

# STARTERS & SALADS

<b>FOCACCIA BREAD</b> [5, 7, 8]	3,5
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<b>BURRATA</b> [4]	9,5
Burrata, Datterino tomatoes, basil and extra virgin olive oil	
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<b>BRESAOLA</b> [4]	11
Cured beef, rocket salad, citronette, Datterino tomatoes and Parmigiano Reggiano	
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<b>TRUFFLE &amp; PARMESAN FRIES</b> ** [4, 8]	5,5
French fries with Parmigiano Reggiano and black truffle	
<i>French fries</i>	3,5
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<b>FRIED SQUIDS AND ZUCCHINI</b> ** [3, 4, 8, 9]	6,5
Baby squids, courgettes and tartare sauce	
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<b>TOMATO SOUP</b> [4]	5,5
Beef tomato, tomato sauce, cooking cream, basil, butter, black pepper, dried oregano, fresh rosemary and garlic	
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<b>CRAZY SHRIMPS</b> [2, 8]	7,5
Shrimps chopped, julienne zucchini, white onion julienne, sweet corn, chives, corn flour, tempura batter and black pepper	
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<b>CRAZY CHICKEN</b> [8]	6,5
Julienne chicken breast, julienne beetroot, julienne carrot, tempura batter, corn flour and black pepper	
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<b>ARANCINI SAFFRON</b> [4, 8]	6,5
Carnaroli rice, butter, Parmigiano Reggiano, green peas and saffron powder	
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<b>POLPETTE DELLA NONNA</b> [4]	9,5
Veal flank, beef sausage, boiled potatoes, Pecorino cheese, eggs, chopped parsley and chopped dill	

<b>CAESAR SALAD</b> * [3, 4, 5, 8, 9]	8,5
Mixed salad, lettuce, grilled chicken breast, crispy bacon, eggs, anchovies, croutons, Caesar sauce and Parmigiano Reggiano	
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<b>ASPARAGUS SALAD</b> * [4]	9,5
Green asparagus, beetroot, goat cheese, basil and citronette	
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<b>NIÇOISE SALAD</b> * [3, 9]	8,5
Lettuce, tuna, eggs, Datterino tomatoes, red onions, green beans, Taggiasca olives, anchovies, potatoes e citronette	
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<b>SPINACH SALAD</b> [5, 7, 8, 11, 13]	11
Baby spinach, green beans, toasted pine nuts, radish, red-chard and honey and sesame seed dressing	
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<b>BURRATA SALAD</b> [4, 8]	11
Burrata, mixed vines tomatoes, asparagus, avocado, Taggiasca olives and croutons	
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<b>BOCCONCINI SALAD</b> [4, 8]	8,5
Buffalo cherry mozzarella, Datterino tomatoes, lettuce, Taggiasca olives, red onions, bread, citronette, oregano and basil	
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<b>QUINOA SALAD</b> *	8,5
Quinoa, seasonal vegetables, mixed salad, avocado, citronette, radish, mint and basil	
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<b>BUFFALO MOZZARELLA SALAD</b> [4]	11,5
Mix cherry tomatoes, Buffalo mozzarella, dry oregano and basil oil	
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<b>AVOCADO PRAWNS SALAD</b> [2]	11,5
Avocado Hass, prawns, Taggiasca olives, basil oil and Frisée lettuce	

<b>TAGLIATELLE ALLA BOLOGNESE</b> [1, 4, 8, 9]	8,5
Tagliatelle with Bolognese sauce, ground beef meat, celery, onions and carrots	
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<b>FETTUCCINE ALFREDO</b> [4, 8, 9]	10,5
Fettuccine, olive oil, chicken breast, mushroom, cooking cream, butter and Parmigiano Reggiano	
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<b>RICOTTA &amp; SPINACH RAVIOLI</b> [4, 8]	11
Ricotta & spinach Ravioli, Parmigiano Reggiano and butter	

# PIZZA

<b>POMODORO</b> [5, 7, 8]	7
Tomato sauce, garlic, oregano and basil	
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<b>CRAZY PIZZA FOCACCIA</b> [4, 5, 7, 8]	13
Mozzarella, bresaola, Ox heart tomatoes, rocket salad and Parmigiano Reggiano grated	
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<b>MARGHERITA</b> [4, 5, 7, 8]	8,5
Tomato sauce, Buffalo mozzarella and basil	
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<b>RUSTICA</b> * [4, 5, 7, 8]	9,5
Tomato sauce, Buffalo mozzarella, grilled peppers, aubergines and courgettes	
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<b>BURRATA</b> [4, 5, 7, 8]	11,5
Tomato sauce, Burrata, basil and extra virgin olive oil	
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<b>FOCACCIA CON STRACCHINO</b> [4, 5, 7, 8]	10,5
Thin filled focaccia with Stracchino cheese	
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<b>BUFALINA</b> [4, 5, 7, 8, 12]	11
Tomato sauce, Buffalo cherry mozzarella, Datterino tomatoes confit, Taggiasca olives, dry chilli and pesto	
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<b>AL PROSCIUTTO</b> [4, 5, 7, 8]	13,5
Tomato sauce, Buffalo mozzarella and veal ham	
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<b>PARMIGIANA</b> * [4, 5, 7, 8]	10,5
Aubergine cream with garlic, Buffalo mozzarella, grilled aubergine, Ox heart tomatoes concassée, Parmigiano Reggiano, oregano and basil	
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<b>AL PESTO</b> [4, 5, 7, 8, 12]	10
Buffalo mozzarella, pesto, pine nuts and Datterino tomatoes confit	

<b>SALAME &amp; GORGONZOLA</b> [4, 5, 7, 8]	13
Tomato sauce, Buffalo mozzarella, spicy salami, Gorgonzola and Taggiasca olives	
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<b>PROFUMATA</b> [4, 5, 7, 8]	10,5
Tomato sauce, Buffalo mozzarella, Datterino tomatoes, garlic and basil	
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<b>CALZONE</b> [4, 5, 7, 8]	12,5
Tomato sauce, mozzarella and cooked veal ham	
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<b>ADRIATICA</b> [3, 4, 5, 7, 8]	13,5
Tomato sauce, Buffalo mozzarella, Datterino tomatoes, garlic, tuna and red onions	
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<b>TARTUFO</b> [4, 5, 7, 8]	18,5
Buffalo mozzarella, truffle paste with mushrooms and fresh black truffle shavings	
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<b>VENTRICINA</b> [4, 5, 7, 8]	12,5
Tomato sauce, Buffalo mozzarella and spicy beef salami	
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<b>SALMONE</b> [3, 4, 5, 7, 8]	13,5
Buffalo mozzarella, fresh smoked Provola, crème fraîche, smoked salmon, chives and white pepper	
<i>Oscietra Caviar (10g)</i>	+12
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<b>FORMAGGI</b> [4, 5, 7, 8]	10,5
Buffalo mozzarella, Parmigiano Reggiano and Gorgonzola	
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<b>COSMICA</b> [4, 5, 7, 8]	13,5
Tomato sauce, Buffalo mozzarella, spicy salami, red onion and chopped green chilli	
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<b>FUNGHI</b> [4, 5, 7, 8]	10
Tomato sauce, Buffalo mozzarella, saute mushroom, baby rocket and sliced Parmigiano Reggiano	

# CRAZY PLEASURES

<b>SPAGHETTI AL POMODORO</b> [1, 4, 8]	8,5
Spaghetti, fresh tomatoes sauce, basil, Parmigiano Reggiano and olive oil	
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<b>PENNETTE ALL'ARRABBIATA</b> [1, 8]	8,5
Penne, fresh tomatoes sauce, garlic, chilli, parsley and olive oil	
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<b>GNOCCHI SORRENTINA</b> [1, 4, 8]	7
Gnocchi, tomato sauce base, Parmigiano Reggiano, butter and Buffalo mozzarella	

<b>TIRAMISÙ AL MINUTO</b> [4, 8, 9]	6,5
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<b>FRUIT SALAD</b> (SEASONAL FRESH FRUITS)	6,5
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<b>CRAZY PIZZA ALLA NUTELLA</b> [4, 5, 6, 7, 8, 12]	7
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<b>VANILLA BIGNÈ</b> [4, 8, 9]	5,5

# DESSERT

<b>CRAZY CAKE</b> ** [4, 8, 9]	6
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<b>GELATO AL MINUTO</b> (VANILLA* [4, 8, 9, 12], PISTACHIO * [4, 8, 9, 12])	6,5
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<b>CRAZY BABÀ</b> [4, 8, 9]	6,5
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<b>CRAZY PISTACCHIO CAKE</b> [4, 8, 9, 12]	6,5

1 CELERY — 2 SHELLFISH — 3 FISH — 4 MILK — 5 MUSTARD — 6 PEANUTS — 7 SOYA — 8 GLUTEN — 9 EGGS — 10 LUPINS — 11 MOLLUSCS — 12 NUTS — 13 SESAME — 14 SULFUR DIOXIDE

\* BLAST CHILLED / \*\* FROZEN PRODUCT

While we make every effort to prevent cross contamination in these kitchens, we cannot guarantee that any food item we make is 100% FREE of any specific allergen.

All dishes may contain traces of nuts. Please let your waiter or waitress know if you have any allergies or intolerances.