

# M|E N|U

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## GASTRONOMIC APERITIF

Our selection celebrates the diversity of Italian regions through the use of ingredients from all over the country.

Our goal is to create innovative gourmet dishes that still have solid roots in the Italian tradition, with a modern and creative touch.



# ALLERGENS

In questo indice troverai tutti gli allergeni che saranno riportati in simboli vicino tutti i piatti presenti in questo menu.

1

## PEANUTS AND DERIV.

Packaged snacks, creams and condiments in which there is also in small doses.



2

## NUTS

Almonds, hazelnuts, walnuts, cashew nuts, heavy walnuts, cashews and pistachios.



3

## MILK AND DAIRY PRODUCTS

Any product in which milk is used: yogurt, biscuits, cakes, ice cream and various creams.



4

## MOLLUSCS

scallop, razor clams, scallops, mussels, oysters, limpet, clams, clams, etc.



5

## FISH

Food products in which fish is present, even if in small percentages.



6

## SESAME

Whole seeds used for bread, flours even if they contain a small percentage of them.



7

## SOYBEAN

Derived products such as: soy milk, tofu, soy noodles and the like.



## CRUSTACEAN

8

Marine and freshwater: shrimps, langoustines, lobsters, crabs and the like.



## GLUTEN

9

Cereals, wheat, rye, barley, oats, spelt, kamut, including different hybrids.



## LUPINS

10

Present in vegan foods in the form of: roasts, salami, flours and the like.



## MUSTARD

11

It can be found in sauces and dressings, especially mustard.



## CELERY

12

Both in pieces and in soup mixes, sauces and vegetable concentrates.



## SULPHUR DIOXIDE AND SULPHITES

13

Pickled, oiled and pickled foods, jams, dried mushrooms, preserves, etc.



## EGGS AND DERIVATIVES

12

Eggs and products containing them such as: mayonnaise, emulsified, egg pasta.

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## FRIED

Our selection of fried foods is the result of passion for the search for excellent raw materials, paying great attention to the seasonality of the elements, which are used with creativity and care in the combination.





**CROQUETTES ..... 2,00 €**



Potatoes, smoked buffalo provola cheese, Pecorino Romano PDO, Parmigiano Reggiano, parsley, black pepper.



**PASTA OMELETTE  
MORTADELLA AND PISTACHO ..... 3,00 €**



Mortadella, pistachio, Parmigiano Reggiano, smoked buffalo provolone.



**PASTA OMELETTE NERANO ..... 3,00 €**



Cream of zucchini, fried zucchini, Parmigiano Reggiano, basil, black pepper.



**SEAFOOD ARANCINO ..... 3,50 €**



Saffron rice, prawn tartare, teriyaki sauce with balsamic vinegar of Modena PGI.



**PUMPKIN FLOWERS - 2 PCS. .... 5,00 €**



Zucchini flowers stuffed with:  
buffalo ricotta, salami, salt, pepper.



**TRIS OF SHRIMPS ..... 7,00 €**



Tris of panko crispy shrimps, black  
cherry mayo, fried seaweed.



**SALT AND PEPPER CHIPS ..... 5,00 €**



Potato chips seasoned with salt and  
pepper accompanied by trilogy of  
sauces.



**CHIPS LIME AND PINK  
PEPPER ..... 6,00 €**



Potato chips, lime, pink pepper.






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## BAO & BUNS

Our Bao & Buns are the end result of the inspiration and creativity of our chefs who, thinking of these "whims" as pampering for customers, constantly experiment with new combinations, using only quality and seasonal raw materials.





 **BAO - 2 PZ. .... 7,00 €**    




Bao with suckling pig cooked at low temperature in a reduction of beer teriyaki sauce, zucchini, lemon mayo.

 **BAO - 2 PZ. .... 8,00 €**    

Bao with octopus carpaccio, lemon mayo and pink pepper, "Iceberg" salad.

 **BUNS - 2 PZ. .... 7,00 €**    

Buns with hamburgers, sweet and sour parrots, "Iceberg" salad, lemon mayo.

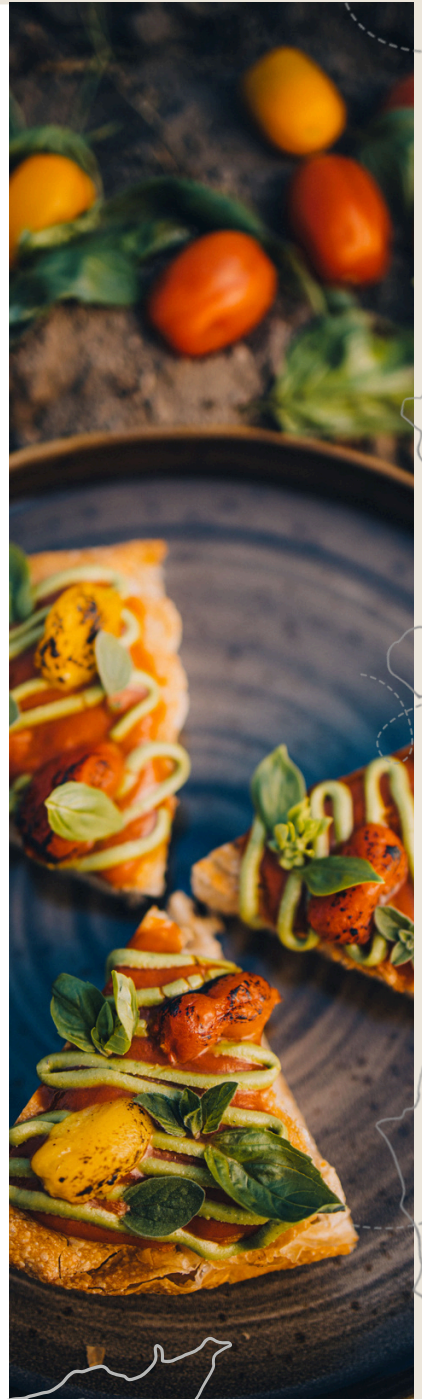
 **BUNS - 2 PZ. .... 8,00 €**    

Buns with smoked salmon, philadelphia cheese, "Iceberg" salad.

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## PIZZA WITH FRYING PAN

Pan pizza is a specialty that involves cooking in a "pan", which is a greased aluminum pan. The peculiarity of this pizza is that it has a dough that grows and swells during cooking, so the edges of the pizza will be soft and fluffy and the base will be crispier. Our dough is made with five cereals and has double steaming and baking.







PIZZA THREE TOMATOES ...10,00 €



Plum tomato sauce, semidried yellow cherry tomatoes, semidried red cherry tomatoes, creamy basil and Parmigiano Reggiano, black olive powder, crystallized basil, extra virgin olive oil.



AUTHENTIC ITALIAN ..... 12,00 €



Prosciutto crudo Irpino, buffalo stracciata, rocket, balsamic vinegar of Modena IGP, flakes of Provolone del Monaco DOP.



FRYING PAN "TUNA SUBITO" .... 14,00 €



Tuna tartare, curly escarole, mango cream, buffalo mozzarella sauce, lemon powder.

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## CUTTING BOARDS

From the North to the Centre and all the way to the South, these platters are the perfect culinary journey to immerse yourself in the flavours and aromas of the different regions. From the mountains to the countryside, from the land to the sea, each platter has been carefully selected to offer you the best selection of cured meats and cheeses from the Italian regions.





**CHARCUTERIE AND CHEESE BOARD (RECOMMENDED FOR 2)...25,00 €**



Selection of cured meats and cheeses accompanied by honey and jam.



**CUTTING BOARD CAMPANIA (RECOMMENDED FOR 4) .....45,00 €**



Selection of cured meats and cheeses typical of our region, accompanied by honey and jam.

### NEW SUMMER 2024



**SEAFOOD CUTTING BOARD (RECOMMENDED FOR 2).....30,00 €**



Selection of seafood cured meats: Morone loin, seafood mortadella, dolcemare salamella, swordfish with spices, amberjack ham, smoked salmon.

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## ITALY MEETS SPAIN

Italy and Spain have always shared clear ties in the kitchen that unite the Italian culinary heritage and the gastronomy of Spain and Catalonia.

This culinary fusion is a tribute to the diversity and richness of the gastronomic traditions of both countries, where every dish tells a story and every bite is a journey through a special journey through flavors.





**IBERIAN SELECTION**

(RECOMMENDED FOR 2/3)..... **40,00 €**



Selection of typical Spanish cured meats: Jamòn de Bellota 100% Ibèrico, Coppa de Bellota Ibèrica, Chorizo de Bellota Ibèrico, Papada Ibèrica Adobada (Pillow).



**JAMÒN DE BELLOTA**

100% IBÉRICO (100 GRAMMI)..... **30,00 €**

Jamon de Bellota 100% Ibèrico, served on the plate in a portion of 100 grams.

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## SWEETS

Discover the pleasure of our jarred desserts, an original and irresistible format that encloses the authentic taste of traditional recipes in a jar full of creativity. Each jar is a small world of delights, perfect for enjoying wherever you want, ensuring freshness and intensity of flavors in every single layer.





**CHEESECAKE** ..... **6,00 €**



Red fruit jam with red fruits on top,  
biscuit crumble, creamy cheese.



**CIOCOPISTACCHIATO** ..... **6,00 €**



White chocolate cereals, pistachio  
white chocolate cream, cereals, galak  
bar.



**AMALFI** ..... **6,00 €**



Crumbled sponge cake, Amalfi cream,  
lemon jam with limoncello sponge  
cake.



**MAMA CHE BUENO** ..... **6,00 €**



Kinder good, nocciobiancolato, wafer  
cream.



**BAIOCCHIELLO** ..... **6,00 €**



Baiocco biscuit, creamy gianduia  
flavored with baiocco, nocciointante  
with crumbled baiocchi,  
nocciointante.



**SUPREMO** ..... **6,00 €**



Creamy white chocolate layered with  
crumbled pistachio drops, white  
hazelnut.



**O' RE NERO ..... 6,00 €**



Variegated oreo, creamy oreo, biscuit oreo.



**CROSTATA DI FRAGOLINE ..... 6,00 €**



Strawberries, custard, crumbled shortcrust pastry.



**ZUPPONE ..... 6,00 €**



Milk cream with plasmon crumble, nocciointante, nesquik.



**O COR E' NAPULE ..... 6,00 €**



Baba, caramel, creamy Chantilly, crumble, pistachio, crumbled baba.

**SERVICE 1 €**