Land appetizers

ed pasta with raw ham and mozzarella	<u>€ 14,00</u>
ssona tartare with 3 flavors	€ 15.00
cchini and pecorino tartin on beetroot cream	€ 12,00
al with tuna sauce	€ 15,00
cchini and pecorino tartin on beetroot cream	€ 12,0

Seafood appetizers

Mussels marinara	€ <u>13,00</u>
Tuna tartare	€ 15,00
Octopus Portofino (potatoes and green beans)	€ 16,00
The warm seafood salad	€ 16,00

Cuisine is tradition and innovation; In our kitchen, everything is based on the freshness of the raw materials.

The kitchen must be simple and understood at the time of ordering and then meet expectations ...

Each ingredient must find the space to be able to express itself on the palate... and it requires the right amount of time to prepare it: don't rush to the table!

Covered



First courses of land

Guitar with broad beans, bacon and pecorino cheese	
Spaghetti with zucchini, lime and mint cream	€ 13,00
Pappardelle with duck ragout	€ 15,00
Risotto with beetroot, black salt and robiola cheese	€ 14,00

Seafood first courses

Spaghetti with seafood in crust	€ 18,00
Purple gnocchi, mussels and lime cream	€ 15,00
Calamarata with seafood sauce	€ 15,00
Carthusian Risotto with shrimps, oregano and Cognac	€ 16,00
Paella (min. 2 people) on p.	€ 23,00

<u>Covered</u>

€ 2,00



Second courses of land

Sliced Fassona beef with rosemary	€ <u>19,00</u>
Grilled lamb chops	€ 20.00
Chicken nuggets in puff pastry with cooked ham and cheese	€ 15,00
Pork tenderloin with 3 peppers	€ <u>15,00</u>

Seafood main courses

€ <u>20,00</u>
€ 22,00
€ 18,00
€ 19,00

Covered

€ 2,00



Outline

Baked potatoes	€ 5,00
French fries	€ 5,00
Grilled vegetables	€ 6,00
Mixed salad	€ 5,00
Spinach with butter	€ 5,00

Covered

On request, all pizzas can be made with spelt flour dough, with a surcharge of € 1.50 per pizza.

Red pizzas

3 cured meats (tomato, mozzarella, ham, salami, sausage)	€ 10,00
Bavarian (tomato, mozzarella, frankfurters)	€ 8,00
Spicy Calabrian (tomato, mozzarella, scamorza 'nduja, soppressata)	€ 10,00
Countrywoman (tomato, mozzarella, eggplant, zucchini, peppers)	€9.50
Capricious (tomato, mozzarella, cooked ham, frankfurters, salami, artichokes, olives, mushrooms)	€ 12,00
Deviled (tomato, mozzarella, spicy salami)	€ 8,00
Fungi (tomato, mozzarella, mushrooms)	€ 8,00
Tasty (tomato, mozzarella, gorgonzola, onion)	€8.50
Daisy (tomato, mozzarella)	€ 7,00
Margherita "D.O.C." (tomato, buffalo mozzarella, basil)	€ 9,00
Marinara (tomato, garlic, oregano, oil)	€ 6,00
Neapolitan (tomato, mozzarella, anchovies)	€ 8,00
Parma (tomato, mozzarella, raw ham, parmesan flakes, rocket)	€ 12,00
Parmigiana (tomato, mozzarella, eggplant, basil, parmesan)	€8.50
Porcini mushrooms and gorgonzola (tomato, mozzarella, porcir	ni mushrooms,
gorgonzola)	€ 11,00
Ham (tomato, mozzarella, cooked ham)	€ 8,00
Ham and mushrooms (tomato, mozzarella, ham, mushrooms)	€ 9,00
Four seasons (tomato, mozzarella, mushrooms, artichokes, cooked ham, olives)	€9.50
Sausage and broccoli (tomato, mozzarella, sausage, broccoli)	€ 9,00
Sicilian (tomato, mozzarella, anchovies, capers, olives)	€9.50
Silana (tomato, mozzarella, provolone, eggplant, sausage)	€ 9,00
Volcano (tomato, mozzarella, peppers, 'nduja, soppressata, salami)	€ 10,50

Reinforcement of ingredients: vegetables € 1.50 - cold cuts € 2.00 N.B.: Baby pizzas will not undergo price changes

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White pizzas

Lumberjack (mozzarella, porcini mushrooms, sausage, oregano)	€ 11,00
Farmer (mozzarella, zucchini, cherry tomatoes, parmesan flakes)	€ 9.50
Ecuador (mozzarella, stracchino, shrimps, zucchini)	€ 11,00
Emiliana (mozzarella, cooked ham, stracchino, parmesan)	€ 9,00
Cheese (mozzarella, parmesan, gorgonzola, fontina)	€ 9,00
Spring (mozzarella, rocket, cherry tomatoes, stracchino)	€9.50
Coast (mozzarella, anchovies, Taggiasca olives, zucchini flowers)	€ 11,00
Vomero (mozzarella, sausage, broccoli, scamorza cheese and cherry tomatoes)	€ 11,00

Buns

Caprese (tomato, mozzarella, basil oil)	€	9,00
Raw or lard (raw ham, lard)	€9	,00

Porridge

Classical	€ 7,00
Stuffed with sausage	€ 8,00
Stuffed with gorgonzola	€ 8,00
Stuffed with onion	€ 8,00

Reinforcement of ingredients: vegetables € 1.50 - cold cuts € 2.00

N.B.: Baby pizzas will not undergo price changes

Potables

Water (50 cl.)	€ 2,00
Water (75 cl.)	€ 3,00
Can/bottle (coca cola – fanta – sprite 33 cl.)	€3.50

Beers

FORST KRONEN small light beer	€ 3,00
FIRST KRONEN birra media chiara	€ 5,00
FORST SIXTUS small red beer	€ 3,50
FORST SIXTUS beer media rossa	€ 5,50

House wine

House wine - red, white (quartino)	€ 4,00
House wine - red, white (half a liter)	€ 8,00
House wine - red, white (liter)	€ 16,00

INFORMATIVE TO THE CLIENT

Substances or products that cause allergies or intolerances

Dear Customer, in compliance with EU Regulation 1169/2011 on the labelling of food products, we inform you that our products may contain substances that cause allergies or intolerances (see list below). For this reason, and because we care about the health of the consumer, we provide you with a member of staff as an **"allergen officer"**, i.e. a person who knows our preparations and has the necessary training and skills to provide you with the necessary information on foods that contain substances that cause allergies or intolerances.

SUBSTANCES OR PRODUCTS THAT CAUSE ALLERGIES OR INTOLERANCES

1. Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut or their hybridised strains and derived products) except: wheat-based glucose syrups, including dextrose; wheat-based maltodextrin; barley-based glucose syrups; cereals used for the manufacture of alcoholic distillates, including ethyl alcohol of agricultural origin.

2. Crustaceans and crustacean products.

3. Eggs and egg products.

4. Fish and fish products, except: fish gelatine used as a carrier for vitamin or carotenoid preparations; gelatine or isinglass used as a fining agent in beer and wine.

5. Peanuts and peanut products.

6. Soybean and soybean products, except: refined soybean oil and fat; natural mixed tocopherols (E306), natural Dalpha tocopherol, natural D-alpha tocopherol acetate, natural soy-based D-alpha tocopherol succinate; vegetable oils derived from soy-based phytosterols and phytosterol esters; vegetable stanol ester produced from soy-based vegetable oil sterols.

7. Milk and milk-based products (including lactose), except: whey used for the manufacture of alcoholic distillates, including ethyl alcohol of agricultural origin; lactol.

8. Nuts (almonds (Amygdalus communis L.), hazelnuts (Corylus avellana), walnuts (Juglans regia), cashew nuts (Anacardium occidentale), pecans (Carya illinoinensis (Wangenh.) K Koch), Brazil nuts (Bertholletia excelsa), pistachios (Pistacia vera), macadamia nuts or Queensland nuts (Macadamia ternifolia), and their products), except for nuts used for the manufacture of alcoholic distillates, including ethyl alcohol of agricultural origin.

9. Celery and celery products.

10. Mustard and mustard products.

11. Sesame seeds and sesame seed products.

12. Sulphur dioxide and sulphites in concentrations exceeding 10 mg/kg or 10 mg/litre in terms of total SO2, to be calculated for products as proposed ready for consumption or reconstituted in accordance with the manufacturers' instructions.

13. Lupins and products therein.

14. Molluscs and mollusc products.