

Cocktail Bar / Aperitif from 6:00 PM Lunch from Monday to Saturday from 12:00 PM to 3:00 PM Dinner from Monday to Saturday from 7:00 PM to 11:00 PM

LA PIGNA

RESTAURANT AND COCKTAIL BAR

APPETIZERS

FRIED FRESH ANCHOVIES 1,4	14.00 €
With herb-seasoned breadcrumbs and caper sauce	
HOUSE-MARINATED SALMON 4	18.00 €
With crunchy vegetables and citrus sauce	
"FIORI DELLA PIGNA" 1,4,7	12.00 €
Stuffed with buffalo mozzarella, ricotta, pecorino, anchovies and lemon	
PARMA HAM AGED 16 MONTHS	16.00 €
WITH BUFFALO MOZZARELLA 7	
HOUSE SHARING PLATTER (MIN 2 PAX) 1,7	30.00 €
Mixed cold cuts, assorted bruschette and buffalo mozzarella	
AVOCADO TOAST 1,3	12.00 €
Roscioli bread crostini, avocado, poached egg	
CACIO E PEPE SUPPLÌ 1,7	14.00 €
With Pecorino Romano DOP cream	
EGGPLANT PARMIGIANA TART 1,7	14.00 €
Buffalo mozzarella, tomato sauce, basil and parmesan	
TORTILLAS 1,7	15.00 €
Paprika minced meat, fresh cherry tomatoes, spring onion and avocado cream	

FIRST COURSES

FRESH PACCHERI WITH AMBERJACK RAGÙ 1,4	20.00 €
With Taggiasca olives, lime and datterini tomatoes	
POTATO GNOCCHETTI WITH FRESH SHELLED CLAMS 1,3,8,14	22.00 €
And Genovese pesto	
BURRATA-FILLED RAVIOLI 1,3,7	20.00 €
With fresh datterini tomatoes and basil	
MEZZO RIGATONI AMATRICIANA 1,7	17.00 €
Organic San Marzano tomato, guanciale, Pecorino Romano DOP	
FRESH FRASCARELLO CACIO E PEPE 1,7	17.00 €
Pecorino Romano DOP, black pepper	
TONNARELLO WITH YELLOW DATTERINI CREAM 1,7	18.00 €
Pecorino di Fossa and zucchini "alla scapece"	
MEZZO RIGATONI CARBONARA 1,3,7	17.00 €
Organic egg, Pecorino Romano DOP, 36-month aged Parmigiano	
Reggiano, guanciale, black pepper	

GRILL

SMASHED ROYAL CHEESEBURGER 1,3,7	22.00 €
Danish sirloin, cheddar cream, lettuce, caramelized cherry tomatoes, crispy guanciale, caramelized onions, ketchup, mayonnaise and homemade fries	
SMASHED CHEESEBURGER 1,3,7	20.00 €
Danish sirloin, cheddar cream, lettuce, caramelized cherry tomatoes, ketchup, mayonnaise and homemade fries	
DANISH BEEF ENTRECÔTE 10	26.00 €
Cooked with homemade barbecue sauce	

MAIN COURSES

ROAST BEEF WITH MASHED POTATOES 7	22.00 €
Danish sirloin served with warm sauce	
OVEN-BAKED CROAKER FILLET 4,8	25.00 €
With yellow datterini cream and toasted pistachio crumble	
CURRY CHICKEN BITES 1,7	20.00 €
Served with Venere and Carnaroli rice timbale	
DEBONED FREE-RANGE COCKEREL 6,10	20.00 €
Marinated "alla diavola"	
VITELLO TONNATO 3,4,7	22.00 €
With homemade sauce and sautéed green beans	
SEARED TUNA TAGLIATA 4,6,8,11	26.00 €
Sesame seeds, seasonal salad and teriyaki sauce	

SALADS

SAUTÉED CHICKEN SALAD 1,6,8	18.00 €
Breadcrumbs, datterini tomatoes, soy, mixed greens and guacamole	
FRESH TUNA SALAD 4,10	18.00 €
Seared tuna, datterini tomatoes, mixed greens and honey mustard sauce	
SORRENTINA SALAD 7	16.00 €
Buffalo mozzarella, datterini tomatoes and mixed greens	
WARM GREEN BEAN SALAD 8,10	16.00 €
With citronette, sliced almonds and Apulian taralli	

SIDES

ZUCCHINI CARPACCIO WITH PARMESAN SHAVINGS	14.00 €
AND CITRONETTE 7	
ROASTED / FRIED POTATOES / MASHED POTATOES 7	6.00 €
SAUTÉED CHICORY / WITH VINEGAR	9.00 €
GRILLED MIXED VEGETABLES	10.00 €
GREEN BEANS WITH BUTTER / WITH VINEGAR 7	10.00 €

DESSERTS (HOMEMADE)

HOUSE TIRAMISÙ 3,7	10.00 €
Mascarpone, ladyfingers, espresso coffee and eggs	
ZABAIONE CREAM 3,7	10.00 €
With dark chocolate flakes and "lingue di gatto" biscuits	
CHEESECAKE WITH BERRY SAUCE 1,3,7	10.00 €
ARTISAN GELATO FROM "GIOLITTI" 3,7	9.00 €
STRAWBERRIES WITH "GIOLITTI" CREAM GELATO 3,7	9.00 €
HOUSE TART 1,3,7	8.00 €
SEASONAL FRUIT	8.00 €

Bread Basket from Roscioli
Bakery and Homemade
Focaccia
(per person) 3.00 €



WE KINDLY INFORM OUR GUESTS THAT ALLERGENS ARE PRESENT IN OUR PREMISES.
THEREFORE, CUSTOMERS WITH ALLERGIES AND/OR INTOLERANCES ARE INVITED TO ASK OUR STAFF FOR FURTHER INFORMATION.