



COFFEE

ESPRESSO	3,2
ESPRESSO MACCHIATO	3,5
BLACK COFFEE	3,3
CAPPUCCINO	3,9
FLAT WHITE	5
LATTE MACCHIATO	4,3

CHAI LATTE	5,5
HOT CHOCOLATE + whipped cream 0,5	4,5
AFFOGATO	5,5
ITALIAN, IRISH, SPANISH, FRENCH COFFEE	10

ICED BLACK COFFEE	5,5
+ EXTRA SHOT	1,5
+ OAT MILK	0,5

TEA

FRESH MINT TEA	4,5
FRESH GINGER TEA	4,5
TEA earl grey • green • rooibos • forrest fruits	3,9

HOMEMADE LEMONADES

LIME & BASIL	5,5
OO LONG & STRAWBERRY	5,5
GREEN TEA & MINT	5,5
LEMON & LAVENDER	5,5

FRESH JUICES

FRESHLY PRESSED JUS D'ORANGE	4,5
APPLE JUICE	4
BIG TOM	5,5

SOFT DRINKS

VARIOUS SOFT DRINKS	3,9
ORANGINA	4,3
EL TONY MATE cold brew • mate thee	5,5
FEVER-TREE bitter lemon • ginger ale • ginger beer • tonic	5
SAN PELLEGRINO limonata • arranciata • chinotto • arranciata rosso	5



scan QR-code for allergen card



LUNCH
12.00 - 16.00

SANDWICHES 13

NEAPOLITAN SANDWICHES

MORTADELLA E BURRATA

mortadella • burrata • rocket • pistachio crumble

PEPERONATA

stewed peppers • stracciatella • rocket • basil • olive crumbs

PROSCIUTTO DI SAN DANIELE

18-month aged ham • mozzarella • sun-dried tomatoes • rocket • dark cherry aceto balsamico

SCHIACCIATA ROMANA - THIN, CRISPY FOCACCIA

CARPACCIO

beef carpaccio • truffle cream • rocket • pine nuts • Parmigiano Reggiano DOP

TONNO E POMODORI SECCHI

tuna salad • sun-dried tomatoes • mayonnaise • little gem lettuce • samphire • pickled red onion • olive crumbs • lemon oil

VITELLO TONNATO

rosé-roasted veal • tuna mayonnaise • capers • red onion • olive oil

MEDITERRANE

chickpeas • sun-dried tomatoes • basil • feta • rocket • roasted pine nuts • black olive crumbs

ANTIPASTI – ITALIAN STARTERS 9

STRACCIATELLA

burrata • basil oil • Maldon sea salt • focaccia (+San Daniele +€5)

TAGLIERE DI SALUMI E FORMAGGI

prosciutto • salami • mortadella • provolone • taleggio

GNOCCHI AL TARTUFO FRITTI

gnocchi • truffle cream sauce • Parmigiano Reggiano DOP

ZUPPA DI PORCINI

creamy soup of porcini mushrooms • wild mushrooms • toasted almonds

PRANZO BRUNCH 18.5 P.P.

A generous Italian brunch to share together

Only per table - from 2 people.
Reservation required on Saturdays.

ANTIPASTI SELEZIONE 11

CAPRESE

tomato • mozzarella • basil • dark cherry aceto balsamico

CARPACCIO DI MANZO

thinly sliced beef • truffle cream • rocket • pine nuts • Parmigiano Reggiano DOP

VITELLO TONNATO

rosé-roasted veal • tuna mayonnaise • capers • red onion • olive oil

PESCE SPADA AFFUMICATO

thinly sliced smoked swordfish • Taggiasca olives • capers • radicchio • cherry tomatoes • lemon vinaigrette

VONGOLE E COZZE

clams • mussels • 'nduja butter • white wine • pangrattato • parsley • focaccia

PIZZA 16

MARGHERITA 13

tomato sauce • fior di latte • basil • olive oil

PROSCIUTTO SAN DANIELE

tomato sauce • 18-month aged San Daniele • fior di latte • sun-dried tomatoes • pesto • basil • olive crumbs

QUATTRO FORMAGGI

tomato sauce • gorgonzola piccante • taleggio • Pecorino Romano • fior di latte

DIAVOLA CON 'NDUJA PICCANTE E BURRATA

tomato sauce • 'nduja • spicy salami • black olives • red onion • stracciatella • basil

NAPOLETANA

tomato sauce • sardines • anchovies • red onion • capers • garlic • black olives • oregano • pepper oil

PIZZA BIANCO

honey mascarpone • caramelized pear • gorgonzola • walnuts

PIZZA DEL MESE

ask the staff about the pizza of the month



PRIMI PASTA 17.5

RAVIOLI CON ZUCCA E RICOTTA

ravioli • ricotta • pumpkin • spicy gorgonzola sauce • walnuts

'CITY HALL' SPAGHETTI MEATBALLS

spaghetti • beef meatballs • arrabbiata sauce • garlic • parsley • Parmigiano Reggiano DOP

TAGLIOLINI CON VONGOLE E COZZE +2

tagliolini • vongole • mussels • white wine • 'nduja butter • cherry tomatoes • parsley • pangrattato

PENNE ALL'AMATRICIANA

penne • tomato sauce • Pecorino Romano • guanciale • basil

DOLCI 7.5

TORTA AL LIMONCELLO

lemon tart • toasted meringue • limoncello • vanilla ice cream

TIRAMISU DELLA CASA

Disaronno • espresso • mascarpone • almond crunch • ladyfingers • salted almond ice cream

DOLCI GRANDE +2.5

tasting platter of various desserts