



eat - drink - stay



PASTA

"L'AMATRICIANA"

[1] [7]

Pasta, Tomatoes,
Bacon and Roman
Pecorino Cheese DOP /13

"ROSSO CARBONARA"

[1] [3] [7]

Spaghetti, Vermouth Eggs,
Crunchy bacon and Roman
Pecorino cheese /16

"CACIO E PEPE"

[1] [3] [7]

Tonnarelli Homemade with
Roman Pecorino cheese DOP
and Black Pepper /13

"IL TONNARELLO"

[1] [3] [7]

Tonnarello Homemade with
Artichokes, Mint and
Roman Pecorino DOP /15

"JUNIPER PAPPARDELLA"

[1] [3] [7] [9] [11]

Beef sauce, Braised Beef
and Toasted Chestnut /15

"MUSSELS AND PORCINI MUSHROOMS"

[1] [14]

Mezze maniche pasta
"Homemade" with Porcini
Mushrooms and Mussels
from Arborea /16

**

FROM THE SEA



BACCALA' IN GUAZZETTO

[1] [4] [14]

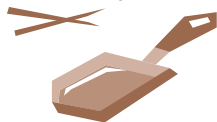
With Mussels from Arborea,
Cherry tomatoes,
Basil and Bread
Chips /24

SALMON'S FANTASY

[1] [4] [6] [14]

Salmon slice on Corn and Mint,
Scapece Zucchini and Pearls
of Balsamic Vinegar /21

WOK



Vegetables cooked in wok,
soybeans, parika, sesam, savoy,
zucchini, carrots all cooked
with soya sauce

* SHRIMP ^

17 [1] [2] [6] [14]

^ CHICKEN ^

15 [1] [6] [11]

^ VEGETABLES ^

13 [1] [6] [11]

[Allergens: 1 Gluten, 2 Crustaceans, 3 Eggs, 4 Fish, 5 Peanuts, 6 Soybeans, 7 Milk, 8 Nuts, 9 Celery, 10 Mustard, 11 Sesame, 12 Sulfur dioxide and sulphites, 13 Lupins, 14 Molluscs]

* frozen product. ** The fish and meat we buy fresh are subjected to preventive reclamation treatment (slaughtered) in accordance with EC Reg. 853/2004.
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THE PRICES ARE IN EURO



GRILL



BEEF PRUSSIAN

RIB WITH BONE
CIRCA 500 GR. /32

TAGLIATA
300GR / 24

FIORENTINA
CIRCA 700GR / 52

BEEF FILLET
200GR /27

BEEF DANISH

RIB WITH BONE
EXTRA DK-DK-DK
AROUND 500GR / 32

TAGLIATA
EXTRA DK-DK-DK
300 GR. /24

FIorentina
EXTRA DK-DK-DK
AROUND **700GR / 52**

BEEF FILLET
EXTRA DK-DK-DK
200 GR. /27

CHICKEN

CHICKEN CUT
[12]
250 GR. /14



LA GUANCETTA

Braised Veal Cheek
on Soft Cream of
Purple Potatoes
[9] [12]
/26

SIDE DISHES

▲ GRILLED VEGETABLES ▲

*Zucchini, green beans, salad,
eggs, tomatoes and potatoes / 6*

▲ FRESH SEASONAL VEGETABLES ▲

Review or to the Agro / 6

* FRENCH FRIES ▲

Stick / 5

Browse / 5

▲ POTATOES ▲

Baked in the Oven / 5

SALADS



* NIZZARDA *

[3] [4]
Tuna, Green Beans, Salad,
Boiled Eggs, Tomatoes e
Boiled potatoes /12

▲ WHITE SALAD ▲

[7][11]
*Rocket, cabbage, Grana Padano
 Cheese, avocado, Mushrooms,
 sesame and lemon perfume /14*

▲ CAESAR ▲

[1][3][4][7]
Chicken, lattuce, tomatoes,
parmesan, Crunchy bread,
Caesar Sauce /13

TYPICAL ROMAN PIZZA
FINE AND CRUNCHY



TYPICAL NAPOLI PIZZA
SOFT HIGH EDGE



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THE SIGNED



TRAPANARELLA ^{[1][6][7][8]}

Pesto Trapanese, Pumpkin Flowers, Grana Padano Dop, Zucchini, Mozzarella cheese

15

MONDIALE ^{[1][6][7][8]}

Green Big Tomato, Supreme Pistachio Mortadella, Burrata's Stracciatella, Pistachio Grains, Parsley, Oil

17

SPEZIALE ^{[1][6][7]}

Tomato sauce, pumpkin flowers, red cherry, Multiflavour Sauce, Buffalo Mozzarella Cheese, Basil

14

GOLFO DI NAPOLI ^{[1][4][6][7]}

Stracciatella of burrata, zucchini with scapece, tomatoes Confit semidry, Alici del Cantabrico

15

CARCIOFETTA ^{[1][4][6][7]}

Roast artichokes, Confit semidry tomatoes, Anchovies, Mozzarella

14

NOSTRANA ^{[1][6][7]}

Pumpkin Cream, Bacon, Smoked Provola, Parsley and Mozzarella cheese

14



THE TRADITIONAL



MARINARA ^{[1][4][6]}

Tomato Sauce, Herb Sauce Campo, Olives of Gaeta, Anchovies, Oregano, Parsley

9,5

NAPOLI ^{[1][4][6][7]}

Tomato sauce, Mozzarella cheese, Anchovies

10,5

BOSCAIOLA ^{[1][6][7]}

Mozzarella cheese, Mushrooms, Sausage

11

BUFALINA ^{[1][6][7]}

Tomato Sauce, Buffalo Mozzarella, Grana Padano Dop, Evo Oil, Basil

13

FUNGHI ^{[1][6][7]}

Tomato sauce, Mozzarella cheese, Mushrooms

10,5

FRIARIELLI ^{[1][6][7]}

Mozzarella cheese, Smoked Provola, Friarielli Ripassati, Sausage

13

MARGHERITA ^{[1][6][7]}

Tomato sauce, Mozzarella cheese, Basil

9,5

ORTOLANA ^{[1][6][7]}

Friarielli, Baked potatoes, Eggplant, Zucchini Scapece, Mozzarella cheese, Mushrooms

11,5

FIORITA ^{[1][4][6][7]}

Pumpkin Flowers, Mozzarella cheese, Anchovies, Flowers Eduli

12

CROSTINO ^{[1][6][7]}

baked ham, Mozzarella cheese, Oregano

10,5

CAPRICCIOSA ^{[1][3][6][7]}

Tomato Sauce, Mozzarella cheese, Cooked Ham, Champignon Mushrooms, Gaeta Olives, Roasted Artichokes, Sunny Side Up Egg

13

PATATOSA ^{[1][6][7]}

Baked potatoes, Mozzarella cheese

9,5

DIAVOLA ^{[1][6][7]}

Tomato Sauce, Spianata Calabria, Mozzarella cheese and Spicy Sauce

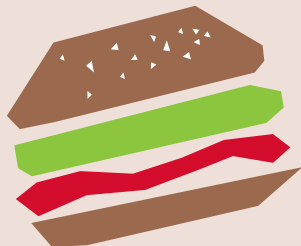
12,5

I Nostrani

IL BURINO

[1] [7] [11]

Beef, Burger, Smoked
Provola Cheese,
Crunchy Bacon, Rocket,
Zucchini Cream /16



POLDINO

[1] [7] [11]

Beef Burger /13

Gli Spennati

CHICKEN AVOCADOBURGER

[1] [3] [7] [11]

Chicken burger with
aromatic herbs,
guacamole,
salad, tomatoes /16

OUR BURGERS ARE ONLY WITH PRUSSIAN MEAT

PRUSSIAN is a particularly tasty meat, comes from the region of Mazury, formerly called Prussia, from which the name originates. This particular breed lives in the wild and is very marbled, which gives it a particular tenderness; thanks to the integration in the feeding of sugar beet its meat acquires a sweet taste.

Ho
voglia di



I Rosso Burgers



FOR OUR BURGERS
WE ONLY USE MEAT FROM
SELECTED CATTLE. ALL OUR BURGERS
ARE COOKED RARE.
OUR BURGERS ARE SERVED
WITH FRIED POTATOES *

STAY BEEF

[1] [7] [11] [12]

Beef Burger,
Cheddar, Bacon,
Onion, Salad,
Tomatoes

16

CHEESEBURGER

[1] [7] [11]

Beef Burger,
Cheddar, Salad,
Tomatoes

15

AVOCADO BURGER

[1] [7] [11]

Beef Burger,
Guacamole Sauce,
Tomatoes, Bacon

17



Gli Spietati



DOUBLE KING BURGER

[1] [7] [11]

Double Beef Burger,
Cheddar, Bacon, Salad,
Onion Rings * /23

EMPIRE STATE BURGER

[1] [7] [11]

Attic

Beef Burger, Cheddar,
Bacon, Onion, Salad,
Tomatoes, Onion Rings

First Floor

Beef Burger, Bacon,
Avocado, Tomatoes

Ground Floor

Beef Burger, Smoked Provola Cheese,
Crunchy Bacon, Rocket,
Zucchini Cream

29

Veggie Burger

Veggie Burger 14

[1] [3] [6] [7] [11]

Red Lentil Burger, Lettuce, Tomatoes and Horseradish
Mayonnaise

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FINE AND CRUNCHY



TYPICAL NAPOLI PIZZA
SOFT HIGH EDGE



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THE SPECIAL

MONTANARA [1][6][7]

Bacon, Porcini Mushrooms, Truffle Soup, Smoked Provola, Buffalo Mozzarella DOP, Parsley

15,5

REGINA [1][4][6][7]

Yellow Datterino, Anchovies, Basil, Buffalo Mozzarella, Oregano

14

PARTENOPEA [1][6][7]

Red Cherry, Yellow Datterino, Buffalo Mozzarella, Basil, Oregano

13,5

NORMA [1][6][7]

Tomato Sauce, Mozzarella, Eggplant Mushroom, Ricotta Salata, Basil

13,5

VEGETARIANA [1][6][7]

Velvety Green Olives, Olives Gaeta, Zucchini Ripassate, Cherry Red, Buffalo Mozzarella DOP

13

MEDITERRANEA [1][4][6][7]

Tomato Sauce, Gaeta Olives, Anchovies, Caper Flowers, Mozzarella, Oregano and Parsley

13

GENOVESE [1][6][7][8]

Mozzarella, Yellow Dates, Basil Pesto Home Made, Pine nuts, Grana Padano PDO

15

PARMA [1][6][7]

Parma Raw, Stracciatella di Burrata, Arugula, Yellow Date, Grana Padano

16

AMATRICIANA [1][6][7]

Tomato Sauce, Bacon, Mozzarella, Pecorino, Spicy Sauce

13,5

PANUOZZI

PARMA [1][3][6][7]

Raw Parma, Mayonnaise, Arugula, Red Cherry, Grana Padano DOP

17

FRIARELLI [1][6][7]

Friarelli Ripassati, Smoked Provola, Mozzarella, Sausage

15

NORMA [1][6][7]

Eggplant Mushroom Partenopea, Basil, Mozzarella, Ricotta Salata

14

ORTOLANO [1][6][7]

Friarelli, Potatoes, Eggplant, Zucchini Scapece, Mozzarella, Mushrooms Champignon

13

OUR PIZZA DOUGH

The goodness and fragrance of our pizza comes from the use of selected flour grains, the exclusive use of olive oil, the traditional hand-rolling dough and baking on stone. also the slow leavening of the dough at 72 hours, gives the pizza maximum digestibility and lightness