



STARTERS

Italian fried tris: frittatina di pasta, mozzarella in carrozza, classic montanarina and battered vegetables.

Tris 12

Single piece 4

Stuffed pepper 10

Eggplant parmigiana 12

Black pig burger with friarielli and provola 10

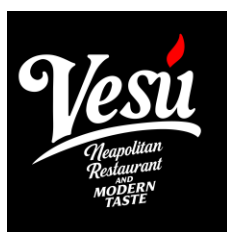
Seafood sauté 14

Stuffed squid with seasonal vegetables 14

Bruschetta with tomatoes 5

Caprese of DOP buffalo mozzarella 10

*service 10%



PASTA

Risotto with prawns, octopus, squid and seafood	22
Spaghetti with clams and lupins	18
Ravioli stuffed with buffalo mozzarella and neapolitan ragù	18
“Nerano” Spaghetti with zucchini and cheese	16
Tubettone with friarielli cream, black pig sausage, provola and neapolitan tarallo crumble	16
Pasta and potatoes with smoked provola cheese	12

*service 10%



MEAT AND FISH

Argentinean entrecote grilled 24

Traditional meatballs with neapolitan ragù 15

Tuna tataki steak with neapolitan friarielli 18

Fried prawns and squid 18

Roasted octopus with potato cream and lime mayonnaise 22

*service 10%



BY SIDE CHOICE

Crispy baked potatoes flavored with paprika 6

Mixed vegetables cooked twice 6

Mixed salad with carrots, tomatoes and corn 4

POKE'

(for lunch from Monday to Friday)

Pokè salmon/tuna: steamed basmati rice accompanied by avocado, philadelphia, tomatoes, corn, crunchy toasted almonds and salmon or tuna 16

Oriental bowl: steamed basmati rice, seasonal vegetables and chicken wrapped in a creamy curry 16

*service 10%



PIZZA

*available at lunch on Sundays, Mondays, Tuesdays and Thursdays
all day on Fridays and Saturdays*

Marinara

San Marzano DOP tomatoes, evo oil, garlic, oregano 7,50

extra: anchovies 2,50

Cosacca

San Marzano DOP tomatoes, evo oil, Reggiano Parmesan and basil 7,00

Margherita

San Marzano DOP tomatoes, mozzarella, evo oil and basilico 8,00

Margherita DOP

San Marzano DOP tomatoes, DOP buffalo mozzarella ,
evo oil and basil 10,00

Rustica

Provola cheese, sausage, rapini, evo oil 11,00

4 Cheeses

Parmesan, provola cheese, Blue cheese, Emmenthal, basil, evo oil 12,00

Diavola

San Marzano DOP tomatoes, mozzarella, spianata calabra (spicy salami),
evo oil and basil 11,00

Capricciosa

San Marzano DOP tomatoes, mozzarella, ham, champignon mushrooms,
Napoli salami, grilled artichokes, taggiasche olives, evo oil and basil 13,00

Parmigiana

Crust filled with ricotta cheese, neapolitan ragù, eggplant
parmesan, provola cheese, black pepper, evo oil and basil 14,00

Calzone

San Marzano DOP tomatoes, ricotta cheese , Napoli salami,
evo oil and basil 12,00

Vesù

Escarole filling, black olives, provola cheese, evo oil and basil 12,00

Extra Ricotta filling inside crust + 3,00

*service 10%



DESSERT

Tiramisù 6

Cheesecake (caramel, berries, pistachio) 6

Neapolitan babà 5

Warm chocolate heart cake 7

Dessert of the day 7

*service 10%