
Early Bird

2 Course 26,50€

3 Course 30.90€

price per person

Early bird menu cannot be shared.

Starters

Bruschetta with chopped tomato, garlic, basil, and EVO oil. v, 1. 

PDO buffalo mozzarella “Caprese” (Caseificio Barone), vine tomatoes, basil and EVO oil. v, GF, 2.

Radicchio and endive salad, ubriaco cheese in tempura, pears in compote, and lemon honey dressing. 6, GLUTEN FREE.

Potato cream soup, sauted wild mushrooms, garlic, rosemary, and crispy leek. VEGAN, 11.

Mains

Fusilli with black kale pesto, almonds, pecorino cheese, garlic, and lemon bread crumble. 1, 2, 4, 5, 11. 

Spaghettoni alla Carbonara, cured pork cheek, egg yolk, black pepper, pecorino and parmesan cheese. 1, 2, 5, 14.

Rigatoni Amatriciana, cured pork cheek, tomato sauce and pecorino cheese. 1, 2, 5, 11, 14. 

Tagliatelle alla Bolognese, slow cooked beef and pork mince, tomato and herbs. 1, 2, 5, 11, 14. 

Rigatoni all' arrabbiata, tomato sauce, chilli, parsley and garlic. v, 1, 2, 5, 11, 14. 

Sous-vide Pork fillet, wrapped with pancetta, served with roasted pumpkin, gorgonzola cream, and pumpkin seeds.
extra 5€ GLUTEN FREE, 2, 11, 14. 

Or Any Pizza from our Menu!!!

Dessert.

Tiramisú 1, 2, 4, 5, 6, 13.

Ricotta & Orange entremet. 1, 2, 4, 6.

Hazelnut mousse and apricot
Hazelnut mousse, apricot insert, gianduja
whipped ganache, crumble, apricot compote.
1, 2, 4, 5

ALLERGENS

1. Cereals containing gluten / 2. Milk products / 3. Peanuts / 4. Nuts / 5. Eggs / 6. Fish / 7. Crustaceans /
8. Molluscs / 9. Soya / 10. Sesame seeds / 11. Celery-Celery / 12. Mustard / 13. Lupin / 14. Sulphur dioxide (sulphites)