
Lunch Deal Menu

Starter

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Pizza or Pasta

15€

price per person

Starters

Bruschetta with chopped tomato, garlic, basil, and EVO oil. v, 1. 🧄 6€

PDO buffalo mozzarella “Caprese” (Caseificio Barone), vine tomatoes, basil and EVO oil. v, GF, 2. 7€

Taverna Salad, mixed leaves, cherry tomato, Taggiasche olives, onions, and EVO oil. GLUTEN FREE, VEGAN 6€

Casatiello pizza roll, with salami and cheese 1,2. 6€

Pasta

Fusilli with black kale pesto, almonds, pecorino cheese, stracciatella, garlic, and cappers
bread crumble. 1, 2, 4, 5, 11. 🧄 12€

Spaghettoni alla Carbonara, cured pork cheek, egg yolk, black pepper,
pecorino and parmesan cheese. 1, 2, 5, 14. 12€

Rigatoni Amatriciana, cured pork cheek, tomato sauce and pecorino cheese. 1, 2, 5, 11, 14. 🧄 12€

Tagliatelle alla Bolognese, slow cooked beef and pork mince, tomato and herbs. 1, 2, 5, 11, 14. 🧄 12€

Rigatoni all’ arrabbiata, tomato sauce, chilli, parsley and garlic. v, 1, 2, 5, 11, 14. 🧄 12€

Pizza

MARGHERITA crushed tomato, fiordilatte mozzarella, basil. V, 1, 2. 10€

MARINARA crushed tomato, garlic confit, oregano, and EVO oil. V, 1. 🧄 10€

DIAVOLA crushed tomato, fiordilatte mozzarella, spicy salami. 1, 2. 🌶️ 12€

SPACCA NAPOLI crushed tomato, fiordilatte mozzarella, anchovies, capers from Pantelleria. 1, 2, 6, 14. 12€

PROSCIUTTO E FUNGHI fiordilatte mozzarella, crushed tomato, cooked ham, mushrooms. 1, 2. 🧄 12€

TONNO E CIPOLLA crushed tomato, fiordilatte mozzarella, tuna, red onions. 1, 2, 6. 12€

RUSTICA crushed tomato, fiordilatte mozzarella, smoked scamorza cheese, sausage, potatoes. 1, 2. 12€

VEGETARIANA crushed tomato, fiordilatte mozzarella, seasonal mix vegetables. V, 1, 2. 12€

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-Celeriac / 12. Mustard / 13. Lupin / 14. Sulphur dioxide (sulphites)