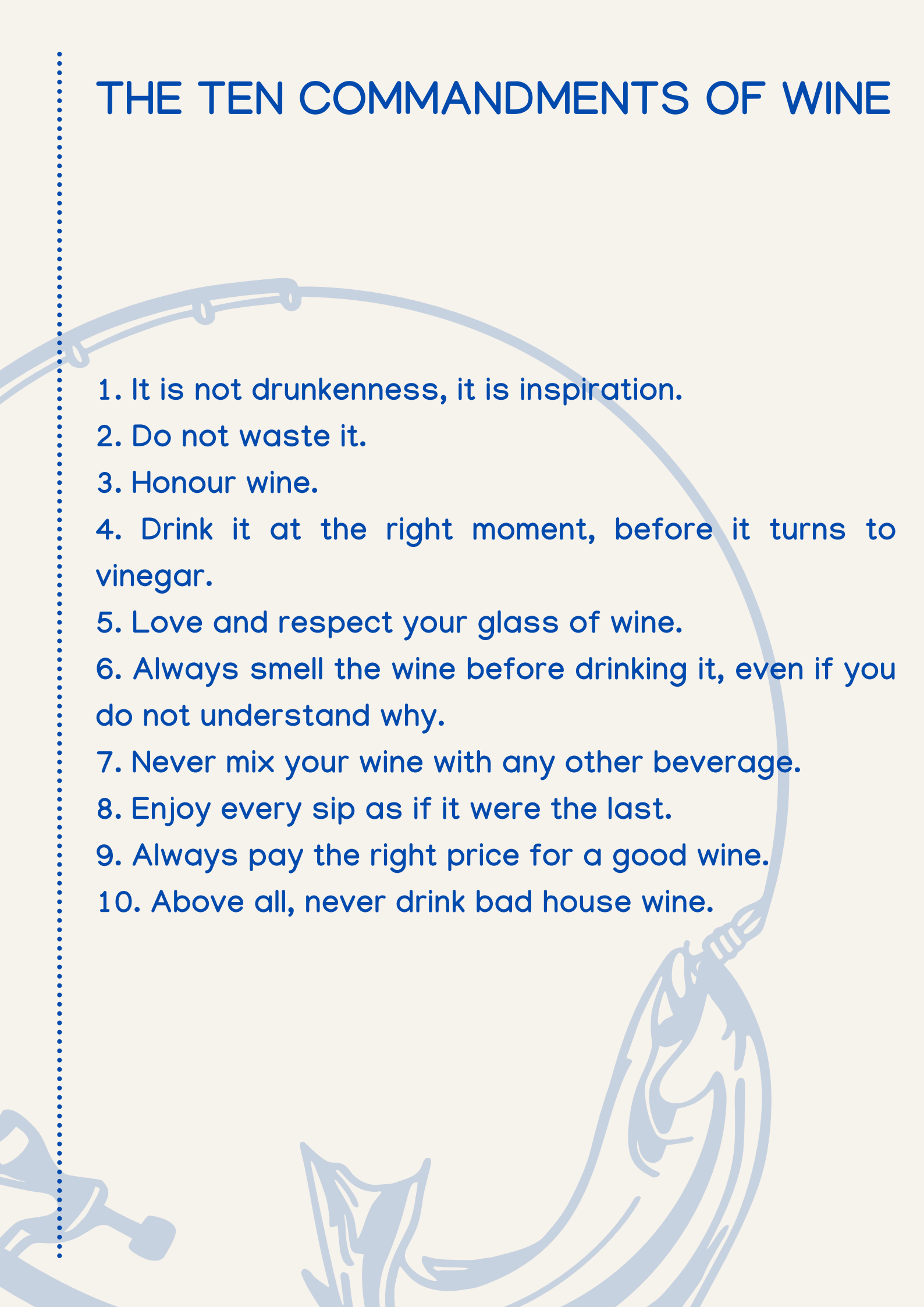
14. Molluscs and products thereof.

(1) And the products derived thereof, insofar as the process they have undergone is not likely to increase the level of allergenicity assessed by the Authority for the product from which they originated.

X – blast chilled at source

XX – blast chilled on site

THE TEN COMMANDMENTS OF WINE

- 
1. It is not drunkenness, it is inspiration.
 2. Do not waste it.
 3. Honour wine.
 4. Drink it at the right moment, before it turns to vinegar.
 5. Love and respect your glass of wine.
 6. Always smell the wine before drinking it, even if you do not understand why.
 7. Never mix your wine with any other beverage.
 8. Enjoy every sip as if it were the last.
 9. Always pay the right price for a good wine.
 10. Above all, never drink bad house wine.

SPARKLING WINES

REGIONE VENETO

BORGOMOLINO

Cuvée glera extra dry	2022	15,00€
Motivo rosè extra dry	2022 d.o.c.g.	20,00€
Prosecco valdobbiadene sup.extradry	2022 d.o.c.g.	23,00€
Prosecco millesimato brut	2022 d.o.c.g.	25,00€
Cartizze valdobbiadene dry	2022 d.o.c.g.	40,00€

REGIONE LOMBARDIA

CASTELLO BONOMI

Franciacorta cruperdú millesimato	2017 d.o.c.g.	40,00€
Franciacorta rosè brut millesimato	2017 d.o.c.g.	55,00€
Franciacorta dosage zero millesimato	2015 d.o.c.g.	65,00€
Franciacorta dosage zero millesimato	2011 d.o.c.g.	80,00€
Franciacorta Lucrezia etichetta nera extra brut riserva	d.o.c.g.	145,00€

REGIONE TRENTINO ALTO ADIGE

Villa vescovile brut	d.o.c.	28,00€
Ferrari maximum	2022 d.o.c.	35,00€
Ferrari perlè	2022 d.o.c.	50,00€

REGIONE CAMPANIA

FEUDI DI S. GREGORIO

Traditional Method

Dubl falanghina brut	28,00€
Dubl greco di tugo	35,00€

SPARKLING WINES

REGIONE SICILIA DONNAFUGATA

Traditional Method

Donna fugata millesimato brut	2017	40,00€
Donna fugata millesimato brut rosè	2018	40,00€

CHAMPAGNE

Essentiel cuvée reserve	2017	90,00€
Rosè sauvage		100,00€
Vintage	2012	110,00€
Rare champagne	2008	280,00€

ROSÉ WINES

REGIONE CAMPANIA FEUDI DI S. GREGORIO

Visione 12,5%

2021 i.g.t. 23,00€

REGIONE SICILIA DONNAFUGATA

Lumera

2022 d.o.c. 25,00€

Rosa Sicilia dolce & gabbana

2021 d.o.c. 45,00€

DUCA DI SALAPARUTA

Calanica rosè

2022 i.g.t. 18,00€

FRANCIA PROVENZA

Minuty Rosè

2022 25,00€

SO WINES WHITE

REGIONE LOMBARDIA PASINI S. GIOVANNI

Il lugana bio 13%	2021 d.o.c.	23,00€
-------------------	-------------	--------

REGIONE PIEMONTE ABBONA

Roero arneis 13,5%	2022 d.o.c.g.	28,00€
--------------------	---------------	--------

REGIONE VENETO CAMPAGNOLA DAL 1907

Soave classico 13%	2021 d.o.c.	18,00€
--------------------	-------------	--------

REGIONE FRIULI PIGHIN

Ribolla gialla Collio 13,5%	2021 d.o.c.	23,00€
-----------------------------	-------------	--------

Friulano Collio 14,5%	2021 d.o.c.	23,00€
-----------------------	-------------	--------

Sauvignon 14,5%	2022 d.o.c.	23,00€
-----------------	-------------	--------

Sorelli Collio	d.o.c.	38,00€
----------------	--------	--------

REGIONE CAMPANIA FEUDI DI S. GREGORIO

Serrocielo falanghina del sannio 13,5%	2021 d.o.c.g.	25,00€
--	---------------	--------

Pietra calda fiano di avellino 13,5%	2021 d.o.c.g.	25,00€
--------------------------------------	---------------	--------

Cutizzi greco di tufo 13,5%	2021 d.o.c.g.	25,00€
-----------------------------	---------------	--------

Biancolella ischia	2022 d.o.p.	28,00€
--------------------	-------------	--------

SWINE WHITE

TENUTA CAVALIER PEPE

Nestor greco di tufo 13%	2021 d.o.c.g.	28,00€
Refiano fiano di avellino 13%	2021 d.o.c.g.	28,00€
Grancare greco di tufo riserva 12,5%	2020 d.o.c.g.	40,00€

REGIONE SICILIA DONNAFUGATA

Sur Sur grillo 12,5%	2022 d.o.c.	25,00€
Prio	2022 d.o.c.	25,00€
La fuga chardonnay 13,5%	2021 d.o.c.	28,00€
Lighea zibibbo 12,5%	2022 d.o.c.	28,00€
Vigna di Gabri 13,5%	2021 d.o.c.	30,00€
Chiarandà chardonnay riserva 13,5%	2017 d.o.c.	50,00€

DUCA DI SALAPARUTA

Oniris 12,5%	2022 i.g.t.	18,00€
Colomba platino insolia 12,5%	2022 d.o.c.	18,00€
Calanica grillo 12,5%	2021 d.o.c.	18,00€
Sentiero del vento vermentino 13%	2022 d.o.c.	20,00€
Kados grillo 13,5%	2015 d.o.c.	20,00€

RED WINES

AUSTRALIA MARGARET RIVER SHIRAZ

Cape mentelle syrah 14,5% 2007 i.g.t. 98,00€

REGIONE PIEMONTE DOGLIANI & NEGRO

Barolo 14,5% d.o.c.g. 100,00€

REGIONE TRENTINO ALTO ADIGE KURTATSCH

La grein riserva 2021 d.o.c. 38,00€

REGIONE VENETO CAMPAGNOLA DAL 1907

Bardolino classico 12,5% 2021 d.o.c. 23,00€

Corvina veronese 14% 2020 i.g.t. 28,00€

CATERINA ZARDINI

Valpolicella classico superiore 14% 2020 d.o.c. 28,00€

REGIONE TOSCANA ROCCA DELLE MACIE

Chianti classico	13,5%	2021	d.o.c.	22,00€
Chianti classico riserva	14%	2019	d.o.c.g.	35,00€
Nobile di montepulciano	14%	2021	d.o.c.g.	27,00€
Sassi sparsi bolgheri	14%	2021	d.o.c.	34,00€

LA BOLGHERESE

Bolgheri	13,5%	2018	d.o.c.	40,00€
----------	-------	------	--------	--------

RUFFINO

Brunello di montalcino	13,5%	2004	d.o.c.g.	40,00€
------------------------	-------	------	----------	--------

REGIONE FRIULI PIGHIN

Cabernet Collio	13,5%	2015	d.o.c.	25,00€
-----------------	-------	------	--------	--------

REGIONE CAMPANIA FEUDI DI S. GREGORIO

Dal Re irpina aglianico	13,5%	2018	d.o.c.	28,00€
Taurasi	13,5%	2016	d.o.c.g.	45,00€
Piano di MonteVergine taurasi	14%	2014	d.o.c.g.	80,00€

TENUTA CAVALIER PEPE

Terra del varro irpinia aglianico	13,5%	2018	d.o.c.	28,00€
La loggia del cavaliere taurasi	15%	2015	d.o.c.g.	85,00€

MASSERIA FRATTASI

Kapnios aglianico		2012	i.g.t.	90,00€
Iovi Tonan aglianico del taburno		2013	d.o.c.g.	110,00€

REGIONE SICILIA DONNAFUGATA

Sul Vulcano Etna rosso	14%	2017	d.o.c.	45,00€
Tancredi Dolce&Gabbana	13,5%	2017	i.g.t.	50,00€
Cuor di lava Etna rosso	14%	2018	d.o.c.	80,00€
Marchesa Etna rosso	14%	2017	d.o.c.	80,00€
Fragore	14%		d.o.c.	80,00€
Mille e una notte	14%	2017	d.o.c.	88,00€

DUCA DI SALAPARUTA

Duca Enrico		2018	i.g.t.	90,00€
Duca Enrico		2015	i.g.t.	110,00€

CLASSIFICATION

d.o.c.g.

Controlled and Guaranteed Designation of Origin.

d.o.c.

Controlled Designation of Origin.

i.g.t.

Typical Geographical Indication.

xxx

3-glass award for “GAMBERO ROSSO”



**“WINE ADDS A SMILE TO FRIENDSHIP
AND A SPARK TO LOVE”**