



MENÙ

autumn | winter
2024 - 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 organic, high-quality flours with advanced technology
to create a fragrant and easily digestible dough.



classic

Characteristics

- high-quality organic flours stone-milled (Mulino Rosso, Verona)
- long fermentation times for excellent digestibility and lightness



wholemeal

Characteristics

- very long fermentation dough enriched with toasted brantostata
- easily digestible thanks to the use of minimally processed flours

€ 2,00



authentic

Characteristics

- dough with a high crust in the Neapolitan style, easily digestible with a soft and airy structure
- 80% hydration with double fermentation

€ 2,00



cereal

Characteristics

- Made from seeds and flours of noble grains such as oats, rye, barley, pumpkin, and flax, rich in omega-3 and unsaturated fatty acids
- low in sodium

€ 2,40



cloud

Characteristics

- thick dough that is incredibly soft and melt-in-your-mouth, with crispy edges
- achieved through double fermentation using simple flours with low gluten strength

€ 2,20

Pizzas RistOasi



LA CORTE

Tomato, mozzarella, cooked ham, mushrooms, sweet or spicy salami, gorgonzola, Parma Ham

€ 12,70

LA TONDA



Tomato, mozzarella, cooked ham, artichokes, onion, spicy salami, gorgonzola

€ 12,70

LA GIRÒ



Tomato, mozzarella, cooked ham, mushrooms, brie, black olives, spicy salami, Parma Ham

€ 12,70

LA CASCINA



Tomato, mozzarella, sautéed zucchini, spicy salami, brie, Parma Ham

€ 12,70

VILLA EIRE



Tomato, buffalo mozzarella, zucchini sauté, Prague smoked ham, arugula

€ 12,70

GUNÈ

Tomato, mozzarella, cherry tomatoes, shaved Grana cheese, Parma Ham, arugula

€ 12,70

ANTICO CASALE



Mozzarella, fresh tomato, champignons, spicy salami, shredded horse meat, arugula

€ 12,70

LE SCUDERIE



Tomato, mozzarella, potatoes, brie, porcini mushrooms, speck

€ 15,50

MAKERONI

Tomato, mozzarella, eggplant, sweet or spicy sausage, Philadelphia, Grana cheese

€ 12,70

Authentic Pizzas



REGINA MARGHERITA

€ 9,50

Tomato, Campania DOP buffalo mozzarella

CALLANDRUA

€ 12,50

Tomato, mozzarella, cherry tomatoes, sicilian anchovies, grana padano

CALABRESE

€ 12,50

Tomato, mozzarella, spicy pepper cream, spicy salami, Tropea red onions, shavings of smoked ricotta and oregano

SICILIANA

€ 13,80

Tomato, scamorza cheese, peeled shrimp tails, capers, smoked swordfish carpaccio, and crushed pistachios

ETNA

€ 12,50

Cow's milk mozzarella, cherry tomatoes dressed with garlic oil, anchovies, capers, onion, and oregano

SALENTINA

€ 12,50

Tomato, burrata mozzarella, artichokes, cherry tomatoes dressed with garlic oil, spicy salami, and oregano



MANTOVANA

€ 13,30

Tomato, fior di latte mozzarella, pumpkin, potatoes, rolled pancetta during cooking, and rosemary

Choose your dough:



classic



wholemeal
2,00



authentic
2,00



cereal
2,40



cloud
2,20

Cloud Pizzas

New ALTO ADIGE € 13,80

Tomato, mozzarella, pumpkin, gorgonzola, spicy salami, speck

New MODENA € 13,00

Mozzarella, Puglian burrata, Modena IGP mortadella, Sicilian pistachio cream (ingredients served cold)

New COLONNATA € 15,80

Tomato, mozzarella, porcini mushrooms, Colonnata lard, black truffle

New NOVARA € 13,80

Tomato, mozzarella, friarelli, gorgonzola, rolled pancetta, shaving of Grana Padano

New VIAREGGIO € 13,80

Tomato, mozzarella, Brise mushrooms, friarielli, Modena IGP mortadella, scaglie di Monte Veronese vecchio

New MORTAZZA € 13,00

Campania buffalo mozzarella, Calabrian 'nduja, roasted peppers, Modena IGP mortadella

White Pizzas

New SIENA € 12,90

Fior di latte mozzarella, pumpkin, Brise mushrooms, cooking Grana, Colonnata lard

FRIARIELLI € 12,50

Mozzarella, friarielli**, sausage, Grana Padano

New AIDA € 12,70

Fior di latte mozzarella, pumpkin, salami, Colonnata lard, Taggiasca olives

White Pizzas

FUCIO 177 € 12,50

Cow's milk mozzarella, artichokes, Taggiasca olives, cooked ham, spicy salami, Grana cheese in cooking

CARMEN € 13,20

Fior di latte mozzarella, radicchio, sausage, porcini mushrooms, pumpkin

POMPEI € 12,20

Mozzarella, cherry tomatoes, spicy salami, shavings of Grana cheese

CAMPAGNOLA € 12,50

Cow's milk mozzarella, fresh champignon mushrooms, cherry tomatoes, rolled pancetta

GABRIEL € 12,00

Cow's mozzarella, Sicilian anchovies, oregano, cherry tomatoes

LA PADANA € 13,30

Cow's mozzarella, parsley potatoes, Gran Biscotto cooked ham, shavings of Grana cheese

LA SFIZIOSA € 12,80

Cow's milk mozzarella, cooked rolled pancetta, potatoes, rosemary, Briè cheese

GRAN BISCOTTO € 12,60

Buffalo mozzarella, Grana cheese, 'Gran Biscotto' cooked ham

SQUACQUERONA € 12,60

Cow's milk mozzarella, stracchino cheese, arugula, Parma Ham

ROMAGNOLA € 12,80

Mozzarella, stracchino cheese, sautéed zucchini, Gran Biscotto cooked ham



Traditional Pizzas

GORGONZOLA E NOCI € 10,80

Tomato, mozzarella, gorgonzola, walnuts

**MASCARPONE,
PROSCIUTTO CRUDO** € 12,80

Tomato, mozzarella, mascarpone,
Parma Ham

**GORGONZOLA, RADICCHIO,
PROSCIUTTO CRUDO** € 12,80

Tomato, mozzarella, radicchio, gorgonzola,
Parma ham

QUADRANTE € 13,30

Tomato, mozzarella, 1/4 porcini mushrooms,
1/4 shrimp, 1/4 spicy salami, 1/4 peppers,
Grana cheese

**BRIE', BRESAOLA,
RUCOLA** € 12,70

Tomato, mozzarella, brié, bresaola, arugula

PHILADELPHIA, SPECK € 12,70

Tomato, mozzarella, Philadelphia, speck

TIROLESE € 12,00

Tomato, emmental, mushrooms, speck

CARBONARA € 11,90

Tomato, mozzarella, smoked pancetta, egg,
Grana cheese

RUSTICA € 11,70

Tomato, mozzarella, speck (cooked),
onion

PRAGA € 11,70

Tomato, mozzarella, smoked Prague
ham, fresh champignon mushrooms

**NOCI, RUCOLA,
MASCARPONE** € 12,60

Tomato, mozzarella, walnuts,
arugula, mascarpone

TATANKA € 12,20

Tomato, mozzarella, brié, potatoes,
rosemary

ALPI € 12,50

Tomato, buffalo mozzarella, fresh
champignon mushrooms, speck

ZINGARA € 11,90

Tomato, mozzarella, sausage, brié, potatoes

SFILACCIATA € 11,90

Tomato, mozzarella, shredded horse meat

EMILIANA € 13,00

Tomato, buffalo mozzarella, arugula,
Parma ham

MUGUR € 13,90

Tomato, buffalo mozzarella, potatoes,
cherry tomatoes, Zibello DOP culatello

ZIBELLO € 13,30

Tomato, buffalo mozzarella, Zibello DOP
culatello

PINETA € 12,20

Tomato, mozzarella, fresh champignon
mushrooms, brié, smoked Prague ham

GIANCA € 11,90

Tomato, mozzarella, smoked pancetta, brié,
rosemary



Traditional Pizzas



MONTI € 13,80

Tomato, mozzarella, porcini mushrooms,
Parma ham

**GORGONZOLA, PROSCIUTTO
CRUDO, RUCOLA** € 12,80

Tomato, mozzarella, gorgonzola, arugula,
Parma ham

BALDO € 13,30

Tomato, mozzarella, Brie, speck, arugula

PIEMONTE € 14,50

Tomato, mozzarella, porcini mushrooms, Brie, speck

PORCELLINA € 12,50

Tomato, mozzarella, frankfurter, sweet
sausage, cooked ham, spicy salami,
Grana cheese flakes

JUMBO € 13,50

Tomato, mozzarella, mixed mushrooms,
Philadelphia, speck

MARY € 12,10

Tomato, mozzarella, frankfurter, spicy
salami, gorgonzola

MARINARA € 5,90

Tomato, garlic, oregano

WURSTEL € 7,50

Tomato, mozzarella, frankfurter

Choose your dough:



classic



wholemeal
2,00



authentic
2,00



cereal
2,40



cloud
2,20

CALZONE € 11,20

Tomato, mozzarella, cooked ham,
mushrooms

PROSCIUTTO, FUNGHI € 10,50

Tomato, mozzarella, cooked ham,
mushrooms

SALSICCIA DOLCE € 7,90

Tomato, mozzarella, sweet sausage

PROSCIUTTO € 8,20

Tomato, mozzarella, thigh cooked ham

CAPRICCIOSA € 11,80

Tomato, mozzarella, cooked ham,
mushrooms, artichokes, capers

QUATTRO STAGIONI € 11,80

Tomato, mozzarella, cooked ham,
mushrooms, artichokes, anchovies

PUGLIESE € 11,00

Tomato, smoked cheese, olives,
spicy salami

SIMPATICA € 13,00

Pizzaiolo's special mix

BRIE', RUCOLA, NOCI € 12,60

Tomato, mozzarella, Brie, arugula, walnuts

COSTANZO € 11,90

Tomato, buffalo mozzarella, spicy
salami, oregano

NIKITA € 12,80

Tomato, buffalo mozzarella, cooked ham,
spicy salami, Emmental

CIKO € 12,80

Tomato, mozzarella, cooked ham,
mushrooms, bell peppers, Philadelphia

Seasonal Pizzas

VENETA € 12,80

Tomato, mozzarella, 1/3 Veneta salami and "Blu" cheese from Lessinia, 1/3 red radicchio and Brie cheese, 1/3 porcini mushrooms and Grana Padano

SAPORITA € 12,80

Tomato, mozzarella, grilled Treviso radicchio, Grana Padano cheese flakes, and rolled pancetta

TREVISANA € 13,30

Tomato, mozzarella, red radicchio, Brie cheese, Parma ham

CANGRANDE € 13,30

Garlic-infused tomato, mixed mushrooms, potatoes, rolled pancetta, onion, Grana Padano cheese

ROBY € 13,30

Tomato, buffalo mozzarella, porcini mushrooms, Gran Biscotto cooked ham

LEGGERA € 11,40

Tomato, ricotta, crispy speck during cooking, chives, garlic oil

FRANCESINA € 12,00

Tomato, mozzarella, fresh champignon mushrooms, cherry tomatoes, Brie cheese

SASSARI € 12,70

Tomato, buffalo mozzarella, tuna, cherry tomatoes, capers, olives

RUVIDA € 13,30

New Tomato, fior di latte mozzarella, spicy salami, brise mushrooms, gorgonzola, and speck

GARGANO € 12,80

Tomato, Pugliese burrata, spicy salami, arugula, Grana cheese flakes

PAOLO € 12,50

Tomato, mozzarella, red radicchio, Brie cheese, spicy salami

BARESE € 12,50

Tomato, Pugliese burrata, artichokes, olives, capers, spicy salami

CRISTIAN € 13,20

Tomato, mozzarella, cooked ham, zucchini, spicy salami, Philadelphia, Grana cheese

FRÌ FRÌ € 12,70

Tomato, buffalo mozzarella, friarielli**, spicy salami, Grana Padano

MORATI € 12,70

Pomodoro, mozzarella, friarielli**, salamino piccante, gorgonzola, Grana Padano

SPILINGA € 12,80

Tomato, mozzarella, friarielli**, spicy salami, gorgonzola, Grana Padano

INVERNO € 11,00

Tomato, mozzarella, red radicchio, and Grana Padano cheese

AUTUNNO € 12,70

Tomato, mozzarella, grilled and seasoned Treviso red radicchio, sweet sausage, potatoes

Choose your dough:



classic



wholemeal
2,00



authentic
2,00



cereal
2,40



cloud
2,20

Seasonal Pizzas

RIACE



€ 12,50

Tomato, Pugliese burrata mozzarella, spicy salami, arugula, ricotta cheese flakes

'NDUJA



€ 12,40

(CALABRIAN SPECIALTY)

Tomato, Pugliese burrata, Calabrian 'nduja*, and smoked ricotta flakes (served cold)

TERRY



€ 13,50

Tomato, mozzarella, Calabrian 'nduja*, potatoes, Philadelphia, rolled pancetta

* Typical spicy soft Calabrian sausage

** Friarielli (broccoli rabe sprouts)

Truffle Pizzas

ACQUALAGNA

€ 14,80

Tomato, fontina, fresh champignon mushrooms, egg, black truffle

CARRARA

€ 15,00

Fior di latte mozzarella, pumpkin, potatoes, black truffle, Colonnata lardo

TARTUFO

€ 13,00

Tomato, mozzarella, black truffle

GORGONZOLA, TARTUFO, SPECK

€ 15,50

Pomodoro, mozzarella, gorgonzola, tartufo nero, speck



BOSCAIOLA

€ 16,00

Pomodoro, mozzarella, porcini, tartufo nero, prosciutto crudo di Parma



Mushroom Pizzas

PORCINI

€ 9,50

Tomato, mozzarella, porcini mushrooms, parsley

FINFERLI

€ 9,50

Tomato, mozzarella, chanterelle mushrooms, parsley

FANTASIA DI FUNGHI

€ 9,50

Tomato, mozzarella, 3 types of mushrooms (porcini, chanterelle, honey mushrooms), parsley

FUNGHI

€ 7,50

Tomato, mozzarella, mushrooms

CHAMPIGNON

€ 7,70

Tomato, mozzarella, fresh champignon mushrooms



Choose your dough:



classic



wholemeal
2,00



authentic
2,00



cereal
2,40



cloud
2,20

Cheese Pizzas



MARGHERITA

Tomato, mozzarella

€ 6,30

DOP

Tomato, Campanian buffalo mozzarella DOP

€ 8,80

BURRATA

Tomato, Pugliese burrata mozzarella

€ 9,20

QUATTRO FORMAGGI

Tomato, mozzarella, Emmental, fontina, gorgonzola

€ 11,90

CALZONE AI FORMAGGI

Mozzarella, fontina, ricotta, Emmental, gorgonzola

€ 12,20

ERBA

Tomato, buffalo mozzarella, chives, Brie

€ 9,90

GORGONZOLA

Tomato, mozzarella, gorgonzola

€ 7,60



Spicy Pizzas



GORDITA

Tomato, mozzarella, sausage, potatoes, onion, Philadelphia, Calabrian 'nduja

€ 12,90

LOPES



€ 13,20

Pomodoro, fontina, gorgonzola, peperoni, salamino piccante, formaggio Grana, speck, origano

DIAVOLA



€ 12,60

Tomato, fontina, gorgonzola, bell peppers, spicy salami, Grana cheese, speck, oregano

INFERNO



€ 12,80

Tomato, mozzarella, spicy salami, olives, capers, bell peppers, Grana cheese

SALAMINO PICCANTE



€ 8,30

Tomato, mozzarella, spicy salami

PEPERONI



€ 7,50

Tomato, mozzarella, bell peppers

IL DIAVOLO VESTE

PRADA



€ 12,20

Mozzarella, spicy pepper cream, cherry tomatoes, capers, spicy salami, oregano

Choose your dough:



classic



wholemeal
2,00



authentic
2,00



cereal
2,40



cloud
2,20

Fish Pizzas

FRANCY

Tomato, mozzarella, shrimp, smoked salmon, Philadelphia, arugula

€ 14,40

NORDICA

€ 13,70

Tomato, mozzarella, shrimp, peppers, brie

MARI E MONTI

€ 13,90

Tomato, mozzarella, seafood salad, porcini mushrooms, parsley

NOSY-BE

€ 14,50

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

€ 13,20

Tomato, buffalo mozzarella, smoked swordfish carpaccio, arugula

PORTO

€ 13,20

Tomato, buffalo mozzarella, brie, fresh mushrooms, tuna

FRUTTI DI MARE

€ 13,30

Tomato, mozzarella, mixed seafood, mussels, clams, parsley

GAMBERETTI

€ 12,20

Tomato, mozzarella, shrimp, parsley

SALMONE

€ 12,50

Tomato, mozzarella, smoked salmon, parsley

VENEZIA

€ 13,80

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

€ 10,50

Tomato, mozzarella, tuna, red onion from Tropea

LIBERTY

€ 14,80

Tomato, mozzarella, 1/4 tuna in oil, 1/4 shrimp, 1/4 smoked swordfish carpaccio, 1/4 smoked salmon



Pizzas and Vegetables



VEGETARIANA € 12,50

Tomato, mozzarella, zucchini, eggplant, cherry tomatoes, spinach, Grana cheese

PRIMAVERA € 12,50

Tomato, mozzarella, zucchini, eggplant, arugula, Grana cheese

CALZONE

VEGETARIANO € 12,70

Tomato, mozzarella, eggplant, zucchini, and potatoes

COMETA € 12,20

Tomato, buffalo mozzarella, cherry tomatoes, chives, Grana cheese

ORTOLANA € 12,20

Tomato, mixed boiled vegetables, Grana cheese

MOLISE € 12,00

Tomato, buffalo mozzarella, potatoes, cherry tomatoes, arugula

PARMIGIANA € 11,50

Tomato, mozzarella, eggplant, Grana cheese

ZUCCHINE € 7,60

Tomato, mozzarella, zucchini

STRACCHINO, ZUCCHINE € 9,50

Tomato, mozzarella, stracchino, zucchini

MELANZANE € 7,60

Tomato, mozzarella, eggplant

PATATE € 7,60

Tomato, mozzarella, roasted potatoes, parsley

RUCOLA € 7,70

Tomato, mozzarella, arugula

PATATE FRITTE € 9,00

Tomato, mozzarella, fried potatoes



Fresh Pizzas

(Fresh ingredients served cold)

RAFFINATA € 12,80

Tomato sauce, Pugliese burrata, raw Parma ham

CLAUDIA € 13,20

Tomato, buffalo mozzarella, grilled zucchini, Taggiasca olives, ricotta, Gran Biscotto



EVERY OTHER ADDITION € 1,80

DOUBLE PASTA € 1,80

ADD € 2,20

Grana, eggplant, zucchini, arugula, potatoes,
walnuts, brie, corn, etc.

ADD € 3,50

Speck, raw Parma ham, bresaola, horsehair strips,
buffalo mozzarella, burrata, fried potatoes

ADD € 4,50

Prawn caviar and smoked salmon

ADD "BEN BATTUTA" € 4.00

ADD € 5,00

Zibello DOP culatello, black truffle

ADD PANARA € 9.00

PIADINA € 2.70

STUFFED PIADINA € 6.80

(Tomato, sautéed zucchini, salami, Philadelphia,
Grana)

SERVICE € 2,60

PIZZA BABY - 20%

For mozzarella, we mean fior di latte - Some
ingredients may be frozen at origin

COVER ON NEW YEAR'S EVE (December 31st) € 5.00

A

D

D

I

T

I

O

N





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

- 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 bruschetta
- Smoked salmon with burrata pugliese mozzarella cheese, sesame sticks

€ 23,80

1



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 sfornate artigianalmente con crostini di pane integrale
- Capesante gratinateCrostini con salmone fresco marinato alla rapa rossa
- Pepata di cozze alla mediterranea (con passata di peperoni)

- 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)

€ 24,50

2



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

€ 23,80

3



Paella

(of fish and shellfish only)

MINIMUM 2 PEOPLE
(40-MINUTE WAIT)

€ 25,00 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 sopressa veneta timballino al farro condito con pomodorini, cetrioli e olive taggiasche e carciofo alla romana
- 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 sopressa veneta
- spelt timbale topped with cherry tomatoes, cucumbers and Taggiasca olives and Roman-style artichoke

€ 26,80



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
- 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 / € 2,20 per piece



- Classic focaccia with mortadella di Modena IGP, burrata and pistachio cream

min. 4 pieces / € 2,00 per piece



- Hot polenta crostino with sweet and sour onion, sopressa and Monte Veronese

min. 3 pieces / € 2,20 per piece



- Classic focaccia with aubergine tartar, 30-month Parma ham and almond slivers

min. 4 pieces / € 2,00 per piece



- Polenta crostini with cod mousse

min. 4 pieces / € 2,00 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 € 15,20 / Course € 20,50

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

€ 29,50

ANTIPASTO INTERNAZIONALE

filetto di salmone marinato alla rapa rossa, insalata di polpo 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 € 15,90 / Course € 21,90



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 € 13,00 | 200 gr € 19,90

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



€ 23,90

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 € 10,00 / Course € 15,50



BRETON OYSTERS

€ 3,70 per piece



TARTARE OF WILD FRESH SALMON

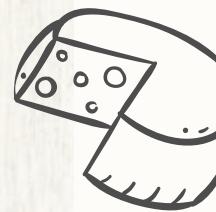
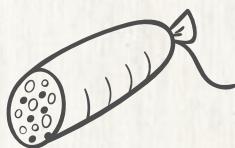
With guacamole sauce and herb potato quenelle

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

100 gr € 15,00
200 gr € 23,50



Appetizers and cold dishes from the tradition



● ANTIPASTO "VENETO"

- crostini di polenta caldi con funghi porcini
- crostini di polenta caldi con sopressa veneta
- crostini di polenta caldi con pancetta arrotolata e formaggio "blu" della Lessinia
- sformatino caldo di radicchio e Monte Veronese vecchio
- hot polenta crostini with porcini mushrooms
- hot polenta crostini with sopressa veneta
- hot polenta croutons with rolled bacon and Lessinia "blue" cheese
- hot flan of radicchio and old Monte Veronese

Aperitif € 12,90 / Course € 19,50

● "PROSCIUTTO CRUDO DI PARMA" RESERVE 30 MONTHS

with Grana Padano cheese tips and Mediterranean focaccia

con punte di Grana Padano e focaccia mediterranea

Aperitif € 13,00 / Course € 18,70

● 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 € 13,50 / Course € 19,80

● 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)

€ 29,00

● 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 € 11,80 / Course € 17,50



● MEDITERRANEAN BRUSCHETTE (3 PIECES)

toasted Apulian bread with cherry tomatoes and oregano

Bruschette mediterranee pane pugliese tostato con pomodorini e origano

€ 2,00 per piece



● VEGETARIAN PLATE

€ 17,80

- 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



● 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 € 9,50 / Course € 14,70



● "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 € 10,50 / Course € 17,40

● CULATELLO OF ZIMBELLO DOP

with mozzarella braids and Mediterranean bruschetta

con trecce di mozzarella e bruschetta mediterranea

Aperitif € 13,00 / Portata € 18,70



● 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 € 24,90 / 100gr € 14,50



● 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 € 22,00 / 100gr € 13,50



Main courses of Fish LINGUINS

- "LINGUINE DEL MEDITERRANEO" WITH A RAGÚ OF SQUID TENTACLES AND RINGS, SHRIMP TAILS, BABY CUTTLEFISH, AND DRIED TUNA

Course € 17,90 / Baby € 14,80

- LINGUINE WITH SHRIMP TAILS, SLIGHTLY SPICY PEPPER CREAM, AND BURRATA STRACCIALETTA

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

- "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

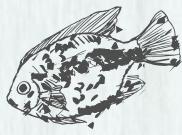
- FUSILLI MONOGRAINO "FELICETTI" WITH FARRO AND FRESH TUNA BITES, BROCCOLI RABE, AND FRISSELLA FRISSELLA

Course € 17,50 / Baby € 15,80

ORECCHIETTE

- ORECCHIETTE "OSTUNI" WITH BROCCOLI RABE, SICILIAN ANCHOVIES, AND FRISSELLA

Course € 14,50 / Baby € 12,00



"FELICETTI" MONOGRAINO 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



- SPAGHETTI WITH BLUE CRAB AND CHERRY TOMATOES

Course € 17,50 / Baby € 15,80



SPAGHETTI 'CHITARRA' STYLE



- SPAGHETTI WITH MUSSELS, PISTACHIO CREAM, AND PECORINO CHEESE FLAKES

Course € 16,50 / Baby € 13,20

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

Course € 19,00 / Baby € 15,00

PACCHERI



- "PACCHERI NAPOLETANI" WITH SHRIMP TAILS, BURRATA STRACCIALETTA, 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, SAFFRON CREAM, AND ALMOND FLAKES

Course € 17,30 / Baby € 14,80

"FETTUCCINE EMILIANE" WITH SHRIMP TAILS, SAFFRON CREAM, AND ALMOND FLAKES

Course € 16,50 / Baby € 14,50

RAVIOLI



"RAVIOLI DI TROPEA" WITH SHRIMP TAILS AND CRISPY PANCA

Course € 16,20 / Baby 14,00

STRINGOLI



"STRINGOLI LIGURI" WITH SHRIMP TAILS, SCALLOPS, AND TOMATOES

Course € 18,00 / Baby 15,50

"STRINGOLI LIGURI" WITH SHRIMP TAILS, CHICKEN PIECES, AND TOMATOES WITH A HINT OF JAPANESE CURRY

Course € 17,00 / Baby 14,50

BASMATI RICE



BASMATI RICE WITH SAFFRON, SHRIMP TAILS, MUSSELS, AND CLAMS

Course € 16,50 / Baby 14,50

VENERE RICE



VENERE RICE SAUTÈED WITH SHRIMP TAILS AND FRESH VEGETABLES AROMATIZED WITH GINGER

Course € 16,00 / Baby 14,00

MACCHERONCINI AL TORCHIO



MACCHERONCINI AL TORCHIO WITH SHRIMP TAILS, SAUTÈED ZUCCHINI, AND CREAM

Course € 15,80 / Baby 13,60

MACCHERONCINI AL TORCHIO WITH "RAGÚ DEL PESCATORE" (MIXED FISH AND TOMATO SAUCE)

Course € 17,00 / Baby € 14,80

BIGOLI



"BIGOLI AL TORCHIO" WITH SARDINES

Course € 13,50 / Baby 10,50

RISOTTI

(MINIMO 2 PERSONE)



"RISOTTO DEL PESCATORE" (SERVED IN A PAN) WITH CALAMARETTI, SHRIMP TAILS, LARGE PRAWNS, MUSSELS, CLAMS, FRESH VEGETABLES, AND TOMATO SAUCE

€ 23,00 (per portion)

SHELLFISH RISOTTO WITH CRAB MEAT, SHRIMP TAILS, LARGE PRAWNS, AND CHERRY TOMATOES

€ 20,00 (per portion)



SEAFOOD RISOTTO (ARROW SQUID, CALAMARETTI, MAZZANCOLLE SHRIMP, LARGE SHRIMP, MUSSELS, AND CLAMS)

€ 20,00 (per portion)

RISOTTO WITH SHRIMP (PUMPKIN CREAM, SWEET AND SOUR GINGER, AND BALSAMIC REDUCTION)

€ 19,50 (per portion)

RISOTTO WITH SCALLOPS AND PORCINI MUSHROOMS

€ 21,00 (per portion)



RISOTTO WITH BLUE CRAB AND CHERRY TOMATOES

€ 20,00 (per portion)

Main Courses of the tradition

PACCHERI PARTENOPEI

- PACCHERI PARTENOPEI WITH PORCINI MUSHROOMS, CRISPY PANCETTA, AND AGED ASIAGO CHEESE
Course € 16,90 / Baby € 14,30
- PACCHERI PARTENOPEI WITH RAW STRACETTI, CIME DI RAPA, AND FLAKES OF RICOTTA CHEESE
Course € 16,90 / Baby € 14,30
- PACCHERI PARTENOPEI "CACIO E PEPE"
Course € 13,80 / Baby € 11,00

STRIGOLI

- STRIGOLONI LIGURI WITH ROASTED PIGLET, BROCCOLI RABE, AND "BLU" CHEESE FROM LESSINIA
Course € 15,90 / Baby € 13,50

ORECCHIETTE APULIAN

- ORECCHIETTE WITH 'NDUJA, CREAM OF BURRATA, AND SHAVINGS OF RICOTTA CHEESE
Course € 15,50 / Baby € 13,00

BIGOLI

- "BIGOLI ALLA CARBONARA" WITH PANCETTA, EGGS, GRANA PADANO, AND BLACK PEPPER
Course € 13,50 / Baby € 10,50
- "BIGOLI ALL'AMATRICIANA" WITH PANCETTA AND TOMATO SAUCE
Course € 13,50 / Baby € 10,50



POTATO GNOCCHI

HOMEMADE BY US



- POTATO GNOCCHI HOMEMADE IN THE TRADITIONAL WAY

with black truffle, mascarpone cream, and Grana Padano

Course € 16,80 / Baby € 13,90



- POTATO GNOCCHI HOMEMADE WITH PROSCIUTTO CRUDO, RED RADICCHIO, AND AGED MONTE VERONESE

Course € 16,30 / Baby € 13,70



- POTATO GNOCCHI HOMEMADE WITH PORCINI MUSHROOMS AND BLACK TRUFFLE

Course € 16,90 / Baby € 14,00



RICOTTA GNOCCHI

HOMEMADE BY US



- RICOTTA GNOCCHI HOMEMADE WITH PIGLET SAUTÉED, RED RADICCHIO, AND "BLUE" CHEESE FROM LESSINIA

Course € 16,20 / Baby € 14,30

- RICOTTA GNOCCHI HOMEMADE WITH PUMPKIN, BLACK TRUFFLE, STRACETTI OF SPECK, AND AGED ASIAGO

Course € 17,50 / Baby € 14,90



MACCHERONCINI AL TORCHIO



- "MACCHERONCINI ALLA CUBANA" WITH CRISPY PANCETTA, TRIFOLIATED CHAMPIGNONS, AND SPICY TOMATO SAUCE

Course € 13,00 / Baby € 10,00

- MACCHERONCINI WITH CREAM, ROCKET, AND SPECK STRIPS

Course € 14,60 / Baby € 11,50

FUSILLI



FUSILLI
DIFARRO

- **FUSILLI MONOGRANO "FELICETTI" WITH SPELT, RED RADICCHIO, WALNUTS, AND "BLUE" CHEESE CREAM FROM LESSINIA**

Course € 16,50 / Baby € 13,90

- **"FUSILLI MOLISANI" WITH PORCINI MUSHROOMS, TIPS OF BEEF TENDERLOIN, AND FLAKES OF GRANA PADANO**

Course € 17,50 / Baby € 14,90

- **"FUSILLI MOLISANI" WITH CHICKEN TIPS FLAVORED WITH JAPANESE CURRY AND SAUTEED VEGETABLES**

Course € 16,30 / Baby € 13,50



TORTELLINI



TORTELLINI DI
VALEGGIO

- **"TORTELLINI DI VALEGGIO" WITH BUTTER AND SAGE / OR CREAM AND COOKED HAM**

Course € 14,50 / Baby € 11,50

FETTUCCINE



- **FETTUCCINE EMILIANE WITH BLACK TRUFFLE FROM NORCIA**

Course € 14,50 / Baby € 11,50

- **FETTUCCINE WITH DUCK RAGÙ AND JUNIPER FLAVOR**

Course € 14,90 / Baby € 12,50

- **FETTUCCINE EMILIANE WITH EGGPLANT CREAM, SPICY PIG, AND SALTY RICOTTA FLAKES**

Course € 14,90 / Baby € 12,50

RISO BASMATI



- **BASMATI RICE WITH SAFFRON STIR-FRIED WITH CHUNKS OF CHICKEN THIGHS AND FRESH VEGETABLES**

Course € 15,80 / Baby € 13,30

All types of pasta are also served with ragù or tomato sauce (excluding gnocchi and stuffed pasta)

RAGOUT € 10,00 / BABY 8,00

TOMATO € 7,50 / BABY 6,20

PASSATO

- **VEGETABLE PUREE WITH CROUTONS**

Course € 12,00 / Baby € 10,00



RAVIOLI

- **"RAVIOLI DI TROPEA CON 'NDUJA CALABRA", CREAM OF BURRATA PUGLIESE AND FRESH ROCKET**

Course € 16,20 / Baby € 14,00

- **RAVIOLI DI TROPEA WITH SPICY SUCKLING PIG, ROCKET AND FLAKES OF PECORINO DI FOSSA CHEESE**

Course € 16,20 / Baby € 14,00

RISOTTI

(MINIMUM 2 PEOPLE)



- **"RISOTTO UBRIACO" WITH "AMARONE DELLA VALPOLICELLA"**
€ 15,90 (per portion)

- **RISOTTO WITH AMARONE, RADICCHIO, AND AGED MONTE VERONESE CHEESE**
€ 17,50 (per portion)



- **RISOTTO ALL'ANTICA WITH BLACK TRUFFLE, MASCARPONE, AND GRANA PADANO**
€ 18,00 (per portion)



- **RISOTTO WITH PORCINI MUSHROOMS AND TRUFFLE**
€ 20,00 (per portion)

- **RISOTTO ALLA PARMIGIANA WITH CRISPY PANCIETTA AND PARMIGIANO REGGIANO SHAVINGS**
€ 17,50 (per portion)

- **"RISOTTO DEL BOSCAIOLA" WITH MIXED MUSHROOMS (PORCINI, FINFERLI, CHIODINI), RED RADICCHIO, AND AGED ASIAGO CHEESE SHAVING**
€ 17,50 (per portion)



- **RISOTTO WITH ROASTED PIGLET, PUMPKIN CREAM, GORGONZOLA, AND CRISPY SAGE**
€ 18,50 (per portion)

SOME INGREDIENTS CAN BE FROZEN AT THE ORIGIN

Second dishes of Fish

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

€ 18,90 300gr approx

GRILLED FRESH SALMON FILLET

with baked pumpkin and pickled wild mustard

Filetto di salmone fresco alla griglia con zucca al forno e senape selvatica in salamoia

€ 20,00 300gr approx



WILD SALMON

LEAN, WITH AN INTENSE FLAVOR

FISH CAUGHT IN THE OPEN SEA



GRILLED WILD SALMON FILLET

with a timbale of black rice, sautéed vegetables, and Greek yogurt with dill

Filetto di salmone selvaggio alla griglia con un timballo di riso nero, verdure saltate e yogurt greco con aneto

• € 18,50 200gr approx

• € 25,50 300gr approx



WILD SALMON FILLET BAKED IN OVEN

with roasted pumpkin and a quinoa timbale

Filetto di salmone selvaggio al forno con zucca arrostita e timballo di quinoa

• € 18,50 200gr approx

• € 25,50 300gr approx



BRANZINO

BRANZINO FRESCO ALLA GRIGLIA

with grilled vegetables (cooked open)

€ 20,00 700/800gr



ORATA

BAKED ORATA WITH MEDITERRANEAN FLAVORS

with cherry tomatoes, capers, olives and oregano

Orata al forno con saperi mediterranei con pomodorini, capperi, olive e origano

€ 20,00 700/800gr



TUNA YELLOWFIN

FISH CAUGHT IN THE OPEN SEA



GRILLED FRESH TUNA FILLET

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

Filetto di tonno fresco alla griglia con zenzero in agrodolce, timballo di riso venere e salsa wasabi di riso venere e salsa wasabi

€ 21,00

FRESH TUNA FILLET

black sesame with guacamole and sweet and sour tropea red onion

Tagliata di tonno fresco con sesamo nero con guacamole e cipolla rossa di tropea in agrodolce

€ 22,00

FILLET OF TUNA "ALL' AMORONE DEL VALPOLICELLA"

€ 23,00



SPADA

FISH CAUGHT IN THE OPEN SEA



FRESH SWORDFISH FILLET GRILLED

with baked quinoa timbale and baked pumpkin

Filetto di pesce spada fresco alla griglia con timballo di quinoa al forno e zucca al forno

€ 20,00

FRESH SWORDFISH FILLET AU GRATIN BAKED

with Mediterranean flavours
(cherry tomatoes, Taggiasca olives, capers, oregano)

Filetto di pesce spada fresco au gratin al forno con saperi mediterranei (pomodorini, olive taggiasche, capperi, origano)

€ 20,00



MERLUZZO

FISH CAUGHT IN THE OPEN SEA



BAKED GRILLED HAKE FILLET WITH MEDITERRANEAN FLAVORS

(cherry tomatoes, taggiasche olives, capers and oregano)

Filetto di merluzzo gratinato al forno ai sapori mediterranei
(pomodorini, olive taggiasche, capperi e origano)

€ 18,50



ROMBO

ROMBO (FOR 2 PERSONS)

Baked turbot with Mediterranean flavours and cherry tomatoes, capers, olives and oregano

Rombo al forno con sapori mediterranei e pomodorini, capperi, olive e origano

€ 48,00 1.000/1.200 gr approx

CODA DI ROSPO

FISH CAUGHT IN THE OPEN SEA



ESCALOPE OF MONKFISH

with hot potato pie with herbs and fresh sautéed vegetables

Scaloppata di coda di rosso con tortino di patate caldo alle erbe e verdure fresche saltate in padella

€ 18,60



FISH CAUGHT IN THE OPEN SEA

MIXED FRY

rings and tufts of squid, shrimp tails and battered vegetables

Fanelli e ciuffi di calamari, code di gamberi e verdure in pastella

€ 17,50

FRIED MAZZANCOLLE SHRIMP TAILS

€ 19,50

FRIED SQUID RINGS

€ 16,20

GREAT FRIED PLATTER (RACCOMM. FOR 2 PEOPLE)

prawns, crab claws, squid rings, cod fillet, salmon fillet and battered vegetables

GRANDE PIATTO FRITTO: gamberi, chele di granchio, anelli di calamari, filetto di merluzzo, filetto di salmone e verdure pastellate

€ 39,00

SOME INGREDIENTS CAN BE FROZEN AT THE ORIGIN

GRIGLIA

MIXED GRILLED 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
- scaloppa di rana pescatrice
- filetto di salmone con verdure saltate
- gambero reale

€ 27,50

GRAN GRILLED SEAFOOD (RACCOMM. FOR 2 PEOPLE)

(sea bass, monkfish, fresh swordfish, salmon fillet, king prawns, and grilled squid)

(branzino, rana pescatrice, pesce spada fresco, filetto di salmone, gamberoni e calamari alla griglia)

€ 54,00

GRILLED KING PRAWNS

with dill-flavoured Greek yoghurt cream

con crema di yogurt greco all'aneto

€ 3,90 per piece

FROM THE FRYING PAN TO THE 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 calamari fritti, filetti di merluzzo impanati e fritti e verdure in pastella)

€ 26,00



FISH CAUGHT IN THE OPEN SEA



GRILLED SQUID

with polenta croutons and cod mousse

Calamari alla griglia con crostini di polenta e mousse di merluzzo

€ 22,00



OUR SAUCES:

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



AUSTRALIA

- PRODUCT SELECTED
- GRASS-FED AND CEREAL

- NO OGM
- BRED IN THE WILD

SLICED BLACK ANGUS

• GRILLED AUSTRALIAN BLACK ANGUS STEAK

with rocket, parmesan shavings and cherry tomatoes cirio
€ 20,00 300 gr. approx / € 15,00 200 gr. approx

• GRILLED AUSTRALIAN BLACK ANGUS STEAK

with monte veronese and potato quenelles with herbs
€ 20,00 300 gr. approx / € 15,00 200 gr. approx

• GRILLED AUSTRALIAN BLACK ANGUS STEAK

with pan-fried potatoes in extra virgin olive oil and baked pumpkin
€ 20,00 300 gr. approx / € 15,00 200 gr. approx

• GRILLED AUSTRALIAN BLACK ANGUS STEAK

with grilled radicchio and Grana Padano flakes
€ 20,00 300 gr. approx / € 15,00 200 gr. approx

• GRILLED AUSTRALIAN BLACK ANGUS STEAK

with sweet and sour tropea red onion and flakes of pecorino di fossa cheese
€ 20,00 300 gr. approx / € 15,00 200 gr. approx

• GRILLED AUSTRALIAN BLACK ANGUS STEAK

with brise mushrooms and slivers of Asiago Vecchio
€ 20,00 300 gr. approx / € 15,00 200 gr. approx

• GRILLED AUSTRALIAN BLACK ANGUS STEAK

with wild mustard, pumpkin and slivers of Monte Veronese
€ 20,00 300 gr. approx / € 15,00 200 gr. approx

100% VENETO MEAT

- RAISED IN THE WILD
- GRASS- AND CEREAL-FED
- NO OGM

• COSTATA ALLA GRIGLIA

with rosemary-flavoured extra virgin olive oil potatoes

€ 31,00 600 gr approx.



• FIORENTINA ALLA GRIGLIA (RECOMM. FOR 2 PEOPLE)

€ 65,00 1200 gr approx.

GRILLED



• GRIGLIATA MISTA DI CARNE

- 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 crotons and fried potatoes

€ 26,50 450 gr

• GRIGLIATA DELLA CASA (RECOMM. FOR 2 PEOPLE)

Angus beef steak, sausage, lamb, chicken, polenta, grilled vegetables

tagliata di manzo angus, salamella, agnello, pollo, polenta, verdure alla griglia

€ 47,00 850 gr

IRELAND

BEEF FILLET

• GRILLED FILLET

Grilled beef fillet

€ 25,00 300 gr.



• PEPPER FILLET

Beef fillet with green pepper

€ 26,00 300 gr.

• GRILLED BEEF FILLET STEAK

with rustic fries and chimichurri sauce

€ 28,00 300 gr.



• AMARONE FILLET

Beef fillet with Amarone della Valpolicella

€ 28,00 300 gr.



• FILLET WITH MUSHROOMS

Beef fillet with porcini mushrooms

€ 28,00 300 gr.



• TRUFFLE FILLET

Beef brisket with black truffle

€ 29,90 300 gr.



URUGUAY



- BLACK ANGUS FROM URUGUAY
- BRED IN THE WILD

PICANHA URUGUAY

• GRILLED PICANHA

with rustic fries and chimichurri sauce

con patate fritte rustiche e salsa chimichurri

€ 32,00 500 gr / € 23,50 350 gr



TUSCAN CHIANINA



FILLET

• GRILLED CHIANINA FILLET

€ 30,00 250 gr approx



SLICED

• GRILLED CHIANINA SLICED MEAT

with rosemary-scented potatoes in extra virgin olive oil

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

€ 23,90 250 gr approx



• GRILLED CHIANINA SLICED

With baked squash and pan-seared porcini mushrooms

con zucca al forno e porcini spadellati

€ 27,50 250 gr approx



CHICKEN

NATIONAL PRODUCT
FARMED ON LAND



CHICKEN FILLET "NARCISO"

with fried egg and wild chicory

con uovo al tegamino e cicoriella selvatica

€ 15,90 300 gr.

SLICED CHICKEN BREAST WITH GRILLED RADICCHIO AND DRESSING

and Grana Padano flakes

e scaglie di Grana Padano

€ 14,80 300 gr.

SLICED CHICKEN BREAST WITH BRIE MUSHROOMS AND ROASTED PUMPKIN

€ 15,90 300 gr.

SLICED CHICKEN BREAST WITH RUSTIC POTATOES

€ 14,80 300 gr.



CHICKEN BREAST STEAK WITH SAFFRON BASMATI RICE TIMBALE

e verdure spadellate

and sautéed vegetables

€ 15,90 300 gr.



MILANESE

milanese di pollo con patatine fritte
chicken milanese with fries

€ 14,80 300 gr.

CHICKEN'S BREAST

chicken breast steak

bistecca di petto di pollo

€ 12,80 300 gr.



CHICKEN THIGH

GRILLED BONELESS CHICKEN THIGHS

with rustic French fries

con patate fritte rustiche

€ 14,80

BONELESS CHICKEN THIGHS GRILLED

with warm radicchio and Monte Veronese pie and Greek dill yoghurt

Coscette di pollo disossate alla griglia con tortino caldo al radicchio e
Monte Veronese e yogurt greco all'aneto

€ 14,80



AGNEL

LAMB CHOPS

with fried potatoes

Costantine di angelo con patate spadellate

€ 25,80

PIG

NATIONAL PRODUCT



"PLUMA" OF IBERICO PIG

con patatine fritte rustiche | With rustic Chips

€ 22,00 250 gr.



IBERICO PIG RIBS

with rustic French fries

con patate fritte rustiche

€ 16,90



PORK CHOP WITH SPICED POTATOES

€ 16,90



PORK BARBECUE

- tagliata di coppa

- costine di maialino iberico

- salamella con crostini di polenta

e patatine fritte rustiche e sottaceti



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

€ 20,00 450 gr

DUCK



CONFIT DUCK THIGHS

with sautéed potatoes and sweet and sour red Tropea onion

con patate spadellate e cipolla rossa di Tropea in agrodolce

€ 20,00 (2 pieces 500gr) € 13,50 (1 piece 250gr)



CHILDREN'S MENU

BREADCRUMBLED AND FRIED CHICKEN FILLETS

with French fries

con patate fritte

Course € 9,50 / Baby € 7,00



BABY MILANESE

baby chicken milanese with fries

milanese baby di pollo con patatine fritte

€ 12,80

FRIED CHICKEN WINGS

CHICKEN WINGS WITH FRIED POTATOES

ALETTE DI POLLO CON PATATE FRITTE

Course € 9,90 / Baby € 7,50



GRILLED WURSTEL

grilled frankfurters with fries

wurstel alla griglia con patate fritte

Course € 8 / Baby € 6

OUR SAUCES:

SALSA CAESAR



€ 3,50

SALSA GUACAMOLE



€ 4,00

SALSA CHIMICHURRI



€ 3,00

YOGURT GRECO ALL'ANETO



€ 3,00

OUR SALADS

Fish

Fish or Meat



40 - 30 - 30

riso basmati allo zafferano, pomodorini, gamberetti boreali, avocado, carote, mandorle tostate, grana padano, salsa di soia, pesto di basilico

saffron basmati rice, cherry tomatoes, shrimps borealis, avocado, carrots, toasted almonds, grana padano, soy sauce, basil pesto

€ 16,50



DANIEL

insalata verde, carote, pomodori, cetrioli, burrata, salmone affumicato, sedano
green salad, carrots, tomatoes, cucumber, burrata cheese, smoked salmon, celery



€ 14,50



DEL PESCATORE

insalata verde, pomodori, carpaccio di spada e carpaccio di salmone affumicati, capperi, gamberetti e champignon freschi
green salad, tomatoes, smoked swordfish and salmon carpaccio, capers, shrimps and fresh mushrooms

€ 14,50



TAORMINA

carote, finocchio, tonno all'olio, pomodorini, mais e olive taggiasche
carrots, fennel, tuna in oil, cherry tomatoes, corn and Taggiasca olives

€ 13,50



ANGY

valeriana con gamberetti, pomodorini, cous cous al curry, mozzarella di bufala campana DOP e bastoncini al sesamo
valeriana with shrimps, cherry tomatoes, curry couscous, buffalo mozzarella from Campania PDO and sesame sticks

€ 14,50



PESCHICI

valeriana, rucola, carpaccio di pesce spada affumicato, crostoni di pane integrale con caprese di burratina pugliese
valerian, rocket, smoked swordfish carpaccio, wholemeal bread crostini with Apulian burratina caprese

€ 14,50



TOKYO

valeriana, carote, petali di carpaccio di salmone marinato, pomodorini, mais, riso basmati allo zafferano
valerian, carrots, marinated salmon carpaccio petals, cherry tomatoes, corn, saffron basmati rice

€ 14,50



INSALATONA

insalata mista, mozzarella treccina DOP, tonno, olive, capperi
mixed salad, mozzarella treccina PDO, tuna, olives, capers

€ 13,90



DELIZIA

insalata verde, pomodori, carote, gamberetti, salsa rosa
green salad, tomatoes, carrots, shrimps, pink sauce

€ 13,90

MARINA

insalata verde, carote, insalata di mare al vapore, salsa rosa
green salad, carrots, steamed seafood salad, pink sauce

€ 13,90

DIEGO

insalata verde, carote, pomodori, tonno
green salad, carrots, tomatoes, tuna

€ 12,00

SANTORINI

insalata verde, cetrioli, gamberetti, pomodorini, crema yogurt magro all'aneto, formaggio feta greca e crostini di pane tostato
green salad, cucumber, shrimps, cherry tomatoes, low-fat dill yoghurt cream, Greek feta cheese and toasted bread croutons

€ 14,50

GUSTOSA

insalata verde, carote, rucola, gamberetti, olive verdi, mais
green salad, carrots, rocket, shrimps, green olives, corn

€ 13,90

PATTY

valeriana, carote, cetrioli, pomodorini, tonno, olive taggiasche
valerian, carrots, cucumbers, cherry tomatoes, tuna, taggiasche olives

€ 13,50

UNIVERSALE

insalata verde, carote, pomodori, gamberetti, mozzarella di bufala, salsa rosa
green salad, carrots, tomatoes, shrimps, buffalo mozzarella, pink sauce

€ 14,50

Capresi



TRIO OF MILK PRODUCTS IN CAPRESE

€ 14,00

mozzarella treccia vaccina, mozzarella di bufala, mozzarella burrata pugliese con pomodoro e basilico

treccia vaccina mozzarella, buffalo mozzarella, burrata pugliese mozzarella with tomato and basil

CAPRESE BURRATA

€ 9,50/6,90

Caprese con mozzarella burrata pugliese e basilico
Caprese with Apulian burrata mozzarella and basil



CAPRESE BUFALA

€ 9,50/6,90

Caprese con mozzarella di Bufala e basilico
Caprese with buffalo mozzarella and basil



CAPRESE TRECCINA

€ 9,50/6,90

Caprese con mozzarella treccina DOP (vaccina) e basilico
Caprese with mozzarella treccina DOP (cow's milk) and basil



Chicken breast

CAESAR SALAD € 14,90

insalata verde con salsa caesar, tagliata di petto di pollo alla griglia con crostini di pane e scaglie di parmigiano reggiano

Green salad chicken breast with caesar sauce, grilled chicken breast with bread croutons and parmesan shavings

IL CONTADINO € 14,90

rucola, carote, pomodorini, tagliata di petto di pollo alla griglia e mais

rocket, carrots, cherry tomatoes, grilled chicken breast and corn

POLLICINA € 14,90

insalata verde, rucola, champignon freschi, tagliata di petto di pollo alla griglia

green salad, rocket, fresh mushrooms, grilled chicken breast steak

Chicken thigh

MESSICANA € 16,50

rucola, carote, olive taggiasche, pomodorini, con tagliata di coscette di pollo disossate alla griglia e guacamole

rocket, carrots, Taggiasca olives, cherry tomatoes, with grilled boneless chicken thighs and guacamole

CHICKEN € 16,50

valeriana, tagliata di coscette di pollo disossate alla griglia, yogurt greco all'aneto e pinzimonio di verdure fresche

valerian, grilled boneless chicken thighs, dill-flavoured Greek yoghurt and fresh vegetable pinzimonio

MARA € 15,00

insalata di carote e finocchio con tagliata di coscette di pollo disossate alla griglia

carrot and fennel salad with grilled boneless chicken thighs

Vegetables

TROPEA € 13,90

rucola, carote, cipolla rossa di tropea in agrodolce, olive taggiasche, sedano, riso basmati allo zafferano

Vegetalirucola, carrots, sweet and sour Tropea red onion, Taggiasche olives, celery, saffron basmati rice

CARCIOFONA € 13,50

insalata mista, mozzarella treccina DOP, carciofi, funghi, olive

mixed salad, mozzarella treccina PDO, artichokes, mushrooms, olives

VEGETALE € 13,50

insalata verde, carote, pomodoro, rucola, finocchio, olive verdi

green salad, carrots, tomato, rocket, fennel, green olives

GRECA € 13,90

pomodoro, cetrioli, peperoni, cipolla rossa, olive nere, capperi, feta greca, origano, yogurt greco all'aneto

tomato, cucumber, peppers, red onion, black olives, capers, Greek feta cheese, oregano, Greek dill yoghurt

Seasonal side dishes

AVAILABLE UNTIL MARCH/APRIL

WILD PICKLED MUSTARD € 6,00

BAKED PUMPKIN € 5,50

SEASONED CAPELLA € 5,00

BAKED BRISE MUSHROOMS € 5,50



Vegetable garden side dishes ^{Bio}

PATATE € 5,00

patatine fritte classiche / patatine fritte tortiglioni / patatine rustiche / patate lesse o spadellate all'olio extra v. d'oliva e rosmarino



TIMBALLO DI QUINOA € 6,00

spadellato con verdure fresche e salsa di soia

MAXI VERDURA

ALLA GRIGLIA

melanzane, zucchine, pomodoro

aubergines, courgettes, tomatoes

VERDURE FRESCHE SPADELLATE

€ 7,50 / € 5,00

PINZIMONIO DI

VERDURE FRESCHE

con yogurt greco all'aneto

with dill-flavoured Greek yoghurt

SWEET CICORITE (spontaneous cultivation) € 5,50

PISELLI O FAGIOLINI O SPINACI O BROCCOLI € 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 Hefe 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



WINE ON TAP

SPARKLING WHITE WINE



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
or 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





MENÙ

autumn | winter
2024 2025



LOC. CÀ DI CAPRI 98 - 37012 BUSSOLENGO (VR)
045 6702590 / INFO@RISTOASI.IT