

ANTIPASTI / STARTERS

- to be shared -

carpaccio con pesto di pistacchi - 13,9
beef carpaccio with pistachio pesto, parmesan cheese
and macadamia crumble

nonna's carpaccio - 11,9
beef carpaccio with olive oil, balsamic vinegar, and
coarse sea salt
supplement truffle +7,5

vitello tonnato - 13,9
thinly sliced veal with tuna mayonnaise, capers and lime

le polpette della nonna - 13,9
six meatballs in Nonna's tomato sauce

burrata invernale - 14,9 ❶
burrata served with roasted parsnips, sweet and sour
celeriac, red grapes and parsnip chips
supplement prosciutto +2,9

salmone marinato - 12,9
salmon marinated in beetroot served with bottarga
and fried capers

carpaccio di zucca - 10,9 ❶
thinly sliced pumpkin served with goat cheese, arugula,
pumpkin seeds, and ricotta salata

PRIMI / MID-COURSE

- to be shared -

carbonara della nonna - 18,5
spaghetti with egg yolk, pecorino cheese and guanciale
supplement truffle + 7,5

lasagne fritte croccanti - 16,5
crispy baked lasagna with ragù and béchamel sauce

spaghetti aglio, olio e peperoncino - 13,5 ❶
spaghetti with olive oil, red pepper, garlic and parsley

risotto rosso alla gorgonzola - 14,5 ❶
red grape risotto, red wine, served with sage, walnuts
and gorgonzola

ravioli della nonna - 15,9 ❶
pumpkin and amaretto filling with brown butter,
macadamia nuts and fried sage

tartufo e finferli fritti - 17,5 ❶
mafaldine in truffle cream sauce, served with fried
chanterelles
supplement truffle +7,5

SECONDI / MAIN COURSE

- may be shared -

pescato del momento - daily price
fish dish of the moment

ossobuco - 27,9
braised veal shank with soffritto, red wine
and beef gravy

gamberi - 19,5
four shrimp with butter, garlic, chili, honey
and focaccia

tagliata - 23,5
thinly sliced steak with melted Italian
herb butter

pollo con pesto - 21,5
chicken thigh marinated in pesto and lemon, skin-side
down, served with poultry sauce

melanzane - 16,5 ❶
fried eggplant with tomato sauce
and Parmesan cheese

SORPRESA / SURPRISE

- from 2 persons -

shared surprise
3 course menu - 39 p.p.
4 course menu - 49 p.p.
5 gangen menu - 59 p.p.

exclusive surprise menu
3-course menu - 49 p.p.
4 course menu - 59 p.p.
5 course menu - 69 p.p.

PIZZETTE / SMALL PIZZA

- to be shared -

pizzette del momento - daily price
pizzette of the moment

margherita - 10,5 ❶
never change a winning formula!

monte bianco - 14,5
tomato sauce, buffalo mozzarella, prosciutto di Parma,
mascarpone and arugula

spianata e tartufo - 14,5
crème fraîche, truffle spianata, and pecorino

formaggio di capra e fichi - 14,5 ❶
crème fraîche, goat cheese, fig, honey,
walnut and arugula

CONTORNI / SIDE DISHES

- to be shared -

caprese - 8,9 ❶
tomato, buffalo mozzarella and basil

insalata - 8,9 ❶
salad of romaine lettuce, parsnips, sweet and sour
celeriac, red grapes and ricotta salata

caponata - 6,5 ❶
stew of eggplant, red bell pepper, celery,
capers and tomato

patate arrostiti - 6,5 ❶
roasted baby potatoes with garlic,
thyme and rosemary

SANDWICH OR SALAD FOR LUNCH?
ask for the options

*Dai, mangia
la tua
pizzette!*