

















# Aperitivo is an Italian tradition where people gather to enjoy antipasti and a drink before dinner

- the perfect way to begin a great evening.

glass

11,9

7

Calamari fritti

APERITIVO

# SPUMANTI E SPRITZ A small selection of sparkling wine, spritz and

non alcoholic drinks – perfect for our antipasti

Prosecco Brut 10,5 light and refreshing sparkling wine from Veneto Ferrari Brut 12,5

elegant and balanced sparkling wine from Franciacorta, made using the champagne method Bellini

prosecco, peach puré x Non alcoholic sparkling wine non alcoholic sparkling wine

Aperol spritz

12,9 prosecco, aperol, soda, orange x Limoncello spritz 14,9 limoncello, prosecco, soda, lemon x Hugo spritz 15,5prosecco, elderflower liqueur, lemon juice, mint x Sarti Rosa spritz 13,9

sarti rosa, prosecco, gazzosa, pink grapefruit, soda, lemon x Sbagliato alla Olivia 12,9 cinzano rosso, campari, prosecco, hibiscus, orange x Virgin Bellini non alcoholic 8,5 alcohol free sparkling wine and peach purée

Virgin Bitter spritz non alcoholic 8,5 non alcoholic sparkling wine, bitter spritz syrup Virgin Hugo spritz non alcoholic 8,5 elderflower syrup, lemon juice, soda, mint

We prepare all our sauces and sides from scratch, using only the freshest ingredients in our kitchen.

## ANTIPASTI Antipasto means 'before the meal' and offers a variety of

small dishes, letting you enjoy a little bit of everything.

Antipasto all'Italiana plate with our favorite ingredients; Prosciutto di Parma, mozzarella di bufala, tomatoes, Parmigiano Reggiano, fennel salami, mortadella di Bologna, green olives, aioli, focaccia (vegetarian option available) h, m, e, pi, se, x

Focaccia vegetariano freshly baked focaccia served with pesto alla Genovese,

aioli, and vegan 'nduja h, e, m, pk, se, so, x \* Focaccia sarda vegetariano stone oven baked pizza filled with Pecorino Romano. Grana Padano, served with aioli h, e, m, se, x \*

Olive bella di Cerignola Vegano 4,5 large green olives

Patate al tartufo vegetariano 6,5 oven baked potatoes with truffle aioli and parmesan crumbs h, m, e, x, se \*

deep fried calamari with aioli and lemon e, h, m, bl, se, x Caprese di Olivia Vegetariano 13 fresh and marinated cherry tomatoes, mozzarella di bufala, balsamico, basil oil, focaccia m, h, x

Bruschetta ai pomodorini vegetariano 14,5 crispy focaccia with stracciatella, vegan 'nduja, and a mix of semi-dried and marinated tomatoes h, m, so, x

Manzo tonnato 16 thinly sliced beef tenderloin, topped with tuna sauce, rocket, capers, pickled onion, and mustard seeds se, x, f, e Mozzarella di burrata vegetariano 16,5

finely chopped tomato salad with shallots, capers, and Dijon vinaigrette. Topped with a whole burrata, basil oil, and crispy focaccia h, m, se, x, so

GENUINE AND AUTHENTIC

You can find our full selection of wine and cocktails in

and genuine flavors. PRIMI PLATTI

18,5

4

34

Our Italian ingredients are imported directly from carefully selected producers in Italy, ensuring true authenticity

## INSALATE Insalata pollo e pancetta

the drink menu.

mixed salad with sun-dried tomatoes, soybeans, and pickled red onion, tossed in a honey and mustard vinaigrette. Topped with marinated chicken breast, crispy pancetta, and Grana Padano. Served with focaccia (chicken from Finland) so, m, h, x, e, se Insalata Amalfitana 17,5 mixed salad with melon, pickled red onion, and pine

Served with foccacia h, m, pk, se, x Insalata al salmone lactose free 23 hot smoked salmon, mixed salad, green beans, potatoes, radish, pickled red onion, and crème fraîche dressing with horseradish. Served with focaccia (salmon from Norway) f, h, m, x, se

nuts, tossed in a honey and mustard vinaigrette. Topped

with Prosciutto di Parma and mozzarella di bufala.

Insalata piccola small side salad with cherry tomatoes and pickled red onion, and honey and mustard vinaigrette se, x SECONDI

#### Pollo alla Fiorentina lactose free chicken fillet with a rich cream sauce, cherry tomatoes,

Filetto al vino rosso

onions and spinach. Served with oven-baked potatoes (chicken from Finland) m, x Risotto Milanese con scampi 28 creamy saffron risotto, served with scampi marinated in garlic and chili m, sk, s, x, e

grilled beef tenderloin with a rich red wine sauce,

(tenderloin from Uruguay or Brazil) m, x

... WITH THE BEST FLAVORS

FROM ITALY!

oven-baked potatoes, asparagus, and seasonal vegetables

from Finland) h, m, e

Gluten free pasta

Pizza margherita h, m, e

Pizza al prosciutto cotto h, m

Padano, pine nuts h, pk, m, e

Pasta pollo ubriaco lactose free

Linguine all'arrabbiata e stracciatella 🌶 18 linguine served in a spicy tomato sauce with garlic, chili, and herbs. Topped with stracciatella vegetariano h, m, e Can be served without stracciatella vegano h, e

Linguine al pesto genovese vegetariano

linguine, pesto alla Genovese, stracciatella, Grana

15 Linguine al profumo di mare lactose free 25 linguine with creamy shellfish sauce, ASC certified scampi, lemon, squash and chili h, m, sk, x, s, f, e

mezzi rigatoni in a rich and creamy tomato sauce

with a hint of chili, chicken fillet and bacon (chicken

Pasta carbonara low lactose 18,5 linguine in a creamy sauce of egg yolk, Pecorino Romano, and Grana Padano. Topped with crispy guanciale and Kampot pepper h, m, e Pasta di manzo low lactose 23

fresh tagliatelle served in a rich and creamy sauce with beef tenderloin and mixed mushrooms (tenderloin from Uruguay or Brazil)) h, m, s, e Pasta alla zozzona 🌶 mezzi rigatoni tossed in a creamy tomato sauce with chili,

garlic, Pecorino Romano, Grana Padano, and egg yolk, with salsiccia and guanciale h, m, e, x All pasta can be made with gluten free ingredients. Please ask for more information from your server.

BAMBINI For children up to 12 years old

Pasta pesto h, pk, m, e Pasta carbonara h, m, e Pollo ubriaco h, m



# Here, we've challenged the traditional boundaries and

created pizzas with unique flavors and creative twists. for tradition and high-quality Italian ingredients. Arlecchino 🥒 14,5

21,5

22

21

2

2

2

2

3

3

3

3

3

#### Finland) h, m Parma ai pomodori secchi chèvre cream, honey, Prosciutto di Parma,

marinated chicken, chili paste, mozzarella fior di latte, Pecorino Romano, rocket, and lemon (chicken from

PIZZA MODERNA

semi-dried tomatoes, mozzarella fior di latte, rocket, and pine nuts h, m, pk Manzo matto

beef tenderloin, tarragon sauce, potato sticks, tomato

sauce, mozzarella fior di latte, leeks, and pickled red

onion (tenderloin from Uruguay or Brazil) h, m, e, x, bl Tropico del mare 🌙 marinated scampi, thinly sliced marinated pineapple, saffron emulsion, chili paste, mozzarella fior di latte, zucchini, and lemon h, m, e, x, sk 'Nduja e salsiccia 🌶 'nduja, salsiccia, stracciatella, tomato sauce,

mozzarella fior di latte, basil oil, and rocket h, m

Chili paste Pesto alla Genovese pk, m, e **Vegan 'nduja** so, x Extra topping for pizza

2

2

spicy salami e

parma ham

chicken

'nduja

### olive rocket artichokes

mushroom

onion

EXTRA

Aioli e, se, x

### Diavola 🌶 tomato sauce, mozzarella fior di latte, spicy salami, Pecorino Romano, and oregano h, m, se, x

Prosciutto di Parma tomato sauce, mozzarella fior di latte, Prosciutto di Parma, pine nuts, rocket, and Grana Padano e, h, m, pk

Salame al tartufo 20 tomato sauce, mozzarella fior di latte, truffle salami, mixed mushrooms, and caramelized onion h, m, x Stracciatella di burrata vegetariano 19

semi-dried yellow and red tomatoes, basil oil, balsamico,

tomato sauce, mozzarella fior di latte, stracciatella,

and rocket h.m.x

Quattro formaggi vegetariano

Gluten free pizza

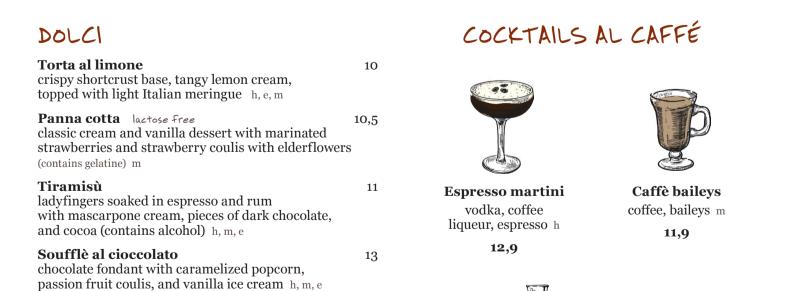
Vegan cheese Vegano

Romano, and Grana Padano h, m, e, x

Prosciutto cotto tomato sauce, mozzarella fior di latte, and ham h, m Capricciosa tomato sauce, mozzarella fior di latte, mushrooms, oregano, ham, marinated artichokes, and olives h, m

All pizza can be made with lactose-free mozzarella and gluten free ingredients. Please ask for more information from your server.

mozzarella fior di latte, gorgonzola piccante, Pecorino



8

#### and dark chocolate m, e Gelato e sorbetto one scoop of ice cream - ask your server about todays selection m, e

Affogato al caffè

Parmigiano Reggiano fresh cheese made from the most famous Parmesan pasteurized cow's milk cheese is aged for a miniwith a mild and creamy mum of 12 months and has taste, known for its elastic a rich and characteristic texture

one scoop of vanilla ice cream, hot espresso

# Stracciatella shredded mozzarella

delicate taste

Pecorino Romano

*9 months* 

barley

bl

molluscs

sesame

egg

velvety cheese made from mixed with cream, which gives a creamy texture and

Mozzarella di bufala the original mozzarella, made with buffalo milk, creamier and fuller than the cow's milk version salted and seasoned

Mozzarella fior di latte

Mozzarella di burrata a fresh cheese with a filling of creamy stracciatella like a cheese fondant with a firm outer and soft core

 $hard\ cheese\ made\ from$ sheep's milk, known for its intense and salty taste Grana Padano a parmesan made from cow's milk, known for its mild and nutty flavor, aged for a minimum of

ha

h

1

wheat

lupin

Prosciutto di Parma air-dried ham, aged for a minimum of 12 months, known for its delicate texture and aromatic flavor. **Pancetta** 

thin pork ribs, rolled and

thinly sliced Guanciale cured pork cheek with a rich and savory flavor 'Nduja soft and spreadable spicy sausage made from pork

tomatoes, garlic and chili Kampot-pepper aromatic pepper with a citrus and floral scent and a mild sweetness

and chilli. Vegan 'nduja is made with sun-dried

Irish coffee

12,9





fish milk m hazel nuts almonds

ma

pistachio nuts

se

pk

pine nuts celerv mustard

SO

soy beans walnuts sulphurdioxide and sulphites

crustaceans

Caffè corretto

8

11

17

21,5

+1,5

9,5

9,5

9,5

9,5

9,5

18

19

17

19

17

+1,5

+2

of pizza, giving it that signature crispy texture. Baked in our ovens at 350°C, the short cooking time ensures a perfectly crisp outside while keeping the inside light and fluffy. PIZZA TRADIZIONALE These are the classic Italian pizzas, made with respect Margherita Vegetariano San Marzano tomato sauce, mozzarella fior di latte, Grana Padano, and basil h, e, m \*