

ANTIPASTI

TARTARE DI BAVETTA	59
Seasoned beef bavette. Black truffle. Fried capers. Black truffle mayonnaise. Sweet shallots. Parmigiano Reggiano DOP. Crispy Jerusalem artichokes. Whipped butter. Our bread.	
BURRATA DI BUFALA	45
Fresh burrata di bufala DOP. Sicilian orange. heirloom tomatoes. herb salsa. Aceto Balsamico di Modena I.G.P.	
POLPO ALLA LUCIANA	69
Grilled octopus. peperoncino. San Marzano tomatoes DOP. shallots. wild herbs. extra virgin olive oil.	
TARTARE DI SALMONE	59
Fresh Scottish Loch Duart salmon. guacamole. onion. shallot. cilantro. chives. Pickled white radish.	
WILD SHRIMP	45
A sauce based on white wine. butter. and shallots. our bread.	
VITELLO TONATTO	69
Veal fillet. fresh tuna and anchovy sauce. capers from Pantelleria IGP sotto sale.	
ANTIPASTI PLATE	69
Selected Italian meats, cheese and our bread.	
TALLEGIO STICKS	32
Taleggio cheese. panko. roasted bell pepper and coriander relish. sicilian oregano.	

PASTA FRESCA

PAPARDELLE DEMI GLACE	48
Roasted beef bone demi-glace. Cracked black pepper. Rosemary. Brandy. Organic chicken liver.	
PAPPARDELLE RAGOUT	59
Ragout with American beef brisket and bone marrow. Pecorino Romano DOP.	
MAFALDINE DI BURRATA	59
Basil pesto. Parmigiano Reggiano DOP. Amalfi lemon zest. Buffalo burrata. Homemade sun-dried tomatoes. Sicilian pistachios.	
LINGUINE AI FRUTTI DI MARE	69
Wild Argentinian shrimp. Fresh mussels. Octopus. Parsley. White wine.	
STROZAPRETTI RAGOUT BIANCO	49
Sicilian ragout with salsiccia and prosciutto di Parma. Parmigiano Reggiano DOP, tarragon. chili pepper. italian wild broccoli.	
FETTUCCINE WITH SIBERIAN STURGEON CAVIAR	79
Butter and Parmigiano Reggiano emulsion. Antonius Oscietra 5* caviar. Lemon zest. Chives.	
RIGATONI AMATRICIANA	48
San Marzano DOP tomatoes. guanciale al pepe. white wine. peperoncino Calabrese. pecorino romano DOP.	
LASAGNETTA WITH POLISH CHANTERELLES	58
Polish chanterelles fried in butter and white wine. Espuma with Parmigiano Reggiano. Spring onions.	
ORCHIETTE CARBONARA	55
Guanciale al pepe. Pecorino Romano DOP. Egg yolk. Hammered black pepper.	
GLUTEN-FREE? SWAP JUST ASK FOR A GLUTEN-FREE ALTERNATIVE. 	

RISOTTO & GNOCCHI

GNOCCHI E BURRATA	48
Burrata di Bufala. Roasted San Marzano DOP tomatoes. Homemade sun-dried tomatoes. Basil.	
RISOTTO	69
Vialone Nano rice. shrimp bisque. mascarpone. nduja. Argentinian wild shrimp.	
RISOTTO FRITTO	69
Baked risotto. Smoked halibut. Fresh horseradish. Beurre blanc. Parmigiano Reggiano.	

PIZZA NAPOLETANA

MARINARA	32
San Marzano DOP tomatoes. Anchovies. Basil. Garlic. Oregano from Sicily.	
MARGHERITA	35
San Marzano DOP tomatoes, mozzarella fior di latte, basilico, parmigiano reggiano.	
PROSCIUTTO COTTO	45
San Marzano DOP tomatoes. mozzarella fior di latte. prosciutto cotto. basil.	
POLISH CHANTERELLES AND MASCARPONE	55
Crème fraîche. Fresh Polish chanterelles. Mascarpone. Fresh thyme. Dill. Cracked black pepper.	
PERA	49
Crème fraîche. mozzarella fior di latte. taleggio DOP. caramelized pear. walnuts. peperoncino Calabrese.	
MORTADELLA E STRACCIATELLA	42
Mozzarella fior di latte. creme fraiche. mortadella di Bologna. stracciatella di bufala. Sicilian pistachios.	
SALAMI NAPOLI	45
PSan Marzano DOP tomatoes, fior di latte mozzarella. salami napoli dolce. leccino olives.	
STRACCIATELLA 'NDUJA	48
Creme fraiche. mozzarella fior di latte. 'nduja. honeydew honey. stracciatella Di Bufala. peperoncino. basil.	
SALSICCIA E PEPERONI	49
Mozzarella fior di latte, geröstete Paprikasauce, scamorza affumicata, 'nduja, salsiccia Bollo Bianco, rote Zwiebel.	
PEPPERONI	45
San Marzano DOP tomatoes, mozzarella fior di latte, salsiccia piccante, origano di Sicilia.	
BURRATA DI BUFALA	55
Fior di latte mozzarella. Wild garlic pesto. Bufala burrata. confit tomatoes. Young field leaves.	
SALSICCIA E BROCOLLI	52
Mozzarella fior di latte. Bollo Bianco salsiccia. scamorza affumicata. marinated wild broccoli.	
COPPA DI PARMA	49
San Marzano DOP tomatoes. mozzarella fior di latte. coppa stagionata. arugula. confit tomatoes. parmigiano reggiano DOP.	
PICCANTE	45
San Marzano DOP tomatoes. mozzarella fior di latte. salami ventricina piccante. peperoncino Calabrese.	
GUANCIALE E TARTUFO	55
Creme fraiche. mozzarella fior di latte. white truffle cream. guanciale al pepe. arugula.	

BAMBINI

SPAGHETTI AL BURRO

29

Butter und parmigiano reggiano DOP.

SPAGHETTI POMODORO

29

Cherry tomatoes. Basil. Parmigiano Reggiano DOP.

DOLCI

TIRAMISU

29

Savoiardi biscuits. Amaretto liqueur. Mascarpone. Cocoa. Espresso.

CHERRY TIRAMISU

33

Savoiardi ladyfingers. Amaretto liqueur. Mascarpone. Dark chocolate. Espresso.
Fresh cherry. cherry jam.

BASQUE CHEESECAKE

21

Basque cheesecake with philadelphia cream.

CHECK OUT OUR SELECTION OF LIQUEURS.

BIER

MESSINA CRISTALLI DI SALE 0,33L 5%	20
A refreshing lager with salt crystals	
BIRRA MORETTI 0,33L 4,6%	19
It is characterized by a perfectly golden color, thick, long-lasting foam, and a light taste with a delicate bitterness that does not obscure the rest of the aromas.	
AMBER ALE 0,33L 5,6%	20
An amber beer with a delicate caramel flavor.	
SICILIAN IPA 0,33L 5,1%	19
Hoppy beer with the addition of Sicilian orange juice.	
ALCOHOL FREE BIANCA IPA SIICILIAN CITRUS	19
Wheat beer with a citrus flavor.	
ALCOHOL FREE FABBRICA DI PEDAVENA SUPERIOR 0,33L 0,5%	19
The highest quality Italian non-alcoholic beer. Made with water, barley malt, and hops.	

COCKTAILS

BASIL SMASH	38
Beefeater Gin. Elderberry syrup. Basil. Sour. Carbonated water.	
MELON STAR MARTINI	36
Stock vodka. Paesano melon liqueur. Lemon juice. Vanilla syrup. Egg white. Prosecco. Brine.	
WHISKY SOUR	36
Bulleit Bourbon. Lemon juice. Sugar syrup. Egg white. Brine. Herbal bitters.	
LA DOLCE VITA	38
Beefeater Gin, Bergamia bergamot liqueur, Valpolicella Ripasso. Lemon juice, sugar syrup.	
ROSE	35
Beefeater Gin infused with hibiscus and rose. Prosecco. Rose syrup. Tonic. Lemon juice.	
LILY	37
Beefeater Gin infused with blue tea. Triple sec. Violet syrup. Lemon juice. Egg white.	
LIMONCELLO SPRITZ	34
Limoncello limuni. prosecco. sparkling water.	
APERITIVO SPRITZ	35
Aperitivo. prosecco. sparkling water.	
APERITIVO GRAPEFRUIT SPRITZ	35
Aperitivo. Beefeater Gin. Grapefruit juice. Prosecco. Sparkling water. Lemon juice. Simple syrup.	
WATERMELON MARGARITA	37
Tequila. watermelon. Watermelon syrup. Lemon juice.	
MIMOSA ANTONINA	34
Strawberry puree. Prosecco. Lavender syrup. Lemon juice.	
KAFFIR	37
Grappa Bianco. Lemongrass and kaffir lime syrup. Lemon juice. Sugar syrup.	

COCKTAILS 0%

APEROL ZERO	33
Crodino, alkoholfreier Prosecco La Gioiosa, Sodawasser.	
LIMONCELLO ZERO	34
Limonzero, alkoholfreier Prosecco La Gioiosa, Sodawasser.	
PORNSTAR ZERO	33
Passion fruit puree. 0% Gioiosa prosecco. Vanilla syrup. Lemon juice. Sugar syrup. Egg white.	

COFFEE

ESPRESSO	11
ESPRESSO DOPPIO	13
AMERICANO	13
FLAT WHITE	17
CAPPUCINO	15
ICE TEA	21
ask about today's flavours	
MATCHA ICE LATTE	18
MATCHA ICE LATTE	23
strawberry / mango	
MILK	3
oat / coconut	

TEA

MEXICAN DREAM	16
EARL GREY	16
JASMINE	16
WILD BERRIES	16
MANGO	16

SOFT DRINKS

COCA COLA 0,25L	12
COCA COLA ZERO 0,25L	12
FANTA 0,25L	12
WATER DELICE STILL 0,33L	12
SPARKLING WATER DELICE 0,33L	12
CARAFE OF FILTERED WATER 0,7L	14
HOUSE LEMONADE	16
lemon / maracuja yuzu	
HOUSE LEMONADE CARAFE 1L	47
lemon / maracuja yuzu	

LIKÖRE

LIMONCINO PORTOFINO	19
An Italian, slightly sweet lemon liqueur, made from selected lemons grown in the Liguria region.	
AMARETTO ADRIATICO	25
A unique take on a classic liqueur. Made with skinless Apulian almonds.	
PAESANO MELON LIQUEUR	26
A velvety and creamy liqueur with a distinct melon flavor.	
CREMA ALPINA FRAGOLINE DI BOSCO	26
Wild strawberry cream with alpine milk	
CREMA ALPINA PISTACCHIO	26
Pistachio Alpine Milk Cream	
MIRTO RICETTA STORICA	26
Myrtle berry liqueur with an intense spicy aroma and a balsamic note.	

GRAPPAS

GRAPPA TASTING SET	169
Grappa Le Diciotto Lune. Grappa Giare Amarone. Grappa La Trentina Morbida.	
GRAPPA GIARE AMARONE	25
GRAPPA LA TRENTINA MORBIDA	20
GRAPPA LE DICIOTTO LUNE	22
GRAPPA RISERVA BOTTE PORTO	23
GRAPPA BOTTI DA RUM	21
GRAPPA BOTTI DA WHISKEY	21

PREMIUM SPRITS

WÓDKA ALTAMURA	30
WHISKY SILVIO CARTA SADRINIEN	70
GIN SICILY EDITION	33
TEQUILA DON JULIO	40