

## STARTERS

### PROVOLONE

Baked provolone with our homemade tomato sauce. Served with toasted focaccia for dipping. 14

### BURRATA WITH ZUCCHINI

Creamy burrata over a smooth zucchini cream, with semi-dried cherry tomatoes and basil oil. 15

**CHEF'S SUGGESTION: ADD BREAD TO ENJOY EVERY LAST DROP. 5**

### CARPACCIO THYME & LEMON

Thin slices of beef marinated in citrus, with fresh arugula, crispy Parmigiano, and a delicate lemon and thyme cream. 18

### NONNA'S PARMIGIANA

Layers of baked eggplant, homemade tomato sauce, and melted cheese, following the traditional recipe. 14

### FOCACCIA GOURMET

Crispy focaccia with fresh mozzarella di bufala, thin slices of roasted beef, red pesto, red onion, arugula, and sun-dried tomatoes. 14

### CAPRESE SALAD

Fresh marinated tomatoes, mozzarella di bufala, basil, and pesto. The most famous Italian salad, in its Tuscan version. 14

### GRAIN SALAD

Whole grain salad with fresh herbs, nuts, and olives, dressed with red pesto, extra virgin olive oil, and a subtle citrus touch. 14

**CHEF'S SUGGESTION: ADD EXTRA BURRATA FOR MORE CREAMINESS. 5**

### BREAD SERVICE. 5

### FOCACCIA SERVICE. 5

#### HOUSE SIDES:

GREEN POTATOES. 5

SAUTÉED VEGETABLES. 5

#### TO ELEVATE YOUR DISH::

BURRATA. 5

TRUFFLE SAUCE. 4

CURED MEATS: MORTADELLA, SALAME. 4

## MAIN COURSE

### CARBONARA

Fresh spaghetti alla chitarra with creamy carbonara sauce, guanciale and black pepper, finished inside a wheel of Pecorino di Pienza. 17.5

**CHEF'S RECOMMENDATION: ADD TRUFFLE SAUCE. 4**

### PAPPARDELLE WITH WILD BOAR RAGÙ

Egg pappardelle with wild boar sauce, Parmigiano and rosemary oil. A Tuscan jewel. 17

### PASTA WITH SWORDFISH

Fresh spaghetti alla chitarra with emperor fish sauce and pistachio pesto, fresh tomato and crushed pistachios. 17

### LASAGNA DI ZIA ANNAMARIA

Traditional meat lasagna according to Aunt Annamaria's recipe. 16

### RIGATONI ALLA NORMA

Rigatoni with eggplant, San Marzano tomato, creamy lemon ricotta and aged ricotta salata. 15

### FRESH STUFFED PASTA ROSE

Fresh stuffed pasta filled with zucchini and provolone, on a base of red pesto. 15

### VEGETABLE LASAGNA

Vegetable lasagna with lemon ricotta and tomato, oven baked and gratinated. 16

### PASTA WITH PESTO

Trofie with basil pesto, pine nuts and Parmigiano, topped with crispy Parmigiano. 15

### ENTRECÔTE STEAK

Grilled entrecote steak, juicy and cooked to perfection, served with fresh rocket, Modena balsamic vinaigrette and crispy Parmigiano. 29

**ADD GREEN POTATOES OR SAUTÉED VEGETABLES. 5**

## TUSCAN-STYLE PIZZA

LIGHT AND CRISPY DOUGH WITH 72-HOUR SLOW FERMENTATION.

### PIZZA MARGHERITA

San Marzano tomato sauce, Fiordilatte mozzarella, Parmigiano, basil. 14

**SUGGESTION: ADD SAUTÉED VEGETABLES. 5**

### MORTADELLA PISTACCHIO AND BURRATA PIZZA

Fiordilatte mozzarella, mortadella, pistachio pesto, burrata, crushed pistachios. 18

### FOUR CHEESE PIZZA

Fiordilatte mozzarella, pecorino, Parmigiano and stracchino cheese. 15

**CHEF'S RECOMMENDATION: ADD TRUFFLE SAUCE. 4**

### AUBERGINE PARMIGIANA PIZZA

San Marzano tomato sauce, Fiordilatte mozzarella, eggplant, Parmigiano and pesto. 15

### DIAVOLA PIZZA

San Marzano tomato sauce, Fiordilatte mozzarella, spicy salami, fresh oregano, spicy oil and rocket. 16

**CHEF'S RECOMMENDATION: ADD BURRATA. 5**

#### EXTRAS:

BURRATA. 5

TRUFFLE SAUCE. 4

SAUTÉED VEGETABLES. 5

EMBUTIDOS: MORTADELLA, SALAME

PICCANTE. 4

LEMON RICOTTA. 3

GREEN POTATOES. 5

## DOLCI

ALL OUR DESSERTS ARE 100% HOMEMADE, PREPARED WITH AMORE FOLLOWING AUTHENTIC ITALIAN RECIPES.

### TIRAMISÚ

The classic Italian dessert made with Savoiardi biscuits, coffee and mascarpone cream. 8

### PISTACHIO CHEESECAKE

Traditional cheesecake with pistachio cream. Creamy and addictive. 8

### CHOCOLATE LAVA CAKE

Delicate chocolate cake with a soft, molten centre, served warm with house ice cream. 8

**FOR THE SWEETEST TOOTH: ADD PISTACHIO CREAM. 3**

### ICE CREAM CUP

Ice cream cup. Ask for our flavours.

All 100% homemade. 7

### CANTUCCI WITH VIN SANTO

Traditional Tuscan almond biscuits served with Vin Santo, a sweet dessert wine. For the best experience, dip the biscuits into the wine and enjoy. 7

**EXTRA SCOOP OF ICE CREAM. 3**  
**EXTRA PISTACHIO CREAM. 3**  
**EXTRA ALMOND BISCUITS. 4**

## DRINKS

**WATER | SPARKLING WATER. 3**

**SOFT DRINKS. 4**

**ITALIAN BLOOD ORANGE SODA. 5**

**LEMONADE WITH MINT. 5**

## CERVEZAS

**DRAFT BEER, ALHAMBRA. 4**

**BOTTLED BEER. 4**

**ITALIAN BEER PERONI. 4,50**

## SPRITZ

**APEROL SPRITZ. 10**

**LIMONCELLO SPRITZ. 10**