

# Antipasti

Bar bites & small dishes

🌿 = Vegetarian

## ANTIPASTI VEGETARIANI 🌿

22.5

Buffalo mozzarella • Pesto Genovese • Bruschetta •  
Tomato salsa • Pumpkin spread • Grissini • Marinated olives •  
Focaccia • Dips • Farro salad • Crema di Gorgonzola  
(*Burrata extra +5*)

## ANTIPASTI DI CARNE

24.5

Prosciutto • Salami • Buffalo mozzarella • Pesto Genovese •  
Bruschetta • Tomato salsa • Grissini • Marinated olives •  
Focaccia • Dips • Crema di Gorgonzola (*Burrata extra +5*)

## PANE 7 🌿

Focaccia • Roasted • Truffle cream • Olive oil • Green herb sea salt •  
Pomodori secchi garlicdip

## CARPACCIO DI MANZO E TARTUFO 14

Beef • Thinly sliced • Truffle cream • Pine nuts • Parmesan • Arugula •  
Olive oil

## VITELLO TONNATO 14

Veal • Rose-roasted • Tuna cream • Capers • Red onion • Olive oil

## SALMONE MARINATO E CREMA DI BASILICO 14

'Gravad laks' • Lamb's lettuce • Red onion pickles •  
Basil creme fraiche • Puffed beetroot • Black olive crumble

## ZUCCA E BURRATA 13.5 🌿

Pumpkin • Thinly sliced • Burrata • Chilli oil • Pumpkin seeds • Arugula •  
Sundried tomato • Pesto Genovese

## ARANCINI DI MOZZARELLA E POMODORO 10 🌿

Deep-fried • Risotto balls • Stuffed • Mozzarella • Tomato •  
Pesto mayonnaise

## PROSCIUTTO E SALAME 12.5

Variety • Prosciutto • Salami • Lombardy

## FRITTURA DI CALAMARI 10

Deep-fried • Squid rings • Lemon • Flat parsley • Garlic mayonnaise

## BRUSCHETTE MISTE 9.5

Focaccia • Roasted • Toppings • Variety

*Do you have an allergy? Please let us know!*

# Pizze

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## MARGHERITA 13

San Marzano tomato sauce • Fior di latte • Basil • Olive oil

## PROSCIUTTO SAN DANIELE E POMODORI SECCHI 19

San Marzano tomato sauce • 18 mnd. matured San Daniele • Eggplant • Fior di latte • Cherry tomato • Pesto Genovese • Olive crumble • Basil

## ZUCCA E TALEGGIO 16

Pumpkin sauce • Oven baked • Mushrooms • Taleggio • Pecorino Romano • Red onion pickles • Arugula • Pistachio crumble

## GORGONZOLA PICCANTE E PERE 17.5

Honey mascarpone • Gorgonzola Piccante • Caramelised pear • Baby spinach • Chestnut mushroom • Walnut

## QUATTRO FORMAGGI 16.5

San Marzano tomatensauce • Gorgonzola Piccante • Taleggio • Pecorino Romano • Fior di latte

## DIAVOLA CON 'NDUJA PICCANTE E BURRATA 19

San Marzano tomatensauce • Spicy sausage • Calabria • Salame Ventricina • Black olives • Red onion • Burrata filling • Basil

## PIZZA DEL MESE

Various • Monthly

MONTHLY PRICE


**Pizza  
Mania**

ALL PIZZAS  
12.5\*

MON TO THURS FROM 17:00 TO 18:00

*\*not available during holidays*

# Pasta

 = Vegetarian

## LINGUINE AL RAGÚ 13 | 22.5

Homemade • Linguine • Veal • Oregano • San Marzano • Garlic • Olive oil • Parmesan

## TORTELLONI AI PORCINI 13.5 | 23.5

Tortellini • Mushrooms • Porcini sauce • Creamy • Sundried tomato • Hazelnut • Grated ricotta • Sage

## LINGUINE CON GAMBERETTI 13.5 | 24.5

Homemade • Linguine • Prawns • Garlic • Red pepper • Cherry tomato • White wine • Mint • Lemon oil • Flat parsley

## PENNE CON POLLO E PESTO ROSSO 13 | 22.5

Homemade • Penne • Slow-cooked chicken • Pine nuts • Black Olives • Red pesto • Cherry tomato • Arugula • Parmesan

## FUSILLI AL PIEMONTESE 13 | 23.5

Homemade • Fusilli • Spicy • San Marzano • Salame Ventricina • Red pepper • Roasted capsicum • Black olives • Burrata • Basil

## RISOTTO AL TARTUFO 13 | 24.5

Acquerello rice • Truffle risotto • Poached egg • Seasonal truffle • Parmesan • Flat parsley • Olive oil

## Menu di selezione

*Discover and experience the pure Italian cuisine of our Trattoria over 3 courses*

### STARTER

Antipasti di carne (vegetarian possible)

### MAIN COURSE

A pizza or pasta from the menu of your choice

### DESSERT

A dolce from the menu of your choice

**Exclusively to be ordered per table and from 2 to 12 persons**

**3-courses  
for 30 per  
person\***


**\*on Thursday, Friday and  
Saturday +5 p.p.**

This can be variable on public holiday

*Do you have an allergy? Please let us know!*

# Pesce, carne e vegetariano

from 17:00

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## **FILETTO DI MANZO 25.5**

Steak • Baked • Roasted parsnip • Onion chutney • Marsala jus

## **SALMONE CON ASPARAGI 24**

Salmon fillet • Baked • Green asparagus • Black olives crumble •  
White wine fennel sauce

## **LASAGNE DI VERDURE E PECORINO ROMANO 19.5**

Homemade lasagne • Red capsicum • Eggplant • Bechamel •  
Basil tomato sauce • Artichoke cream • Pecorino Romano • Bruschetta

## **GUANCIALE DI MAIALE 24**

Pork cheek • Stewed • Red wine • Baked mushrooms •  
Apple syrup mustard sauce • Crispy pancetta

## **SALTIMBOCCA DI POLLO 22.5**

Chickenbreast • San Daniele • Red pesto sauce • Aceto onion chutney •  
Burnt leeks • Garlic crunch

# Dolci

## PANNA COTTA CON PERE E CANNELLA 11

Panna cotta • Caramelised pear • Cinnamon ice cream • Walnut crumble

## TORTA DI RICOTTA E CIOCCOLATO BIANCO 11.5

Cheesecake • Ricotta • White chocolate • Salted caramel •  
Macaroon crumble • Passion fruit sorbet ice cream

## TIRAMISÙ DELLA CASA 7.5

Homemade • Mascarpone • Lady fingers • Espresso • Disaronno •  
Almond crunch • Salted almond ice cream

## AFFOGATO 7

Espresso • Vanilla ice cream • Coffee zabaglione • Caramelised walnuts

## TORTA AL LIMONCELLO 7

Homemade • Lemons • Limoncello • Icing sugar • Vanilla ice cream

## SGROPPINO (RESHLY PREPARED AT THE TABLE) 12.5

Lemon sorbet ice cream • Vodka • Prosecco • Lemon

## DOLCE GRANDE 11.5

Selection • Small desserts • Ice cream

## Vini dolci

### TENIMENTI CA'BIANCA MOSCATO D'ASTI DOCG 6

Moscato • Piemonte | Floral • Sweet • Honey

### BRACHETTO D'ACQUI DOCG 'VALLE DELLE ROSE' 6

Brachetto • Piemonte | Fresh • Strawberries • Sweet

## Grappa

### BORGOGNO GRAPPA DI MOSCATO 6

Moscato • Piemonte

### BORGOGNO GRAPPA DI BAROLO 7

Nebbiolo • Piemonte

## Dessert cocktail

### ESPRESSO MARTINI 11

42 Below Vodka • Espresso • Kahlúa

### TIRAMISÙ MARTINI 12

Disaronno • Creme de Cacao • Espresso •  
Homemade secret tiramisù mix