



english menu

Bread

OUR DAILY BREAD   2,5€
Basket of homemade bread served with sun dried tomato pesto dip

Focaccia

Fresh homemade with extra virgin olive oil & rosemary  6€
Fresh homemade with extra virgin olive oil & garlic  7€
Fresh homemade with extra virgin olive oil & cherry tomatoes  7€
Fresh homemade with extra virgin olive oil, garlic & mozzarella  8,5€

bites to Start

CRISPY POTATO CHIPS  4€
Pecorino cheese & black pepper

VEGGIE ANTIPASTO 10€
Aubergine, courgette, artichokes, peppers, mushrooms and cherry tomatoes

PARMIGIANA DI MELANZANE    10€
Aubergine, mozzarella, tomato sauce and basil

BURRATINA, rocket, variety of cherry tomatoes  11€


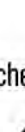


PARMESAN CHEESE ROCKS   8,5€
with pear, rocket & balsamic vinegar

FILET BEEF CARPACCIO  16€
Parmesan cheese, boletus mushrooms & truffle cream

CHEF SALAD   10,5€
Salad mix, tomato, carrots, pears, walnuts & gorgonzola



MINI SALAD 5€
Bowl with lettuce, tomato and onion



kids Menu



PENNE BOLOGNESE     8€

SPAGHETTI NAPOLITANA   7€

sourdough white Pizza



ORTOLANA   11,5€
Courgette, artichoke, aubergine, roasted pepper, garlic, mozzarella cheese & cherry tomatoes

BARESE   15€
Burrata, parma ham & wild rocket




QUATTRO FORMAGGI   12,5€
Mozzarella, taleggio, gorgonzola & parmesan cheese

BURRATELLA    16,5€
Mortadella, burrata & pistachio cream



sourdough Pizza





MARGHERITA, tomato, basil & mozzarella   10€





NAPOLI      12€
Tomato, anchovies, capers & mozzarella cheese

MEDITERRANEA    13€
Tomato, caramelized onions, mozzarella, tuna & roasted peppers

REGINA   12,5€
Tomato, mozzarella, york ham & mushrooms

PEPPERONI   13,5€
Tomato, mozzarella cheese & spicy salami

CAPRICCIOSA     13,5€
Tomato, mozzarella, artichokes, york ham & olives

CALZONE     15€
Tomato, mozzarella, ricotta & gorgonzola cheese, wild rocket & walnuts

extra Toppings

Caramelized Onions / Basil / Rocket 1€

Fresh Ricotta Cheese / Artichoke / Tuna / York Ham / Parmesan Grana Padano 1,5€

Shrimps / 24 month Parma Ham 2,5€

Burratina 4,5€



Pasta

SPAGHETTI CARBONARA TRADITIONAL     13,5€
Guanciale cured pork, parmesan cheese, yolk egg & black pepper

SPAGHETTI NAPOLITANA   11,5€
Tomato sauce, garlic, basil & parmesan cheese

LINGUINE WITH CLAMS      16,5€
Clams, cherry tomatoes, basil & spicy touch




LINGUINE CON FRUTTI DI MARE        19€
Scallops, mussels, clams, octopus and genovese pesto




RIGATONI AL FORNO   12€
Italian sausage, Grana Padano, peas, mushrooms, fresh cream, tomato sauce.
Baked pasta gratin with mozzarella & parmesan cheese





fresh Pasta homemade

STRIGOLI AL PESTO GENOVESE    11,5€
Homemade creamy green pesto, broad beans, boiled potatoes







GNOCCHI A LA BOLOGNESE      13,5€
Slow-cooked meat ragu, tomato sauce & parmesan cheese

TAGLIATELLE BOSCAIOLA    14,5€
with italian sausage, mushrooms, peas and cream






TAGLIATELLE MARE E MONTI      15,5€
Shrimps, mushrooms, fresh cream & tomato sauce




TAGLIATELLE PORTOFINO     14,5€
Shrimps, courgette, cherry tomatoes & Genovese creamy green pesto

stuffed Pasta homemade

GREEN LASAGNA       14€
Carrots, courgette, peppers, broccoli & onions.
Baked pasta gratin with mozzarella & parmesan cheese

LASAGNA BOLOGNESE      15€
Slow-cooked meat ragu, mozzarella & parmesan cheese

BEEF RAVIOLI      15,5€
Sage butter sauce & bacon






RICOTTA AND SPINACH CANNELLONI    14€
Gratin mozzarella and parmesan cheese




Specials



TAGLIATA DI ENTRECOTE DI MANZO   24€
BEEF SIRLOIN STEAK "tagliata", rocket, parmesan, balsamic cream sauce and homemade baked potatoes















ASK ABOUT OUR SPECIALS!

Desserts

PROFITEROLES, filled with pastry cream      7€
and covered in chocolate with hazelnuts

TRADITIONAL TIRAMISU    6€

MASCARPONE MOUSSE   6,25€
with passion fruit ice cream & pistachio

 GLUTEN ·  SHELLFISH ·  EGG ·  FISH ·  PEANUTS
 SOYA ·  MILK ·  CELERY ·  NUTS ·  MUSTARD
 SESAME ·  SULPHITE ·  LUPIN ·  MOLLUSCS

Hot & Soft Drinks

H2o Osmosis 1,5 H2o Fuente Alta 0,50 2,25

H2o San Pellegrino 0,75 3,5 Coca Cola 2,5

Coca Cola Zero 2,5 Fanta Orange 2,5

Fanta Lemon 2,5 Tonica Schweppes 2,5

Sprite 2,5 Nestea Mango Piña 3

Appletiser 3 Apple Juice 2,5

Peach Juice 2,5 Red Bull 4

Beer & Ciders

Cerveza Stella *caña* 2,75 Clara *caña* 2,75
Artois *jarra* 3,50

Dorada sin Limón 3 Dorada Especial 3

Corona 3,8 Koppaberg Lima Fresa 4

Peroni 4 Magners 4

Hot Drinks

Espresso 1,8 Sólo 1,8

Doble Espresso 2,5 Barraquito 4

Americano 3 Cortado 2

Cortado Condensada 2 Cortado Leche y Leche 2,25

Café con Leche 2,8 Cappuccino 3

Latte 3 Té o Infusión 2,75

Carajillo 3,5 Irish Coffee 7

Affogato al Caffé 4

Italians Cocktails

Espresso Martini · Vodka, Kahlua, espresso coffee and sugar 8

Negroni · Gin, Campari and Vermouth rojo 8

Aperol Spritz · Aperol, prosecco and soda 7

Spritz Limoncello · Limoncello, prosecco and soda 7,5

Bellini · Prosecco and peach juice 7

Milano Torino · Campari and vermouth rojo 7,5

Capo Tonic · Amaro del capo, tonic and lime 7,5

Amaretto Sour
Amaretto Disaronno, lime, sugar, angostura drops and egg white 8

Il Padrino · Amaretto Disaronno and whisky 9

Garibaldi · Campari and Fanta orange 7,5

Liquors & Spirits

Limoncello 5 Amaro del Capo 5,5

Grappa 5,5 Sambuca 5

Ron Miel 4,5 Licor 43 6

Baileys 6 Kalhua 6,5

Campari 7 Petroni Rojo
Blanco Vermouth 5

Amaretto Disaronno 6 Magno Brandy 5

Carlos I Brandy 8,5 Hennessy Coñac 9,5

Pastis Ricard 5 Tanqueray Gin 7

Martin Miller Gin 9 Brockman's Gin 9

Bulldog Gin 7 Absolut Vodka 7

Arehuca Blanco Rum 6 Arehucas Oro Rum 6

Zacapa 23 Rum 11 Captain Morgan
Spiced Rum 7

Matusalem 7 Rum 7,5 Havana S.
de Maestros Rum 10

Diplomático Rum 8 Malibu Rum 6,5

Johnnie Walker
Red Label Whisky 7 Johnnie Walker
Black Label Whisky 8,5

Ballantine's Whisky 7 Jim Beam Bourbon Whisky 7

Chivas 12 Whisky 8,5 Jameson Whiskey 7,5

Shot 3 Premium Shot 3,5

*Spirit and Mixer +1€ · Appletiser or Royal Bliss +1,50 €
Spirits measures 5 cl.

the good italian cuisine