



Antipasti

Carpaccio Savona 16,90€

Thin slices of raw beef tenderloin, olive oil, lemon, Grana Padano cheese, and arugula.

Carpaccio di Tonno 14,90€

Thin slices of raw tuna dressed with olive oil, lime juice, soy sauce, serrano chili, and red onion.

Melanzane Parmigiana 14,90€

Baked eggplant with San Marzano tomato sauce, mozzarella, Grana Padano cheese, and basil.

Pasticcio di Melanzane 15,90€

Hojuelas de berenjena sobre burrata y bañadas con salsa de tomate San Marzano, grana padano y albahaca.

Burrata 15,90€

Fresh mozzarella cheese filled with cream, served over serrano ham, arugula, cherry tomatoes, and a touch of pesto.

Carciofi Gratinati 17,50€

Artichoke hearts with spinach in a cream sauce with white wine and Grana Padano, gratinéed with mozzarella.

Calamari Romana 16,90€

Fried squid with pesto dressing and mayonnaise.

Crocchette 6,50€ (4pz)

Order of ham croquettes or goat cheese and caramelized onion croquettes. **9,90€ (8pz)**

Paste



Pomodoro 10,90€

San Marzano tomato, onion, and olive oil.

Bolognese 13,90€

San Marzano tomato, ground beef, celery, carrot, and onion.

Cannelloni Ricotta e

Spinaci 16,50€

Cannelloni stuffed with ricotta and spinach, topped with pomodoro or béchamel sauce and gratinéed with Grana Padano.

Bárbara 15,90€

Salsa pomodoro con nata, chipotle y queso de cabra con Prawns jPrawns or serrano ham.

Lasagna 15,90€

Pasta sheets with Bolognese sauce topped with béchamel or pomodoro, gratinéed with Grana Padano.

Carbonara 15,90€

Cream, Grana Padano, guanciale, egg, and pepper.

Mariana 15,90€

Creamy chipotle and cream sauce with chicken and mushrooms.

Insalate

Elisabetta 13,50€

Mixed greens, basil, cranberry, apple, gouda cheese, walnuts, with pesto dressing.

Caprese 12,50€

Fresh mozzarella and tomato slices on a bed of lettuce, dressed with pesto.

Di Pera 13,50€

Selection of lettuces and watercress, goat cheese, dried apricot, pear, and walnuts. Grandma's favorite.

Antonella 14,50€

Mixed greens, arugula, spinach, lamb's lettuce, cherry tomato, pistachio pesto, goat cheese, grilled chicken, and a touch of avocado.

Di Ventresca 14,50€

Combination of roasted red peppers, avocado, onion, and tuna belly over a bed of grated tomato, topped with mayonnaise and tapenade.

Risotti

Risotto Funghi 17,20€

Al dente Arborio rice with porcini mushrooms, parsley, cream, and Grana Padano.

Risotto Milanese 17,20€

Al dente Arborio rice with saffron and Grana Padano.

Gnocchi Sorrentina 14,50€

With pomodoro sauce and fresh mozzarella. The perfect combination.

Ravioli Rosé 15,90€

With pomodoro sauce, cream, and Grana Padano. Stuffed with Bolognese

Belposto Tartufo 17,50€

Delicious pasta with black truffle, creamy panna sauce, Grana Padano, and mushrooms.

Vongole 15,90€

Clams, olive oil, garlic, parsley, white wine, and chili. A classic Italian dish.

Pesto Rosso 15,90€

Basil, pistachio, garlic, Grana Padano, olive oil, and sun-dried tomato.

Extra Chicken (+3,50€)

Helena 16,50€

Delicious pasta with prawns, baby eels, olive oil, garlic, and guajillo pepper. Slightly spicy.



PESCAO



MARISCO



GLUTEN



FRUTOS SECOS



LACTEOS



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HUEVO



SOJA

Pizze

Margherita 9,90€

Mozzarella, pomodoro, and oregano.  

Itálica 13,90€

Mozzarella, pomodoro, Grana Padano, chorizo, green and yellow peppers.  

Calzone 13,90€

Mozzarella, pomodoro, cooked ham, garlic, and Grana Padano.  

Diavola 13,90€^②

Mozzarella, pomodoro, salami, and chili pepper.  

Tivoli 15,50€

Mozzarella, pomodoro, grilled chistorra sausage, provola cheese, pepper, and onion.  

Vegetariana 13,90€

Mozzarella, pomodoro, eggplant, zucchini, onion, and roasted peppers, gratinéed with Grana Padano.  

Romana 13,90€

Mozzarella, pomodoro, anchovies, olives, capers, and oregano.   

Capricciosa 15,50€

Mozzarella, pomodoro, ham, artichokes, mushrooms, olives, capers, and oregano.  

4 Formaggi 15,50€

Goat cheese, Grana Padano, mozzarella, and gorgonzola.  

Mare e Monti 13,90€

Mozzarella, pomodoro, prawns, mushrooms, and onion.   

Emilia 15,50€

Mozzarella, pomodoro, serrano ham, figs, and goat cheese.  

Andretti 13,90€

Mozzarella, pomodoro, onion, green and black olives, Grana Padano, and garlic.  

Bambino 13,90€

Mozzarella, pomodoro, and ham.  

Maialina 13,90€ 

Mozzarella, pomodoro, ham, salami, and guanciale. 

Chiara 18,90€

Pizza bianca. Mozzarella, mortadella, burrata, and pistachio oil.   

Secondi

Filetto alla Griglia 23,90€

Grilled beef tenderloin (220g).

Filetto al Oporto 25,90€

Grilled beef tenderloin (220g) in port wine sauce, served with buttered pasta.  

Milanesa Napoletana 23,90€

Breaded beef steak topped with mortadella, pomodoro sauce, and gratinéed with provola cheese.  

Pollo Toscana 16,90€

Breaded chicken breast (250g) over buttered pasta with fresh tomato and oregano. 

Pollo Agrigento 17,50€

Grilled chicken breast (250g) over creamy fettuccine, gratinéed with Grana Padano.  

Salmone Burro Nero 18,50€

Fresh salmon fillet (220g) with capers in black butter.  

Salmone Samara 18,90€

Fresh salmon fillet (220 g) with vegetables and almonds sautéed in olive oil, soy sauce, and a touch of honey, served with pasta.    

Guarniciones

Mixed Salad: Romaine lettuce, tomato, onion, and house vinaigrette or French Fries



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Dolci

Tiramisú 7,90€

Made with coffee and mascarpone.   

Panna Cotta 6,90€

Cream flan with amaretto and strawberry sauce. 

Gelato Vaniglia e 4,50€

Cioccolato

Vanilla and chocolate Ice cream. 

Mousse di Nutella 6,90€

Hazelnut and chocolate mousse.  

Affogato al Caffè 4,50€

Vanilla ice cream with coffee. 

Cannolini 4,90€ (2pz)

Ricotta and chocolate-filled rolls with pistachio. A Sicilian classic!    