

# menu

## Entrée

Salumi e formaggi (to share) (P/D/ANG) €18.50

Finocchiona salami, Parma Ham and Ventricina piccante served with Pecorino Siciliano, Fontina cheese and Grana Padano, together with burnt onion jam, tomato chutney and freshly baked rosemary and sea salt focaccia.

Gelato al gorgonzola (V/D/N) €9.50

Gorgonzola ice-cream, pear two ways, salted hazelnut crumble.

Anatra affumicata e fichi (NG) €13.50

Home smoked duck breast, baby leaf salad, pomegranate molasses vinaigrette, caramelised local figs and toasted pumpkin seeds.

Zuppetta di pesce (F/CSF/MSF/ANG) €12.95

Rich seafood broth with saffron, combination of fresh Mediterranean fish, mussels and prawns, served with freshly baked bread rolls.

Fritto misto (F/CSF/MSF) €16.50

Crispy prawns, calamari and Mediterranean fish fillets served with garlic, lemon and chive aioli.

## Primi Piatti

Risotto, asparagi e gaberì (CSF/MSF/F/N/D/NG) €15.50  
Carnarolì risotto, asparagus, shellfish bisque, prawn tartar and  
toasted pistachio oil.

Spaghettono con cozze, zucchine, pecorino Siciliano e pepperoncino €11.75  
(MSF/D/ANG)  
Spaghettono with fresh mussels, zucchini,  
pecorino Siciliano cheese and chilli.

Calamarata al ragù di polpo (MSF/D/ANG) €12.95  
Calamarata pasta, rich Mediterranean octopus stew,  
capers, olives and ricotta salata.

Cavatappi con `Nduja` e finocchio (P/D) €11.50  
Cavatappi pasta, spicy `Nduja` sausage, capers,  
sour cream and crispy fennel shavings.

Paccheri Bolognese (Vegan/ANG) €11.50  
Paccheri pasta, mushroom and lentil Bolognese,  
vegan hemp cheese.

Gnocchi alla Sorrentina (V/D) €12.50  
Baked potato gnocchi with oregano, mozzarella and tomato sauce.

## Secondi Piatti

Filetto di maiale e `Guanciale` (P/D/ANG) €24.00  
Pork fillet wrapped in cured `Guanciale` sweet potato fondant,  
apple confit and sage scented jus.

Tagliata di manzo (D/ANG) €24.00  
Grilled beef flank steak, baby rucola leaves, cherry tomatoes,  
Grana Padano cheese and balsamic reduction.

Pollo, Parmigiano e pistacchi (D/N) €22.50  
Pan seared chicken breast, Parmesan and pistachio crust,  
sour cream and leek mash, truffle jus.

Le Polpette (Vegan/S/SS/NG) €16.50  
Black bean and beetroot veggie balls, spiced carrot puree,  
quick pickled cucumber salad, tamarí gravy.

Impepata di cozze (MSF/ANG) €22.50  
A bowl of fresh mussels, cherry tomatoes, garlic and fresh herbs,  
freshly baked rosemary and sea salt focaccia bread.

Pesce del giorno (F/CSF/MSF/NG) €6.50  
Fresh line caught Mediterranean fish prepared to  
the chef's recommendation.

All main courses are served with roasted potatoes and charred Mediterranean vegetables.

## La Pizza

Margerita (V/D/ANG) Tomato sauce and mozzarella.	€8.95
Funghi (V/D/ANG) Tomato sauce, mozzarella, sliced cremini mushrooms, marinated button mushrooms and white truffle oil.	€9.50
Quattro Formaggi (V/D/ANG) Mozzarella, Gorgonzola, Ricotta Salata and Pecorino Siciliano.	€11.50
Bufala (V/D/N/ANG) Cherry tomatoes, baby rucola leaves, Parmesan shavings, mozzarella di Bufala, chopped roasted pistachio and fig balsamic glaze.	€14.00
Siciliana (Vegan/N/ANG) Tomato sauce, sweet and sour Sicilian caponata, toasted pine nuts, fresh basil leaves and EVOO.	€12.75
Mediterranea (Vegan/ANG) Chickpea pâté, grilled aubergines, zucchini and coloured bell peppers, caramelised red onions, fresh mint leaves and EVOO.	€10.50
Friarielli, Alici e Mandorle (F/N/ANG) Tomato sauce, anchovies, capers, broccoli rabe, cherry tomato confit and toasted almond slivers.	€12.95
Al Salmone (F/D/ANG) Mozzarella, leeks, cherry tomato, smoked Norwegian salmon and baby spinach leaves.	€12.95
Allo Scoglio (F/CSF/MSF/ANG) Tomato sauce, prawns, octopus, fresh mussels, seared fish, black olives, fresh basil leaves, EVOO.	€15.95
Mortadella e pistachio (P/D/N/ANG) Mozzarella, pistachio pesto, cherry tomatoes, mortadella and Pecorino Siciliano shavings.	€13.75

Capricciosa (P/D/ANG) €12.50  
Tomato sauce, mozzarella, mushrooms, ham, eggs, olives  
and artichoke hearts.

Diavola (P/D/ANG) €11.75  
Tomato sauce, mozzarella and spicy pepperoni sausage.

La Carbonara (P/D/ANG) €12.95  
Mozzarella, Grana Padano and Pecorino Siciliano, pancetta lardons,  
egg, cracked pepper and parsley.

Il Calzone (P/D) €11.50  
Mozzarella, ham, mushrooms, boiled eggs, green olives and  
Pecorino Siciliano, topped with tomato and basil sauce.

`Ftira` Zalzett u Gbejniet (P/D/ANG) €12.50  
Cheese omelette mix, Maltese sausage, sun-blushed cherry tomatoes,  
crispy fennel shavings, soft goat cheese, matured goat cheese  
shavings, baby spinach leaves and EVOO.

Parma (P/D/ANG) €12.95  
Mozzarella, Parma ham, Parmesan shavings, sun-blushed  
cherry tomatoes, baby rucola leaves and EVOO.

## Il Dolce

Tortino al cioccolato fondente e pistachio (V/D/N/NG) €5.25  
Pistachio chocolate fondant, raspberry fluid gel, whiskey ice-cream.

Tiramisu (V/D) €4.95  
Layers of coffee flavoured savoiardi biscuits,  
Marscarpone cheese, bitter chocolate powder.

Crostata di mele e salsa al Limoncello (V/D) €4.50  
Apple tart tatin, baked apple and yoghurt ice-cream,  
Limoncello and apricot gastrique.

Torta di banana con sorbetto al mango (Vegan) €4.75  
Banana cake, mango and lime sorbetto, sesame seed tuile.

Bavarese al Goji e arancia (Vegan/N/NG) €5.50  
Goji and orange bavarois, blueberry coulis, fruit leather.