## LO STRAVAGANTE

Artichoke Giudia Style, on Scottona Tartare, Pecorino Cheese and Sweet and sour Tomato Sauce Mousse 7.12

## \& GASTRONOMY 30

HAM AND BUFFALO MOZZARELLA 720
PARMA 36 MONTHS hand cut with Buffalo Mozzarella PDO

PARMA HAM 36 MONTHS
Hand cut by our chefs
ASSOLO DI BUFALACAMPANA PDO 78

PULLED PORK** 1.3.6.7.8.8.1..12
Pulled Pork meatballs on Spicy Sweet and Sour Sauce and Crispy Onion

DANISH ROAST-BEEF 1.3.4.12
Selected Danish Roast-Beef, Tuna Sauce and Dehydrated caper

SUPPLII 1.3.7.9 ..... 3,5Traditional Roman recipe 1pzFELAFEL 13,5Vegetable frying of Middle Eastern origi 1pz
PUMPKIN FLOWERS ..... 1.3.4.7 ..... 4,5
Battered stuffed with Fior di Latte and Anchovies 1pz
ONION RINGS 1
Fried Onion rings 6pz5

## ROSSO CARBONARA 1.3.7 17

Slowly processed Durum wheat Spaghetti $\mathrm{n}^{\circ}$ 104, Marinated Egg in Turin Vermouth "Special reserve Rubino", crispy Guanciale and Pecorino Romano Cheese PDO

CARAMELLE 1.3.7.9
Home Made Caramelle Egg Pasta, stuffed with Eggplants, fresh Basil and Cheese PDO, mantecate with Clarified Butter, Tomato Sauce, Drizzled salted Ricotta and Drizzled Eggplant

Slowly processed Durum wheat Mezzi Rigatoni n ${ }^{\circ}$ 51, Peeled Tomatoes, Guanciale and Pecorino Romano Cheese PDO

D-ORATA 1.3.12
Egg Tagliolino, sea bream and Home Made cherry Tomato Sauce
(®)-IL L PESCATO-®

## IL TONNO 4.9.12

Yellow Pinch Tuna, nuanced in Barolo, with Taggiasca Olives, anchovies from Cantabrico Sea, Celery, Rosemary and tomato sauce

FANTASIA DI SALMONE 4.9.12
Salmon Steak on Corn and Mint, Zucchini alla Scapece and dots of Balsamic Vinegar

Vegetables cooked with Oriental Recipe and Sautéed in Wok pans, with Soy Sprouts, Paprika, Sesame Seeds, white Cabbage, Zucchini, Carrots, Nuanced on Soy Sauce.

With SHRIMPS* | With CHICKEN |
| :---: |
| With VEGETABLES |
| 1.2.6.11.17 |



## (B)-DALLA CUCINA-®

## of LE TAGLIATE $\zeta^{\circ}$ DI ROSSO

## LA TRADIZIONALE 12 <br> 15

Marinated Chicken steak
LA LEGGERA 726

Prussiana Steak, Arugula, Cherry Tomato and Grana Padano PDO
LA GUSTOSA 7
Prussiana Steak, Artichoke Sauce and Crispy Guanciale


ATHOS 12
Diced Chicken marinated with Mojito Rum, Mint, Lime and Caramelized brown sugar
PORTHOS
Beef Cubes wrapped in Lardo of Colonnata on Laurel

## ARAMIS 1.3.7.12

Prussiana Millefeuille on horseradish Mayonnaise, Olives and Capers, with Pop Corn and salty Caramel
(I) - CONTORNI e IINSALATE-(I)

GRILLED VEGETABLES
Zucchini, eggplants and peppers
ROMAN CICORY
Sautéed or pickles
FRENCH FRIES*
Chips
POTATOES
Baked

6

56

5

NIIZARDA* 3.4
Tuna, green Beans, Salad, Boiled Eggs, Cherry Tomatoes and Boiled Potatoes
WHITE SALAD 7.1
Arugula, White Cabbage, Grana Padano flakes, Avocado slices, champignon Mushrooms, Sesame seeds, Lemon scented
CAESAR 1.3.6.7
13
Chicken, Lettuce, Cherry Tomatoes, Parmesan Cheese, Croutons and Caesar sauce

[^0]TONDA ROMANA
(Thin and crunchy)

## IMPASTO ALTERNATIVO +2 <br> (Multi-grain)

## \& L'ARTE DEI GIORNI D' "AUTUNNO" ३

## GIALLA 1.6.7

Pumpkin velvety soup, Asiago cheese PDO, pippin Mushrooms, Fior di Latte and crispy Bacon

VERDE 1.6.7
16
Black Cabbage velvety soup, Fior di Latte,
Stracciatella Burrata cheese, Parma Ham 18 months

ARANCIO 1.6.7
Curry Carrot velvety soup, Porcini mushrooms, Fior di Latte, Valtellina smoked ham

VIOLA 1.6.7.8
16
Purple Cabbage Velvety soul, Fior di Latte, Stracciatella di Burrata cheese, Valtellina smocked ham and chopped Hazelnuts

## \& LE FIRMATE $3^{\circ}$

PARMA 1.6.7
Fior di latte, Parma ham, Stracciatella di Burrata cheese, yellow Tomato, Grana Padano

## GOLFO DI NAPOLII 1.4.7.8 <br> 15

Fior di Latte, Stracciatella di Burrata cheese, Zucchini alla scapece, cherry Tomato confit semidry, Anchovies fillets from the Cantabrico Sea

REGINA 1.4.7.8
Yellow Tomato, Anchovies Fillets, Basil, Buffalo Mozzarella and Oregano

CARBONARA 1.3.6.7
Fior di Latte, pasorized Egg, crispy Guanciale, freshly ground Pepper, Pecorino Romano PDO
\& OUR DOUGH \}

The goodness and fragrance of our pizza derives from the use of selected flour, for the exclusive extra virgin olive oil, form the traditional hand-rolling of the dough and the cooking on lava stone. Also, the slow rising of the dough at 72 hours gives to our pizza the maximum level of digestibility and lightness

STAY BEEF

## \& I NOSTRANI \}

## IL BURINO 1.7.ור

16Hamburger, Smocked Provola, crispy Guanciale, Zucchini velvety soup

## \& GLI SPENNATI $\}^{\circ}$

## CHICKEN AVOCADO BURGER

Fried Chicken burger with Fine Herbs, Guacamole, Lettuce, Tomato

## §VEGGIE BURGER $\}^{\circ}$

## \& GLI SPIETATI $<$

DOUBLE KING BURGER ו.ו.7
Double Hamburger, Cheddar, Bacon, Lettuce and Onion Rings *

EMPIRE STATE BURGER וו.ו.ו
ATTICO: Hamburger, Cheddar, Bacon, Onion, Lettuce, Tomato and Onion Rings

PRIMO PIANO: Hamburger, Bacon, Avocado and Tomato

PRIMO TERRA: Hamburger, Smocked Provola, crispy Guanciale, Arugula and Zucchini velvety soup

VEGGIE BURGER 1.3.6.7.1
Red Lentils Burger, Lettuce, Tomato and Horseradish Mayonnaise

## \& INFO BURGER \}

Our Burgers are served with fries*.
We use only selected Beef (Prussian Meat) for Our Burgers. Prussian is an especially tasty meat, it comes from the Mazury region, formerly called Prussia, from which it gets its name. This particular breed lives in the wild and is highly marbled, which gives it a particular tenderness; thanks to the incorporation in its diet of beet sugar beet its meat acquires a sweet flavor.

[^1]TONDA ROMANA
(Fina e scrocchiarella)

## DIVERSAMENTE NAPOLETANA <br> (Soffice a bordo alto)

## IMPASTO ALTERNATIVO +2 <br> (Multicereali)

Nature is a treasure trove of diversity. That is why we have selected a range of grains and other noble grains that stand out for their high nutritional value. The slow milling, in some cases carried out by stone, allows the cerealsto retain within them all the properties, the taste, the fragrance they originally have. Unique flavors and aromas for flour with extraordinary organoleptic qualities.

## \& LE SPECIALI $\}^{\circ}$

PARTENOPEA 1.6.7 14
Red cherry Tomato, yellow Tomato, Buffalo Mozzarella, Basil, Oregano

FRIARIELLI 1.6.7
13
Mozzarella, Smoked Provola, Friarielli sauteed,
Sausage

NORMA 1.6.7
14
Tomato Sauce, Fior di Latte, sauteed diced Eggplants, salty Ricotta, Basil

AMATRICIANA 1.6.7
Tomato sauce, crispy Guanciale, Fior di Latte, extra Spicy sauce, Pecorino Romano cheese PDO

## of LE TRADIZIONALI $\jmath^{\circ}$

## MARINARA 1.4.6

Tomato sauce, Field Herbs sauce, Gaetan Olives, Anchovies, Oregano, Parsley

NAPOLI 1.4.6.7 11
Tomato sauce, Mozzarella, Anchovies
BUFALINA 1.6.713

Tomato sauce, Buffalo Mozzarella, Grana Padano PDO, extra virgin Olive oil, Basil

FUNGHII 1.6.7
11
Tomato sauce, Mozzarella, Champignon Mushrooms
MARGHERITA 1.6.7 ..... 10Tomato sauce, Mozzarella, Basil
FIORITA 1.4.6.7 ..... 12
Pumpkin Flowers, Mozzarella, Anchovies,Edible Flowers
DIAVOLA 1.6.7 ..... 13
Tomato sauce, Calabrian Spianata, Mozzarella,Extra Spicy sauce
CAPRICCIOSA ..... 1.3.6.7 ..... 14Tomato sauce, Mozzarella, Raw Ham, ChampignonMushrooms, Gaetan Olives, Roasted Artichokes,fried Egg


[^0]:    Warning: allergens are used in this restaurant that could accidentally contaminate preparations in which they are not present as an ingredient. [Allergens: 1 Gluten, 2 Crustaceans, 3 Eggs, 4 Fish, 5 Peanuts, 6 Soybeans, 7 Milk, 8 Nuts, 9 Celery, 10 Mustard, 11 Sesame, 12 Sulfur dioxide and sulphites, 13 Lupins, 14 Molluscs] * frozen product. ** The fish and meat we buy fresh are subjected to preventive reclamation treatment (slaughtered) in accordance with EC Reg. 853/2004. Information about the presence of substances or products that cause allergies or intolerances are available by contacting to the service personnel.

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