

SPECIAL MONTHLY MENU

MAY

STARTERS

“CIURILLO” FIORI DI ZUCCA RIPIENI DORATI E FRITTI / 7.45

Deep fried pumpkin flowers filled with buffalo ricotta, smoked mozzarella and black pepper served on a bed of anchovy sauce.

PASTA

RAVIOLI DI BUFALA CON FIORI DI ZUCCA E PANCETTA / 13.95

Buffalo mozzarella ravioli in a pumpkin flowers and butter sauce, served with crunchy pancetta and basil olive oil.

MAINS

FILETTI DI SPIGOLA AI DUE POMODORI / 18.95

Fresh seabass fillets in a red and yellow datterini tomato sauce, black olives, capers and parsley served on grilled homemade bread.

FILETTO AI 3 PEPI / 26.95

Juicy beef fillet cooked in a pink, green and black peppercorn sauce served with mixed roasted potatoes (white, sweet and purple)

SALAD

POLIPO E PATATE / 14.45

Octopus, corn salad, potatoes, purple potatoes, sweet potatoes, celery, tomatoes served with a parsley, lemon, ginger and olive oil dressing.

PIZZA

24-hours proofed dough selection

Fried pizza

BURRATA E MELANZANE A FUNGHETTO / 12.95

Deep fried pizza filled with burrata. Topped with aubergines in a datterini tomato sauce and parmesan shavings.

Traditional Neapolitan dough

ASPARAGI E GAMBERI/ 13.95

Mozzarella, asparagus, fresh chilli and spicy king prawns.

Whole wheat dough

FIORI DI ZUCCA E PROVOLA / 12.95

Pumpkin flowers, smoked mozzarella and pecorino cheese.

Multigrain dough

CACIO, ZUCCHINE E PEPE / 11.95

Smoked mozzarella, pecorino cheese, Auricchio cheese, courgettes, fresh mint and black pepper.

ROSSO
POMO
DORO

Allergens information: Please speak to our staff about the ingredients in your meal, when making your order.

An optional 12.5% service charge is added to your bill. All prices include VAT.