

# M|E N|U

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## APERITIVO GASTRONOMICO


Our selection celebrates the diversity of Italy's regions through the use of ingredients from every part of the country. Our goal is to create innovative gourmet dishes that still have solid roots in Italian tradition, with a modern and creative touch.




# ALLERGENS

In this index you will find all the allergens that will be reported in symbols next to all the dishes present in this menu.


**1 PEANUTS AND DERIVATIVES**

Packaged snacks, creams and dressings in which it is present even in small doses. 


**2 NUTS**

Almonds, hazelnuts, walnuts, cashews, walnuts, cashews and pistachios. 


**3 MILK AND DERIVATIVES**

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


**4 MOLLUSCS**

Canestrello, razor clams, scallops, mussels, oysters, limpets, clams, cockles, etc. 


**5 FISH**

Food products that contain fish, even in small percentages. 

**6 SESAME**

Whole seeds used for bread, flours even if they contain it in minimal percentages. 


**7 SOY**

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


**8 CRUSTACEANS**

Marine and freshwater: shrimp, prawns, lobsters, crabs and the like. 


**9 GLUTEN**

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


**10 LUPINI**

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


**11 MUSTARD**

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


**12 CELERY**

Both in pieces and in preparations for soups, sauces and vegetable concentrates. 

**13 SULFUR DIOXIDE AND SULPHITES**

Pickled, oil-preserved and brine-preserved foods, jams, dried mushrooms, preserves, etc. 

**14 UOVA E DERIVATI**

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

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## FRIED AND WHIMS

Our selection of fried foods and delicacies such as babà poker, is the fruit of the 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 pairing.





CROCCHÈ ..... 2,50 €



Potatoes, smoked buffalo provola, pecorino romano DOP, parmigiano reggiano, black pepper.



FRITTATINA CARBONARA ..... 3,00 €



Pasteurized egg yolk, "Cilento" bacon, pecorino romano DOP, "Sichuan" pepper.



FRITTATINA "PROFUMI  
DI BOSCO" ..... 3,50 €



Black pig sausage "Casertana breed", porcini mushrooms, Cacio Dei Lattari.





ARANCINA BOLOGNESE ..... 3,50 €







Minced light Sannio pork, tomato puree, Parmigiano Reggiano, heart of smoked buffalo provola cheese, basil cream and Parmigiano Reggiano.

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





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




 **CHIPS SPECIAL ..... 7,00 €** 

Potato chips, crispy bacon, smoked buffalo provola sauce.

 **TRIS OF SHRIMPS ..... 7,00 €**   

Crispy panko shrimp tris, black cherry mayo, fried seaweed.

 **POKER OF SALTY BABA**  
Toasted butter baba, lard, dried tomato fillet, rocket pesto. .... **8,00 €**   

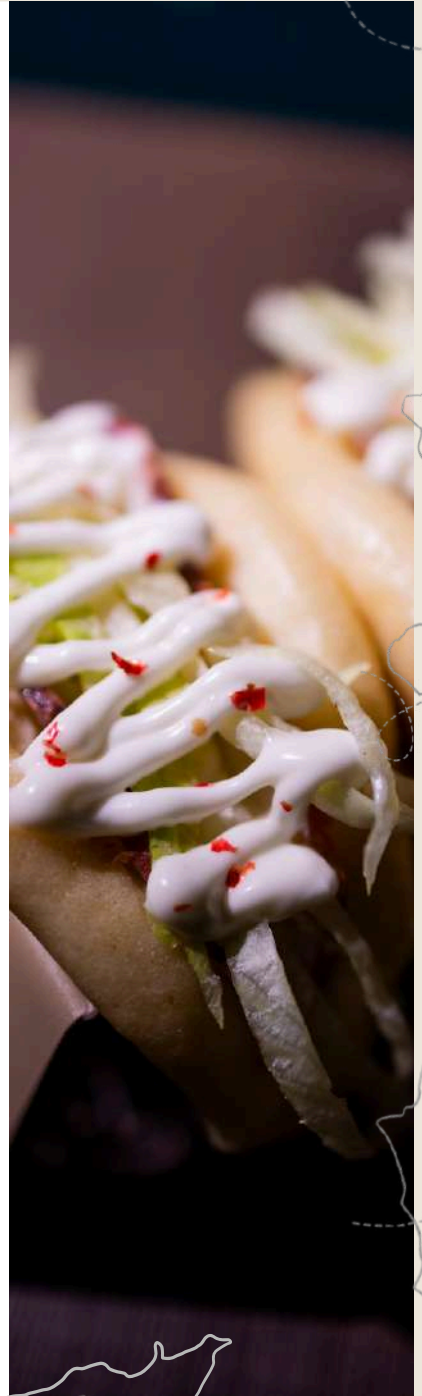
Toasted baba with butter, anchovies, butter, lemon zest. .... **12,00 €**   

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## BAO & BUNS

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





BAO - 2 PZ. .... 7,00 €



Bao with slow-cooked pork in a reduction of beer teriyaki sauce, broccoli rabe, lemon mayo.



BUNS - 2 PZ. .... 7,00 €



Hamburger buns, sweet and sour papayas, iceberg salad, lemon mayo.

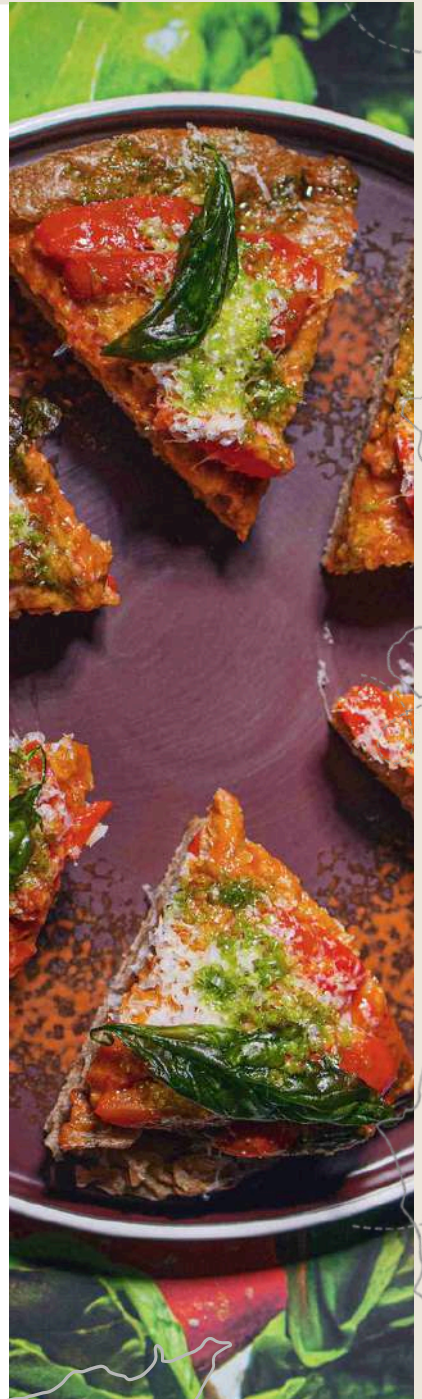


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## PIZZA AL PADELLINO

Pizza al padellino is a specialty that involves cooking in a "padellino", a greased aluminum pan. The peculiarity of this pizza is that it has a dough that rises 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 is double cooked by steaming and baking.







SCARPARIELLO ..... **10,00 €**



Datterino cherry tomatoes, flakes of Pecorino Romano DOP, basil oil, chili pepper.



PADELLINO C.B.T. .... **12,00 €**



Mashed potato flavored with rosemary, slow-cooked pork belly, parmesan cheese, smoked buffalo provola sauce, rosemary mayo.



PADELLINO DI MARE ..... **12,00 €**



Smoked salmon, fiordilatte, yellow tomato puree, fried rocket.

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## TAGLIERI

From the North to the Center and all the way to the South, these cutting boards are the perfect culinary journey to immerse yourself in the flavors and aromas of the different regions.

From the mountains to the countryside, from the land to the sea, each cutting board has been carefully selected to offer you the best selection of cured meats and cheeses from the Italian regions.



 TAGLIERE CAMPANIA     

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

THE SELECTION:

- Cured Ham – *Venuti*
- Cured pancetta to the myrtle – *Salumi Tomeo*
- Smoked “peasant” cooked ham – *Cillo*
- Soppresata “Cilentana” seasoned with lard – *Salumi Tomeo*
- Sweet cured red sausage from “Castelpoto” – *Fattoria Muccio*
  
- Mozzarella di bufala – *La Boutique del Casaro*
- Caciocavallo cheese Irpino aged in cave – *Il Fienile*
- Conzato Calitrano cheese aged in terracotta amphorae – *Il Fienile*
- Caciotta “don chisciotte” cheese refined under fiano pomace organic – *Il Fienile*
- 100% goat's milk blue cheese "Il Montestella" – *Tenuta Principe Mazzacane*
  
- Green olives
  
- Honey – *Montuori*
- Jam – *Il Poggio del Picchio*
  
- Bread making: “cafone” bread, breadsticks, crackers, taralli with lard and pepper

**14,50 €**  
price for person

 TAGLIERE EMILIA ROMAGNA    

Selection of typical cured meats and cheeses from Emilia Romagna region, accompanied by honey, jam and bread.

THE SELECTION:

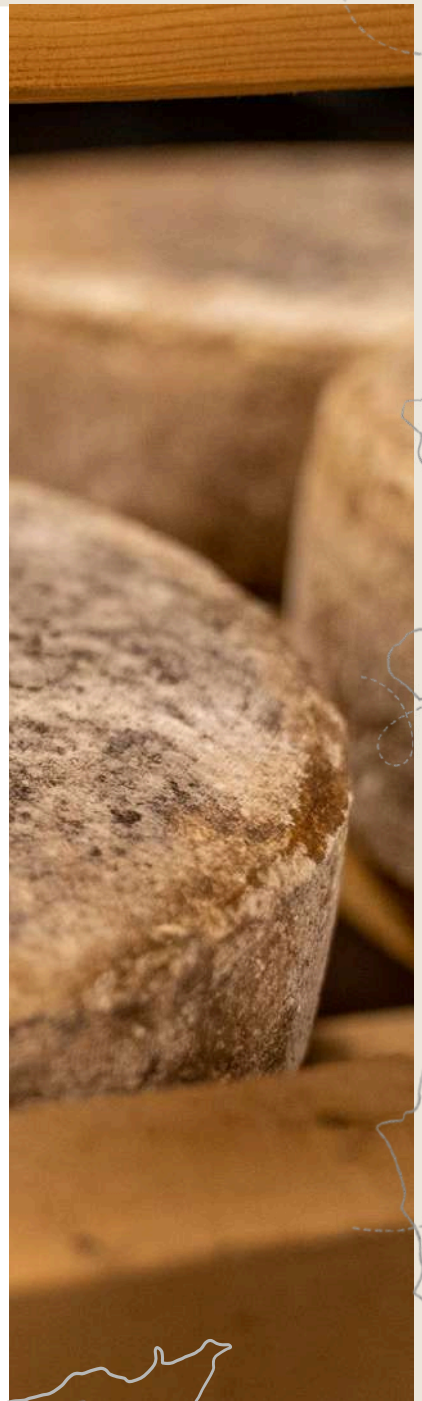
- Parma Ham DOP “Al Naturel” – *F.lli Pellizzari*
- Classic Mortadella – *Bonfatti*
- Culatello from Zibello DOP – *Dalla Tana*
- Strolghino of Roncole Verdi – *Dalla Tana*
- Salami “Felino” IGP – *Fereoli*
  
- Parmesan cheese DOP cured over 30 months – *Gran Terre*
- Pecorino cheese Gran Riserva of Passatore – *Romagna Terre*
- Bufala of Venere cheese – *Romagna Terre*
- Caprozzo refined with Carob cheese – *Romagna Terre*
- Lamucca di Bosco cheese – *Romagna Terre*
  
- Green olives
  
- Honey – Montuori
- Jam – Il Poggio del Picchio
  
- Bread making: “cafone” bread, breadsticks, crackers, taralli with lard and pepper

**16,50 €**  
price for person

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## SELEZIONE DEL CASARO

Discover the world of cheesemaking with our exclusive selection of the cheesemaker, an experience that celebrates the tradition and passion for high-quality Italian cheeses. Milk processing, ancient techniques and innovation, to create cheeses with a unique and authentic flavor.



Selection of cheeses served on a plate.

- |   |   |   |
|---|---|---|
|    | GORGONZOLA DOP SWEET..... <b>4,60 €</b> per hectograms<br><i>CasArrigoni</i>  |    |
|    | PUZZONE DI MOENA DOP..... <b>5,70 €</b> per hectograms<br><i>Caseificio Sociale di Predazzo e Moena</i>               |    |
|    | FONTINA DOP VALLE D'AOSTA..... <b>6,40 €</b> per hectograms<br><i>Nicoletta</i>                                       |    |
|    | CASTELMAGNO DOP<br>PRODOTTO DELLA MONTAGNA ..... <b>7,50 €</b> per hectograms<br><i>Tino Paiolo</i>                   |    |
|    | UBRIACO ALL'AMARONE DELLA<br>VALPOLICELLA DOCG ..... <b>8,60 €</b> per hectograms<br><i>Moro Formaggi</i>             |   |
|    | NERO FUMÈ<br>ERBORINATO AFFINATO ..... <b>8,80 €</b> per hectograms<br><i>Moro Formaggi</i>                           |    |
|    | FIOR D'ARANCIO DOCG<br>ERBORINATO AFFINATO ..... <b>9,60 €</b> per hectograms<br><i>Moro Formaggi</i>                 |    |
|  | FIORE SARDO DOP BIOLOGICO<br>PRESIDIO SLOW FOOD ..... <b>9,60 €</b> per hectograms<br><i>Caseificio Debbene Bussu</i> |    |



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## SALUMI AL PIATTO

An irresistible combination of flavors and tradition. Our selection of plated cured meats offers a gastronomic journey through the best local productions. Each sliced product is carefully chosen to guarantee freshness and quality.



Selection of cured meats served on a plate.



PROSCIUTTO COTTO  
"DEL CONTADINO" AFFUMICATO ..... **5,30 €** per hectograms  
*Cillo*



PROSCIUTTO DI PARMA DOP  
"AL NATUREL" ..... **7,30 €** per hectograms  
*F.lli Pellizzari*



CULATELLO DI ZIBELLO DOP ..... **20,70 €** per hectograms  
*Dalla Tana*



JAMÓN DE BELLOTA  
100% IBERICO ..... **30,00 €** per hectograms  
*Torreón Ibéricos*





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## PLATED SWEETS

The dessert on the plate: a delicate dessert, perfectly balanced between sweetness and freshness. Presented with an artistic touch, each bite is a sensory experience that celebrates flavors and creativity, offering a perfect ending to any meal.



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|---|-----------------------------------|--------|---|---|---|
|  | CAPRESE "CLASSICA".....           | 5,50 € |  |  |  |
|  | CAPRESE "AGRUMI".....             | 5,50 € |  |  |  |
|  | SBRICIOLATA "NOCCIOLA".....       | 7,00 € |  |  |  |
|  | CHEESECAKE "FRAGOLA".....         | 7,00 € |  |  |  |
|  | CHEESECAKE "FRUTTI DI BOSCO"..... | 7,00 € |  |  |  |
|  | CHEESECAKE "NOCCIOLA".....        | 7,00 € |  |  |  |
|  | CHEESECAKE "PISTACCHIO".....      | 7,50 € |  |  |  |