

### Stuzzicheria:

**Bruschetta San Daniele:** buffalo mozzarella and prosciutto San Daniele 12

**Bruschetta di pomodoro:** Roma tomato, garlic, oregano and basil 8 (V)

**Caprese:** fresh buffalo mozzarella, tomato, origano, basil and olive oil 12 (VG)

**Chips:** served with tomato sauce 8 (V)

**Garden Salad:** with balsamic vinegar and evo oil 6 (V)

**Rocket Salad:** pear, walnuts, parmesan and balsamic glaze 10 (VG)

**Italian salad:** mixed leaf salad, tomatoes, carrots, buffalo mozzarella and balsamic glaze 12 (VG)

**Salumi board:** chef's selection of cured meats served with fresh buffalo mozzarella and focaccia 22

Seasonal steamed vegetables 10 (V)

### Pizzeria:

**Garlic focaccia:** 8/10 (V)

**Margherita:** San Marzano tomato, fior di latte and basil (VG) 18/20

**Diavola:** San Marzano tomato, fior di latte, hot soppressata and olives 22/24

**Bufalotta:** San Marzano tomato, buffalo mozzarella, prosciutto di Parma and cherry tomatoes 22/24

**Capricciosa:** San Marzano tomato, fior di latte, smoked ham, mushrooms, artichokes and olives 20/22

**Ortolana:** San Marzano tomato, fior di latte, pumpkin, spinach and eggplants (VG) 20/22

**Vegarita:** San Marzano tomato, vegan mozzarella and basil (V) 18/20

**Regina:** San Marzano tomato, parmesan cheese and fresh buffalo mozzarella 20/22 (VG)

**Re di Napoli:** fior di latte, italian sausage, prosciutto di Parma and hot soppressata 22/24

**Salsiccia e friarelli:** fior di latte, italian sausage and friarelli (italian broccoli) 20/22

**Napoletana:** San Marzano tomato, fior di latte, sicilian anchovies, olives and origano 20/22

**Prosciutto e melanzane:** San Marzano tomato, fior di latte, prosciutto di Parma, eggplants and parmesan 20/22

**Funghi:** fior di latte, mushrooms, rocket, parmesan and truffle oil 20/22 (VG)

gluten free available: (4)

### Pasta:

**Agnello:** slow cooked lamb ragu finished with parmesan cheese 22

**Lasagna:** Homemade lasagna with beef ragu and parmesan cheese 20

**Risotto:** carnaroli rice, pumpkin and spinach finished with parmesan cheese (VG) 20

**Bolognese:** Slow cooked beef ragu finished with parmesan cheese 20

**Napoli:** classic Italian sauce made with San Marzano tomato and basil (V) 20

**Pesto:** Homemade basil pesto finished with parmesan cheese 20

**Gnocchi Sorrentina:** homemade potato gnocchi with buffalo mozzarella in a rich tomato sauce and basil 20 (VG)

**Carbonara:** Pasta with beaten egg yolks, guanciale, parmesan cheese and black pepper 20

\*\* Your choice of penne, rigatoni, spaghetti or linguine  
gluten free selection available: gnocchi, fettuccine, spaghetti (add 3.5)

**Dessert:**

**Straccetti alla Nutella:** messy handmade donuts dipped in Nutella 12

**Nutella Crepe:** served with mascarpone cream 10

**Tiramisu:** mascarpone cream with coffee soaked finger biscuits 10

**Chocolate mousse** 10

V-Vegan VG-Vegetarian

**Drinks:**

Coke \$3

Coke zero \$3

Fanta \$3

Sprite \$3

Chinotto Lurisia \$4

Limonata Lurisia \$4

Aranciata rossa Lurisia \$4

Aranciata amara Lurisia \$4

Pink Lemonade Famous Soda Co \$5

Lemon Famous Soda Co \$5

PassionFruit Famous Soda Co \$5

Blood Orange Famous Soda Co \$5

Ginger Beer Famous Soda Co \$5

Sparkling water Lurisia 1L \$4

Sparkling water Lurisia 0.5L \$2.5

Mineral water Lurisa 1L \$4

Mineral water 0.5L \$2.5

Extra available upon selection for pizza only:

Buffalo mozzarella add 3  
Prosciutto di Parma add 5  
Mortadella add 2  
Ham add 2  
Hot soppressata add 2  
Mild salami add 2  
Italian sausage add 2  
Sicilian anchovies add 3  
Friarelli add 2  
Olives add 2  
Eggplants add 2  
Parmesan cheese add 2  
Mushrooms add 1  
Fior di latte add 1  
Pumpkin add 1  
Artichokes add 2  
Spinach leaf add 1  
Rocket add 2  
Cherry tomatoes add 2  
Basil add 1  
Tomato sauce add 1  
Balsamic glaze add 1  
Vegan cheese add 3  
Truffle olive oil add 1  
Garlic add 1