HOSTERIA

LA CORTE

PIZZERIA TRATTORIA

MENÙ

spring - summer 2025

APERITIF
to start with a toast

SPRITZ Aperol/Campari

- Glass ..... € 4,50
- 1/2 lt ..... € 8,00
- 1 Liter ..... € 14,50

HUGO € 4,50

GIN TONIC/GIN LEMON

- Bombay ..... € 6,50
- Tangueray ..... € 6,50
- Malfy Lemon ..... € 8,00
- Malfy Grapefruit ..... € 8,00
- Malfy original ..... € 8,00
- Hendrick's ..... € 8,00
- Monkey 47 ..... € 9,50
- Gunpowder Irish Gin ..... € 9,50
- La Muerte ..... € 15,00

AMERICANO € 6,50

NEGRONI € 6,50

Choose your DOUGH

Our pizza is the result of QUALITY, TRADITION AND TECHNOLOGY.
We combine high-quality organic flours with advanced technology
to create fragrant and easily digestible dough.

CLASSIC

- long maturity dough
- brewer's yeast
- organic flour “00” Mulino Rosso
- 50% hydration

AUTHENTIC

- high edge dough, in the Neapolitan style
- brewer's yeast and sourdough
- wheat flour type “0”
- 70% hydration

€ 2,00

WHOLEMEAL

- very long ripening dough
- brewer's yeast and sourdough
- type "1" organic flour, toasted bran, wheat germ, toasted wheat flour
- 50% hydration

€ 2,00

CEREAL

- high edge dough
- sourdough + brewer's yeast
- multigrain flours (rye, barley, oats) and seed blend (sesame, sunflower, flax), sautéed barley and wheat germ
- 65% hydration

€ 2,50

CLOUD

- incredibly soft high dough
- sourdough starter with double leavening
- type “0” flour
- 60% hydration

€ 2,20

ALLA PALA

- alveolate and crispy dough in “Roman style”
- “0” and type “1” Vigevano flour
- Brewer’s yeast and sourdough starter
- 80% hydration

€ 2,20

PizzasRistOasi

LA CORTE — € 13,00
Tomato, mozzarella, cooked ham, mushrooms, sweet or spicy salami, gorgonzola, Parma ham

LA TONDA — € 13,00
Tomato, mozzarella, cooked ham, artichokes, onion, spicy salami, gorgonzola cheese

LA GIRÒ — € 13,00
Tomato, mozzarella, cooked ham, mushrooms, brie, black olives, spicy salami, Parma Ham

LA CASCINA — € 13,00
Tomato, mozzarella, sautéed zucchini, spicy salami, brie, Parma Ham

VILLA EIRE — € 13,00
Tomato, buffalo mozzarella, zucchini sauté, Prague smoked ham, arugula

GUNÈ — € 13,00
Tomato, mozzarella, cherry tomatoes, shaved Grana cheese, Parma Ham, arugula

ANTICO CASALE — € 13,00
Mozzarella, fresh tomato, champignons, spicy salami, shredded horse meat, arugola

LE SCUDERIE — € 15,80
Tomato, mozzarella, potatoes, brie, porcini mushrooms, speck

MAKERONI — € 13,00
Tomato, mozzarella, eggplant, sweet or spicy sausage, Philadelphia, Grana cheese

Authentic Pizzas

REGINA MARGHERITA — € 9,70
Tomato, Campania DOP buffalo mozzarella

CALLANDRUA — € 12,70
Tomato, mozzarella, cherry tomatoes, sicilian anchovies, grana padano

CALABRESE — € 12,70
Tomato, mozzarella, spicy pepper cream, spicy salami, Tropea red onions, shavings of smoked ricotta and oregano

SICILIANA — € 14,00
Tomato, scamorza cheese, peeled shrimp tails, capers, smoked swordfish carpaccio, and crushed pistachios

ETNA — € 12,80
Cow's milk mozzarella, cherry tomatoes dressed with garlic oil, anchovies, capers, onion, and oregano

SALENTINA — € 12,80
Tomato, burrata mozzarella, artichokes, cherry tomatoes dressed with garlic oil, spicy salami, and oregano

GRICIA — € 12,90
Cow's mozzarella, smoked bacon, pecorino, pepper

Cloud Pizzas

MAIA — € 13,20
Tomato, mozzarella, spicy salami, Greek feta, Taggiasca olives, arugula

MODENA — € 13,00
Mozzarella, Puglian burrata, Modena IGP mortadella, Sicilian pistachio cream

COLONNATA — € 15,80
Tomato, mozzarella, porcini mushrooms, Colonnata lard, black truffle

HELSINKI — € 13,90
Tomato, mozzarella, Greek feta, cherry tomatoes, smoked salmon, seasoned capon

MORTAZZA — € 13,00
Campania buffalo mozzarella, Calabrian 'nduja, roasted peppers, Modena IGP mortadella

Cereal Pizzas

New
GIULIETTA — € 12,90
Tomato, anchovies, aubergines, burrata, cherry tomatoes, basil

New
ROMEO — € 15,80
Tomato, mozzarella, philadelphia, bresaola, black truffle and arugola

New
CANTABRICA — € 13,80
Mozzarella, Puglian burrata, cantabrian anchovies, basil and cherry tomatoes

New
SPELLO — € 16,50
Tomato, mozzarella, briè, black truffle, Culatello of Zibello

Ingredients highlighted in red are served cold out of the oven

Pizza alla pala

New
CAPULETI — € 13,90
Tomato, buffalo mozzarella, pesto alla genovese, cooked Gran Biscotto, salted ricotta flakessalata

New
CORNIGLIA — € 13,50
Mozzarella, stracchino, pesto alla genovese, mortadella, seasoned capon

New
NAXOS — € 13,20
Tomato, mozzarella, arugola, Greek feta, Taggiasca olives, cherry tomatoes

New
VEGGY — € 12,80
Mozzarella, sautéed courgettes, peppers, potatoes, taggiasche olives, cSeasoned cabbage

CHOOSE YOUR DOUGH

CLASSIC

AUTHENTIC 2,00

WHOLEMEAL 2,00

CEREAL 2,50

CLOUD 2,20

ALLA PALA 2,20

Seasonal Pizzas

ESTATE — € 11,00
Tomato, mozzarella, cherry tomatoes, Grana cheese, basil

LEGGERA — € 11,60
Tomato, ricotta cheese, cooked bacon, chives, garlic oil

PARTENOPEA — € 11,60
Tomato, buffalo mozzarella, cherry tomatoes, basil

FRANCESINA — € 12,30
Tomato, mozzarella, fresh mushrooms, cherry tomatoes, Briè cheese

LAERT — € 15,00
Tomato, buffalo mozzarella, fried courgette, seafood, cherry tomatoes, pesto alla Genovese

LUCA — € 13,80
Tomato, burrata mozzarella from Apulia, cherry tomatoes, pesto alla genovese, Gran Biscotto

CLAUDIA — € 13,60
Tomato, buffalo mozzarella, grilled courgette, Taggiasche olives, ricotta, Gran Biscotto, basil

ATENE — € 13,20
Tomato, mozzarella, cherry tomatoes, Greek olives, Greek feta cheese, bacon rolled in the oven

SASSARI — € 12,90
Tomato, buffalo mozzarella, tuna, cherry tomatoes, capers, olives

ILENIA — € 13,20
Tomato, burrata pugliese, cherry tomatoes, basil, Parma ham

GARGANO — € 13,20
Tomato, burrata pugliese, spicy salami, rocket, Grana cheese flakes

BARESE — € 12,80
Tomatoes, burrata pugliese, artichokes, olives, capers, spicy salami

ANA — € 12,90
Tomato, mozzarella, cooked ham Gran Biscotto, cherry tomatoes, basil

ROBY — € 13,50
Tomato, buffalo mozzarella, porcini mushrooms, Gran Biscotto cooked ham

CRISTIAN — € 13,50
Tomato, mozzarella, cooked ham, courgettes, spicy salami, Philadelphia, Grana cheese

‘NDUJA (CALABRIAN SPECIALITY) — € 12,60
Tomato, burrata pugliese, 'nduja calabra* and smoked ricotta flakes (served cold)

SPILINGA — € 13,00
Tomato, mozzarella, tuna, onion, cherry tomatoes and 'nduja calabra*.

CHOOSE YOUR DOUGH

CLASSIC

AUTHENTIC 2,00

WHOLEMEAL 2,00

CEREAL 2,50

CLOUD 2,20

ALLA PALA 2,20

* Typical Calabrian spicy soft sausage
* wild-grown chicory

Fresh Pizzas

RAFFINATA — € 13,20
Tomato sauce, burrata pugliese, Parma ham

FRESCA — € 12,00
Tomato, buffalo mozzarella, cherry tomatoes, rocket

ROMAGNOLA — € 13,30
Mozzarella, stracchino cheese, pan-fried courgettes, Gran Biscotto ham

ISCHIA — € 12,60
Tomato, tuna in oil, Taggiasche olives, rocket, cherry tomatoes, Greek feta cheese

White Pizzas

DAN — € 12,00
Cow's mozzarella, ricotta, spicy salami, cherry tomatoes and basil

LIGURIA — € 14,00
Mozzarella cheese, shrimp tails, cherry tomatoes, pesto alla genovese

LA 5 TERRE — € 11,80
Bufala mozzarella, cherry tomatoes, pesto alla genovese, smoked ricotta, basil

POMPEI — € 12,50
Mozzarella, cherry tomatoes, basil, spicy salami, shavings of Grana cheese

CAMPAGNOLA — € 12,80
Bufala mozzarella, fresh mushrooms, cherry tomatoes, basil, rolled bacon

GABRIEL — € 12,30
Buffalo mozzarella, Sicilian anchovies, oregano, cherry tomatoes

LA PADANA — € 13,60
Mozzarella cheese, parsley potatoes, Gran Biscotto ham, Grana cheese flakes

FUCIO 177 — € 12,80
Cow's mozzarella, artichokes, Taggiasca olives, cooked ham, spicy salami, Grana cheese while cooking

LA SFIZIOSA — € 13,20
Cow mozzarella, cooked rolled bacon, potatoes, rosemary, Briè cheese

GRAN BISCOTTO — € 12,80
Bufala mozzarella, Grana cheese, “Gran Biscotto” cooked ham, basil

SOLE — € 12,30
Mozzarella cheese, cooked egg, Greek olives, Greek feta cheese, cherry tomatoes

SQUACQUERONA — € 13,20
Mozzarella, stracchino cheese, rocket, Parma ham

CHOOSE YOUR DOUGH

CLASSIC

AUTHENTIC 2,00

WHOLEMEAL 2,00

CEREAL 2,50

CLOUD 2,20

ALLA PALA 2,20

Traditional Pizzas

GORGONZOLA E NOCI — € 11,00
Tomato, mozzarella, gorgonzola, walnuts

MASCARPONE, PROSCIUTTO CRUDO — € 13,20
Tomato, mozzarella, mascarpone, Parma ham

GORGONZOLA, MELANZANE, PROSCIUTTO CRUDO — € 13,20
Tomato, mozzarella, aubergines, gorgonzola, Parma ham

QUADRANTE — € 13,50
Tomato, mozzarella, 1/4 porcini mushrooms,1/4 prawns, 1/4 pepperoni, 1/4 pepperoni, Grana cheese

BRIE', BRESAOLA, RUCOLA — € 12,90
Tomato, mozzarella, brié, bresaola, rocket

PHILADELPHIA, SPECK — € 12,90
Tomato, mozzarella, Philadelphia, speck

TIROLESE — € 12,50
Tomato, emmental, mushrooms, speck

CARBONARA — € 12,30
Tomato, mozzarella, smoked bacon, egg, Grana cheese

RUSTICA — € 12,00
Tomato, mozzarella, speck (while cooking), onion

PRAGA — € 12,00
Tomato, mozzarella, smoked Prague ham, fresh mushrooms

NOCI, RUCOLA, MASCARPONE — € 12,90
Tomato, mozzarella, walnuts, rocket, mascarpone cheese

TATANKA — € 12,40
Tomato, mozzarella, brié, potatoes, rosemary

ALPI — € 12,80
Tomato, buffalo mozzarella, fresh mushrooms, speck

ZINGARA — € 12,30
Tomato, mozzarella, sausage, brié, potatoes

SFILACCIATA — € 11,90
Tomato, mozzarella, horseflesh

EMILIANA — € 13,30
Tomato, buffalo mozzarella, rocket, Parma ham

MUGUR — € 13,90
Tomato, buffalo mozzarella, potatoes, cherry tomatoes, culatello di Zibello DOP

ZIBELLO — € 13,30
Tomato, buffalo mozzarella, culatello di Zibello DOP

PINETA — € 12,60
Tomato, mozzarella, fresh mushrooms, briè, smoked Prague ham

GIANCA — € 12,20
Tomato, mozzarella, smoked bacon, brié, rosemary

Traditional Pizzas

MONTI — € 14,00
Tomato, mozzarella, porcini mushrooms, Parma ham

GORGONZOLA, PROSCIUTTO CRUDO, RUCOLA — € 13,20
Tomato, mozzarella, gorgonzola, rocket, Parma ham

BALDO — € 13,50
Tomato, mozzarella, briè, speck, rocket

PIEMONTE — € 14,70
Tomato, mozzarella, porcini mushrooms, briè, speck

PORCELLINA — € 12,80
Tomato, mozzarella, frankfurter, sweet sausage, ham, spicy salami, Grana cheese flakes

JUMBO — € 13,70
Tomato, mozzarella, mushroom fantasy, Philadelphia, speck

MARY — € 12,30
Tomato, mozzarella, sausage, pepperoni, gorgonzola

MARINARA — € 5,90
Tomato, garlic, oregano

WURSTEL — € 7,50
Tomato, mozzarella, würstel

CALZONE — € 11,40
Tomato, mozzarella, cooked ham, mushrooms

PROSCIUTTO, FUNGHI — € 10,80
Tomato, mozzarella, cooked ham, mushrooms

SALSICCIA DOLCE — € 7,90
Tomato, mozzarella, sweet sausage

PROSCIUTTO — € 8,20
Tomato, mozzarella, cooked ham thigh

CAPRICCIOSA — € 12,00
Tomato, mozzarella, cooked ham, mushrooms, artichokes, capers

QUATTRO STAGIONI — € 12,00
Tomato, mozzarella, cooked ham, mushrooms, artichokes, anchovies

PUGLIESE — € 11,30
Tomato, scamorza cheese, olives, spicy salami

SIMPATICA — € 13,50
Pizza chef's fantasy

BRIE', RUCOLA, NOCI — € 12,80
Tomato, mozzarella, brié, rocket, walnutsa

COSTANZO — € 11,90
Tomato, buffalo mozzarella, spicy salami, oregano

NIKITA — € 12,90
Tomato, buffalo mozzarella, cooked ham, spicy salami, emmental

CIKO — € 13,00
Tomato, mozzarella, cooked ham, mushrooms, peppers, Philadelphia

CHOOSE YOUR DOUGH

CLASSIC

AUTHENTIC 2,00

WHOLEMEAL 2,00

CEREAL 2,50

CLOUD 2,20

ALLA PALA 2,20

Cheese Pizzas

MARGHERITA — € 6,50
Tomato, mozzarella

DOP — € 9,00
Tomato, mozzarella di bufala campana PDO

BURRATA — € 9,40
Tomato, mozzarella burrata pugliese

QUATTRO FORMAGGI — € 12,30
Tomato, mozzarella, emmental, fontina, gorgonzola

CALZONE AI FORMAGGI — € 12,50
Mozzarella, fontina, ricotta, emmental, gorgonzola

ERBA — € 10,00
Tomato, buffalo mozzarella, chives, brié

GORGONZOLA — € 7,80
Tomato, mozzarella, gorgonzola

Spicy Pizzas

GORDITA — € 13,20
Tomato, mozzarella, sausage, potatoes, onion, philadelphia, calabrian 'nduja

LOPES — € 13,50
Tomatoes, fontina cheese, gorgonzola, peppers, spicy salami, Grana cheese, speck, oregano

DIAVOLA — € 12,90
Tomato, mozzarella, spicy salami, peppers, oregano, Grana cheese

INFERNO — € 13,20
Tomato, mozzarella, pepperoni, olives, capers, peppers, Grana cheese

SALAMINO PICCANTE — € 8,50
Tomato, mozzarella, pepperoni

IL DIAVOLO VESTE PRADA — € 12,60
Mozzarella, spicy pepper cream, cherry tomatoes, capers, pepperoni, oregano

CHOOSE YOUR DOUGH

CLASSIC

AUTHENTIC 2,00

WHOLEMEAL 2,00

CEREAL 2,50

CLOUD 2,20

ALLA PALA 2,20

Fish Pizzas

FRANCY — € 14,70
Tomato, mozzarella, shrimp, smoked salmon, Philadelphia, arugola

NORDICA — € 14,00
Tomato, mozzarella, shrimp, peppers, brie

MARI E MONTI — € 14,20
Tomato, mozzarella, seafood salad, porcini mushrooms, parsley

NOSY-BE — € 14,70
Tomato, mozzarella, 1/3 shrimp, 1/3 mixed seafood, 1/3 smoked swordfish, arugula

BERMUDA — € 14,80
Tomato, mozzarella, 1/3 prawn caviar, 1/3 scallops, 1/3 seafood salad, parsley

GOLFO — € 13,60
Tomato, buffalo mozzarella, smoked swordfish carpaccio, arugula

PORTO — € 13,60
Tomato, buffalo mozzarella, brie, fresh mushrooms, tuna

FRUTTI DI MARE — € 13,50
Tomato, mozzarella, mixed seafood, mussels, clams, parsley

GAMBERETTI — € 12,90
Tomato, mozzarella, shrimp, parsley

SALMONE — € 12,80
Tomato, mozzarella, smoked salmon, parsley

VENEZIA — € 14,20
Tomato, mozzarella, zucchini, shrimp, mascarpone

TONNO — € 8,90
Tomato, mozzarella, tuna

ROMANA — € 8,90
Tomato, mozzarella, Sicilian anchovies, oregano

NAPOLETANA — € 9,90
Tomato, mozzarella, Sicilian anchovies, capers, oregano

TONNO CIPOLLA — € 10,70
Tomato, mozzarella, tuna, red onion from Tropea

LIBERTY — € 15,00
Tomato, mozzarella, 1/4 tuna in oil, 1/4 shrimp, 1/4 smoked swordfish carpaccio, 1/4 smoked salmon

Pizzas and Vegetables

VEGETARIANA — € 12,80
Tomato, mozzarella, zucchini, eggplant, cherry tomatoes, spinach, Grana cheese

PRIMAVERA — € 12,80
Tomato, mozzarella, zucchini, eggplant, arugula, Grana cheese

CALZONE VEGETARIANO — € 13,00
Tomato, mozzarella, eggplant, zucchini, and potatoes

COMETA — € 12,60
Tomato, buffalo mozzarella, cherry tomatoes, chives, Grana cheese

ORTOLANA — € 12,60
Tomato, mixed boiled vegetables, Grana cheese

MOLISE — € 12,70
Tomato, buffalo mozzarella, potatoes, cherry tomatoes, arugula

PARMIGIANA — € 11,80
Tomato, mozzarella, eggplant, Grana cheese

ZUCCHINE — € 7,80
Tomato, mozzarella, zucchini

STRACCHINO, ZUCCHINE — € 9,80
Tomato, mozzarella, stracchino, zucchini

MELANZANE — € 7,80
Tomato, mozzarella, eggplant

PATATE — € 7,60
Tomato, mozzarella, roasted potatoes, parsley

RUCOLA — € 7,80
Tomato, mozzarella, arugula

PATATE FRITTE — € 9,00
Tomato, mozzarella, fried potatoes

Pizzas with Mushrooms

PORCINI — € 9,70
Tomato, mozzarella, porcini mushrooms, parsley

FINFERLI — € 9,70
Tomato, mozzarella, chanterelles, parsley

FANTASIA DI FUNGHI — € 9,70
Tomato, mozzarella, 3 types of mushrooms (porcini, chanterelles, chiodini), parsley

FUNGHI — € 7,50
Tomato, mozzarella, mushrooms

CHAMPIGNON — € 7,70
Tomato, mozzarella, fresh mushrooms

Pizzas with Truffles

New

ACQUALAGNA — € 14,80
tomato, fontina cheese, fresh mushrooms, egg, black truffle

TARTUFO — € 13,20
tomato, mozzarella, black truffle

GORGONZOLA, TARTUFO, SPECK — € 16,00
Tomato, mozzarella, gorgonzola, black truffle, speck

BOSCAIOLA — € 16,50
Tomato, mozzarella, porcini mushrooms, black truffle, Parma ham

ADDITIONS

ANY OTHER ADDITION ..... € 1,80

DOUBLE PASTE ..... € 1,80

ADDITIONS ..... € 2,20
Grana cheese, aubergines, courgettes, rocket, potatoes, nuts, brié, corn, etc.

ADDITIONS ..... € 3,60
speck, Parma ham, bresaola, horse fillets, buffalo mozzarella, burrata, fried potatoes

ADDITIONS ..... € 4,50
prawn tails and smoked salmon

ADDITION "WELL BEATEN" ..... € 4,00

ADDITION ..... € 5,00
culatello di zibello PDO, black truffle

ADDITION PANARA ..... € 9,00

PIADINA ..... € 2,70

STUFFED PIADINA ..... € 6,80
(Tomato, sautéed courgettes, salami, Philadelphia, Grana cheese)

COVER/SERVICE ..... € 2,70

BABY PIZZA ..... -20%

Mozzarella means fior di latte
Some foods may originally be frozen

Tastings of Fish

First

degustazione di mare

- Insalata di mare con valeriana e pomodorini
- Code di gambero spadellate con zucchine croccanti e crema di prezzemolo
- Gamberetti boreali in salsa cocktail
- Carpaccio di pesce spada affumicato con bruschetta mediterranea
- Salmone affumicato con mozzarella burrata pugliese, bastoncini al sesamo

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- Seafood salad with valerian and cherry tomatoes
- Pan-seared shrimp tails with crispy zucchini and parsley cream
- Shrimp borealis in cocktail sauce
- Smoked swordfish carpaccio with Mediterranean bruschettaSmoked salmon with burrata pugliese mozzarella cheese, sesame sticks

€ 24,50

Second

degustazione di mare

- Crostini di polenta caldi con mousse di baccalà
- Code di gambero mazzancolle con pancetta croccante e sformatino di patate alle erbette
- Acciughe all'olio sfilettate artigianalmente con crostini di pane integrale
- Capesante gratinateCrostini con salmone fresco marinato alla rapa rossa
- Pepata di cozze alla mediterranea (con passata di pelati)

- Warm polenta crostini with cod mousse
- Prawn shrimp tails with crispy bacon and herb potato flan
- Artisanally filleted anchovies in oil with whole wheat bread croutons
- Scallops au gratin
- Croutons with fresh salmon marinated in red turnip
- Mediterranean-style peppered mussels (with peeled puree)

€ 25,00

Third

degustazione di mare

- Code di gambero con verdurine spadellate e timballino di cous cous al curry
- Carpaccio di tonno affumicato con rucola e crema di pistacchio
- Carpaccio di pesce spada affumicato con valeriana, salsa di soia con crostini di pane integrale
- Caprese di mozzarella burrata pugliese e origano
- Pinzimonio e yogurt greco all'aneto

- Shrimp tails with pan-seared vegetables and curried couscous timbale
- Carpaccio of smoked tuna with arugula and pistachio cream
- Carpaccio of smoked swordfish with valerian, soy sauce with whole wheat bread croutons
- Caprese of burrata mozzarella cheese Pugliese cheese and oregano
- Pinzimonio and dill Greek yogurt

€ 24,60

Paella

(of fish and shellfish only)

MINIMUM 2 PEOPLE

(40-MINUTE WAIT)

€ 26,00 per portion

by request Sangria at € 6,00 / Half a liter

Meat Tasting

Degustazione del cacciatore

meat tasting

- carpaccio di bresaola punta d'anca su letto di rucola e crema di parmigiano
- tagliata di manzo Black angus con cipolla rossa di Tropea in agrodolce e scaglie di pecorino
- crostini di polenta caldi con gorgonzola e soppressa venetatimballino al farro condito con pomodorini, cetrioli e olive taggiasche e carciofo alla romana

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- carpaccio of bresaola punta d'anca on a bed of arugula and parmesan cream cheese
- black angus beef tagliata with sweet and sour Tropea red onion and pecorino cheese flakes
- hot polenta crostini with gorgonzola and soppressa veneta
- spelt timbale topped with cherry tomatoes, cucumbers and Taggiasca olives and Roman-style artichoke

€ 27,50

New

Degustazione toscana

meat tasting

- prosciutto crudo toscano su focaccia mediterranea
- lardo di Colonnata e crostini caldi di mais
- finocchiona e capocollo di cinta senese con pecorino di Pienza e miele
- tagliata di chianina IGP su letto di cappuccio condito e zucca al forno

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- Tuscan prosciutto on mediterranean focaccia
- lardo di Colonnata and hot crostini corn
- finocchiona and capocollo di cinta senese with pecorino cheese from Pienza and honey
- chianina IGP tagliata on a bed of seasoned capocollo and baked pumpkin

€ 29,90

Finger Food to share

- **Mediterranean focaccia with buffalo mozzarella and Tuscan ham**
  min. 3 pieces / € 2,30 per piece

- **Hot polenta crostino with sweet and sour onion, sopressa and Monte Veronese**
  min. 3 pieces / € 2,20 per piece

- **Polenta crostini with cod mousse**
  min. 4 pieces / € 2,00 per piece

- **Classic focaccia with mortadella di Modena IGP, burrata and pistachio cream**
  min. 4 pieces / € 2,20 per piece

- **Classic focaccia with pesto alla genovese, 30-month Parma ham and almond slivers**
  min. 4 pieces / € 2,20 per piece

- **Mediterranean focaccia with Cantabrian anchovies, tomato and oregano**
  min. 3 pieces / € 2,80 per piece

Fish appetizers and cold dishes

GRAN ANTIPASTO DI MARE

Seafood salad, shrimp cocktail, smoked salmon, smoked swordfish, salad, arugula

Insalata di mare, cocktail di gamberetti, salmone affumicato, pesce spada affumicato, insalata, rucola

Aperitif € 15,60 / Course € 21

GRAN TAGLIERE DI MARE

(RECOMMENDED FOR 2 PEOPLE)

Bruschette mediterranee di pane pugliese con carpaccio di pesce spada affumicato, filetto di salmone marinato, code di gambero spadellate con verdurine e salsa di soia, insalata di polpo, carciofi alla romana e burrata pugliese

Mediterranean bruschetta made of Apulian bread with smoked swordfish carpaccio, marinated salmon fillet, pan-seared shrimp tails with baby greens and soy sauce, octopus salad, Roman-style artichokes and burrata pugliese

€ 29,90

ANTIPASTO INTERNAZIONALE

filetto di salmone marinato alla rapa rossa, insalata di polipo con sedano, olive taggiasche e salsa verde, carpaccio di tonno affumicato con bruschetta mediterranea, capasanta gratinata alla veneziana, insalata verde

Marinated salmon fillet with red turnip, octopus salad with celery, taggiasca olives and salsa verde, smoked tuna carpaccio with Mediterranean bruschetta, Venetian-style scallop gratin, green salad

Aperitif € 16,30 / Course € 22,50

YELLOWFIN TUNA TARTARE WITH MEDITERRANEAN FLAVORS

WITH TAGGIASCA OLIVES, CAPERS,CHERRY TOMATOES, PISTACHIO CREAM AND POTATO QUENELLE WITH HERBS

TARTAR DI TONNO PINNA GIALLA ALLA MEDITERRANEA CON OLIVE TAGGIASCHE, CAPPERI,POMODORINI, CREMA DI PISTACCHIO E QUENELLE DI PATATE ALLE ERBETTE

100 gr € 13,50 | 200 gr € 20,50

I TRE MARI (COTTO, MARINATO, AFFUMICATO)

- polipo caldo con sedano, olive taggiasche e salsa verde
- carpaccio di salmone marinato alla rapa rossa con crostini di pane integrale
- carpaccio di tonno affumicato su letto di rucola e
- crema di salsa di soia
- yogurt greco all'aneto con pinzimonio di verdure fresche

- Warm octopus with celery, taggiasca olives and salsa verde
- Carpaccio of marinated salmon with red turnip with croutons of whole wheat bread
- smoked tuna carpaccio on a bed of arugula and creamy soy sauce
- Greek dill yogurt with fresh vegetable pinzimonio

€ 24,50

SPAGHETTI WITH MUSSELS IN MEDITERRANEAN STYLE

(with tomato sauce) and Pugliese bread crostini

Impepata di cozze (con salsa di pomodoro) e crostini di pane pugliese

Aperitif € 11,00 / Course € 16,50

BRETON OYSTERS

€ 3,80 per piece

TRIS OF SMOKED

- tuna carpaccio with arugula and pistachio cream
- swordfish carpaccio with valerian and soy sauce
- salmon carpaccio with wholemeal bread croutons and burratina pugliese cheese

- carpaccio di tonno con rucola e crema di pistacchio
- carpaccio di pesce spada con valeriana e salsa di soia
- carpaccio di salmone, crostini di pane integrale e burratina pugliese

Aperitif € 13,30/ Course € 20,50

TRIO OF CRUDITÉS

- oysters from brittany
- Mediterranean-style yellowfin tuna tartar with taggiasca olives, capers, cherry tomatoes and pistachio cream
- fresh wild salmon tartar with guacamole

- ostriche della bretagna
- tartar di tonno pinna gialla alla mediterranea con olive taggiasche, capperi, pomodorini e crema di pistacchio
- tartar di salmone selvaggio fresco con guacamole

€ 25,50

MAZZANCOLLA PRAWNS

Stir-fried with julienne vegetables and soy sauce and timbale of venus rice

Code di gamber mezzancolle spadellate con julienne di verdurine e salsa di soia e timballino di riso venere

Aperitif € 13,60 / Course € 19,90

HOT SOUP "DEL PESCATORE CHE TORNA A CASA"

(mussels, clams, shrimp and mildly spicy tomato and Pugliese bread croutons)

(cozze, vongole, gamberone e pomodoro lievemente piccante e crostini di pane pugliese)

Aperitif € 12,80 / Course € 17,50

OCTOPUS SALAD

With hot mashed potatoes and Mediterranean-style triptych (Taggiasca olives, tomato and capers)

Insalata di polpo con pur di patate caldo e trittico alla mediterranea (olive taggiasche, pomodoro e capperi)

Aperitif € 13.50 / Course € 19,50

WARM SEAFOOD SALAD

With herb potato quenelles (octopus, cuttlefish, shrimp)

Insalata di mare calda con quenelle di patate alle erbette (polpo, seppia, gamberetti)

Aperitif € 12,70 / Course € 17,90

SHRIMP IN COCKTAIL SAUCE

With julienne lettuce

Gamberi in salsa cokctail con julienne di lattuga

Aperitif € 11,50 / Course € 17

TARTARE OF WILD FRESH SALMON

With guacamole sauce and herb potato quenelle

Tartar di salmone selvaggio con salsa guacamole e quenelle di patate alle erbette

100 gr € 15,5
200 gr € 24

SOME FOODS AT ORIGIN MAY BE DE-FROZEN.

Antipasti e piatti freddi della tradizione

PROSCIUTTO CRUDO DI PARMA RISERVA 30 MESI
con molone mantovano e crostini di baguette
Antipasto € 13,50
Portata € 19,00

PROSCIUTTO CRUDO DI PARMA RISERVA 30 MESI
con punte di Grana Padano e crostini di baguette
Antipasto € 13,50
Portata € 19,00

SALUMI MISTI E FORMAGGI
- prosciutto crudo di Parma riserva 30 mesi e punte di Grana Padano
- speck tirolese con formaggio Brie
- sopressa veneta con Asiago vecchio
- focaccia mediterranea

Antipasto € 14,00 / Portata € 20,50

GRAN TAGLIERE DI SALUMI (CONSIGL. PER 2 PERSONE)
specialità di salumi misti (prosciutto crudo di Parma riserva 30 mesi, speck tirolese, coppa, sopressa veneta, pancetta arrotolata, bruschette, gnocchi fritti e tortino caldo di patate)
€ 29,90

PIATTO VEGETARIANO
VEGETARIANO
- verdurine spadellate con timballino di riso venere
- guacamole con tortillas
- caprese di burrata con carciofo alla romana
- bruschetta mediterranea
- timballino di farro condito con pomodorini, cetrioli e olive taggiasche

€18,30

VERDURE ALLA GRIGLIA CON FORMAGGIO BRIÈ FUSO
VEGETARIANO
melanzane, zucchine e pomodoro
Antipasto € 9,70 € / Portata € 14,90

CARPACCIO DI MANZO "CARNE SALATA MARINATA"
su letto di rucola e scaglie di Monte Veronese vecchio
Antipasto € 11,50 € / Portata €18,00

CULATELLO DI ZIBELLO DOP
con trecce di mozzarella e bruschetta mediterranea
Antipasto € 13,70 € / Portata € 19,30

CARPACCIO DI BRESAOLA PUNTA D'ANCA
su letto di rucola, crema di parmigiano e tortino caldo di radicchio e Monte Veronese
Antipasto € 12,30 /
Portata €17,80

New

BATTUTA DI CHIANINA TOSCANA IGP
con trito di rucola, champignon e crema al parmigiano
- *200gr € 25,50*
- *100gr € 15,00*

BRUSCHETTE MEDITERRANEE (3 PEZZI)
pane pugliese tostato con pomodorini e origano
€ 2,20 al pezzo

TARTAR DI MANZO ANGUS CON TARTUFO
condita con rucola, scaglie di grana, noci con uovo in camicia, e quenelle di patate
- *200gr € 23,00*
- *100gr € 14,00*

ALCUNI ALIMENTI ALL'ORIGINE POSSONO ESSERE SURGELATI

Appetizers and cold dishes from the tradition

"PROSCIUTTO CRUDO DI PARMA" RESERVE 30 MONTHS

with Grana Padano cheese tips and
Mediterranean focaccia

con punte di Grana Padano e
focaccia mediterranea

Aperitif € 13,50 € / Course €19,00

"PROSCIUTTO CRUDO DI PARMA" RESERVE 30 MONTHS

with Grana Padano cheese tips and
Mediterranean focaccia

con punte di Grana Padano e
focaccia mediterranea

Aperitif € 13,50 / Course € 19,00

MIXED MEATS AND CHEESES

- Parma raw ham reserved for 30 months and Grana Padano tips
- Tyrolean speck with old asiago cheese
- Sopressa Veneta with hot polenta crostini and "Blu" cheese from Lessinia
- Mediterranean focaccia

- prosciutto crudo di Parma riserva 30 mesi e punte di Grana Padano
- speck tirolese con asiago vecchio
- sopressa veneta con crostini di polenta caldi e formaggio "blu" della Lessinia
- focaccia mediterranea

Aperitif € 14,00/ Course € 20,50

GRAN TAGLIERE DI SALUMI (RECOMM FOR 2 PEOPLE)

Mixed cold cuts specialty (30-month aged Parma ham, Tyrolean speck, coppa, Sopressa Veneta, Modena IGP mortadella, bruschetta, fried gnocchi, and warm potato cake)

specialità di salumi misti (prosciutto crudo di Parma riserva 30 mesi, speck tirolese, coppa, sopressa veneta, mortadella di Modena IGP, bruschette, gnocchi fritti e tortino caldo di patate)

€ 29,90

CARPACCIO OF BRESAOLA PUNTA D'ANCA

on a bed of rocket, Parmesan cream and warm radicchio and Monte Veronese pie

Carpaccio di bresaola punta d'anca su letto di rucola, crema di parmigiano e tortino caldo di radicchio e Monte Veronese

Aperitif € 12,30 /Course €17,80

MEDITERRANEAN BRUSCHETTE (3 PIECES)

toasted Apulian bread with cherry tomatoes and oregano

Bruschette mediterranee pane pugliese tostato con pomodorini e origano

€ 2,20 per piece

VEGETARIAN PLATE *€18,30*

- verdurine spadellate con timballino di riso venere
- guacamole con tortillas
- caprese di burrata con carciofo alla romana
- bruschetta mediterranea
- timballino di farro condito con pomodorini, cetrioli e olive taggiasche

- Sautéed vegetables with black Venus rice timbale
- Guacamole with tortillas
- Burrata caprese with Roman-style artichoke
- Mediterranean bruschetta
- Farro timbale with cherry tomatoes, cucumbers, and Taggiasca olives

VEGETARIANO

GRILLED VEGETABLES WITH MELTED BRIÉ CHEESE

Grilled eggplant, zucchini, radicchio, and brise mushrooms

Verdure alla griglia con formaggio briè fuso: melanzane, zucchine, radicchio grigliato e funghi brise

Aperitif € 9, 70 € / Course € 14, 90

VEGETARIANO

"MARINATED SALTED MEAT"

On a bed of arugula with shavings of aged Monte Veronese cheese

Carne salata marinata su letto di rucola e scaglie di Monte Veronese vecchio

Aperitif € 11,50 € / Course €18,00

CULATELLO OF ZIMBELLO DOP

with mozzarella braids and Mediterranean bruschetta

con trecce di mozzarella e bruschetta mediterranea

Aperitif € 13, 70 € / Portata € 19,30

New

TOSCANA IGP CHIANINA TARTARE

with chopped rocket, mushrooms and parmesan cream

Battuta di chianina toscana con trito di rucola, champignon e crema al parmigiano

200gr € 25,50 /100gr € 15,00

ANGUS BEEF TARTARE WITH TRUFFLE

topped with radicchio, parmesan shavings, walnuts with poached egg, and potato quenelles

Tartar di manzo angus con tartufo condita con radicchio, scaglie di grana, noci con uovo in camicia, e quenelle di patate

200gr € 23,00 / 100gr € 14,00

SOME FOODS MAY ORIGINALLY BE FROZEN

Primi piatti di Pesce

LINGUINS

- **"LINGUINE DEL MEDITERRANEO" WITH A RAGÚ OF SQUID TENTACLES AND RINGS, SHRIMP TAILS, BAYB CUTTLEFISH, AND DRIED TUNA**
  Course € 18,20 / Baby € 15,00

- **LINGUINE WITH SHRIMP TAILS, SLIGHTLY SPICY PEPPER CREAM, AND BURRATA STRACCIATELLA**
  Course € 16,70 / Baby € 13,90

- **"LINGUINE ALL'AMARONE" WITH SCALLOPS, GINGER, AND CHERRY TOMATOES**
  Course € 17,50 / Baby € 14,20

- **LINGUINE WITH SHRIMP TAILS, PISTACHIO CREAM FROM SICILY**
  Course € 17,60 / Baby € 15,80

- **"LINGUINE ALLA CARBONARA" DI MARE WITH SQUID INK LINGUINE, JULIENNE CUT CALAMARETTI, BABY CUTTLEFISH, AND EGGS**
  Course € 16,50 / Baby € 14,20

NERO DI SEPPIA

FUSILLI

- **"FUSILLI MOLISANI" WITH SCALLOPS AND PORCINI MUSHROOMS**
  Course € 18,80 / Baby € 15,60

- **FELICETTI SPELT FUSILLI PASTA WITH FRESH TUNA BITES, CHERRY TOMATOES AND SICILIAN PISTACHIO CREAM**
  Course € 17,80 / Baby € 15,80

RAVIOLI

- **TROPEA RAVIOLI WITH PRAWN TAILS AND CRISPY BACON**
  Course € 16,60 / Baby 14,30

TIPO FELICETTI

SPAGHETTI MONOGRANO "FELICETTI"

- **SPAGHETTI ALLO SCOGLIO "IN ROSSO"**
  Portata € 20,00 / Baby € 16,00

- **SPAGHETTI WITH CLAMS AND BASIL-FLAVOURED CHERRY TOMATOES**
  Course € 16,00 / Baby € 13,20

- **SPAGHETTI WITH MUSSELS AND TOMATO SAUCE**
  Course € 14,70 / Baby € 12,70

- **SICILIAN ANCHOVY SPAGHETTI WITH GREEN SAUCE, CHERRY TOMATOES, BURRATA CREAM AND FRISELLA**
  Course € 14,90 / Baby € 13,20

New

- **SPAGHETTI WITH BLUE CRABS, CHERRY TOMATOES AND BASIL**
  Course € 17,50 / Baby € 15,80

SPAGHETTI 'CHITARRA' STYLE

- **SPAGHETTI WITH CRUSTACEANS (SHELLED HALF SHELLS, KING PRAWNS, CRAB MEAT, CHERRY TOMATOES)**
  Course € 19,00 / Baby € 15,50

PACCHERI

- **"PACCHERI NAPOLETANI" WITH SHRIMP TAILS, BURRATA STRACCIATELLA, CONFIT CHERRY TOMATOES, AND GREEN SAUCE**
  Portata € 17,50 / Baby € 15,00

- **"PACCHERI NAPOLETANI DEL PESCATORE CHE TORNA A CASA" (MUSSELS, SQUID, CLAMS, LARGE PRAWN, SLIGHTLY SPICY TOMATO SAUCE)**
  Course € 17,50 / Baby € 15,00

Main courses of Fish

TIPO FELICETTI

LINGUINS

- **"LINGUINE DEL MEDITERRANEO" WITH A RAGÚ OF SQUID TENTACLES AND RINGS, SHRIMP TAILS, BAYB CUTTLEFISH, AND DRIED TUNA**
  Course € 17,90 / Baby € 14,80

- **LINGUINE WITH SHRIMP TAILS, SLIGHTLY SPICY PEPPER CREAM, AND BURRATA STRACCIATELLA**
  Course € 16,30 / Baby € 13,30

- ***"LINGUINE ALL'AMARONE"* WITH SCALLOPS, GINGER, AND CHERRY TOMATOES**
  Course € 17,00 / Baby € 13,90

- **LINGUINE WITH SHRIMP TAILS, PISTACHIO CREAM FROM SICILY**
  Course € 17,30 / Baby € 15,80

NERO DI SEPPIA

- ***"LINGUINE ALLA CARBONARA"* DI MARE WITH SQUID INK LINGUINE, JULIENNE CUT CALAMARETTI, BABY CUTTLEFISH, AND EGGS**
  Portata € 16,20 / Baby € 13,80

FUSILLI

- ***"FUSILLI MOLISANI"* WITH SCALLOPS AND PORCINI MUSHROOMS**
  Course € 18,50 / Baby € 15,20

FUSILLI DI FARRO

- **FUSILLI MONOGRANO "FELICETTI" WITH FARRO AND FRESH TUNA BITES, BROCCOLI RABE, AND FRISELLAFRISELLA**
  Course € 17,50 / Baby € 15,80

ORECCHIETTE

- **ORECCHIETTE "OSTUNI" WITH BROCCOLI RABE, SICILIAN ANCHOVIES, AND FRISELLA**
  Course € 14,50 / Baby € 12,00

"FELICETTI" MONOGRANO SPAGHETTI

- **SPAGHETTI ALLO SCOGLIO "IN ROSSO"**
  Course € 19,80 / Baby € 15,80

- **SPAGHETTI WITH CLAMS AND CHERRY TOMATOES**
  Course € 15,50 / Baby € 13,20

- **SPAGHETTI WITH MUSSELS AND TOMATO SAUCE**
  Course € 14,50 / Baby € 12,50

New

- **SPAGHETTI WITH BLUE CRAB AND CHERRY TOMATOES**
  Course € 17,50 / Baby € 15,80

SPAGHETTI 'CHITARRA' STYLE

SPAGHETTI WITH SHELLFISH (SHELLED SHRIMP, LARGE PRAWNS, CRAB MEAT, CHERRY TOMATOES)

Course € 19,00 / Baby € 15,50

PACCHERI

- ***"PACCHERI NAPOLETANI"* WITH SHRIMP TAILS, BURRATA STRACCIATELLA, CONFIT CHERRY TOMATOES, AND GREEN SAUCE**
  Course € 17,00 / Baby € 14,50

- ***"PACCHERI NAPOLETANI DEL PESCATORE CHE TORNA A CASA"* (MUSSELS, SQUID, CLAMS, LARGE PRAWN, SLIGHTLY SPICY TOMATO SAUCE)**
  Course € 17,00 / Baby € 14,50

FETTUCINE

FETTUCCINE EMILIANE WITH SHRIMP TAILS, PRAWNS, PESTO ALLA GENOVESE, CHERRY TOMATOES CONFIT
Course € 17,50 / Baby € 15,00

EMILIAN FETTUCCINE WITH SHRIMP TAILS, SAFFRON CREAM AND ALMOND FLAKES
Course € 17,50 / Baby € 15,00

STRIGOLI

LIGURIAN STRIGOLONI WITH FRESH SALMON AND APULIAN BURRATA STRACCIATELLA SCENTED WITH DILL
Course € 15,70 / Baby 13,30

LIGURIAN STRIGOLONI WITH PRAWN TAILS, SCALLOPS AND DATE TOMATOES
Course € 18,80 / Baby 16,50

LIGURIAN STRIGOLONI WITH SHRIMP TAILS, CHICKEN NUGGETS AND CHERRY TOMATOES IN JAPANESE CURRY FLAVOUR
Course € 17,50 / Baby 14,80

RISO BASMATI

SAFFRON BASMATI RICE WITH PRAWN SHRIMP TAILS, MUSSELS AND CLAMS
Course € 16,80 / Baby 14,70

RISO VENERE

SPADELLATO VENUS RICE WITH SHRIMP TAILS SHRIMPS AND FRESH VEGETABLES WITH GINGER
Course € 16,80 / Baby 14,50

BIGOLI

New

BIGOLI AL TORCHIO WITH SARDINES
Course € 13,90 / Baby 10,80

MACCHERONCINI AL TORCHIO

MACCHERONCINI AL TORCHIO WITH SHRIMP TAILS, TRIFLE COURGETTES AND CREAM
Course € 16,20 / Baby 13,90

MACCHERONCINI AL TORCHIO WITH "FISHERMAN'S RAGOUT" (MIXED FISH AND TOMATO SAUCE)
Course € 17,80 / Baby € 15,00

RISOTTI

(MINIMUM 2 PERSONS)

RISOTTO DEL PESCATORE (SERVED IN A FRYING PAN) (BABY SQUID, SHRIMP TAILS, PRAWNS, MUSSELS, CLAMS, FRESH VEGETABLES AND TOMATO SAUCE)
€ 23,50 (per portion))

CRUSTACEAN RISOTTO (CRAB MEAT, SHRIMP TAILS PRAWNS AND DATE TOMATOES)
€ 21,00 (per portion))

SEAFOOD RISOTTO (MANTIS SHRIMP, SQUID, SHRIMP TAILS, PRAWNS, MUSSELS AND CLAMS)
€ 21,00 (per portion)

RISOTTO WITH PRAWN TAILS AND COURGETTES TRIFLE WITH THYME SCENT
€ 18,50 (per portion)

RISOTTO WITH SCALLOPS AND PORCINI MUSHROOMS
€ 22,00 (per portion)

RISOTTO WITH BLUE CRAB, CHERRY TOMATOES AND BASIL
€ 20,00 (per portion)

ALCUNSOME FOODS MAY BE DE-FROZENEDal ALIMENTI ALL'ORIGINE POSSONO ESSERE SURGELATI

Main Courses of the tradition

PACCHERI PARTENOPEI

- **PACCHERI BUFALINI WITH BUFFALO, MOZZARELLA, CHERRY TOMATOES AND BASIL**
  Course € 13,70 / Baby € 11,50

- **PACCHERI PARTENOPEI WITH STRIPS OF ANGUS BEEF, CHOPPED ROCKET AND PECORINO CHEESE SHAVINGS**
  Course € 17,30 / Baby € 14,80

- PACCHERI PARTENOPEI WITH ALMOND PESTO, TAGGIASCHE OLIVES, BURRATA STRACCIATELLA AND BASIL
  Course € 15,90 / Baby € 13,00

STRIGOLI

- **LIGURIAN STRIGOLONI WITH PESTO ALLA GENOVESE, CHERRY TOMATOES DATTERINO AND SMOKED RICOTTA CHEESE**
  Course € 13,80 / Baby € 11,50

- **LIGURIAN STRIGOLONI WITH STRIPS OF PROSCIUTTO CRUDO CHOPPED ROCKET, BURRATA CREAM AND BASIL**
  Course € 16,60 / Baby € 13,80

BIGOLI

- **BIGOLI ALLA CARBONARA WITH BACON, EGG, GRANA PADANO CHEESE AND BLACK PEPPER**
  Course € 13,70 / Baby € 10,90

- **BIGOLI ALL'AMATRICIANA WITH BACON AND TOMATO SAUCE**
  Course € 13,70 / Baby € 10,90

POTATO GNOCCHI

- **HOMEMADE POTATO GNOCCHI ALL'ANTICA**
  with black truffle, mascarpone cream and Grana Padano cheese
  Course € 17,30 / Baby € 14,20

- **HOMEMADE POTATO GNOCCHI WITH STRIPS OF PROSCIUTTO, ROCKET AND SLIVERS OF MONTE VERONESE VECCHIO**
  Course € 16,80 / Baby € 14,00

PURPLE POTATO GNOCCHI

New

- **HOME-MADE PURPLE POTATO GNOCCHI WITH PESTO ALLA GENOVESE, BUFFALO MOZZARELLA AND CONFIT TOMATOES**
  Course € 16,30 / Baby € 12,50

New

- **HOME-MADE PURPLE POTATO GNOCCHI WITH PORCINI MUSHROOMS AND BLACK TRUFFLE**
  Course € 18,00 / Baby € 14,60

RICOTTA GNOCCHI

New

- **HOMEMADE RICOTTA GNOCCHI WITH SICILIAN PISTACHIO PESTO, BURRATA STRACCETTI AND CHERRY TOMATOES CONFIT**
  Course € 16,80 / Baby € 14,50

New

- **HOMEMADE RICOTTA GNOCCHI WITH BLACK TRUFFLE, GORGONZOLA SPECK SHREDS AND OLD ASIAGO CHEESE**
  Course € 18,50 / Baby € 15,50

MACCHERONCINI AL TORCHIO

- **MACCHERONCINI ALLA CUBANA WITH CRISPY BACON, TRUFFLED CHAMPIGNONS AND SPICY TOMATO SAUCE**
  Course € 13,70 / Baby € 10,90

- **MACCHERONCINI WITH CREAM, ROCKET AND SPECK STRIPS**
  Course € 14,80 / Baby € 11,90

FUSILLI

- **FUSILLI MONOGRANO "FELICETTI" WITH SPELT AND PAN-FRIED SUCKLING PIG, PEPPER CREAM (SLIGHTLY SPICY) AND GRANA PADANO FLAKES**
  Course € 16,90 / Baby € 14,20

- **FUSILLI MOLISANI WITH PORCINI MUSHROOMS, BEEF FILLET TIPS AND GRANA PADANO FLAKES**
  Course € 18,50 / Baby € 15,50

- **FUSILLI MOLISANI WITH CHICKEN FILLETS FLAVOURED WITH CURRY JAPANESE CURRY AND STIR-FRIED VEGETABLES**
  Course € 16,50 / Baby € 13,80

TORTELLINI

- **TORTELLINI DI VALEGGIO WITH BUTTER AND SAGE**
  Course € 14,80 / Baby € 11,70

- **TORTELLINI DI VALEGGIO WITH PANNA E PROSCIUTTO COTTO**
  Course € 14,80 / Baby € 11,70

FETTUCCINE

- **FETTUCCINE EMILIANE WITH BLACK TRUFFLE OF NORCIA**
  Course € 15,00 / Baby € 11,90

- **FETTUCCINE EMILIANE WITH PESTO GENOVESE, SPECK STRIPS AND ALMONDS**
  Course € 16,70 / Baby € 13,80

all types of pasta are also served with ragout or tomato sauce (excluding gnocchi and filled pasta)
RAGOUT € 11,00 / BABY 8,50
TOMATO € 7,50 / BABY 6,20

APULIAN ORECCHIETTE

- **ORECCHIETTE WITH 'NDUJA CALABRA, BURRATA CREAM AND CACIO RICOTTA FLAKES**
  Course € 16,50 / Baby € 14,20

RICE BASMATI

- **SAFFRON BASMATI RICE STIR-FRIED WITH CHICKEN LEG BITES AND FRESH VEGETABLES**
  Course € 16,00 / Baby € 13,50

RAVIOLI

- **TROPEA RAVIOLI WITH 'NDUJA CALABRA, CREAM OF BURRATA PUGLIESE AND FRESH ROCKET**
  Course € 16,50 / Baby € 14,20

- **TROPEA RAVIOLI WITH SPICY SUCKLING PIG, ROCKET AND FLAKES OF PECORINO DI FOSSA CHEESE**
  Course € 16,50 / Baby € 14,20

RISOTTI

(MINIMUM 2 PERSONS)a

- **DRUNKEN RISOTTO WITH AMARONE DELLA VALPOLICELLA**
  € 16,20 (per portion)

- **RISOTTO WITH AMARONE, RADICCHIO AND OLD MONTE VERONESE CHEESE**
  € 17,90 (per portion

- **OLD-FASHIONED RISOTTO WITH BLACK TRUFFLE, MASCARPONE AND GRANA PADANO CHEESE**
  € 18,50 (per portion)

- **PORCINI MUSHROOM RISOTTO AND TRUFFLE**
  € 22,00 (per portion)

- **RISOTTO ALLA PARMIGIANA WITH CRISPY BACON AND SAILS OF PARMESAN CHEESE**
  € 17,90 (per portion)

SOME FOODS MAY ORIGINALLY BE FROZEN

Fish second courses

FISH CAUGHT IN THE OPEN SEA, NOT FARMED

PESCE PESCATO IN MARE APERTO

WILD SALMON

LEAN, INTENSE FLAVOUR

GRILLED FILLET OF WILD SALMON
with timbale of venus rice, pan-fried vegetables, vegetable pinzimonio and Greek dill yoghurt

con timballino di riso venere, verdure spadellate, pinzimonio di verdure e yogurt greco all'aneto

- *€ 19,00 200gr circa*
- *€ 26,80 300gr circa*

FILLET OF WILD SALMON BAKED IN THE OVEN
con cappuccio condito e tortino caldo di patate

with seasoned cabbage and hot potato pie

- *€ 19,00 200gr circa*
- *€ 26,80 300gr circa*

TUNA YELLOWFIN

GRILLED TUNA FILLET
con zenzero in agrodolce, timballino di riso venere e salsa wasabi

with sweet and sour ginger, venus rice timbale and wasabi sauce

€ 21,80

GRILLED TUNA FILLET with venus rice timbale, stir-fried vegetables and creamy soy sauce

con timballino di riso venere, verdure spadellate e crema di salsa di soia
€ 21,80

ESCALOPE OF TUNA FILLET with black sesame, guacamole and sweet and sour Tropea red onion

al sesamo nero con guacamole e cipolla rossa di Tropea in agrodolce

€ 22,80

ROSE COW

ESCALOPE OF MONKFISH TAIL with warm herb potato pie and fresh vegetables

con tortino caldo di patate alle erbette e verdure fresche spadellate
€ 18,90

LAVARELLO (IF AVAILABLE)

LAKE GARDA WHITEFISH GRILLED with potatoes sautéed in extra virgin olive oil with rosemary scent

con patate spadellate all'olio extra vergine d'Oliva al profumo di rosmarino

€ 17,50

MERLUZZO

COD FILLET AU GRATIN BAKED WITH MEDITERRANEAN FLAVOURS
(cherry tomatoes, Taggiasca olives, capers and oregano)

(pomodorini datterino,olive taggiasche, capperi e origano)
€ 19,90

GRILLED COD FILLETS green sauce and herb potato quenelles

salsa verde e quenelle di patate alle erbette
€ 19,90

SWORDFISH

GRILLED SWORD FILLET
with stir-fried quinoa timbale, with fresh vegetables and soy sauce

con timballino di quinoa spadellata, con verdurine fresche e salsa di soia
€ 20,70

SWORD FILLETBAKED
with wild chicory and Greek dill yoghurt

con cicorietta selvatica e yogurt greco all'aneto
€ 21,00

OMBRINA

FRESH OMBRINE FILLET GRILLED
with pan-fried potatoes and dill-flavoured Greek yoghurt cream

con patate spadellate e crema di yogurt greco all'aneto
€ 26,50

FRYED

MIXED FRIED
rings and tufts of squid, shrimp tails and battered vegetables

anelli e ciuffi di calamaro, code di gambero e verdure in pastella
€ 17,80

FRIED SHRIMP TAILS PRAWNS
€ 20,00

FRIED SQUID RINGS
€ 16,30

GRAN FRITTO (RECOMMENDATION FOR 2 PERSONS)
prawns, crab claws,
squid rings, cod fillet, salmon fillet and battered vegetables

gamberoni, chele di granchio,
anelli di calamaro, filetto di merluzzo, filetto di salmone e verdure pastellate
€ 39,90

GRILLED

GRILLED PRAWNS with dill-flavoured Greek yoghurt cream

con crema di yogurt greco all'aneto
€ 3,90 al pezzo

GRILLED SQUID with polenta croutons and cod mousse

con crostini di polenta e mousse di baccalà
€ 22,80

OUR SAUCES

- **SALSA CAESAR** *€ 3,50*
- **SALSA GUACAMOLE** *€ 4,00*
- **SALSA CHIMICHURRI** *€ 3,00*
- **YOGURT GRECO ALL'ANETO** *€ 3,00*

SALMON *

GRILLED FRESH SALMON FILLET
with venus rice timbale and stir-fried vegetables

Filetto di salmone fresco alla griglia con timballo di riso venere e verdure saltate in padella
€ 19,30 300gr approx

GRILLED FRESH SALMON FILLET
with guacamole, diced mango and quinoa timbale

con guacamole, dadolata di mango e timballo di quinoa
€ 21,00 300gr approx

ORATA*

BAKED SEA BREAM WITH MEDITERRANEAN FRAGRANCES
with cherry tomatoes, capers, olives and oregano

con pomodorini, capperi, olive e origano
€ 20,00 700/800gr

BRANZINO*

GRILLED FRESH SEA BASSBRANZINO
with grilled vegetables (cooked open)

con verdure grigliate (cotto aperto)
€ 21,00 700/800gr

GRILLED*

MIXED GRILL OF FISH
- Tuna fillet with soy sauce cream
- monkfish escalope
- salmon fillet with sautéed vegetables
- king prawn

- Filetto di tonno con crema di salsa di soia
- scaloppata di coda di rospo
- filetto di salmone con verdurine spadellate
- gamberone reale

€ 28,30

LARGE SEAFOOD GRILL (RECOMMENDATION FOR 2 PERSONS)
(sea bass, monkfish, fresh swordfish, salmon fillet, king prawns, and grilled squid)

(branzino, coda di rospo, trancio di spada fresco, filetto di salmone, gamberoni, e calamari alla griglia)
€ 55,00

FROM FRYING PAN TO FIRE
(grilled and fried fish)
(salmon fillet, swordfish fillet, fried squid rings, breaded and fried cod fillets and battered vegetables)

(pesce alla griglia e fritto)
(filetto di salmone, filetto di pesce spada, anelli di calamaro fritti, filetti di merluzzo impanati e fritti e verdure pastellate)
€ 26,50

SOME FOODS MAY ORIGINALLY BE FROZEN *OFFSHORE FARMED FISH

AUSTRALIA

- PRODUCT SELECTED
- NO OGM
- GRASS- AND GRAIN-FED
- BRED IN THE WILD

SLICED BLACK ANGUS

- **GRILLED AUSTRALIAN BLACK ANGUS STEAK**
  with rocket, parmesan shavings and cherry tomatoes cirio
  € 20,50 300 gr. approx / € 15,50 200 gr. approx

- **GRILLED AUSTRALIAN BLACK ANGUS STEAK**
  with monte veronese and potato quenelles with herbs
  € 20,50 300 gr. approx / € 15,50 200 gr. approx

- **GRILLED AUSTRALIAN BLACK ANGUS STEAK**
  with potatoes sautéed in extra virgin olive oil
  € 20,50 300 gr. approx / € 15,50 200 gr. approx

- **GRILLED AUSTRALIAN BLACK ANGUS STEAK**
  with sweet and sour tropea red onion and flakes of pecorino di fossa cheese
  € 20,50 300 gr. approx / € 15,50 200 gr. approx

- **GRILLED AUSTRALIAN BLACK ANGUS STEAK**
  on a bed of valerian and smoked ricotta flakes
  € 20,50 300 gr. approx / € 15,50 200 gr. approx

100% VENETO MEAT

- FREE-RANGE
- GRASS- AND GRAIN-FED
- NO GMOS

- **GRILLED RIB EYE**
  with potatoes sautéed in extra virgin olive oil with rosemary scent
  €31,00 600 gr approx

- **FIORENTINA ALLA GRIGLIA**
  (RECOMM. FOR 2 PEOPLE)
  € 65,00 1200 gr approx

GRILLED

- **GRIGLIATA MISTA DI CARNE**
  - tagliata di manzo su letto di valeriana e ricotta affumicata
  - tagliata di filetto di pollo su letto di rucola e Grana Padano
  - tagliata di coppa di maiale con cipolle rosse in agrodolce
  - salsiccia con crostini di polenta e patate spadellate
  - tagliata of beef on a bed of valerian and smoked ricotta cheese
  - tagliata of chicken fillet on a bed of rocket and grana padano cheese
  - sliced pork neck with sweet and sour red onions
  - sausage with polenta croutons and fried potatoes

  € 27,00 450 gr

- **GRIGLIATA DELLA CASA** (RECOMM. FOR 2 PEOPLE)
  Angus beef tagliata, salami, lamb, chicken, polenta, grilled vegetables
  € 48,00 850 gr

IRELAND

BEEF FILLET

- **GRILLED FILLET**
  Grilled beef fillet
  € 26,50 300 gr.

- **PEPPER FILLET**
  Beef fillet with green pepper
  € 27,00 300 gr.

- **GRILLED BEEF FILLET STEAK**
  with rustic fried potatoes and chimichurri sauce
  € 28,50 300 gr.

- **AMARONE THREAD**
  Beef fillet with Amarone della Valpolicella
  € 29,00 300 gr.

- **FILLET WITH MUSHROOMS**
  Beef fillet with porcini mushrooms
  € 29,00 300 gr.

- **TRUFFLE FILLET**
  Beef fillet with black truffle
  € 31,00 300 gr.

URUGUAY

- BLACK ANGUS
- REARED IN THE WILD ON GRASS AND GRAIN

PICANHA URUGUAY

- **GRILLED PICANHA**
  with rustic fries and chimichurri sauce
  - *€ 33,50 500 gr*
  - *€ 24,50 350 gr*

TUSCAN CHIANINA

FILET

- **GRILLED CHIANINA FILLET**
  € 32,00 250 gr approx

SLICED

- **GRILLED CHIANINA SLICED MEAT**
  with potatoes sautéed in extra virgin olive oil with rosemary scent
  € 24,90 250 gr approx

- **GRILLED CHIANINA SLICED**
  with hot potato pie and chimichurri sauce
  € 25,50 250 gr approx

CHICKEN

NATIONAL PRODUCT
FARMED ON LAND

CHICKEN FILLET 'NARCISSUS STYLE'
with fried egg and wild chicory
€ 16,50 300 gr.

SLICED CHICKEN BREAST 'GREEK STYLE'
with rocket salad, cherry tomatoes, onion, oregano and Greek feta cheese
€ 16,50 300 gr.

SLICED CHICKEN BREAST ON A BED OF VALERIAN AND SLIVERS OF GRANA PADANO CHEESE
€ 15,00 300 gr.

SLICED CHICKEN BREAST WITH POTATO QUENELLES AND PINZIMONIO DILL-FLAVOURED GREEK YOGHURT
€ 16,50 300 gr.

CHICKEN BREAST STEAK WITH TIMBALE TIMBALE BASMATI RICE WITH SAFFRON AND SAUTÉED VEGETABLES
€ 16,50 300 gr.

SLICED CHICKEN BREAST WITH RUSTIC POTATOES
€ 15,00 300 gr.

SLICED CHICKEN BREAST WITH FRESH FENNEL AND CHERRY TOMATOES
€ 15,00 300 gr.

MILANESE
chicken milanese with fries
€ 15,00 300 gr.

GRILLED CHICKEN BREAST
€ 13,30 300 gr.

CHICKEN

LEGS

BONELESS CHICKEN THIGHS GRILLED
with rustic French fries
€ 15,30

COSCETTE DI POLLO DISOSSATE ALLA GRIGLIA
with hot potato pie and fresh sautéed vegetables
€ 15,30

SOME FOODS MAY ORIGINALLY BE FROZEN

AGNELLO

GRILLED LAMB CHOPS
with fried potatoes
€ 25,90

NATIONAL PORK

PORK CHOP
with fried potatoes
€ 16,90

PORK BARBECUE
- cut of coppa
- Iberian pork ribs
- salami with polenta croutons and rustic fries and pickles

€ 20,50 450 gr

IBERICO PIG

"IBERIAN" PIGLET PLUMA
with rustic Chips
€ 23,00 250 gr.

IBERIAN PORK RIBS
ribs with rustic fries
€ 17,30

CHILDREN'S MENU

- **BREADED AND FRIED CHICKEN FILLETS**
  with French fries
  Course € 9,80 / Baby € 7,50
- **BABY MILANESE**
  baby chicken milanese with fries
  € 12,90

- **FRIED CHICKEN WINGS**
  chicken wings with fried potatoes
  Course € 9,90 / Baby € 7,50
- **GRILLED FRANKFURTERS**
  grilled frankfurters with fries
  Course € 8,00 / Baby € 6,00

OUR SAUCES

- **SALSA CAESAR** *€ 3,50*
- **SALSA GUACAMOLE** *€ 4,00*
- **SALSA CHIMICHURRI** *€ 3,00*
- **YOGURT GRECO ALL'ANETO** *€ 3,00*

OUR SALADS

Fish or Meat

The Special Summer

40 - 30 - 30 — € 16,90
saffron basmati rice, cherry tomatoes, shrimps borealis, avocado, carrots, toasted almonds, grana padano, soy sauce, basil pesto

HAWAII — € 16,50
Venus rice, shrimps, Greek feta, sliced avocado, cherry tomatoes, diced mango

Fish

DANIEL — € 14,90
green salad, carrots, tomatoes, cucumber, burrata cheese, smoked salmon, celery

DEL PESCATORE — € 14,90
green salad, tomatoes, smoked swordfish and salmon carpaccio, capers, shrimps and fresh mushrooms

TAORMINA — € 13,90
carrots, fennel, tuna in oil, cherry tomatoes, corn and Taggiasca olives

ANGY — € 14,90
valerian with shrimp, cherry tomatoes, curry couscous, DOP buffalo mozzarella from Campania and sesame sticks

PESCHICI — € 14,90
valeriana, rucola, carpaccio di pesce spada affumicato, crostoni di pane integrale con caprese di burratina pugliese

TOKYO — € 14,90
valerian, rocket, smoked swordfish carpaccio, wholemeal bread croutons with Apulian burrata caprese

INSALATONA — € 14,30
mixed salad, mozzarella braided DOP, tuna, olives, capers

DELIZIA — € 14,30
green salad, tomatoes, carrots, shrimp, pink sauce

MARINA — € 14,30
green salad, carrots, steamed seafood salad, pink sauce

DIEGO — € 12,50
green salad, carrots, tomatoes, tuna

SANTORINI — € 14,90
green salad, cucumber, shrimp, cherry tomatoes, low-fat yogurt cream with dill, Greek feta cheese and toasted bread croutons

GUSTOSA — € 14,30
green salad, carrots, rocket, shrimp, green olives, corn

PATTY — € 13,90
valerian, carrots, cucumbers, cherry tomatoes, tuna, Taggiasca olives

UNIVERSALE — € 15,00
green salad, carrots, tomatoes, shrimp, buffalo mozzarella, pink sauce

Capresi

- **CAPRESE DAIRY PRODUCTS TRIO** — € 14,00
  braided cow mozzarella, buffalo mozzarella, Apulian burrata mozzarella with tomato and basil
- **CAPRESE BURRATA** — € 9,50/6,90
  Caprese with mozzarella, burrata from Puglia and basil

- **CAPRESE BUFALA** — € 9,50/6,90
  Caprese with buffalo mozzarella and basil
- **CAPRESE TRECCINA** — € 9,50/6,90
  Caprese with mozzarella braided DOP (cow's milk) and basil

Chicken breast

CAESAR SALAD — € 15,50
green salad with caesar dressing, grilled chicken breast slices with croutons and parmesan flakes

IL CONTADINO — € 15,50
rocket, carrots, cherry tomatoes, grilled chicken breast and corn

POLLICINA — € 15,50
green salad, rocket, fresh mushrooms, grilled chicken breast slices

Chicken legs

MESSICANA — € 16,90
rocket, carrots, Taggiasca olives, cherry tomatoes, with grilled boneless chicken thighs and guacamole

CHICKEN — € 16,90
valerian, sliced boneless grilled chicken legs, Greek yogurt with dill and fresh vegetable crudités

MARA — € 15,50
Carrot and fennel salad with grilled boneless chicken thighs

Vegetables

TROPEA — € 14,30
rocket, carrots, sweet and sour Tropea red onion, Taggiasca olives, celery, saffron basmati rice

CARCIOFONA — € 13,90
mixed salad, mozzarella braided DOP, artichokes, mushrooms, olives

VEGETALE — € 13,90
green salad, carrots, tomato, rocket, fennel, green olives

GRECA — € 14,30
tomato, cucumber, peppers, red onion, black olives, capers, greek feta, oregano, greek yogurt with dill

Outlines of the garden

Bio

- **POTATOES** — € 5,00
  classic french fries / twisted french fries / rustic french fries / boiled or sautéed potatoes with extra virgin olive oil and rosemary

- **QUINOA TIMBALE** — € 6,00
  sautéed with fresh vegetables and soy sauce

- **MAXI GRILLED VEGETABLES** — € 7,50 / € 5,00
  aubergines, courgettes, tomatoes

- **FRESH SAWFISHED VEGETABLES** — € 5,00

- **PINZIMONIO FRESH VEGETABLES** — € 5,50
  with dill greek yogurt

- **SAUTEED WILD CHICORY** — € 5,50
  (spontaneous cultivation)

- **PEAS** — € 5,00

- **GREEN BEANS** — € 5,00

- **SPINACH** — € 5,00

- **BROCCOLI** — € 5,00

- **SEASONED HOOD** — € 5,00

Birre alla Spina

PALE DRAUGHT BEER

Warsteiner

SMALL 20 CL - € 3,20
MEDIUM 40 cl - € **5,50**
Large 1 LT - € 10,00

WEISS DRAUGHT BEER

Konig Ludwig - Weissbier "Hell"

SMALL 30 CL - € 4,20
MEDIUM 50 CL - € 6,50
Large 1 LT - € 11,00

UNFILTERED PALE KELLER BEER

Konig Ludwig

SMALL 30 CL - € 4,20
MEDIUM 50 CL - € 6,50
Large 1 LT - € 11,00

RED DRAUGHT BEER

Konig Ludwig Dunkel

SMALL 20 CL - € 4,00
MEDIUM 40 CL - € 5,80
Large 1 LT - € 12,00

Strictly drop barbed

BOTTLED BEERS

BOTTLED BEER
Lesster Bionda Artigianale
Light 50 cl € 6,50

BOTTLED BEER
Lesster Amber lager Artigianale
Red 50 cl € 6,50

BOTTLED BEER
Blanche de Namur
Opalescent blonde 33 cl € 5,50

BOTTLED BEER
Hacker-Pschorr Munchner Gold
Golden blonde 50 cl € 5,50

BOTTLED BEER
Hacker-Pschorr Heffe Weisse
Weizen 50 cl € 5,50

BOTTLED BEER
Hacker-Pschorr Anno 1417
Kellerbier 50 cl € 5,50

BOTTLED BEER
Ichnusa
Sardinian blond beer
unfiltered 50 cl € 5,50

BOTTLED BEER
Beck's
Light 33 cl € 4,50

BOTTLED BEER
Ceres
Light 33 cl € 4,50

BOTTLED BEER
Corona
Light 33 cl € 4,50

BOTTLED BEER
Leffe
Light 75 cl € 9,00

BOTTLED BEER
Warsteiner analcolica
Light 33 cl € 4,00

WATER AND WINE

BOTTLED WATER
Sorgente Surgiva (TN)
MINERAL WATER

Small
50 cl - **€ 2,20**

Large
75 cl - **€ 3,30**

WINE ON TAP
Az. Agr. Farina
STILL WHITE WINE
STILL RED WINE

1 glass
€ 1,80

Small Carafe
25 cl - **€ 3,40**

Medium carafe
50 cl - **€ 5,90**

Large carafe
1l - **€ 10,00**

WINE ON TAP
SPARKLING WHITE WINE

1 glass
€ 2,00

Small Carafe
25 cl - **€ 3,60**

Medium carafe
50 cl - **€ 6,20**

Large carafe 1l
- **€ 11,00**

DRINKS

CANNED DRINKS

Small Coke
33 cl - **€ 3,20**

Maxi Coke
50 cl - **€ 4,80**

COCA COLA ZERO, COKE LIGHT,
SWEET OR BITTER FANTA,
LEMONSODA, ORANSODA, SPRITE,
CHINOTTO, TONIC, LEMON OR PEACH
ICED TEA
Can - 33 cl - **€ 3,20**

Coffee and Spirits

CAFFÈ HAUSBRANDT **€ 1,30**

CAFFÈ CORRETTO **€ 2,00**

CAFFÈ DECAFFEINATO **€ 1,60**

CAFFÈ AL GINSENG **€ 1,70**

CAFFÈ D' ORZO **€ 1,50**

CAFFÈ SHAKERATO **€ 3,00**

CAPPUCCINO **€ 2,00**

NATIONAL LIQUORS **€ 3,50**

FOREIGN LIQUEURS **€ 3,50**

Allergeni

Substances or products causing allergies
o r intolerances

1 Cereals containing gluten (wheat, spelt, khorasan wheat, rye, barley, oats)
2 Crustaceans
3 Eggs
4 Fish
5 Peanuts
6 Soya
7 Milk and milk products (including lactose)
8 Fruit and nuts (almonds, hazelnuts, cashews, pecans, Brazil nuts, pistachios, macadamia nuts or Queensland walnuts)
9 Celery
10 Mustard
11 Sesame seeds
12 Sulphur dioxide and sulphites (if in concentrations above 10 mg/kg o 10 mg/litre)
13 Lupins
14 Molluscs

FOR ANY TYPE OF ALLERGY OR INTOLERANCE PLEASE CONTACT THE STAFF.

Coffee
is always
a
Good idea

HOSTERIA
LA CORTE
PIZZERIA TRATTORIA

MENÙ

Spring - Summer 2025

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RistOasi