

DOLCI

Tiramisù ladyfingers soaked in espresso, mascarpone cream, rum, pieces of dark chocolate, and cocoa (contains alcohol) H, M, E	12
Soufflè al cioccolato chocolate fondant, caramelized popcorn, blackcurrant coulis, vanilla ice cream H, M, E	14
Panna cotta <i>lactose-free</i> classic cream and vanilla dessert, blueberry coulis, marinated blackberries, crispy caramel M, H	11,5
Affogato al caffè one scoop of vanilla ice cream, hot espresso, dark chocolate M, E	8,5
Gelato e sorbetto one scoop of vanilla ice cream, raspberry sorbet or chocolate ice cream M, E	5,5



Espresso martini
vodka, coffee liqueur, espresso H
13



Caffè baileys
coffee, baileys, cream M
12



Irish coffee
coffee, Jameson, cream M
13

VINI DOLCI

Moscato d'Asti Veneto	8 CL 8,6
Fiorato Recioto della Valpolicella Veneto	13,2



BAMBINI *For children up to 12 years old*

Pizza margherita H, M, E	10
Pizza al prosciutto cotto H, M	10
Pasta pesto H, PK, M, E	10
Pasta carbonara H, M, E	10
Pasta pollo ubriaco  H, M, E	10

B – BARLEY / BL – MOLLUSCS / C – SESAME / E – EGG / F – FISH / HA – HAZEL NUTS / H – WHEAT / L – LUPIN / M – MILK / MA – ALMONDS / O – ONION / PI – PISTACHIO NUTS / PK – PINE NUTS / S – CELERY / SE – MUSTARD / SK – CRUSTACEANS / SO – SOY BEANS / V – WALNUTS / X – SULPHURDIOXIDE AND SULPHITES

Olivia

MENÙ



APERITIVO



Bella Olivia
absolut vodka, cranberry juice, passion fruit, lime H
13,5



Amaretto sour
amaretto, lime
15



Hugo spritz
prosecco, elderflower liqueur, lime juice, mint
15,5

SNACKS

Taralli traditional Italian snacks baked with olive oil and sea salt H	3,9
Olive bella di Cerignola large green olives	4,7

INSALATE & ZUPPA

Insalata al pollo mixed salad with chicken fillet, crispy pancetta, farro, pickled red onion, Parmigiano Reggiano, Gorgonzola croutons, Caesar dressing and focaccia (chicken from Finland, contains pork) H, B, M, E, SE, SO, F, X	20
Insalata chèvre e parma mixed salad, oven-roasted beetroot marinated in chili honey, pickled pumpkin, farro, honey and mustard vinaigrette. Topped with caramelized chèvre, Prosciutto di Parma, toasted pumpkin seeds and focaccia (contains pork) M, H, X, SE	20,5
Without Prosciutto di Parma	17,5
Insalata al salmone <i>lactose-free</i> smoked salmon, oven-roasted beets, zucchini, carrots, mixed salad, pickled red onion, and crème fraîche dressing with horseradish. Served with focaccia (salmon from Norway) F, H, M, X, SE, O	23,5
Zuppa di zucca (grande) creamy pumpkin soup with sautéed king oyster mushrooms, Gorgonzola croutons, and focaccia. Also available as a starter M, H, E, S, X, O	20



ANTIPASTI		
Antipasto all’Italiana <i>Perfect to share!</i>	24,5	
Prosciutto di Parma, mozzarella di bufala, tomatoes, Parmigiano Reggiano, fennel salami, mortadella di Bologna, green olives, aioli, focaccia (vegetarian option available, contains pork) H, M, E, PI, X, SE		
Carpaccio	17,5	
thinly sliced raw beef tenderloin, Parmigiano Reggiano, pine nuts, rocket, balsamico, lemon M, X, PK		
Bruschetta ai pomodorini	14,5	
crispy focaccia with stracciatella, pesto alla Genovese, and a mix of semi-dried and marinated tomatoes H, M, X, PK, E		
Caprese di Olivia	13	
mozzarella di bufala, cherry tomatoes, plum tomatoes, balsamico, basil oil, focaccia M, H, X		
Calamari fritti	12	
deep-fried calamari, aioli, lemon E, H, M, BL, X, SE		
Focaccia sarda	8,5	
stone-baked pizza filled with Pecorino Romano, Grana Padano, aioli H, E, M, X, SE		
Focaccia	7,5	
freshly baked focaccia, pesto alla Genovese, pesto rosso, aioli H, M, E, SE, PK, X		
Patate al tartufo	7,2	
oven-baked potatoes with truffle aioli and parmesan crumbs H, M, E, X, SE		
Cavolfiore fritto	7,5	
fried cauliflower with truffle aioli H, M, E, BL, X, SE		
Zuppa di zucca (piccola)	11,5	
creamy pumpkin soup with sautéed king oyster mushrooms, Gorgonzola croutons, and focaccia. Also available as a main course M, H, E, S, X		

MENU DELLA CASA 50 €	
Zuppa di zucca	
creamy pumpkin soup with sautéed king oyster mushrooms, Gorgonzola croutons, and focaccia	
Maiale all’arancia	
slow-roasted pork neck glazed with orange and balsamic, creamy cauliflower purée, spinach, oven-roasted potatoes	
Panna cotta	
classic cream and vanilla dessert, blueberry coulis, marinated blackberries, crispy caramel	

PRIMI PIATTI		
Pasta pollo ubriaco 🍷 <i>lactose-free</i>	22,5	
mezzi rigatoni in a rich and creamy tomato sauce with a hint of chili, chicken fillet, bacon (chicken from Finland, contains pork) H, M, E		
Pasta di manzo <i>low lactose</i>	24,5	
fresh tagliatelle in a rich, creamy sauce with beef tenderloin and mushrooms (tenderloin from Uruguay or Brazil) H, M, E, SO		
Linguine al profumo di mare <i>lactose-free</i>	25,5	
linguine, creamy shellfish sauce, ASC-certified scampi, lemon, zucchini, chili H, M, SK, X, S, F, E		
Parmigiana di melanzane	19,5	
fried aubergine in a rich tomato sauce with mozzarella and Grana Padano, topped with ricotta. Served with focaccia E, M, H		
Pasta alla zozzona 🍷	20	
mezzi rigatoni with salsiccia and guanciale in creamy tomato sauce with chili, garlic, Pecorino Romano, and Grana Padano (contains pork) H, M, E, X		
Pasta carbonara <i>low lactose</i>	19	
linguine in a creamy sauce of egg yolk, Pecorino Romano, and Grana Padano, crispy guanciale, and Kampot pepper (contains pork) H, M, E		
Linguine al pesto genovese	18	
linguine, pesto alla Genovese, stracciatella, Grana Padano, pine nuts H, PK, M, E		
Linguine all’arrabbiata e stracciatella 🍷	19	
linguine served in a spicy tomato sauce with garlic, chili, and herbs. Topped with stracciatella H, M, E		
Can be served without stracciatella H, E	16	
<i>All pastas can be made with gluten-free ingredients upon request. Ask your waiter for more information.</i>		
Gluten-free pasta	+1,5	
Insalata piccola small side salad x, SE	+4,5	

SECONDI		
Filetto al vino rosso	39,5	
grilled beef tenderloin, rich red wine sauce, truffle cauliflower purée, broccolini, oven-roasted potatoes (tenderloin from Uruguay or Brazil) M, X		
Maiale all’arancia	32	
slow-roasted pork neck glazed with orange and balsamic, creamy cauliflower purée, spinach, oven-roasted potatoes (pork from Finland) M, X		
Pollo alla Fiorentina <i>lactose-free</i>	28	
chicken fillet, rich cream sauce, cherry tomatoes, spinach, onion, oven-roasted potatoes (chicken from Finland) M, X, O		
Risotto zucca con salmone	30	
creamy saffron pumpkin risotto with fried salmon (salmon from Norway) SK, M, E		
Without salmon	25	

PIZZA ROSSA		
Margherita	15	
San Marzano tomato sauce, mozzarella, Grana Padano, basil H, E, M		
Manzo e ’nduja 🍷	23,5	
tomato sauce, beef tenderloin, ’nduja, mozzarella, mixed mushrooms, red onion Served with pepper sauce (tenderloin from Uruguay or Brazil, contains pork) H, M, SO		
Diavola 🍷	19	
tomato sauce, mozzarella, spicy salami, Pecorino Romano, oregano (contains pork) H, M, X, SE		
Prosciutto di Parma	20	
tomato sauce, mozzarella, Prosciutto di Parma, pine nuts, rocket, Grana Padano (contains pork) E, H, M, PK		
Salame al tartufo	20,5	
tomato sauce, mozzarella, truffle salami, mixed mushrooms (contains pork) H, M, X		
Stracciatella di burrata	19,5	
tomato sauce, mozzarella, stracciatella, semi-dried tomatoes, pesto alla Genovese, rocket H, M, E, PK		
Capricciosa	19	
tomato sauce, mozzarella, mushrooms, oregano, ham, marinated artichokes, olives (contains pork) H, M		
Prosciutto cotto	18	
tomato sauce, mozzarella, ham (contains pork) H, M		

PIZZA BIANCA		
Parma ai pomodori secchi	22	
Prosciutto di Parma, chèvre, honey, semi-dried tomatoes, mozzarella, rocket, pine nuts (contains pork) H, M, PK		
Arlecchino 🍷	19,5	
marinated chicken, chili paste, mozzarella, Pecorino Romano, rocket, lemon (chicken from Finland) H, M		
Quattro formaggi	18	
mozzarella, gorgonzola piccante, Pecorino Romano, Grana Padano H, M, E		
Gluten-free pizza	+1,5	
Insalata piccola small side salad x, SE	+4,5	
<i>Some pizzas can be made with vegan cheese, ask your waiter for more information.</i>		

Extra toppings for pizza or pasta		Extra dips	
Garlic	1	Pesto alla genovese PK, M, E	2
Onion, olives, arugula, mushrooms	2	Pesto rosso PK, M, E	
zucchini		Aioli / truffle aioli E, X, SE	
Chicken, salami, ham, parma ham	3	Chili paste	
nduja			
Scampi, tenderloin	4		