

- ANTIPASTI -

“Da condividere avec gli amici o da godersi da soli”

GRILLED VEGETABLES 11

*Eggplant, Zucchini, Red and Yellow Peppers, Mushrooms,
Balsamic Cream, Organic Olive Oil*

BURRATINA CREMOSA 15

*Burratina from Puglia, Cherry Tomatoes, Arugula,
Balsamic Cream, Organic Olive Oil, Basil*

Insalata Terra Mare 19

*Seafood, Mesclun, Potatoes,
Black Olives, Cherry Tomatoes, Corn, Organic Olive Oil*

BOARD of SAN DANIELE 16

Sweet Butter and Toasted Bread

EGGPLANT ALLA PARMIGIANA 12

*Grilled Eggplant Millefeuille, Fresh Tomatoes,
Grana Padano, Organic Olive Oil, Basil*

Insalata da Giovanni 20

*Mozzarella Di Bufala, Mesclun, Eggplant, Zucchini, Peppers, Cherry
Tomatoes, San Daniele Ham, Organic Olive Oil*

- PASTA FRESCA e PIATTI -

“The life is a magic combination of pasta and dishes”

PENNE ALLA NORMA 19

*Tomato sauce, eggplant, mozzarella fior di latte,
Basil, Organic Olive Oil*

TAGLIOLINI PESTO GENOVESE 18

Pesto, Basil, Bread Nut

PENNE ALL' ARRABBIATA 18

*Tomato sauce, garlic, bird peppers, fresh parsley,
Organic Olive Oil*

TAGLIATELLE AI DUE SALMONI 22

*Fresh Cream, Fresh Salmon, Smoked Salmon, Cherry Tomatoes,
Garlic, Rosemary*

GNOCCHI 4 FORMAGGI 18

*Gorgonzola, Crema Cremosa, Fontina, Taleggio,
Grana Padano*

TAGLIOLINI ALLA BOLOGNESE 19

Tomato Sauce, Ground & Seasoned Beef Stew, Parsley

RICOTTA RAVIOLI SPINACI 21

*Aurora Salsa, Tomato Sauce, Crème fraîche, Spinach,
Ricotta, Grana Padano*

TAGLIATELLE ALLA CARBONARA 20

*Diced Smoked Bacon, Egg, Pecorino,
Salt & Pepper*

CARPACCIO DI BRESAOLA 17

*Rucola Bresaola, Arugula, Grana Padano,
Organic Olive Oil, Green salad*

VITELLO TONNATO 20

*Veal Carpaccio, Tuna and Anchovy Sauce, Arugula,
Capers, Organic Olive Oil, Lemon Juice and Green Salad*

SALTIMBOCCA DI VITELLO 24

*Caramelized Veal Escalope in White Wine, Parma Ham & Sage
“Ratatouille” Style Vegetable Penne*

- DOLCI -

“Una delizia comes from Nonna”

DOLCE DEL GIORNO 10

Every day a new surprise

PANNACOTTA 9.5

Vanilla & its Coulis

TIRAMISÙ 10

*Savoardi, Crema di Mascarpone, Amaretto,
Coffee, Cocoa Powder*

TORTA DELLA NONNA "DI GIOVANNI" 10

Every day a new pie of the day

CAFFÈ GOURMET 12

Sweet treats Giovanni and his café “Perle Noire”

VICTORIA PINEAPPLE “SURPRISE” 12

*Half Fresh “Victoria” Pineapple, Fresh Red Fruits,
Icing Sugar and Coulis*

Net prices in euros, taxes and service included. December 2024 edition. Our beef is of Italian origin, European Union.
The “homemade” dishes are prepared on site using raw products. Allergenic products: consult the information available at the entrance to the restaurant or on request at the cash register.

- PIZZA -

"Viviamo d'amore e di pizza Napoletana"

MARGHERITA 15

Peeled tomatoes, Mozzarella fior di latte, Basil, Organic olive oil

NAPOLETANA 16

Peeled tomatoes, Mozzarella fior di latte, Anchovies, Black Olives, Oregano

REGINA 17

Peeled tomatoes, Mozzarella fior di latte, White ham, Button mushrooms

MEDITERRANEAN 20

Mozzarella fior di latte, Smoked Salmon, Arugula, Grana Padano, Lemon

DIAVOLA 19

Peeled Tomatoes, Fior di Latte Mozzarella, Spicy Salami, Red & Yellow Peppers, Spianata

5 FORMAGGI 19

Gorgonzola, Mozzarella fior di latte, Goat cheese, Taleggio, Grana Padano, Honey, Nuts, Basil

PARMA 20

Fior di latte mozzarella, San Daniele ham, Arugula, Grana Padano

AMORE MIO 17

Peeled Tomatoes and Cherry Tomatoes, Sliced Bufala, Basil

BURRATISSIMA 21

Peeled tomatoes, Arugula, Apulian burratina, Cherry tomatoes, Grana Padano, Basil, Balsamic

TONNO CIPOLA 18

Peeled tomatoes, Mozzarella fior di latte, Tuna, Taggiasche olives, Capers, Red onions, Oregano

VEGETARIANA 17

Fior di latte mozzarella, eggplant, peppers, zucchini, button mushroom

GENOVESE 18

Mozzarella fior di latte, Pesto Cream, Cherry Tomatoes, Grana Padano

CAPRICCIOSA 20

Peeled tomatoes, Fior di latte mozzarella, white ham, artichoke, peppers, mushrooms, black olives

VALTELLINA 21

Mozzarella fior di latte, Bresaola (dried beef), Cherry Tomatoes, Arugula, Grana Padano

CALZONE 18

Peeled tomatoes, Mozzarella fior di latte, White ham, Mushrooms, Egg

TARTUFFATA 23

Black Truffle Cream, Fior di latte mozzarella, Mortadella, Stracciatella, Arugula

- EXTRA (SUPPLEMENTS) -

*Egg | 3
Parmesan Reggiano | 3
San Daniele Ham | 5
Bresaola (Dried Beef) | 5*

*White Ham | 3
Burratin | 7
Spicy Salami | 4
Anchovies | 4*

- APERITIVO E DIGESTIVO -

- COCKTAIL -

	12cl	75cl		
Prosecco "Deangeli"	€7	€42	Aperol Spritz (16cl)	€10
Champagne De Lozey "White of White"		85 €	Aperol, Prosecco, sparkling water	
Ricard, Pastis (2cl)	4.9 €		Hugo Spritz (16cl)	€12
Martini Rosso, Bianco, Rosato, Fiero (5cl)		€6	Elderberry, Prosecco, sparkling water, fresh mint	
Kir Royal with Prosecco (12cl)		9 €	Mojito (10cl)	€10
Gin "Isola di Favignana" (4cl)		10 €	Rum, Fresh mint, Lime, Brown sugar	
Rum "Don Papa" (4cl)		14 €	Negroni (10cl)	€10
Amaretto "Adriatico" (4cl)		10 €	Gin, Campari, Vermouth, Angostura	
Amaretto Bianco "Adriatico" (4cl)		10 €	Sbagliato (10cl)	€10
Sambuca "Luxardo" (4cl)		12 €	Campari, Martini Rosso, Prosecco	
Italicus "Rosolio di Bergamotto" (4cl)		14 €	Amaretto Sour (10cl)	€10
Limoncello "Luxardo" (4cl)		9 €	Amaretto, lemon juice, egg white, Angostura	
Grappa "Nardini" (4cl)		12 €	Virgin Gio "Alcohol Free" (16cl)	€7
Grappa Riserva Privata "Barricata" (4cl)		18 €	Orange juice, Apricot juice, Pineapple juice, Strawberry	

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