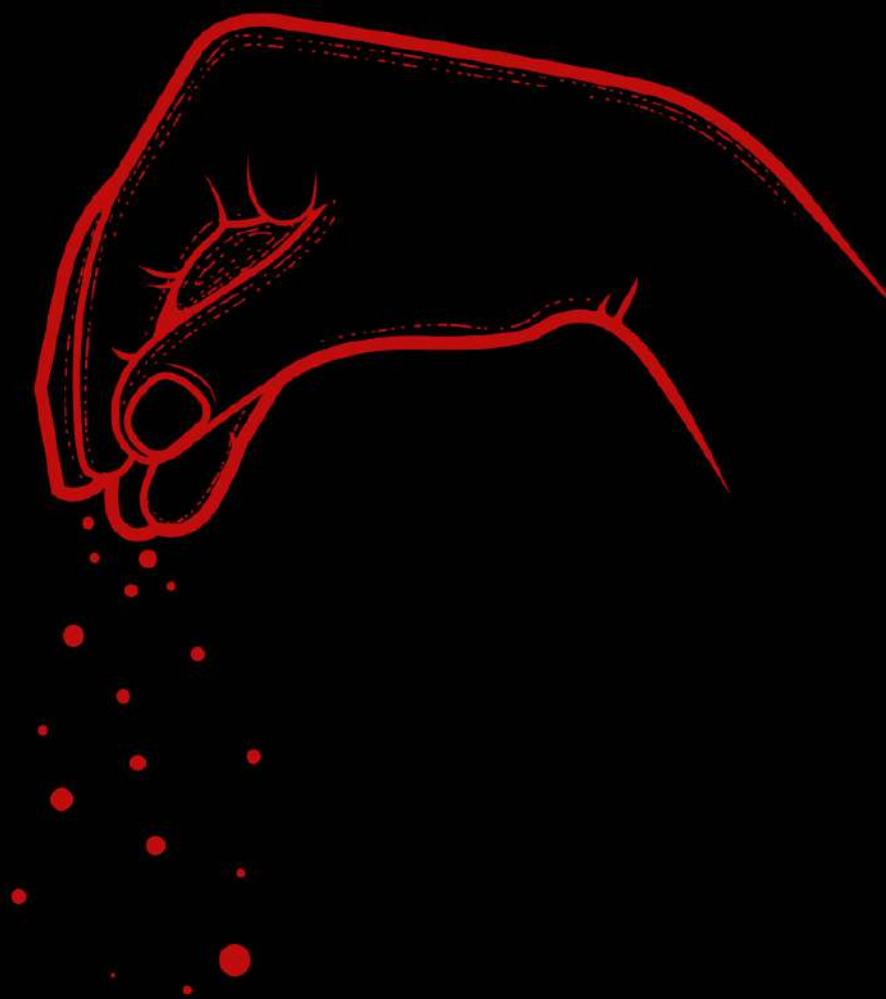




THREE STEPS TOWARDS ITALIAN TRADITION

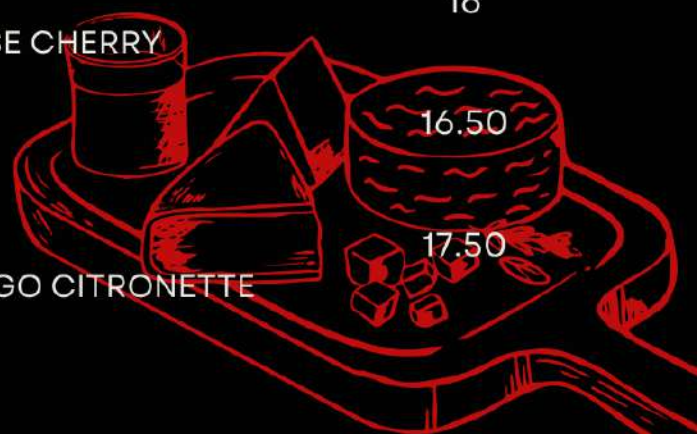


H E A R T   H A N D S   T A B L E



## STARTER

<b>MIXED BRUSCHETTA</b> 	6
<b>CLASSIC FOCACCIA</b>  OIL SALT ROSEMARY	7
<b>GARLIC FOCACCIA</b>  OIL GARLIC MOZZARELLA	8
<b>FOCACCIA TRICOLORE</b>  GARLIC AND PARSLEY CREAM - MOZZARELLA - TOMATO	9
<b>CAPRESE</b>  FRESH MOZZARELLA TOMATO BASIL	18
<b>MIXED CHEESES PLATE</b>  WITH FIG JAM AND WILDFLOWER HONEY	12
<b>STARTER MAMMA MIA!</b> CURED MEATS AND MIXED CHEESE WITH FOCACCIA PIECES	18
<b>BEEF CARPACCIO</b> WITH ROCKET SALAD TOMATOES CHERRY PARMESAN CHEESE	16
<b>VITELLO TONNATO</b> BEEF WITH TUNA SAUCE	16.50
<b>TARANTINA STYLE MUSSELS</b> WITH TOMATO SAUCE AND CHOICE OF SLIGHTLY SPICY	12
<b>OCTOPUS CARPACCIO</b> COURGETTES BASIL PESTO PARMESAN CHEESE CHERRY	16
<b>TUNA TARTARE</b> CAPERS CHERRY TOMATOES RED ONION	16.50
<b>SEABASS TARTARE</b> ORANGE CHERRY TOMATOES ZUCCHINI MANGO CITRONETTE	17.50





## PASTA

**LASAGNA BOLOGNESE** HOMEMADE 15.50

**EGGPLANT PARMIGIANA** HOMEMADE 🌿 11.50

## HOMEMADE SPAGHETTI

**BELLA ITALIA** 🌿 15

BURRATA CHERRY SAUCE WITH BASIL PARMESAN

**CARBONARA** 15.50

EGG GUANCIALE PECORINO CHEESE BLACK PEPPER

**VONGOLE** 16

CLAMS AND BASIL CAVIAR

**SEAFOOD** 16.50

SQUID SHRIMPS CLAMS MUSSELS

## HOMEMADE TAGLIATELLE

**BOLOGNESE** 15.50

MOM'S RECIPE WITH MEAT SAUCE

**PORCINI MUSHROOM SAUCE** 🌿 15

**SHRIMPS AND SMOKED SALMON** 15.50

## HOMEMADE POTATO GNOCCHI

**MAMMA MIA!** 16

SQUID CHERRY OLIVES BASIL SAUCE

**SORRENTINA** 🌿 15

BAKED WITH TOMATO SAUCE MOZZARELLA AND BASIL

**GORGONZOLA WALNUTS AND PEARS** 🌿 15

## HOMEMADE RAVIOLI

**PORCINI MUSHROOM AND TRUFFLE** 🌿 17.50

**SEABASS** 17.50

SHELLFISH BISQUE AND PRAWNS





## PIZZA

### 48H REST

#### GLUTEN FREE

+2

#### ROMANA

7.50

TOMATO OIL GARLIC ORIGAN

#### MARGHERITA

8.50

TOMATO MOZZARELLA BASIL

#### NAPOLI

10

TOMATO MOZZARELLA ANCHOVY FILLETS FROM CANTABRICO

#### DIAVOLA

11.50

TOMATO MOZZARELLA SPICY SALAMI

#### DIAVOLA SPECIAL

12.50

TOMATO MOZZARELLA SPICY SALAMI GORGONZOLA

#### HAM

11

TOMATO MOZZARELLA HAM

#### HAM AND MUSHROOMS

12

TOMATO MOZZARELLA HAM MUSHROOMS

#### CAPRICCIOSA

13.50

TOMATO MOZZARELLA HAM MUSHROOMS ITALIAN SAUSAGES OLIVES

#### BOSCAIOLA

12.50

MOZZARELLA ITALIAN SAUSAGES MUSHROOMS PARMESAN

#### HAWAII

12

TOMATO MOZZARELLA HAM PINAPPLE

#### TROPEA

11

TOMATO MOZZARELLA TUNA ONION





<b>SICILIANA</b> 🌿	11
MOZZARELLA SLICED TOMATOES ORIGAN ONION	
<b>LA ISLA</b>	12.50
TOMATO MOZZARELLA TUNA FISH SHRIMPS HAM	
<b>SEAFOOD</b>	14.50
TOMATO MOZZARELLA CLAMS MUSSELS TUNA FISH SHRIMPS	
<b>POPEYE</b> 🌿	11
MOZZARELLA SPINACH GORGONZOLA CHEESE	
<b>FOUR CHEESE</b> 🌿	12
MOZZARELLA GORGONZOLA BRIE PARMESAN CHEESE	
<b>PARMIGIANA</b> 🌿	12
TOMATO MOZZARELLA EGGPLANT PARMESAN CHEESE BASIL	
<b>ALY</b> 🌿	13
TOMATO MOZZARELLA GARLIC MUSHROOMS ROCKET SALAD SLICED PARMESAN CHEESE	
<b>EMILIA</b>	14.50
TOMATO MOZZARELLA PARMA HAM ROCKET SALAD CHERRY PARMESAN CHEESE	
<b>VECCHIA MODENA</b>	12
MOZZARELLA BACON SLICED PARMESAN CHEESE BALSAMIC VINEGAR	
<b>BARBACOA</b>	14
TOMATO MOZZARELLA ITALIAN SAUSAGES BACON ONION BBQ SAUCE	
<b>PORK FESTIVAL</b>	14
TOMATO MOZZARELLA ITALIAN SAUSAGES BACON SPICY SALAMI	
<b>HARD ROCK</b>	14.50
TOMATO MOZZARELLA SAUSAGES MUSHROOMS SPICY SALAMI JALAPENO	
<b>CLASSIC CALZONE - PIZZA CLOSED</b>	11.50
TOMATO MOZZARELLA HAM	
<b>CALZONE MAMMA MIA!</b>	15
STUFFED WITH TOMATO MOZZARELLA MUSHROOMS OUT OF OVEN PARMA HAM ROCKET SALAD PARMESAN CHERRY	





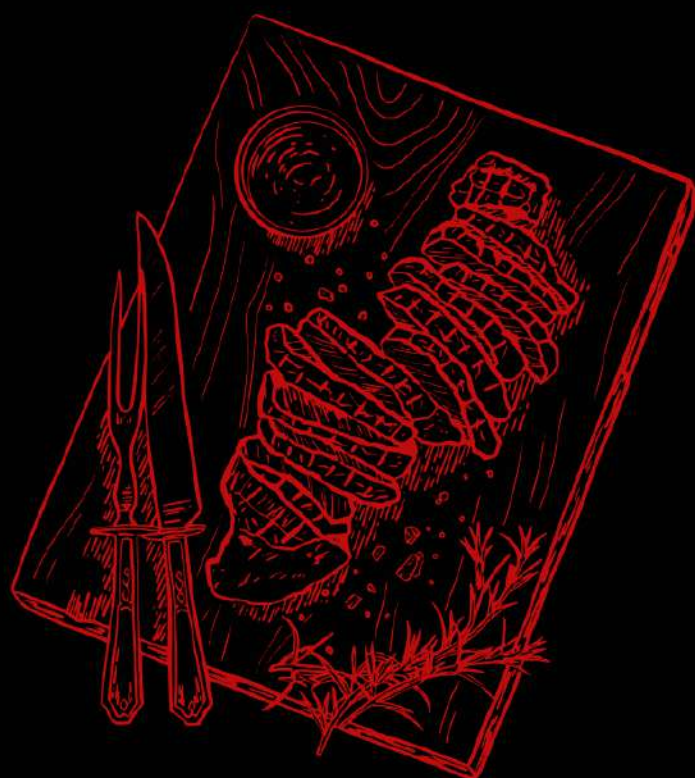
## MEAT

<b>BEEF TENDERLOIN GRILLED</b>	24.50
<b>BEEF TENDERLOIN WITH GREEN PEPPER SAUCE</b>	26.50
<b>BEEF TENDERLOIN WITH PORCINI MUSHROOM SAUCE</b>	26.50
<b>BEEF TAGLIATA</b> SLICED WITH ROCKET SALAD CHERRY PARMESAN	24.50

## FISH

<b>SEABASS FILLET IN POTATO CRUSTED</b>	22.50
<b>SEABASS FILLET WITH SEAFOOD</b>	23.50
<b>GRILLED OCTOPUS ON POTATO CREAM AND VEGETABLE RATATOUILLE</b>	24.50

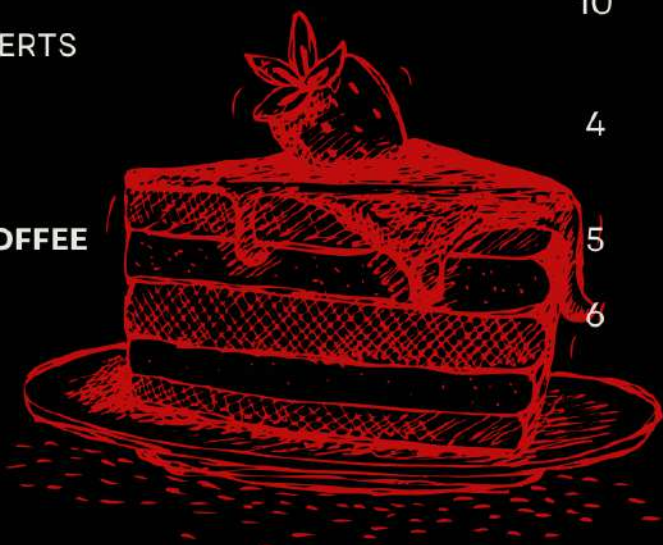
*ALWAYS WITH A SIDE DISH*





## DESSERTS

<b>CHRISCAKE</b> HOMEMADE CHEESECAKE WITH BLUEBERRY JAM	6.50
<b>GRANDMOTHER'S TIRAMISÙ</b>	6.50
<b>PANNA COTTA</b> RED FRUITS OR CHOCOLATE TOPPING	6
<b>TAVOLOZZONE</b> MIXED TASTING OF HOMEMADE DESSERTS	10
<b>ICE CREAM</b> VANILLA CHOCOLATE OR MIX	4
<b>VANILLA ICE CREAM DROWNED IN COFFEE</b>	5
<b>BRANDY DROWNED ICE CREAM</b> VANILLA OR CHOCOLATE	6



**OUR SECRET INGREDIENT?**

**YOUR OPINION.**



## THREE STEPS TOWARDS ITALIAN TRADITION

### HEART

WHERE THE LOVE FOR AUTHENTIC FLAVORS IS BORN  
AND THE DETERMINATION TO PRESERVE RECIPES  
PASSED DOWN FROM GENERATION TO GENERATION.

### HANDS

SKILLED AND PATIENT TOOLS OF CREATION;  
EVERY GESTURE, EVERY TOUCH IS A TRIBUTE TO  
ITALIAN CULINARY MASTERY.

### TABLE

THE PLACE WHERE ITALIAN TRADITION COMES TO LIFE  
BRINGING TOGETHER FAMILY, FRIENDS, AND  
STRANGERS.

