

Wines

<i>le Bollicine/Sparkling</i>	125 ml	750 ml
PERLAGE METODO CLASSICO BRUT Pinot Nero, Chardonnay <i>Valtidone</i> Emilia Romagna	6	28
ALTA LANGA DOCG LIMITED EDITION Pinot Nero, Chardonnay <i>Fontanafredda</i> Piemonte	8	33
IL FRESCO PROSECCO DOC ROSE' MILLESIMATO BRUT Glera, Pinot Nero <i>Villa Sandi</i> Veneto	5	22
PROSECCO DOC Glera <i>Ronco Belvedere</i> Veneto	5	22
MAXIMUM BLANC DE BLANCS TRENTO DOC BRUT Chardonnay <i>Ferrari</i> Trentino		35
<i>i Bianchi e i Rosati/ White and Rosé</i>		
RIBOLLA GIALLA COLLI ORIENTALI DEL FRIULI DOC Ribolla Gialla <i>Le Vigne di Zamo</i> Friuli	7	28
CHARDONNAY ISONZO DEL FRIULI DOC Chardonnay <i>Borgo Conventi</i> Friuli	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
VERMENTINO RIVIERA LIGURE DI PONENTE DOC Vermentino <i>Laura Aschero</i> Liguria	7	38
GRILLO SICILIA DOC Grillo <i>Mandrarossa</i> Sicilia	4	22
NEGROAMARO ROSATO KREOS Negroamaro <i>Tenuta i Monaci</i> Puglia	4	22
ROSERI VALTENESI RIVIERA DEL GARDA CLASSICO DOP CHIARETTO Groppello, Barbera, Sangiovese, Marzemino <i>Ca' Maiol</i> Lombardia	5	22
<i>i Rossi/Red</i>		
EBBIO NEBBIOLO D'ALBA DOC GRAPPOLO INTERO Nebbiolo <i>Fontanafredda</i> Piemonte	7	33
RAIMONDA BARBERA D'ALBA DOC Barbera <i>Fontanafredda</i> Piemonte	5	23
NOBILE DI MONTEPULCIANO BIO Sangiovese <i>Salcheto</i> Toscana	7	36
NERO D'AVOLA SICILIA DOC BIO Nero d'Avola <i>Mandrarossa</i> Sicilia	5	22
PRIMITIVO SALENTO IGT BIO Primitivo <i>Trullo di Noha</i> Puglia	4	22
CILIEGIOLO RUBINOCOLLINE DEL GENOVESATO IGT Ciliegiolo <i>Bisson</i> Liguria	6	22

Beers

<i>la Birra alla Spina/Draft Beer</i>	300 ml	500 ml
BIRRA LEGGERA <i>Baladin</i> Piemonte	5	7
BIRRA KRONEN <i>Forst</i> Trentino	5	8
BIRRA SUPER <i>Baladin</i> Piemonte	6	8
BIRRA ISAAC <i>Baladin</i> Piemonte	6	8
GRAN RISERVA <i>Peroni</i> Lazio	6	8
<i>la Birra in Bottiglia/Bottled Beer</i>	330 ml	
NAZIONALE FORTE Bianca <i>Baladin</i> Piemonte	6	
QUEEN BERRY Sour con aronia <i>Mastri Birrai Umbri</i> Umbria	6	
CLUVIAE Ale bionda con mela <i>Maiella</i> Abruzzo	6	
AMBER ALE Ambrata <i>Maltus Faber</i> Liguria	6	750 ml
WAYAN Blanche <i>Baladin</i> Piemonte	12	
BIRRA DI PRIMAVERA Saison <i>Maltus Faber</i> Liguria	12	
BONNIE STOUT Scusa <i>Olmaia</i> Toscana	13	

Soft drinks

WATER BOLLE OR STILLE <i>Lurisia</i> 750 ml	3
CHINOTTO, ARANCIATA, GAZZOSA, TONICA <i>Lurisia</i> 275 ml	3,5
LIMONATA, MANDARINATA, FESTIVO PORTOFINO <i>Niasca Portofino</i> 250 ml	3,5
MOLECOLA Classic or sugar free 330 ml	3,5
MOLECOLA BIMBO Caffeine free 250 ml	3,5
SUCCO DI FRUTTA ORANGE, PEACH, PEAR <i>Bio Plose</i>	3,7
COFFEE <i>Vergnano</i>	2
<small>FRITTATINE, SQUIDS, MASCARPONE CREAM, SUPPLI, SHRIMPS, BERRIES, CANNOLO, SHEEP RICOTTA, COD, MASCARPONE CREAM OF TIRAMISU (MADE FROM A CREAM BASE OF GOLOSI DI SALUTE) ARE FRESH, PROCESSED AND BLAST CHILLED AT -18°C IN OUR KITCHENS TO PRESERVE ALL THE ORGANOLEPTIC QUALITIES OR PURCHASED FROZEN FROM SELECTED SUPPLIERS. SOME INGREDIENTS INDICATED IN THE MENU MAY VARY ACCORDING TO THE AVAILABILITY AND SEASONALITY OF THE PRODUCTS. IN ORDER TO ALWAYS GUARANTEE THE HIGHEST QUALITY OF OUR DISHES. OUR STAFF IS ALWAYS AVAILABLE FOR ANY REFERENCE. PRICES ARE IN EUROS.</small>	
WINE CONTAINS SULPHITES BEER CONTAINS GLUTEN	

EAT ITALY

“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.”

l'Aperitivo Italiano

APEROL SPRITZ | 8
Aperol, prosecco and soda

CAMPARI SPRITZ | 8
Campari, prosecco and soda

gli Antipasti

LA PATATA CROCCANTE | 6
Azienda Agricola Terra e Sole organic Avezzano's potatoes, whole-steamed unpeeled, crushed by hand, deep fried and seasoned with lemon and rosemary salt. Served with our salsa Mediterranea: fresh mayonnaise, *Scalia* anchovies and capers.

BRUSCHETTA ZUCCHINE E RICOTTA | 8 ✓
with courgettes and baked ricotta *Ca Form*

SUPPLI POMODORO E MOZZARELLA | 3 ✓
Rice croquette filled with tomato sauce and mozzarella cheese.

FRITTO DI TOTANI | 10,9
Fried squid and seasonal vegetables.

SPECIAL DISH SIGNED BY CHEF SIMONE SALVINI
in collaboration with *Alce Nero* | 6,9 ✓
Cannellini beans hummus and peanuts with salad, corn and *Senatore Cappelli* hard wheat flour crumble

CRUDA CON BATTUTTA
MEDITERRANEA | 13,9 NG
La Granda Fassona Piemontese steak tartare, with basil, *Italpesto* olives, *La Nicchia* capers and De Carlo semi-dried tomatoes.

TAGLIERE MISTO | 24
Giordano coppa, *Sant'Olcese Gabella* salami, *Caseificio Esposito* caciotta cheese, fried chickpea flour sticks, focaccia bread stick, roasted bread with courgettes and ricotta cheese, *Pastificio Dasso* from Lavagna fried borage stuffed ravioli.

TARTARE | 22,9 NG
Bluefin tuna tartare served with fennels, oranges and *Taggiasca* olives salad.

CROCCHETTA DI PATATE E BACCALÀ | 5
Codfish and potatoes croquette with our Mediterranean sauce.

i Primi

SPAGHETTO EATALY | 11,9 **V**
Gragnano IGP Afeltra 100% Italian wheat spaghetti, *Così Com'è* red datterino tomato sauce.

TROFIE AL PESTO | 13 **V**
Fresh pasta with *Il pesto di Prà* basil pesto, green beans and potatoes.

GNOCCO DI PATATE ALLA PUTTANESCA DI TONNO ROSSO | 19,9
Master fresh potato gnocchi with Mediterranean Red Tuna, *Così Com'è* yellow datterino tomato, capers and olives

RAVIOLO DI MAGRO BURRO E SALVIA | 19
Triglia Handmade ravioli filled with ricotta cheese and herbs, cooked with *Treantigrana* butter, sage and *Gennari* PDO Parmigiano Reggiano

CULURGIONIS | 19
Kiroza handmade Culurgionis filled with potato, cheese and mint served with *Così Com'è* datterino tomato and seasoned ricotta cheese

To share

Minimum 2 people



GRAN PADELLATA DI PASTA
Scegli un piatto tra quelli sopra e condividilo!
+
PATATA DI AVEZZANO
Our iconic Avezzano potato fried on the moment
+
HUMMUS DI FAGIOLI CANNELLINI E ARACHIDI
Cannellini beans and peanuts hummus with corn and Salvatore Cappelli durum wheat crumble

19,9
a persona

This month we celebrate pasta in all its forms, in restaurants and markets!

Second courses

INSALATA CESARINA | 13,9
Azienda Agricola Gambaro, symbiotic salad, herb roasted chicken breast, focaccia croutons, *Gennari* 24 months Parmigiano flakes and our Salsa Mediterranea.

INSALATA PRIMAVERA | 13,9 **V**
With mixed green salad, cherry tomatoes, carrots, green beans, *Ca Form* roasted ricotta cheese, yogurt dressing and honey mustard

PANGIOTTO | 16,9
Enkir bread, *La Granda* Fassona Piemontese hamburger with tomato, roman salad, *Ignalat* smoked scamorza cheese and mayonnaise, served with Avezzano's fried potatoes.

ORATA AL CARTOCCIO | 22,9 **NG**
Foil-baked Mediterranean sea bream with *Terra e Sole* organic Avezzano's potatoes, *La Nicchia* capers, *Italpesto* taggiasca olives, aromatic herbs and lemon.

CONIGLIO ALLA LIGURE | 20 **NG**
Carmagnola diced rabbit meat, mashed potatoes, *Italpesto* taggiasca olives and pine nuts.

TAGLIATA DI TONNO ROSSO | 28,9 **NG**
Bluefin tuna tagliata served with roasted pumpkin and toasted pumpkin seeds

SPAGHETTO EATALY CON BURRATA | 14,9 **V**
Gragnano IGP Afeltra 100% Italian wheat spaghetti, *Così Com'è* red datterino tomato sauce and *Ignalat* burrata cheese.

MINISTRONE GENOVESE | 13 **V**
Vegetables soup with focaccia croutons and *Pesto di Prà* basil pesto.

TAGLIATELLA VERDE AL RAGÙ BIANCO | 15
Rossi green tagliatelle served with *La Granda* white ragù and herb

RIGATONE ALL'UOVO ALL'AMATRICIANA | 14,9
Artusi fresh rigatoni, *Così Com'è* datterino red sauce, *La Granda* Guanciale, *Fratelli Pinna* PDO Pecorino Romano cheese and *Mercante di Spezie* pepper

PANSOTO LIGURE CON SALSA DI NOCI | 15,9
Novella pansotti filled with ricotta cheese and spinach, served with walnut sauce

FRITTO DI TOTANI, GAMBERI E ACCIUGHE | 22,9
Fried squids, shrimps and anchovies with seasonal vegetables.

LA TAGLIATA | 22,9
Slow Food Presidia *La Granda* Fassona rump steak with green bean salad, potatoes, courgettes, cherry tomatoes and honey mustard.

CREMA DI PISELLI | 15 **V**
Green peas cream with *Val D'Aveto* prescinseua cheese, baby spinach and *Roi* olive tapenade.

INSALATA DI FAGIOLINI | 6 **V NG**
Stir-fried green beans with extra virgin olive oil.

INSALATA MISTA | 6 **V NG**
Mixed salad leaves with carrots and cherry tomatoes.

PANISSA FRITTA | 6 **V NG**
Fried chickpea's flour sticks.

Pizze

Try them also in the Roman crunchy version with *Senatore Cappelli* organic hard wheat flour | + 2

Margherite

ORIGINALE DI EATALY | 8,9 **V**
Antonella 100% Italian tomato sauce, *Ignalat* mozzarella cheese and *Roi* extra virgin olive oil.

BUFALA | 11,9 **V**
Antonella 100% Italian tomato sauce, *Il Parco* buffalo mozzarella cheese and *Roi* extra virgin olive oil.

AFFUMICATA | 13 **V**
Così Com'è yellow datterino tomato sauce, *Ignalat* smoked burrata cheese, *Ignalat* mozzarella cheese and basil.

MARGHERITACCIA | 12,9 **V**
Antonella 100% Italian tomato sauce, *Il Parco* buffalo mozzarella cheese, *Il pesto di Prà* basil pesto and *Il Fiorino* semicured Pecorino cheese.

Specials

GENOVA | 16 **V**
Ignalat mozzarella cheese, *Val d'Aveto* prescinsêua cheese, Avezzano potatoes, black kale and *Il Pesto di Prà* basil pesto.

PIZZOLO AUTUNNO | 16,9
Sicilian pizza dough filled with *Ignalat* mozzarella cheese, *Fratepietro* baby artichokes cream, *Ignalat* smoked scamorza cheese and Piacentina *Giordani* bacon.

ZUCCA E 'NDUJA | 15
Ignalat mozzarella cheese, pumpkin cream, *Invernizzi* Si spicy gorgonzola DOP cheese, Spilinga *SAP* 'nduja and walnuts.

SOTTOBOSCO | 18,9 **V**
Ignalat mozzarella cheese, *Urbani* porcini mushrooms, *Gennari* Parmigiano Reggiano 18 months cheese flakes.

le Liguri

FOCACCIA AL FORMAGGIO | 11,9 **V**
Traditional stuffed focaccia with *Caseificio Esposito* stracchino cheese.

+ *Il Pesto di Prà* basil pesto | 3 **V**

FOCACCIA PIZZATA | 14,9
Traditional stuffed focaccia with *Caseificio Esposito* stracchino cheese, *Antonella* 100% Italian tomato sauce, oregano, *Vincente Marino* anchovies and capers.

Menu pizza scrocchiarella | 19,9 solo a cena

PIZZA A SCELTA + **HUMMUS DI FAGIOLI CANNELLINI E ARACHIDI** + **PATATA DI AVEZZANO**
A pizza of your choice in the menù with crispy base with Salvatore Cappelli grain hummus with Salvatore Cappelli grain Our iconic potato fried on the moment

The extra touch from our market

Il Parco
buffalo mozzarella cheese | +3

Italpesto
Taggiasca olives | +1,9

Il pesto di Prà
basil pesto | +3

MARGHERITA BABY + **ONE DRINK** + **BACI DI DAMA**
TROFIA AL PESTO BABY
TROFIA AL POMODORO BABY

11,9



Our pizza is cooked at high temperature wood-fired Marana oven.

OUR BREAD BAKED HERE AND SERVICE FROM OUR STAFF | 2

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



V VEGETARIAN

NG WITHOUT INGREDIENTS WITH GLUTEN, BUT IT CAN CONTAINS HINTS OF IT