

MENU

ANTIPASTI

Salumi

Selection of cured meats

€10.00

Crostini Misti (6 pezzi – 3 / 3)

Toasted bread with mixed toppings

€10.00

Supercrostini (12 pezzi – 6 / 6)

Toasted bread with mixed toppings

€20.00

FORMAGGI

Squacquerone

Soft fresh cheese

€5.00

Pecorino

Sheep milk cheese

€6.00

Caprino

Goat cheese

€7.00

PRIMI

Cappelli del Prete alle Noci

Homemade stuffed pasta with walnut sauce

€11.00

Strozzapreti Salsiccia, Porcini e Pendolini

Fresh pasta with sausage, porcini mushrooms and cherry tomatoes

€12.50

Mezzelune al Radicchio 🌿

Stuffed pasta with radicchio

€11.00

Pappardelle al Cinghiale 🐷

Fresh pasta with wild boar sauce

€12.50

Ravioli ai Funghi 🌿

Stuffed pasta with mushrooms

€11.00

Cappellacci 🌿

Fresh stuffed pasta filled with cheese, garlic and parsley, served with a cream and tomato sauce

€11.00

Tagliatelle ai Porcini 🌿

Fresh egg pasta with porcini mushrooms

€14.00

Tagliatelle al Ragù 🐷

Fresh egg pasta with meat sauce

€9.50

Gnocchi Mascarpone, Salsiccia e Spinaci 🐷

Potato gnocco with mascarpone cheese, sausage and spinach

€11.00

Ravioli Speck e Rucola 🐷

Fresh stuffed pasta filled with ricotta and spinach, served with speck and rocket

€11.00

+ Extra Porcini €2.00

All first courses can also be served with tomato sauce, pea sauce or mixed sauce (cream and meat sauce).



SECONDI

Coniglio in Porchetta 🐷

Oven-roasted rabbit with herbs

€13.00

Trippa

Traditional beef tripe dish

€10.00

Tagliata di Manzo*Grilled beef steak*

€20.00

Scortichino di Manzo*Slow-cooked beef*

€13.00

Fagioli 🐷*Stewed beans*

€8.00

**CONTORNI****Patate Fritte** 🌿*French fries*

€5.00

Insalata 🌿*Mixed salad*

€4.00

Gratin 🌿*Baked vegetables*

€5.00

Erbe Cotte 🌿*Cooked seasonal greens*

€5.00

I secondi e i contorni sono serviti con la tradizionale piadina romagnola 🐷*Main courses and side dishes are served with traditional Romagna flatbread made with pork lard.***PIZZE****Fornarina** 🌿*Flatbread with olive oil, coarse salt and rosemary*

€3.50

Marinara 🌿*Tomato sauce, garlic, oregano*

€4.00

Margherita 🌿

Tomato sauce and mozzarella

€6.00

Bufala 🌿

Tomato sauce and buffalo mozzarella

€7.50

Funghi Freschi 🌿

Tomato sauce, mozzarella and fresh mushrooms

€7.00

Funghi Trifolati 🌿

Tomato sauce, mozzarella and sautéed mushrooms

€7.00

Tonno e Cipolla

Tomato sauce, mozzarella, tuna and onion

€8.00

Carciofi 🌿

Tomato sauce, mozzarella and artichokes

€7.00

Olive 🌿

Tomato sauce, mozzarella and olives

€7.00

Wurstel 🐷

Tomato sauce, mozzarella and wurstel

€7.00

Melanzane Piccanti 🌿

Tomato sauce, mozzarella and spicy eggplant

€7.00

Prosciutto Cotto 🐷

Tomato sauce, mozzarella and cooked ham

€7.50

Prosciutto Crudo 🐷

Tomato sauce, mozzarella and raw ham

€8.00

Salame Piccante 🐷

Tomato sauce, mozzarella and spicy salami

€8.00

Salsiccia 🐷

Tomato sauce, mozzarella and sausage

€7.00

Patate Fritte 🌿

Tomato sauce, mozzarella and french fries

€7.50

Napoli

Tomato sauce, capers, oregano and anchovies

€7.50

Capricciosa 🐷

Tomato sauce, mozzarella, cooked ham, mushrooms and artichokes

€9.00

Carciofini 🌿

Tomato sauce, mozzarella and artichokes

€7.50

4 Stagioni 🐷

Tomato sauce, mozzarella, cooked ham, mushrooms, sausage and artichokes

€9.00

Erotica 🐷

Tomato sauce, mozzarella, eggplant, spicy salami, sausage, chili pepper and capers

€9.00

Mediterranea 🌿

Tomato sauce, buffalo mozzarella, cherry tomatoes, anchovies and oregano

€9.50

Manu 🐷

Tomato sauce, mozzarella, sausage, spicy salami, cooked ham and wurstel

€9.00

**LA SPALATA**

(pala romana – per due persone)

Margherita 🌿

Tomato sauce and mozzarella

€18.00

Carbonara 🐷

Mozzarella, guanciale, egg yolk, pecorino cheese and black pepper

€24.00

Mortazza 🐷

Mozzarella, mortadella, stracciatella cheese and pistachio crumble

€24.00

Mediterranea 🌿

Tomato sauce, buffalo mozzarella, cherry tomatoes, anchovies and oregano

€24.00

Trentina 🐷

Mozzarella, gorgonzola cheese, speck and walnuts

€24.00

Roman-style pizza boards can be topped with a maximum of two ingredients of your choice, including toppings from our traditional pizzas.

Our pizzas are made with a high-hydration dough and leavened for at least 48 hours. Carefully selected ingredients and the skill of our pizza makers make them light and easy to digest.



DOLCI

Panna Cotta 🌿

Cream dessert

€5.00

Crema Caramel 🌿

Classic crème caramel

€5.00

Crema Catalana 🌿

Catalan-style custard

€5.00

Fusion Tortino al Cioccolato

Chocolate pudding with rum, cocoa and amaretti

€5.00

Sfogliatine “Millefoglie” con Crema Chantilly 🌿

Two puff pastry millefeuille with chantilly cream, served with mixed berries or Nutella

€6.00

Sorbetto al Limone 🌿

Lemon sorbet

€3.50

Mascarpone 🌿

Mascarpone cream

€5.50



BEVANDE

Acqua 0.75L

Still or sparkling water

€2.50

Bibite

Soft drinks (Coca-Cola, Coca-Cola Zero, Fanta, Sprite)

€3.00

Birra Spina Piccola Chiara

Small draft beer

€4.00

Birra Spina Media Chiara

Medium draft beer

€5.00

Birra Spina Weisse

Weiss beer

€4.50

Birra Spina Weisse 0.50L

Large weiss beer

€6.50

Birra Chiara Litro

1 liter draft beer

€11.00

Coca-Cola Piccola €3.00

Coca-Cola Media €4.00

Coperto €1.50



VINI DELLA CASA

Rosso al Calice

House red wine (glass)

€2.50

Bianco Fermo al Calice


House white wine (glass)

€2.50

Rosso in Bottiglia 0.75L €7.50

Bianco Fermo in Bottiglia 0.75L €7.50

i LEGENDA

 = contains pork

 = vegetarian dish

ALLERGENI

Per informazioni sugli allergeni rivolgersi al personale.

Please ask our staff for information about food allergens.

All dishes may contain traces of allergens.