

APPETIZERS



Frittatina di Pasta 5/pc

Nerano (zucchini) (V)
Cacio e Pepe (pecorino & black pepper sauce) (V)
Traditional (veal & pea ragout)

Sicilian Caponata (VG) 9

Vegetable stew with eggplant, tomatoes, onions, celery, capers, olives, pine nuts and vinegar

Beef Tartare Organic Chianina IGP 16

marinated with house mayo, served with pita chips

Treccia di Bufala with warm tomatoes (V) 16

Braided buffalo mozzarella served with oven roasted Sicilian datterino tomatoes, basil
(weekly arrival from Italy, until stock lasts)

Prosciutto di Parma 18

24-month aged "Golden Selection" Parma ham with Italian Melon

Insalata di Tonno 19

preserved Mediterranean tuna "Armatore", oxheart tomatoes, Taggiasca olives, caramelized Tropea onion, 15 years aged balsamic vinegar, butter lettuce

Sicilian Red Prawn Carpaccio 25

with fennel salad and Italian citrus dressing

Salumeria to share 35

selection of artisanal regional cold cuts and cheeses. Served with garlic bread

PIZZA

Marinara (VG) 12

Tomato San Marzano DOP, garlic, oil, oregano

Margherita (V) 16

Tomato San Marzano DOP, mozzarella fior di latte, basil

Vita (V) 15

Tomato San Marzano DOP, artisanal Pecorino Romano DOP, Parmigiano Reggiano 24 months

Cetarese 20

Mozzarella fior di latte, yellow tomatoes, colatura riserva, anchovies, capers, olives

Capricciosa 21

Tomato San Marzano DOP, mozzarella fior di latte, artisanal cooked ham, button mushrooms, olives, whole Roman artichokes, oregano

Quattro Formaggi (V) 21

Mozzarella fior di latte, buffalo blue cheese, Parmigiano Reggiano 24 months, Provolone

Rustica 21

Mozzarella fior di latte, Italian fresh fennel pork sausage, porcini mushrooms, potato cream

Nerano (V) 20

Mozzarella fior di latte, zucchini cream, provolone, basil

Tonnara 21

Tomato San Marzano DOP, mozzarella fior di latte, Mediterranean tuna, Tropea onions, capers

On Fire 21

Tomato San Marzano DOP, mozzarella fior di latte, nduja, Sichuan pepper

Mortazza 21

Mozzarella fior di latte, artisanal mortadella, stracciatella, chopped pistacchio di Bronte, Amalfi lemon zest

Porketta 21

Porchetta di Ariccia DOP, smoked provola, caramelized red onions

Bufalina 21

Tomato San Marzano DOP, buffalo mozzarella, Sicilian datterino tomatoes, marinated Tropea onions

+ prosciutto crudo 24 months +4

Rosso 26

Fior di latte, Sicilian red prawn from Mazara, capocollo di Martina Franca, stracciatella

SIDES

Rucola Salad (V) 8

Parmigiano Reggiano 24 months aged, Sicilian datterino tomatoes

Garlic & Herbs bread 6

Zucchini alla Scapece 6

marinated with fresh mint and e.v.o



Juices & Soda

Homemade lemonade	4
Apple Juice	4
Orange Juice	4
Cola	4
Cola zero	4
Italian citrus soda	4
Ginger beer	4
Ginger rouge	4
Cedrata	4
Baladin artisanal tonic	4

Coffee & Tea

Espresso	2
Cappuccino	4
Caffe e latte	4
Marocchino	3,5
Caffe' Leccese	4,5
Extra shot	1
Tea	4
Bottled water 750ml	
Still	5
Sparkling	5

Mocktail

Aperitif 0.0	9
Amaro Lucano 0.0, blueberry & cloves syrup, artisanal ginger beer <i>dry / spiced / refreshing</i>	

Fragolina	9
Roasted strawberry puree, passion fruit, fresh lime, basil, grapefruit soda <i>sweet / sparkling / refreshing</i>	

COCKTAILS



APERITIVO

Rosso Spritz

12

bitter Rinomato, prosecco Asolo DOCG, soda

Deciso Spritz

12

aperitivo Rinomato deciso,
prosecco Asolo DOCG, soda

SIGNATURE COCKTAILS

Amphora Negroni

14

Giass gin, Mancino vermouth,
bitter Rinomato
herbal / bitter

Golden Americano

14

Mancino vermouth, Rinomato bitter, Moretti foam
elegant / smooth / bittersweet

Bitter-Sweet

14

aged Jenever, Mancino dry vermouth, bitter
Rinomato, artisanal Italian citrus soda
zesty / herbal / balanced

Amalfi Martini

15

Giass Gin infused with Amalfi lemon zest,
Mancino dry vermouth
citrusy / crisp / dry

Passion Mule

14

Absolut vodka, fresh lime juice,
passion fruit & basil soda
fruity / herbal / refreshing

Classic Cocktails

16

Available upon request

Inferno

15

spicy tequila Altos, mezcal Maguey,
homemade tomato juice, fresh lemon, spices
spicy / smoky / savory

Lucano in Amsterdam

14

Four Roses bourbon, jasmine tea, pear,
Amaro Lucano, porcini dust
fruity / earthy / rich

Rossita

14

tequila Altos, triple sec, roasted
strawberry puree, fresh lime, foamer
lightly smoky / citrusy / smooth

Cosmopolitano

14

Havana 3 Rum, passion fruit liquor, blueberry,
cloves, fresh lime juice, mirto liquor
fruity / spiced / sweet

Spirits

GIN

Giass	9	Engine	10	Beefeater	10
Hendrick' s	10	Gunpowder	10	Sipsmith	10
Bobby' s	10	Tanqueray Ten	10	No. 3	12
Roku	10	Nordes	10	Monkey 47	12

VODKA

Absolut	7.5
Ciroc	10
Absolut Elyx	10
Belvedere	12

TEQUILA

Olmecca Altos	7,5
Patron Silver	10
Casamigos Reposado	10
Casamigos Anejo	10

WHISKY

Four Roses Bourbon	7
Chivas 12y blended	8
Bullet Rye	8
Laphroaig	10

COGNAC

Glenlivet 15y	12
Lagavulin 16y	15
Hennessey	12



BEERS

Heineken	0.3 0.5
Moretti	4,5 7,5
Heineken Zero	5 8
	4,5 7,5

Craft Italian Beer

Baladin IPA 33cl.	8,5
Baladin Withier 33cl.	8,5

SPARKLING

Serafini & Vidotto, Prosecco Superiore Glera Asoło DOCG, Veneto	10 45
Fontanafredda, Alta Langa DOCG 2020 Pinot Nero, Chardonnay Piemonte	55
Fattoria Mancini, Impero Metodo Classico Brut Pinot Noir Marche	75

ROSÈ

Ciabot Berton, Le Macaline 2023 Nebbiolo Langhe Rosato DOC, Piemonte	8 40
Di Filippo, Forastica 2024 Vernaccia di Cannara: Cornetta Umbria IGT	40
Tenuta San Francesco, Costa D'Amalfi DOC 2023 Aglianico, Piediroso Campania	52

WHITE

Di Filippo, Grechetto 2023 Grechetto Umbria IGT	7 35
Di Filippo, Farandola 2023 Trebiano Umbria IGT	8 40
Agnanum, Falanghina Sabbia Vulcanica Falanghina Campania IGT	9,5 46
Le Vigne di Zamo', Ronco delle Acacie 2021 Chardonnay FCO DOC, Friuli Venezia Giulia	15 70
Fontanafredda, Marin 2020 Riesling Langhe DOC, Piemonte	50
Le Vigne di Zamo', NO NAME 2022 Friulano Friulano FCO DOC, Friuli Venezia Giulia	54
Zampaglione, Don Chisciotte 2022 Fiano Campania IGT	60
Fattoria Mancini, Impero 2022 Pinot Noir Marche IGT	68

RED

Ciabot Berton, Rutuin 2024 Dolcetto Dolcetto d'Alba DOC, Piemonte	8 40
Ciabot Berton, 3 Utin 2023 Nebbiolo Langhe Nebbiolo DOC, Piemonte	9 44
Agnanum, Sabbia Vulcanica Piediroso Piediroso Campania IGT	10 48
Ciabot Berton, Fisetta 2023 Barbera Barbera d'Alba DOC, Piemonte	40
Serafini & Vidotto, Recantina 2023 Recantina Montello Asoło DOC, Veneto	50
Ciabot Berton, La Morra 2020 Nebbiolo Barolo DOCG, Piemonte	68
Di Filippo, Sagrantino Montefalco 2020 Sagrantino Sagrantino di Montefalco DOCG, Umbria	68
Fattoria Mancini, Focara Rive 2021 Pinot Noir Colli Pesaresi Focara DOC, Marche	78
Maurizio Alongi, Vigna Barbischio 2022 Sangiovese Chianti Classico Riserva, Toscana	82



Panini

with side salad

(available from 12:00 – 14:00)

Ella

11

Mortadella Bologna I.G.P.

Scapece

13

Burrata, fried italian zucchini alla scapece, fresh mint, Amalfi lemon zest, extra virgin olive oil

Porketta

13

Porchetta di ariccia, roasted potatoes cream, parmigiano and pecorino cream

Bufalino

16

Buffalo mozzarella, oven roasted datterino tomatoes, prosciutto crudo 24 months, 15 years aged balsamic vinegar

Tonno Melt

16

Melted fior di latte mozzarella, tuna Armatore, capers and olives mayonnaise, oxheart tomato, red onions



Soft Drinks

Homemade lemonade	4	Italian citrus soda	4
Apple Juice	4	Ginger beer	4
Orange Juice	4	Ginger rouge	4
Cola	4	Cedrata	4
Cola zero	4	Baladin artisanal tonic	4

Beer

Draft Beer	0,3 0,5	Craft Italian Beer	
Heineken	4,5 7,5	Baladin IPA 33cl	8,5
Moretti	5 8	Baladin Witbier 33cl	8,5
Heineken Zero	4,5 7,5		

Wine by the glass

Serafini & Vidotto, Prosecco Superiore	Asoło DOCG, Veneto	10
Ciabot Berton, Le Macaline 2023	Langhe Rosato DOC, Piemonte	8
Di Filippo, Grechetto 2023	Umbria IGT	7
Agnanum, Falanghina Sabbia Vulcanica	Campania IGT	9,5
Di Filippo, Sangiovese 2023	Umbria IGT	7
Ciabot Berton, Rutuin 2023 Dolcetto	 Dolcetto d'Alba DOC, Piemonte	8
Le Vigne di Zamo', Merlot 2019 Merlot	 FCO DOC, Friuli Venezia Giulia	10

KIDS MENU

Pizza

Choose one:

Margherita

Marinara

*Margherita with
cooked ham*

+

Juice

Choose one:

apple juice

orange juice

homemade

lemonade

10

Dessert

gelato

3 / scoop





Dessert

Maritozzo 7

A typical Roman dessert –
brioche with custard and whipped cream

Homemade Tiramisu 8

Burned vanilla gelato with balsamela 7

Burned vanilla ice cream with apple balsamic vinegar

Caprese chocolate cake 8

Classic chocolate cake with almond flour, gluten free

Digestives

Limuncello	5	Grappa	5
Crema di Limuncello	5	Grappa Barrique	7
Mirto	5	Amaro Lucano	5