



WHAT'S BETTER THAN INDULGING IN A FEW TREATS

APPETIZERS, DEEP FRIED AND PLATTERS

CUOPPO **8,00 €**

CLASSIC SUPPLÌ** (DEEP FRIED RICE BALLS WITH PANKO BREADING FILLED WITH MOZZARELLA), MONTANARA (SMALL DEEP FRIED PIZZA WITH TOMATO AND GRATED PARMIGIANO), PANZEROTTI (STUFFED PASTRY) FILLED WITH BUFFALO RICOTTA AND DEEP FRIED BREADED POTATO CROQUETTE

EACH ITEM CAN BE PURCHASED INDIVIDUALLY FOR €2,50

CHIPS SMALL **4,00 €**

CLASSIC OR AMALFI LEMON AND SOVERATO CHILI PEPPER OR PECORINO CHEESE AND PEPPER

LARGE **6,00 €**

BOTERO** **5,00 €**

GOURMET SUPPLÌ WITH EGGPLANT, SMOKED PROVOLA CHEESE, EGGPLANT CHUTNEY AND CORN FLAKES BREADING

TRIS DI BRUSCHETTE **6,50 €**

YELLOW DATTERINO WITH LIME ZEST AND TOASTED PISTACHIO, PAN ROASTED PICCADILLY SEARED TOMATO WITH BASIL COULIS, DRIED TOMATOES OIL AND GRATED SALTED RICOTTA

BRUSCHETTA PUMMARE' **4,00 €**

STRIPS OF BURRATA CHEESE, ANCHOVIES AND TOMATOES CONFIT

MOZZARELLA IN CARROZZA **5,00 €**

BREADED AND DEEP FRIED MOZZARELLA SANDWICHES WITH CREAM OF SMALL YELLOW TOMATOES, MAYONNAISE WITH ANCHOVIES, SMALL CETARA ANCHOVY AND FRIED CAPERS

CESTINO DI ALICI* CROCCANTI SMALL **5,50 €**

BASKET OF FRIED ANCHOVIES FLAVORED WITH LEMON AND HERBS WITH HERBAL MAYONNAISE

LARGE **9,00 €**

LA RETE DEL PESCATORE **10,00 €**

DEEP FRIED MUSKY OCTOPUS* AND SQUIDS*

TAGLIERE SALUMI E FORMAGGI, PER 2 PERSONE **16,00 €**

SELECTION OF CURED MEAT AND ITALIAN CHEESE: (PLATTER OF ITALIAN MEAT AND CHEESE): BASSIANO RAW HAM, LONZINO, SWEET SALAMI FROM CASERTA, BUFFALO BLUE CHEESE, MONACO PROVOLONE CHEESE AND CAPRINO CHEESE WITH GREEN TOMATO MUSTARD AND AN APPLE, GINGER AND CINNAMON COMPOTE



**PROSCIUTTO CRUDO DI BASSIANO E
MOZZARELLA DI BUFALA (150GR)**

10,00 €

BASSIANO RAW HAM WITH BUFFALO MOZZARELLA (150GR), TOMATOES
CONFIT AND BASIL COULIS

TARTARE DI MANZO

11,00 €

BEEF TARTARE WITH CETARA CHOPPED ANCHOVIES, EGG SAUCE,
CAPER FLOWERS, PARMESAN WAFFLE

THE SECRET LIES IN THE BALANCE OF FLAVOURS

MAIN COURSE

GNOCCHETTI PUMMARE'

10,00 €

WITH TOMATOES, EGGPLANT CREAM, SMOKED PROVOLA CHEESE AND FRESH BASIL

CAPPELLACCI FATTI A MANO**

12,00 €

RIPIENI DI GENOVESE**

PASTA FILLED WITH MEAT AND COVERED WITH A LIGHT FONDUE WITH PARMESAN AND TRUFFLE

**PACCHERO MONOGRANO FELICETTI
ALLA RANA PESCATRICE**

12,00 €

PASTA WITH MONKFISH SAUCE WITH THYME AND BAKED TOMATOES

ZUPPA AZZECCATA SECONDO PUMMARE'

13,00 €

PASTA AND POTATOES WITH PROVOLA CHEESE AND CRISPY BACON

BREAD BASKET

2,50 €

FOCACCIA CLASSICA

3,00 €



PLAYING WITH YOUR IMAGINATION IS A SERIOUS BUSINESS

OUR SPAGHETTERIA GIVE YOU THE CHANCE TO CHOOSE
THE PERFECT COMBINATION BETWEEN TYPES OF PASTA AND SAUCES

PASTIFICIO DEI MARTELLI

BY SLOWLY KNEADING THE BEST DURUM WHEAT GROATS, THE DOUGH IS DRIED AT LOW TEMPERATURE, SO IT BECOMES POROUS AND ABLE TO ABSORB THE SAUCE AT ITS BEST

MONOGRANO FELICETTI

A VARIETY OF WHEAT, SENATORE CAPPELLI, A HISTORIC MILL AND THE LATEMAR WATER THAT FLOWS FROM THE DOLOMITES TO THE PASTA FACTORY. A TOUGH AND GENEROUS DOUGH, WHICH RECALLS THE SWEET TASTE OF BREADCRUMBS AND HAS A SLIGHTLY SALTY FINISH.

PASTIFICIO MANCINI

THE AGRONOMIC TRADITION OF PEASANTS AND THE BRONZE DRAWING, MAKE THIS PASTA SCENTED RIPE WHEAT, ROUGH ON THE OUTSIDE TO COLLECT MORE SAUCE AND POROUS INSIDE TO COOK EVENLY

PASTAI GRAGNANESI

PGI CERTIFIED PASTA, BRONZE DRAWN AND PRODUCED ACCORDING TO THE BEST TRADITION OF ANCIENT GRAGNANO PASTA MAKER

PASTIFICIO RICE & RICE

EXCELLENT COOKING RESISTANCE, TASTY AND LIGHT, 100% GLUTEN FREE. OUR RICE MEETS THE NEEDS OF THOSE WITH SPECIAL DIETARY REQUIREMENTS

I CONDIMENTI

CACIO E PEPE

WITH ROMAN BLACK RIND BRUNELLI PECORINO AND BLACK PEPPER

12,00 €

CARBONARA

WITH ROMAN BLACK RIND BRUNELLI PECORINO, AMATRICE PORK CHEEK LARD, BLACK PEPPER AND BIO EGGS FROM FREE-RANGE

12,00 €

VONGOLE

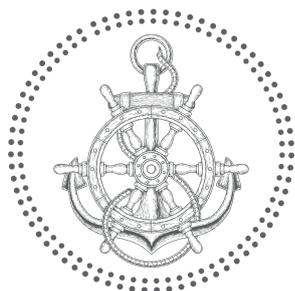
WITH GARLIC, OIL, CHILI AND CLAMS

14,00 €



LET'S EAT WITH RELISH

SECOND COURSE



SALMONE** GRIGLIATO SU CREMA DI RAPE ROSSE

16,00 €

GRILLED SALMON ON CREAM OF RED TURNIPS WITH SAUTÉED
VEGETABLES AND PONZU SAUCE

BACCALA'ARROSTO SU CREMA DI CECI

17,00 €

ROASTED COD ON CREAM OF CHICKPEAS WITH CRISPY LEEKS

TAGLIATA DI MANZO

19,00 €

SLICED BEEF WITH ROASTED POTATOES

PUMM'HAMBURGER DI MANZO DANESE

13,50 €

DANISH BEEF BURGER WITH SMOKED PROVOLA CHEESE, HOMEMADE
FRENCH FRIES, PEPPER KETCHUP AND SMOKED MAYONNAISE
*IN THE DOUBLE CHOICE, FRIED GREEN TOMATOES OR AUBERGINES

CHEF MAKES THEM AND THEN MATCHES THEM UP

SALADS AND SLIDE DISH

INSALATA MISTA

4,50 €

MIXED SALAD

BACSALÀ

9,00 €

MIXED SALAD WITH COD*, FENNEL, ORANGES AND OLIVES

LA LOLLO

8,50 €

LETTUCE, CONFIT TOMATOES, FRIED CAPERS, TOASTED ALMONDS, GOAT CHEESE AND PINK PEPPER

PATATA ARROSTO

5,00 €

ROASTED POTATOES

VERDURA DI STAGIONE

5,50 €

SEASONAL VEGETABLES

VERDURA GRIGLIATA

6,00 €

GRILLED ZUCCHINI, EGGPLANTS, POTATOES AND TOMATOES

OUR DRESSINGS

VINAIGRETTE WITH HERBS - CITRONETTE - WILD BERRIES EMULSION