



APERITIVO

Aperitivo is an Italian tradition where people gather to enjoy antipasti and a drink before dinner – the perfect way to begin a great evening.

SPUMANANTI

Prosecco Brut glass 10,7
light and refreshing sparkling wine from Veneto

Ferrari Brut 12,5
elegant and balanced sparkling wine from Franciacorta, made using the champagne method

Bellini 11,9
prosecco, peach puré x

Non alcoholic sparkling wine 7
non alcoholic sparkling wine

COCKTAILS E MOCKTAILS



Olivia gin tonic 15
malfy gin, tonic tomarchio, rosemary, lemon, orange

Bella Olivia 13,5
vodka, cranberry juice, passion fruit, lime h

Amaretto sour 15
amaretto, lemon

Bellini spritz 13
prosecco, peach puré, peach iced tea x

Limoncello spritz 15
limoncello, prosecco, soda, lemon x

Hugo spritz 15,5
prosecco, elderflower liqueur, lemon juice, mint x

Sarti Rosa spritz 14
sarti rosa, prosecco, gazzosa, pink grapefruit, soda, lemon x

Shagliato alla Olivia 12,9
cinzano rosso, campari, prosecco, hibiscus, orange x

Virgin Bellini 8,7
alcohol free sparkling wine and peach purée

Virgin Bitter spritz 8,7
non alcoholic sparkling wine, bitter spritz syrup

Virgin Hugo spritz 8,7
elderflower syrup, lemon juice, soda, mint

You can find our full selection of wine and cocktails in the drink menu.

GENUINE AND AUTHENTIC

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

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

INSALATE E ZUPPA

Insalata pollo e pancetta 20
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) (contains pork) so, m, h, x, e, se, o

Insalata chèvre e parma 19,5
mixed salad with oven-roasted beets marinated in chili honey, and pickled pumpkin and farro, tossed in a honey and mustard vinaigrette. Topped with caramelized chèvre, Prosciutto di Parma, and toasted pumpkin seeds. Served with focaccia (contains pork) m, h, se, x

Can be served without Prosciutto di Parma *Vegetariano* 17,5

Insalata al salmone *lactose free* 23,5
hot 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

Insalata piccola 4,5
small side salad with cherry tomatoes and pickled red onion, and honey and mustard vinaigrette se, x, o

Zuppa di zucca grande *Vegetariano* 20,5
creamy pumpkin soup with sautéed king oyster mushrooms, smoked cream, and croutons with gorgonzola. Served with focaccia. Can also be ordered as a starter m, h, e, s, x, o

SECONDI

Pollo alla Fiorentina *lactose free* 27,5
chicken fillet with a rich cream sauce, cherry tomatoes, onions and spinach. Served with oven-roasted potatoes (chicken from Finland) m, x, o

Risotto Milanese con salmone 30
creamy saffron risotto, served with oven-roasted salmon (salmon from Norway) m, sk, s, x, e

Filetto al vino rosso 38,5
grilled beef tenderloin with truffle celery root purée, sautéed broccolini, rich red wine sauce, and oven-roasted potatoes (tenderloin from Uruguay or Brazil) m, s, x

Maiale all'arancia 26,5
slow baked orange- and balsamic glazed pork neck with celery root purée, spinach and oven-roasted potatoes m, s, x



ROMAN PIZZA

We make authentic Roman pizza! Our dough rests for at least 24 hours and has less moisture than other types 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 MODERNA

Here, we've challenged the traditional boundaries and created pizzas with unique flavors and creative twists.

Arlecchino 🍌 19,5
marinated chicken, chili paste, mozzarella fior di latte, Pecorino Romano, rocket, and lemon (chicken from Finland) h, m

Parma ai pomodori secchi 22
chèvre cream, honey, Prosciutto di Parma, semi-dried tomatoes, mozzarella fior di latte, rocket, and pine nuts (contains pork) h, m, pk

Manzo matto 22,5
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, o

'Nduja e salsiccia 🍌 21,5
'nduja, salsiccia, stracciatella, tomato sauce, mozzarella fior di latte, basil oil, and rocket (contains pork) h, m

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

Dairy-free or vegan? 🍋
Some of our pizzas can be made dairy-free or vegan

Gluten-free pizza +1,5

Vegan cheese *vegano* +2

EXTRA

Aioli e, se, x 2

Chili paste 2

Pesto alla Genovese pk, m, e 2

Vegan 'nduja so, x 2

ANTIPASTI

Antipasto all'Italiana *Perfect to share!* 23,5
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) (contains pork) h, m, e, pi, se, x

Focaccia *Vegetariano* 7,2
freshly baked focaccia served with pesto alla Genovese, aioli, and vegan 'nduja h, e, m, pk, se, so, x *

Focaccia sarda *Vegetariano* 8
stone oven baked pizza filled with Pecorino Romano, Grana Padano, served with aioli h, e, m, se, x *

Tozzetti di polenta 6
fried polenta sticks with sea salt and rosemary, served with aioli h, m, e, bl, se, x

Patate al tartufo *Vegetariano* 7
oven baked potatoes with truffle aioli and parmesan crumbs h, m, e, x, se *

Olive bella di Cerignola *vegano* 4,7
large green olives

Zuppa di zucca piccola *Vegetariano* 12
creamy pumpkin soup with sautéed king oyster mushrooms, smoked cream, and croutons with gorgonzola. Served with focaccia. Can also be ordered as a main course m, h, e, s, x, o

Manzo tonnato 17,5
our twist on the classic Vitello Tonnato – thin slices of beef tenderloin served with a creamy tuna and mayonnaise sauce, fried capers, pickled red onion, pickled mustard seeds, and rocket se, x, f, e, o

Carpaccio 17
thinly sliced raw beef tenderloin, caramelized truffle onion, Parmigiano Reggiano, pine nuts, rocket, and lemon m, x, pk, o

Calamari fritti 11
deep fried calamari with aioli and lemon e, h, m, bl, se, 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

Caprese di Olivia *Vegetariano* 13
fresh and marinated cherry tomatoes, mozzarella di bufala, balsamico, basil oil, focaccia m, h, x

PRIMI PIATTI

Linguine al pesto genovese *Vegetariano* 17,5
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 *Vegetariano* h, m, e

Can be served without stracciatella *vegano* h, e 15,5

Panzerotti ai funghi *Vegetariano* 21,5
panzerotti filled with ricotta and porcini mushrooms, tossed in a rich parmesan and butter sauce. Topped with sautéed mushrooms h, m, e

Linguine al profumo di mare *lactose free* 25,5
linguine with creamy shellfish sauce, ASC certified scampi, lemon, squash and chili h, m, sk, x, s, f, e

Pasta pollo ubriaco 🍌 *lactose free* 22
mezzi rigatoni in a rich and creamy tomato sauce with a hint of chili, bacon and chicken fillet (chicken from Finland) (contains pork) h, m, e

Pasta carbonara *low lactose* 19
linguine in a creamy sauce of egg yolk, Pecorino Romano, and Grana Padano. Topped with crispy guanciale and Kampot pepper (contains pork) h, m, e

Pasta di manzo *low lactose* 24
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 🍌 19,5
mezzi rigatoni tossed in a creamy tomato sauce with chili, garlic, Pecorino Romano, Grana Padano, and egg yolk, with salsiccia and guanciale (contains pork) h, m, e, x

All pasta, except Panzerott ai Funghi, can be made with gluten-free ingredients. Please ask for more information from your server.

Gluten-free pasta +1,5

...THE BEST FLAVOURS FROM ITALY!

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

PIZZA TRADIZIONALE

These are the classic Italian pizzas, made with respect for tradition and high-quality Italian ingredients.

Margherita *Vegetariano* 14,9
San Marzano tomato sauce, mozzarella fior di latte, Grana Padano, and basil h, e, m *

Diavola 🍌 18,5
tomato sauce, mozzarella fior di latte, spicy salami, Pecorino Romano, and oregano (contains pork) h, m, se, x

Prosciutto di Parma 19,5
tomato sauce, mozzarella fior di latte, Prosciutto di Parma, pine nuts, rocket, and Grana Padano (contains pork) e, h, m, pk

Salame al tartufo 20,5
tomato sauce, mozzarella fior di latte, truffle salami, mixed mushrooms, and caramelized onion (contains pork) h, m, x

Stracciatella di burrata *Vegetariano* 19,5
tomato sauce, mozzarella fior di latte, stracciatella, semi-dried yellow and red tomatoes, basil oil, balsamico, and rocket h, m, x

Prosciutto cotto 18
tomato sauce, mozzarella fior di latte, and ham h, m

Capricciosa 19
tomato sauce, mozzarella fior di latte, mushrooms, oregano, ham, marinated artichokes, and olives h, m

Quattro formaggi *Vegetariano* 18
mozzarella fior di latte, gorgonzola piccante, Pecorino Romano, and Grana Padano h, m, e, x *

Onion topping for pizza

onion 2 spicy salami e 3

mushroom 2 ham 3

olive 2 parma ham 3

rocket 2 chicken 3

artichokes 2 'nduja 3

DOLCI

Panna cotta *lactose free* 11
classic cream and vanilla dessert with blueberry coulis, wild berries marinated in red wine and caramel crisp (contains gelatine) m, h, x

Tiramisù 11,5
ladyfingers soaked in espresso and rum with mascarpone cream, pieces of dark chocolate, and cocoa (contains alcohol) h, m, e

Soufflé al cioccolato 13,5
chocolate fondant with caramelized popcorn, passion fruit coulis, and vanilla ice cream h, m, e

Affogato al caffè 8,5
one scoop of vanilla ice cream, hot espresso and dark chocolate m, e

Gelato e sorbetto 5,5
one scoop of ice cream

- ask your server about todays selection m, e

COCKTAILS AL CAFFÈ



Espresso martini

vodka, coffee liqueur, espresso h

13



Caffè baileys

coffee, baileys m

12



Caffè corretto

espresso, sambuca

13,5



Irish coffee

coffee, whiskey, cream m

13

GLOSSARIO

Mozzarella fior di latte

fresh cheese made from pasteurized cow's milk with a mild and creamy taste, known for its elastic texture

Mozzarella di bufala

the original mozzarella, made with pasteurized buffalo milk, creamier and fuller than the cow's milk version

Stracciatella

velvety cheese made from shredded pasteurized mozzarella mixed with cream, which gives a creamy texture and delicate taste

Pecorino Romano

hard cheese made from pasteurized 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 9 months

Parmigiano Reggiano

the most famous Parmesan cheese is aged for a minimum of 12 months and has a rich and characteristic taste

Prosciutto di Parma

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

Mortadella di Bologna

classic Italian cooked sausage with pistachio

Pancetta

salted and seasoned thin ribs, rolled and thinly sliced

Guanciale

cured pork cheek with a rich and savory flavor

'Nduja

soft and spreadable spicy sausage made from pork and chilli.

Kampot-pepper

aromatic pepper with a citrus and floral scent and a mild sweetness

Salsiccia

Italian fresh sausage made from seasoned pork. Juicy, flavorful, and aromatic, spiced with garlic, fennel, and herbs.

Farro

an ancient Italian grain with a nutty flavor and chewy texture. Rich in fiber and protein. Versatile and absorbs flavors beautifully, making it perfect for salads.

b barley l lupin s celery

bl molluscs m milk se mustard

c sesame ma almonds sk crustaceans

e egg o onion so soy beans

f fish pi pistachio nuts v walnuts

ha hazel nuts x sulphurdioxide

h wheat pk pine nuts and sulphites