

## Wines

### Sparkling Wines

	125ML	750ML
LIMITED EDITION ALTA LANGA DOCG Pinot Nero, Chardonnay   <i>Fontanafredda</i>   Piemonte	8	33
PERLAGE METODO CLASSICO BRUT Pinot Nero, Chardonnay   <i>Valtidone</i>   Emilia Romagna	6	28
PROSECCO DOC Glera   <i>Ronco Belvedere</i>   Veneto	5	22
IL FRESCO PROSECCO DOC ROSÉ MILLESIMATO BRUT Glera, Pinot Nero   <i>Villa Sandi</i>   Veneto	5	22
FRANCIACORTA DOCG EXTRA BRUT BLANC DE BLANCS Chardonnay   <i>Sullali</i>   Lombardia	8	40
MAXIMUM BLANC DE BLANCS TRENTO DOC BRUT Chardonnay   <i>Ferrari</i>   Trentino	35	
MAXIMUM ROSÉ TRENTO DOC BRUT Pinot Nero, Chardonnay   <i>Ferrari</i>   Trentino	40	

### White Wines and Rosé

	125ML	750ML
RIBOLLA GIALLA COLLI ORIENTALI DEL FRIULI DOC Ribolla Gialla   <i>Le Vigne di Žamò</i>   Friuli Venezia Giulia	7	28
CHARDONNAY ISONZO DEL FRIULI DOC Chardonnay   <i>Borgo Conventi</i>   Friuli Venezia Giulia	5	22
MASSOVIVO AMMIRAGLIA VERMENTINO TOSCANA IGT Vermentino   <i>Frescobaldi</i>   Toscana	5	22
SERROCIELO FALANGHINA DEL SANNIO DOC Falanghina   <i>Feudi di San Gregorio</i>   Campania	6	28
GRILLO SICILIA DOC Grillo   <i>Mandrarossa</i>   Sicilia	4	22
FEUERSTEIN GEWURZTRAMINER DOLOMITI IGT Gewurztraminer   <i>Baron Longo</i>   Alto Adige	7	33
SOAVE CLASSICO DOC Garganega   <i>Suavia</i>   Veneto	6	23
KREOS NEGROAMARO ROSATO DEL SALENTO IGT Negroamaro   <i>Castello Monaci</i>   Puglia	4	22
ROSERI VALTENESI RIVIERA DEL GARDA CLASSICO DOP Groppello Sangiovese, Barbera   <i>Cà Maiol</i>   Lombardia	5	22

WINE CONTAINS SULFITES - BEER CONTAINS GLUTEN  
SQUID, PRAWNS, ANCHOVIES, ARANCINO, MACKEREL, BACCALÀ, TUNA, CUTTLEFISH, TIRAMISÙ CREAM, CANNOLO AND BERRIES ARE SOURCED FRESH, PROCESSED AND BLAST FREEZED AT -18°C IN OUR KITCHENS TO PRESERVE ALL ORGANOLEPTIC QUALITIES OR PURCHASED FROZEN FROM SELECTED SUPPLIERS. SOME INGREDIENTS IN THE MENU MAY VARY DUE TO AVAILABILITY AND SEASONALITY OF PRODUCTS, TO ALWAYS GUARANTEE THE HIGHEST QUALITY OF OUR DISHES. OUR STAFF IS ALWAYS AVAILABLE FOR EVERY QUESTION YOU MAY HAVE ON THIS REGARD. PRICES ARE IN EUROS.

## Wines

### Red Wines

	125ML	750ML
EBBIO NEBBIOLO D'ALBA DOC GRAPPOLO INTERO Nebbiolo   <i>Fontanafredda</i>   Piemonte	7	28
RAIMONDA BARBERA D'ALBA DOC Barbera   <i>Fontanafredda</i>   Piemonte	5	23
NOBILE DI MONTEPULCIANO BIO Sangiovese   <i>Salcheto</i>   Toscana	7	36
PRIMITIVO SALENTO IGT BIO Primitivo   <i>Trullo di Noha</i>   Puglia	4	22
NERO D'AVOLA SICILIA DOC BIO Nero d'Avola   <i>Mandrarossa</i>   Sicilia	5	22

## Beers

### Draft Beers

	330ML	500ML
NASTRO AZZURRO Bionda   Lager   5,1%	5	7
PERONI RAFFO LA GREZZA Bionda   Lager   4,8%	5	7

### Bottled Beers

	330ML	500ML
L'IPPA BALADIN Chiara   IPA   5,5%	6	
MESSINA CRISTALLI DI SALE Chiara   Lager   5,0%	4	
PERONI GRAN RISERVA RED Rossa   Vienna Style   5,2%	8	

## Soft Drinks

WATER <i>Lurisia</i> 500 ml	2,5
CHINOTTO, ARANCIATA, GAZZOSA <i>Lurisia</i> 275 ml	3
LIMONATA, MANDARINATA <i>Niasca Portofino</i> 250 ml	3
ACQUA TONICA <i>Baladin</i> 200 ml	3
MOLECOLA 330 ml Classica o senza zucchero	3
MOLECOLA 250 ml Bimbo senza caffeina	3

## il Caffè

ESPRESSO	2
ESPRESSO DECAFFEINATO	2
CAFFÈ DOPPIO	3
ESPRESSO MACCHIATO SOIA	2
CAPPUCCINO	2,5
CAPPUCCINO GRANDE	3
ORZO PICCOLO	2
ORZO GRANDE	2,5
GINSENG PICCOLO	2
GINSENG GRANDE	2,5
MAROCCHINO	2,8
CORREZIONE	0,5
ESPRESSO + CREMINO <i>Baratti &amp; Milano</i>	2,5

“ Our cuisine is based on seasonality and Italian traditions, to create simple and delicious dishes that enhance the taste the good ingredients from our Market ”

## EAT & L

### l'Aperitivo Italiano

APEROL SPRITZ 8  
*Aperol*, prosecco e soda

CAMPARI SPRITZ 8  
*Campari*, prosecco e soda

AMERICANO 10  
*Campari*, vermouth rosso, soda

Want more? ask our staff for the cocktail list.

### i Taglieri

TAGLIERE ASSAGGIA | 18,9  
Platter with *San Nicola* prosciutto crudo ham aged 20 months, *Villani* mortadella ham, *Ignalat* smoked burrata and focaccia bread

ALZATA GLI STAGIONATI! | 14,9 **VNG**  
Platter with Parmigiano Reggiano cheese aged 24 month, *Il Fiorino* semi-aged pecorino cheese, honey and walnuts

ALZATA FINOCCHIONA | 12,9  
platter with *Falaschi* finocchiona IGP salame with guttiau carasau bread

TAGLIERE CONDIVIDI | 25,9  
Platter with *San Nicola* prosciutto crudo ham aged 20 months, *Villani* mortadella ham, *Ignalat* smoked burrata, cannellini beans hummus, cherry tomatoes bruschetta, tomato mozzarella suppli and focaccia bread

ALZATA DEL CASARO | 13,9 **V**  
platter with ricotta cheese, *il Parco* bufala mozzarella cheese and *Ignalat* burrata cheese.

ALZATA MORTADELLA | 12,9  
Platter with mortadella ham and focaccia bread

## gli Sfizi

**MONDEGHILI ALLA MILANESE** | 9,9  
Deep fried meatballs served with tartare sauce

**ALICI FRITTE** | 9,9  
Deep fried anchovies served with lemon flavored mayonnaise

**TOTANO FRITTO** | 10,9  
Deep fried squid served with aioli sauce

**CROCCHETTA** | 5  
Deep fried potato and cod breaded ball

**SUPLÌ CACIO E PEPE** | 3,9 **V**  
Deep fried breaded rice ball stuffed with pecorino cheese and black pepper

**SUPLÌ POMODORO** | 3,9 **V**  
deep fried breaded rice ball stuffed with tomato, mozzarella and basil

**HUMMUS DI FAGIOLI CANNELLINI E ARACHIDI** | 6,9  
Beans and peanuts hummus with small green salad, *Senatore Cappelli* corn and durum wheat crumble

**PATATE DI AVEZZANO** | 6,9 **V**  
Patata di Avezzano Deep fried Avezzano's district potatoes

**PANZANELLA DI GAMBERI AL VAPORE** | 12  
Traditional salad made with our bread, cerry tomatoes, cucumber and celery

**FRISELLA POMODORO E BURRATA** | 8 **V**  
traditional frisella bread with cerry tomatoes and *Ignalat* burrata cheese

**CROSTONE CON INSALATA RUSSA** | 5,9  
Bruschetta bread with russian salad from our gastronomia and *Vicente Marino* tuna

**CROSTONE CON STRACCHINO E SALSICCIA DI BRA** | 6,9  
Bruschetta bread with *Mambelli* stracchino cheese and *La Granda* Bra raw sausage

**CROSTONE CON MOSCARDINI IN GUAZZETTO** | 7,9  
Bruschetta bread with 100% italian tomatoes, olives, cappers and stewed octopus

**TRIS CROSTINI** | 15,9  
A selection of our three bruschettas crostone: russian salad, stewed octopus and stracchino cheese and Bra raw sausage

**TRIS FRITTI** | 15,9  
A selection of our deep fried starters: mondeghili meatballs, crocchetta with cod, suppli with tomato and mozzarella cheese

## le Insalate

**INSALATA CESARINA** | 15,9  
Salad with free range chicken, flakes of Grana Padano cheese, bread croutons and caesar sauce

**CAPRESE DI BUFALA** | 14,9 **V NG**  
Salad with beefheart tomatoes, *il Parco* bufala mozzarella cheese and basil

**INSALATA SMERALDO** | 16,9 **NG**  
Salad with avocado, steamed shrimps, boiled egg and yogurt sauce

**INSALATA DI POMODORI** | 6 **V NG**  
Tomatoes and basil leaves salad

## le Pizze al tagliere

**ASPARAGI E PANCETTA** | 16  
with *Ignalat* fiordilatte mozzarella cheese, asparagus, *Il Fiorino* semi-aged pecorino cheese and *Giovanna Capitelli* italian bacon

**CARCIOFI E FINOCCHIONA** | 14,9  
with *Ignalat* stracciatella, *Falasci* finocchiona IGP salami and artichokes cream

**PESTO E POMODORINI SECCHI** | 13,9 **V**  
with *Ignalat* mozzarella cheese, basil pesto sauce, *De carlo* semi-dried tomatoes and Parmigiano Reggiano cheese flakes

**DIAVOLA** | 11  
with 100% italian tomato sauce, *Ignalat* fiordilatte mozzarella cheese and *Saporello* spicy salame

**COTTO E OLIVE** | 12,9  
with *Ignalat* mozzarella, *Villani* ham and olives

**BURRATA E MORTADELLA** | 14  
with *Ignalat* burrata, *Villani* mortadella ham and pistachio crumble

**ROSSA ALICI** | 12  
with 100% italian tomato sauce, *Vicente Marino* anchovies and origan

**PARMA** | 13,9  
with 100% italian tomato sauce, *Ignalat* mozzarella fiordilatte and *San Nicola* prosciutto crudo ham aged 20 months

**BUFALA** | 11,9 **V**  
with 100% italian tomato sauce and *Il Parco* bufala mozzarella cheese

## i Primi

**PACCHERO POMODORINO E BURRATA** | 14,9 **V**  
Fresh pasta with *Così Com'è* datterino tomatoes, basil and *Ignalat* burrata cheese

**PACCHERI AI FRUTTI DI MARE** | 22,9  
Large pan of paccheri pasta with seafood  
Fresh pasta with *Così com'è* datterino tomatoes, clams, shrimps, mussels and squid

**INSALATA DI CEREALI** | 16 **V NG**  
Cereals salad with cherry tomatoes, greek feta cheese, chickpeas, taggiasca olives, *Italpesto* leccino olives, *Fratepietro* artichokes and basil

**TROFIE AL PESTO** | 14 **V**  
Fresh pasta with genovese basilic pesto sauce

### Menu Pasta da condividere | 22,9

At least 2 people, price per person

#### GRAN PADELLATA DI PACCHERI AI FRUTTI DI MARE

Large pan of paccheri pasta with seafood  
Fresh pasta with *Così com'è* datterino tomatoes, clams, shrimps, mussels and squid

+ **HUMMUS DI FAGIOLI CANNELLINI E ARACHIDI** **V** +  
Beans and peanuts hummus with small green salad, *Senatore Cappelli* corn and durum wheat crumble

+ **PATATA DI AVEZZANO** **V**  
deep fried Avezzano's district potatoes

## i Secondi

**ROAST BEEF DI MANZO CON CRUDITÈ DI VERDURA E DRESSING ALLA SENAPE** | 16,9 **V NG**  
*La Granda* Piemontese Fassona roastbeef with crunchy vegetables salad and mustard citronette

**IL TONNATO** | 16,9 **NG**  
*La Granda* Piemontese Fassona roastbeef with traditional tonnata sauce

**TARTARE DI MANZO CON BATTUTO MEDITERRANEO** | 16,9 **NG**  
*La Granda* Piemontese Fassona beef tartare with a pesto of cherry tomatoes, capers and anchovies

**TARTARE DI TONNO, AVOCADO E RISO VENERE** | 22,9 **NG**  
Tartare of mediterranean red tuna, avocado and venere rice

## i Dolci

**TIRAMISÙ** | 7,9 **V**  
Mascarpone cream, savoiardi biscuits soaked in coffee and cocoa powder topping

**PANNA COTTA CON GIANDUJA E CROCCANTE DI BISCOTTO** | 6,9 **V**  
Vanilla pannacotta with gianduja cream and biscuit crumble

**CANNOLO SICILIANO** | 6,9 **V**  
Crispy waffle stuffed with sweet goat ricotta cheese, candied orange zest and amarena cherry

**PANNA COTTA FRUTTI BOSCO E BISCOTTO** | 6,9  
Vanilla pannacotta with gianduja cream and biscuit crumble

## il Gelato

### Our flavour selection

Custard, chocolate 72, hazelnut, salted pistachio, stracciatella (milk cream and chocolate chip), salted gianduja, mango, strawberry, lemon

*Felice*  
MILANO

**COPPA ALLA CREMA ORTIGIA** | 8  
with fresh strawberries and whipped cream

**COPPA MISTA 3 GUSTI** | 7  
Cup with three different flavors of icecream

**AGGIUNTA PANNA** | 1,5  
Additional whipped cream

**PALLINO** | 4  
One scoop of icecream

**MINI AFFOGATO AL CIOCCOLATO** | 4  
Small *Affogato* icecream with chocolate

**AFFOGATO AL CAFFÈ** | 7  
*Affogato* icecream with coffee

**AFFOGATO AL CIOCCOLATO** | 7  
*Affogato* icecream with chocolate

THE BREAD MADE HERE AND THE SERVICE | 2€

IF YOU WANT TO KNOW THE ALLERGENS CONTAINED AS INGREDIENTS OR AS CONTAMINANTS CONSULT THE DISCLOSURE BY SCANNING THIS QR CODE



**V** VEGETARIAN

**NG** GLUTEN FREE INGREDIENTS, BUT IT CAN CONTEINS HINTS OF