

## Antipasto

### Cestino di ciabatta

Accompanied by cut bread · 1,00€

### Grissini italiani

Italian bread sticks · 1,95€

### Fornarella classica

Pizza base with virgin olive oil, coarse salt and fresh rosemary · 2,50€

### Carpaccio di manzo al stilo tradizionalet

Beef carpaccio with virgin olive oil and parmesan shavings · 7,50€

### Baccalà con arance

Cod marinated with orange, sweet onion and black olives · 7,50€

### Caprese di mozzarella di bufala

Bufala mozzarella with fresh tomato, virgin olive oil, fresh basil and pesto · 7,50€

### Carpaccio di tonno rosso con guacamole

Red tuna carpaccio with fresh guacamole · 8,95€

### Vitello tonnato

Tender beef with mayonnaise and mustard tuna, anchovies and capers · 8,95€

## Pizza

### Margherita di Savoia

Tomato sauce, fresh mozzarella and fresh basil · 5,95€

### Margherita di Bufala

Tomato sauce, fresh bufala mozzarella, fresh tomato and fresh basil · 6,95€

### Tonnata

Tomato sauce, fresh mozzarella, tuna and sweet onion · 6,95€

### Gorgonzola e pere

Heavy cream, fior de late mozzarella, gorgonzola, pear, walnuts, pistachios and rocket leaves · 7,95€

### Calzone

Tomato sauce, fresh tomato, ricotta, fior di latte mozzarella, prosciutto cotto (cooked ham) and egg · 7,95€

### Diavolina

Tomato sauce, fresh mozzarella, spicy "salsiccia napoli" (sausage), green peppers and black olives · 7,95€

### Formaggina

Four cheese cream, fresh mozzarella, gorgonzola, smoked "Scamorza affumicata" cheese and fresh basil · 7,95€

### Emilia Romagna

Tomato sauce, fresh cows milk mozzarella, prosciutto di Parma (cured ham), rocket and Grana Padano · 9,50€

### Piazza del campo

Tomato sauce, fresh mozzarella, mushrooms, rocket and Grana Padano · 9,50€

### Genovese

Pesto alla genovese, fresh bufala mozzarella, fresh tomato and spinach · 9,50€

### Boscaiola

Tomato sauce, "fior di latte" mozzarella, mushroom cream with black truffle, bresaola della valtellina (cured veal) and fresh basil · 9,50 €

### Tartufata

Mushroom cream and black truffle, fresh mozzarella, red pepper, quail eggs, speck (smoked ham), sweet onion and Grana Padano · 9,50€

### Halloween

Pumpkin cream, fresh mozzarella, speck (smoked ham), sweet onion and walnut sauce · 9,50 €

## Insalate

### Burrata fresca di Puglia

Fresh burrata from Puglia with fresh tomato and mango · **8,95€**

### Insalate Dall'orto

Green salad with lettuce and fresh herbs · **4,95€**

### Insalate de rucola, pere e grana

Rocket salad with pear and Grana Padano cheese · **5,95€**

### Insalate di bufala fresca e frutti misti

Salad of bufala mozzarella with fresh tomato, watermelon, mango infused with mint and a balsamic reduction · **6,95€**

### Insalate Romana

Chicken breast salad with apple and yoghurt sauce · **6,95€**

### Insalate Francese

Salad of foie mi-cuit with mixed nuts and shredded goat cheese · **7,95€**

## Pasta

### Tradizionale

Gnocchi di patata - Penne Rigate - Spaghetti  
Chitarra all uovo - Strozzapreti - Rigatoni · **5,95€**

### Casarecia

Spaghetti nero di Seppia - Tagliatelle uovo - Taglioline gialle - Taglione verdi - Pappardelle - Ravioli alla carne · **6,95€**

### Gourmet

Fiocchi formaggio e pere - Tortelli with mozzarella di bufala campana, pomodoro e basilico - Gran tortelloni verdi ricotta e spinaci - Lunete Foie - Panzerotti funghi porcini · **7,95€**

## Salsas para las pastas

**Burro e Salvia** - Butter cream, sage and parmesan

**Pomodoro di Sicilia** - Fresh tomato sauce, mascarpone and basil oil

**5 formaggi** - Cream cheese, gorgonzola and Grana Padano

**Pesto fresco alla genovese** - Fresh basil sauce, virgin olive oil and Grana Padano

**Auténtica Carbonara** - Egg yolk, guanciale, Grana Padano and black pepper

**Aglio e peperoncino** - With garlic, virgin olive oil and chilli pepper

**Ragu Romagnolo** - Bolognese sauce de la Romagna

**Alla norma affumicata** - With tomato, eggplant, fresh basil and smoked "scamorza affumicata" cheese

**Al tartufo nero** - With black truffle cream

**Noci e ricotta** - With walnut sauce and fresh ricotta

**Crema di zucca** - With pumpkin sauce

## Lasagne and Risotto

### Lasagne casarecce alla bolognese

Lasagne made with egg pasta and authentic bolognese sauce a la Romagna · **5,95€**

### Lasagne al funghi

Lasagne made with egg pasta and soft layers of sautéed mushrooms · **5,95€**

### Risotto funghi and porcini

Creamy rice with mushrooms · **7,95€**

### Risotto zucca e scamorza affumicata

Creamy rice with zucchini and smoked "scamorza affumicata" cheese · **7,95€**



## Breads

Cestino di ciabatta · 1,25€

Fornarella classica

Pizza base with olive oil, coarse salt  
and rosemary · 2,50€

## Pizzeria

Margherita di Savoia

Tomato sauce, fresh mozzarella  
and fresh basil · 6,95€

Margherita di Bufala

Tomato sauce, fresh bufala mozzarella, fresh  
tomato and fresh basil · 7,50€

Rusticona

Tomato sauce, fresh mozzarella, prosciutto cotto  
(sweet ham) and mushrooms · 7,95€

Tonnata

Tomato sauce, fresh mozzarella, tuna  
and sweet onion · 7,50€

Gorgonzola e pere

Heavy cream, fior di late mozzarella,  
gorgonzola, pear, walnuts, pistachios  
and rocket leaves · 8,50€

Calzone

Tomato sauce, fresh tomato, ricotta, fior di latte  
mozzarella, sweet ham "prosciutto cotto"  
and egg · 8,50€

Diavolina

Tomato sauce, fresh mozzarella, "salsiccia napoli"  
(spicy sausage), green pepper  
and gorgonzola · 8,95€

Formaggina

Four cheese cream, fresh mozzarella, gorgonzola,  
smoked "scamorza affumicata" cheese  
and fresh basil · 8,50€

Emilia Romagna

Tomato sauce, fresh cow's milk mozzarella,  
"prosciutto di Parma" (salty ham), rocket  
and Grana Padano · 9,50€

## Boscaiola

Tomato sauce, "fior di latte" mozzarella, mushroom  
cream with black truffle, bresaola della valtellina  
(cured veal) and fresh basil · 9,95€

Tartufata

Mushroom cream and black truffle, fresh mozzare-  
lla, red pepper, quail egg, "speck" smoked ham,  
sweet onion and Grana Padano · 9,95€

Halloween

Pumpkin cream, fresh mozzarella, "speck" smoked  
ham, sweet onion and walnut sauce · 9,50€

## Lasagne and Risotto

Risotto funghi porcini

Creamy rice with mushrooms and Grana Padano  
8,25€

Risotto zucca e scamorza affumicata

Creamy rice with zucchini, smoked cheese and speck  
8,25€

Lasagne casarecce alla bolognese

7,95€

Lasagne ai funghi

7,95€





Choose the type of pasta  
and sauce you prefer.  
We'll prepare your personalised  
dish on demand.

## Pasta showcooking

### Classica

Gnocchi di patata - Penne rigate  
Spaghetti chitarra all uovo - Rigatoni  
Tagliatelle uovo - Taglioline gialle  
Plate price · **7,95€**  
Price by weight (250 gr) · **3,75€**

### Speciale

Ravioli alla carne - Fiocchi formaggio e pere  
Tortelli with mozzarella di bufala campana, pomodoro e basilico - Lunete foie - Panzerotti funghi porcini - Cuori rossi with bufala mozzarella  
Plate price · **9,75€**  
Price by weight (250 gr) · **5,50€**

## Sauces for pastas

**Burro e salvia** - With butter cream, sage and parmesan  
**Pomodoro di sicilia** - With fresh tomato sauce, mascarpone and basil oil  
**5 formaggi** - With cream cheese, gorgonzola and Grana Padano  
**Pesto fresco alla genovese** - With fresh basil sauce, virgin olive oil and Grana Padano  
**Authentic carbonara** - The real deal, carbonara sauce, with egg yolk, guanciale, Grana Padano and black pepper  
**Aglio e peperoncino** - With garlic, virgin olive oil and chilli pepper  
**Ragu romagnolo** - With bolognese sauce de la Romagna  
**Crema di zucca** - With pumpkin sauce

**Alla norma affumicata** - With tomato, eggplant, fresh basil and smoked "scamorza affumicata" cheese

**Al tartufo nero** - With black truffle cream

**Noci e ricotta** - With walnut sauce and fresh ricotta

## Antipasto e insalate

### Caprese di mozzarella di bufala

Bufala mozzarella with fresh tomato, virgin olive oil, fresh basil and pesto · **7,90€**

### Burratta fresca di Puglia

Fresh burratta from Puglia with fresh tomato and mango · **8,95€**

### Carpaccio di manzo ai stilo tradizionale

Beef carpaccio with virgin olive oil and parmesan shavings · **8,50€**

### Vitello tonnato

Tender beef with mayonnaise and mustard, tuna, anchovies and capers · **8,95€**

### Insalate Verdi

Green salad with lettuce, tomato, green olives and onion · **4,95€**

### Ruola, Pere e Grana

Rocket, pear, Grana Padano cheese · **5,95€**

### Insalata di Bufala fresca e frutti misti

Salad with bufala mozzarella with fresh tomato, watermelon, mango infused with mint and balsamic reduction · **6,95€**

### Francese

Foie mi-cuit with mixed nuts and shredded goat cheese · **7,95€**

### Romana

Chicken breast and apple with yoghurt sauce · **7,25€**

