

Fritti e Sfizi

CHIPS (3-7)	SMALL 4,50 BIG 6,00
Classic PDO Roman pecorino cheese and pepper Mayonnaise with mustard's seeds, mustard and honey	
CRISPY ANCHOVIES (1-3-4)	7,50
With breading flavored with Sorrento's lemons, served with a green sauce of parsley, anchovies, mayonnaise and garlic	
FRIED MOZZARELLA CHEESE SANDWICH* (1-3-7-11)	5,50
Fried smoked provola cheese sandwich, flavored with oregano and bread, served with homemade sesame seeds and honey mayonnaise	
LE SCARPETTE DI PUMMARE (1-7)	8,00
5 small deep fried pizzas to dip in our sauces: ALL'AMATRICIANA: The original recipe AL POMODORO: With simple tomato sauce LA PUTTANESCA VESTE GIALLO: Variation with yellow tomatoes	
CUOPPO (1-7-8)	9,00
Suppli* with PummaRe's breading, panzerotto (stuffed pastry) with buffalo ricotta cheese, crocché** and classic montanara <i>Every single piece can be sold individually for 2.50€</i>	
MONTANARE OUR WAY	4,00
Choose among: Montanara with tomato, eggplant, and salted ricotta cheese (1-7) Montanara with buffalo ricotta cheese, PDO mortadella and toasted pistachios (1-7-8-11) Montanara with Sicilian pesto, bufala stracciata cheese and anchovies (1-4-7-8)	
TOASTED BREAD PUMMARE (1-4-7)	4,00
With burrata cheese from Andria, anchovies and confit tomato	
SET OF THREE TOASTED BREAD (1-7)	6,50
With oil, garlic and salt With cherry tomato and oregano Buffalo mozzarella cheese and cured ham	
SUPLÌ* (1-7-8-9)	3,00
Deep fried rice ball, stuffed with ragu, tomato, onion, parmesan cheese, mozzarella cheese and PummaRe's breading	
HAND CUT TRIPLE-COOKED POTATOES*	5,50
PDO MOZZARELLA BUFFALO CHEESE FROM CAMPANIA WITH "CAPONATINA" (1-7-9)	12,50
Caponata of the Sicilian tradition, a sweet-and-sour dish made of eggplants, onion, celery, green olives, tomato sauce, basil and vinegar, served with basil's coulis and toasted bread	
FRIED BITES OF PROVOLA CHEESE (1-4-7)	8,00
Fried bites of provola cheese with anchovies of cetara and PummaRe's breading	
IL GRANDE FRITTO (1-4-7-8-9)	39,00
Tasting plate for 6 people made up of classic focaccia bread, 3 suppli, 3 crocchè, 3 panzerotti, 1 classic chips basket, 1 cacio and pepe chips basket, crispy anchovies and PummaRe's "scarpette"	

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OUR FIRST COURSES ARE MADE USING GRAGNANO'S IGP PASTA FROM PASTIFICIO DEI CAMPI, 100% ITALIAN AND WITH A TRACED PRODUCTION CHAIN

PASTA AL POMODORO (1)	10,50
Spaghetti with "datterino" tomatoes of Prince Borghese's hill and basil	
PACCHERI ALLA SORRENTINA (1-7)	13,00
With provola cheese, tomato sauce, oil and basil	
SPAGHETTI CACIO E PEPE (1-7)	11,50
With PDO Roman pecorino cheese and black pepper	
SPAGHETTI CARBONARA (1-3-7)	12,50
With PDO Roman pecorino cheese, Amatrice's cheek lard, black pepper and eggs	

Healthy

SEASONAL VEGETABLES (1)	6,00
Vegetables with olive oil and balsamic vinegar	
SICILIAN CAPONATA (1-9)	7,50
Made with eggplants, onion, celery, green olives, tomato sauce, basil and vinegar, served warm with 2 PummaRe's homemade bruschette	
EGGPLANT PARMESAN (1)	9,00
With provola cheese, eggplant, tomato, parmesan, EVO oil and basil	
SALMON WITH SEASONAL VEGETABLES (4-9)	17,50
Salmon flavored with oregano, thyme and lemon zest, salt and oil, served with a vegetable side dish of your choice	
CHICKEN WITH SEASONAL VEGETABLES	16,00
Chicken thigh flavored with oregano, thyme and lemon zest, salt and oil, served with a vegetable side dish of your choice	
SLICED BEEF STEAK	21,00
Served with triple-cooked potatoes	

BREAD BASKET (1)	2,50	CLASSIC FOCACCIA BREAD (1)	4,00
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PUMMA Buns

The Bun*-burgers are made with PummaRe's homemade bread and served with hand cut triple-cooked potatoes

IL SOLITO (1-7-10-11)	12,50
Beef burger *, salad, tomato, pickles and PummaRe's homemade BBQ sauce	
IL SOFISTICATO (1-3-7-10-11)	14,00
Beef burger **, crispy bacon, coleslaw, salad, tomato, pickles and PummaRe's homemade BBQ sauce	
L'IRRESISTIBILE (1-3-7-10-11)	15,00
Beef burger **, provola cheese, caramelized red onion, crispy bacon, salad, tomato, coleslaw, pickles and PummaRe's homemade BBQ sauce. Also available in the smoked version + €1,00	