



PIZZA

our light and fragrant dough has a mix of 7 stone-ground flours, indirect dough cold-matured for over 70 hours, high hydration over 70%

DIAVOLA 28.00

tomato sauce, mozzarella, salami, fresh chilli

CAPRICCIOSA 28.00

tomato sauce, mozzarella, mushroom, Italian roasted ham, artichoke, hard boiled egg, salami

CRUDO E RUCOLA 28.00

tomato sauce, mozzarella, Parma ham, rocket

SOLEPOMODORO 28.00

mozzarella, Italian semi-sun-dried tomatoes, cream, roasted potato, onion, Italian sausage

RUSPANTE 28.00

mozzarella, cream, mushroom, roasted potatoes, onion, chicken

HAWAIIAN 28.00

tomato sauce, mozzarella, Italian roasted ham, charcoal marinated pineapple

CALZONE TRADIZIONALE 28.00

tomato sauce, mozzarella, mushroom, egg, Italian roasted ham

MARGHERITA 22.00

tomato sauce, mozzarella, basil (V)

IL CONTADINO 24.00

tomato sauce, mozzarella, mixed grilled vegetables (V)

LA BUFALINA 30.00

tomato sauce, buffalo mozzarella DOP, basil (V)

4 FORMAGGI 28.00

mozzarella, fontina, gorgonzola, emmental (V)

IL PESCATORE 30.00

tomato sauce, mozzarella, mixed seafood

REGOLARE 28.00

tomato sauce, mozzarella, prawns, gorgonzola, Italian sausage

EXTRA TOPPING

cold cuts, chicken, seafood 7.50 each

all other toppings 3.50 each

PASTA - RISOTTI

ORECCHIETTE AL PESTO GENOVESE 30.00

Italian basil, pine nuts, potato cream (V)

IL FUSILLONE AL POMODORO 30.00

Italian cherries tomato sauce, basil, parmesan, butter (V)

SPAGHETTO BOTTARGA E GAMBERI 30.00

Sardinian mullet roe, prawns, extra virgine olive oil, garlic, chilli

SPAGHETTO AI FRUTTI DI MARE 30.00

mix seafood, Italian cherry tomato sauce, extra virgine olive oil, garlic, olives

HOME-MADE TAGLIATELLE AMATRICIANA 30.00

Italian bacon, Italian cherry tomato sauce, Pecorino cheese

HOME-MADE FETTUCCINA AL NERO 31.00

squid ink fettuccine, baby squid, peas, Sardinian mullet roe

HOME-MADE RAVIOLI AL TARTUFO 35.00

black winter truffle & potato, parmesan, walnuts, truffle butter sauce (V)

RISOTTO ALLA SICILIANA 39.00

Canadian lobster carnaroli "cru" risotto with fresh asparagus, smith apples

ROAST

MAIALINO DA LATTE ARROSTITO 45.00

"26 hours" slow roasted Iberico suckling piglet marinated with mustard & herbs. Served with mashed potatoes and braised red chicory