



FROM THE GRILL

Our carefully curated grilled selection features the finest cuts of meat. Each piece is handpicked and crafted with care to deliver a truly rich and authentic flavour.

Chianina Florentine Steak ③

6,50/HG

Served with sautéed potatoes and seasonal vegetables

Black Angus T-bone Steak ③

7,00/HG

Served with sautéed potatoes and seasonal vegetables

Our fresh seafood is prepared just how you like it – grilled or wrapped in a crispy salt crust – and served up with colourful, seasonal vegetables. Please note that all dishes are made fresh to order, and the salt crust option requires a little extra time.

Sea Bass ③ ⑤

25

Served with sautéed potatoes and seasonal vegetables

Gilthead Bream ③ ⑤

25

Served with sautéed potatoes and seasonal vegetables

Large Grilled Seafood Platter ③ ④ ⑤ ⑧

25

Today's fresh catch of fish, octopus, and shellfish, paired with a blend of crunchy vegetables

FRIED GNOCCHI

AN EXPERIENCE TO SHARE OR ENJOY AS A MAIN DISH

Our signature fried gnocchi, crafted from dough prepared in our pizza workshop, are served with a selection of fine cheeses, premium cold cuts, and delicacies sourced from Italy's finest producers.

The King 2 3 9 13

50

Three-Tiered Platter

Recommended for 6-8 people or 4 really hungry ones!

Prosciutto San Daniele DOP 24 months
Coppa piacentina DOP
Culatta from Parma
Herb-infused cooked ham
Lard d'Arnad DOP
Tuscan Finocchiona IGP salami
Ariccia porchetta IGP
Mortadella Bologna IGP with pistachios
Gorgonzola DOP
Stracciatella cheese
Buffalo burrata DOP
Parmigiano Reggiano DOP 30 months
Smoked Campania mozzarella
Sun-dried tomatoes

Double 2 3 9 13

40

Two-Tiered Platter

Recommended for at least 4-6 people

Prosciutto San Daniele DOP 24 months
Herb-Infused cooked ham
Lard d'Arnad DOP
Tuscan Finocchiona IGP salami
Mortadella Bologna IGP with pistachios
Gorgonzola DOP
Stracciatella cheese
Smoked Campania mozzarella
Sun-dried tomatoes

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The Classics

18

N. 1 Prosciutto San Daniele DOP 24 months and buffalo burrata 3 9

N. 2 Herb-Infused cooked ham and gorgonzola DOP 3 9

N. 3 Tuscan Finocchiona IGP salami and stracciatella cheese 3 9

N. 4 Mortadella IGP with pistacchios and buffalo burrata 2 3 9

N. 5 Culatta from Parma and cream of Parmigiano Reggiano DOP 30 months 3 9

N. 6 Cantabrian anchovies, burrata and sun-dried tomatoes 3 9 13

N. 7 Ariccia porchetta IGP and smoked buffalo mozzarella 3 9

N. 8 Stracciatella cheese and fresh tomatoes 3 9

STARTERS

The Seafood Trio 4 5 6 7 8 11 13 **23**

A little taster of warm seafood bites, fresh from the ocean

Peppered Mussels 4 13 **13**

Mussels from Sardinia, cooked with olive oil, garlic, lemon, and parsley, served with a warm, crispy bread slice

Battered Cod Fillet 3 5 9 12 **15**

Crispy golden battered-fried cod

Carpe Diem Octopus 4 **18**

Chargrilled octopus, sautéed potatoes, and tangy taggiasca olives

Salmon Tartare 3 5 12 **18**

Diced raw salmon balanced with sea salt and beetroot, served with crunchy celery and yogurt

Fassona Steak Tartare with Truffle and Egg 14 **24**

Prepared at the table, classic or ancien style

FIRST COURSES

Tagliolino allo Scoglio 4 8 9 13 14 23

Mussels, clams, squid, prawns, and langoustines with cherry tomatoes and lemon zest

Clams and Bottarga 4 5 9 13 24

Molisana-style spaghetti with fresh clams and dried tuna roe, with garlic-infused oil and parsley

Spaghettone Cacio Pepe with Prawns 3 4 8 9 13 24

A creamy twist on the classic cacio e pepe, featuring sweet, juicy red Mazara prawns and a fresh zing of lime

Spaghettone with Prawns 4 8 9 13 25

Gragnano spaghettone in squid ink, tossed with prawns and topped with golden, crispy aromatic breadcrumbs

Le Penne del Carpe 3 9 15

Penne pasta with San Marzano DOP tomato sauce blended with Grana Padano DOP, with a subtle spicy kick, completed with a sprinkle of crispy speck

Mezzo Pacchero Pasta with Three Tomatoes 3 9 18

San Marzano DOP tomatoes, yellow cherry tomatoes, and red cherry tomatoes, paired with smoked scamorza cheese from Agerola

FOR THE LITTLE ONES

Tagliolino Pasta with Ragù 9 12 13 14 12

Homemade egg pasta with traditional Italian beef ragù

Trofie Pasta with Pesto 1 2 3 4 5 7 8 9 11 12 13 14 12

Fresh trofie pasta with Ligurian pesto 'Creuza de ma'

SECOND COURSES

Mixed Fried Seafood 4 5 8 9 25

Calamari, baby squids, prawns, mixed small fish, and seasonal vegetables, all lightly fried to golden perfection

Fire-Grilled Tuna Medallions 5 6 7 24

Fresh tuna lightly seared with sesame seeds, served with a medley of seasonal vegetables

Gratinated Sea Bream 3 5 9 14 22

In crispy breadcrumbs, parsley, lemon, and mint, served with roast potatoes and homemade mayo

Lamb Chop with Butter and Thyme 3 9 13 22

Pan-seared and served on a creamy potato base, with sweet and sour Tropea onion petals

Sliced Fassona Steak 3 25

Served with local porcini mushrooms, Parmigiano Reggiano DOP 30 months, and sautéed potatoes.

Sliced Fassona Steak in Bleu d'Aoste 3 25

Fassona beef with creamy and savory bleu d'Aoste cheese

FOR THE LITTLE ONES

Veal Milanese 9 14 16

Breaded and golden-fried veal cutlets with crispy fries



SALADS

Big Salad 3 5 13	11
Mixed greens, radicchio, carrots, cherry tomatoes, buffalo mozzarella, olives, tuna and corn	
Local 3 9	13
Green salad, radicchio, bread croutons, beef mocetta, bleu d'Aoste cheese and green apple	
Ceasar Salad 3 5 9	12
Green salad, Parmesan flakes, grilled chicken, bread croutons, and Caesar dressing	
Gambero Salad 3 8	15
Mixed greens, exotic fruits, corn, cherry tomatoes, steamed shrimps, and yogurt dressing	

SIDE DISHES

Salad Bowl	4,50
Mixed salad, cherry tomatoes and onions	
Roasted Potatoes 3	5,00
Sautéed with herbs, shallots, and alpine butter	
French Fries	4,50
As simple as that	
Seasonal Vegetables	5,00
Steamed and sautéed with fresh herbs and extra virgin olive oil, based on what's in season	



TRADITION

Aosta Valley Charcuterie and Cheese Board 3 9 13 22

Local cured meats and cheeses, served with jams, porcini mushrooms, and chestnuts

Tagliolini Pasta with Venison Ragù 9 12 13 14 22

Fresh tagliolini pasta served with a locally sourced venison ragù, prepared by our chefs

La Valdostana 3 9 13 22

Pan-seared valdostan rump steak topped with herb-infused cooked ham and fontina d'alpeggio DOP cheese, served with our sautéed potatoes

Traditional Tasting Menu 38

A tasting of our traditional dishes



ITALIAN CRAZY FOOD AND PIZZA

THE PIZZA WORKSHOP

SUPPLEMENTS

Buffalo Mozzarella Fattorie Garofalo +€3.00

Fiordilatte Agerola la Sorrentina +€2.00

Smoked Fiordilatte La Sorrentina +€2.00

Stracciatella La Sorrentina +€2.00

Buffalo Burrata Fattorie Garofalo +€3.50

100% FIORDILATTE

Hand-shredded
fiordilatte cheese
100% Pugliese product

100% BUFFALO

Freshly sliced Bufala
Campana DOP from
Fattorie Garofalo

100% OVER 36 H DOUGH RISING

Poolish method, 12-hour
bulk fermentation,
shaping and an additional
48-hour proofing

100% SAN MARZANO TOMATOES

San Marzano tomato pulp,
hand-crushed and
pre-cooked
in wood-fired oven

OUR DOUGHS

Whole wheat +2,00

Multigrain +2,00

Gluten free +3,00

100% ITALIAN PRODUCT

PAN BAKED GOURMET PIZZAS

WHAT IS A GOURMET PIZZA TO US?

It's about combining high-quality ingredients in unexpected ways to create a balanced and enjoyable flavour. By exploring new tastes, we go beyond traditional pizza-making, offering a unique experience with every bite. Our constant research into new flavours allows us to go beyond the traditional rules of pizza-making.

Regina	16,50
San Marzano DOP tomato, bufallo mozzarella DOP, prosciutto San Daniele DOP 24 months, cherry tomatoes, rocket, Grana Padano DOP, extra virgin olive oil and basil	
Mortazza	16,50
Bufallo mozzarella DOP, Mortadella IGP with pistacchios, pistacchio pesto, buffalo burrata, extra virgin olive oil and basil	
Burrata	15,50
San Marzano DOP tomato, Apulian burrata IGP, speck powder, cherry tomatoes, extra virgin olive oil and basil	
Marittima	17,50
San Marzano DOP tomato, bufallo mozzarella DOP, mixed fried seafood, extra virgin olive oil and basil	
Kiki	15,50
Bufallo mozzarella DOP, fried shrimps, Vesuvio cherry tomatoes, rocket, extra virgin olive oil and basil	
Solumun	16,50
Yellow cherry tomatoes, buffalo stracciatella, smoked salmon, cherry tomatoes, extra virgin olive oil and basil	
Positano	17,50
San Marzano DOP tomato, semi-dried tomatoes, campana buffalo mozzarella DOP, Cantabrian anchovies, extra virgin olive oil and basil	
Parmigiana	14,50
San Marzano DOP tomato, eggplant, buffalo stracciatella cheese, Grana Padano DOP, fresh cherry tomatoes, olive oil and basil	
Affumicata	15,50
Yellow cherry tomatoes, smoked fiordilatte cheese, Ariccia porchetta IGP, walnuts, extra virgin olive oil and basil	
Porcini	16,50
Yellow cherry tomatoes, porcini mushrooms, stracciatella cheese, speck, olive oil and basil	



SIGNATURE PIZZAS

WHAT IS A SIGNATURE PIZZA FOR US?

Well! It's all the pizzas we've created together with our friends and customers.

Super	12,00
San Marzano DOP tomato, fiordilatte cheese, ventricina salami from Abruzzo, gorgonzola DOP, red onions, extra virgin olive oil and basil	
Basilicata	11,50
San Marzano DOP tomato, ventricina salami from Abruzzo, salsiccietta sausage, smoked fiordilatte, extra virgin olive oil and basil	
Paesana	9,50
San Marzano DOP tomato, fiordilatte cheese, red onion, salsiccietta sausage, rocket, extra virgin olive oil and basil	
Tropea	9,00
San Marzano DOP tomato, fiordilatte cheese, tuna, red onion, extra virgin olive oil and basil	
Canyon	11,00
San Marzano tomato DOP, fiordilatte cheese, zucchini, Brie, cooked ham, extra virgin olive oil and basil	
Margherita DOP	10,50
San Marzano DOP tomato, Grana Padano DOP, buffalo mozzarella DOP, extra virgin olive oil basil and basil	
Monterosa	11,50
Buffalo mozzarella Campana DOP, bleu d'Aoste cheese, beef mocetta, extra virgin olive oil and basil	
Pugliese	10,00
Fiordilatte cheese, sausage, broccoli rabe, extra virgin olive oil and basil	
New Gangi	13,50
San Marzano DOP tomato, gorgonzola DOP, Campana buffalo mozzarella DOP, cooked ham, Grana Padano DOP, extra virgin olive oil and basil	
Vegetariana	10,50
Yellow tomatoes, eggplant, zucchini, bell peppers, fresh cherry tomatoes, and smoked fiordilatte cheese	

CLASSIC PIZZAS

WHAT ARE CLASSIC PIZZAS FOR US?

They are the essential pizzas that always satisfy everyone,
with simple flavours still made with the highest quality ingredients.

Marinara	4,50
San Marzano DOP tomato, garlic, oregano, extra virgin olive oil and basil	
Margherita	7,00
San Marzano DOP tomato, fiordilatte cheese, extra virgin olive oil, basil	
Cotto	8,50
San Marzano DOP tomato, fiordilatte cheese, cooked ham, extra virgin olive oil and basil	
Crudo	9,00
San Marzano DOP tomato, fiordilatte cheese, prosciutto San Daniele DOP 24 months, extra virgin olive oil and basil	
Tonno	8,50
San Marzano DOP tomato, fiordilatte cheese, tuna, extra virgin olive oil, and basil	
Valdostana	10,50
San Marzano DOP tomato, fiordilatte cheese, cooked ham, fontina cheese, extra virgin olive oil, and basil	
Greca	8,00
San Marzano DOP tomato, fiordilatte cheese, taggiasca olives, extra virgin olive oil and basil	
Quattro Formaggi	10,00
Fiordilatte, gorgonzola DOP, fontina DOP, provola and parmesan	
Diavola	8,50
San Marzano DOP tomato, fiordilatte cheese, ventricina salami from Abruzzo, extra virgin olive oil and basil	
Patatine	8,00
San Marzano DOP tomato, fiordilatte cheese, french fries and basil	
Wurstel & Patatine	8,50
San Marzano DOP tomato, fiordilatte cheese, wurstel, french fries, extra virgin olive oil and basil	
Salsiccia	8,50
San Marzano DOP tomato, fiordilatte cheese, salsiccia sausage, extra virgin olive oil and basil	
America	9,00
San Marzano DOP tomato, fiordilatte cheese, salsiccia sausage, french fries, extra virgin olive oil and basil	



LE PUCCE

The puccia is a soft semolina bread, a cherished specialty of the Apulian street food tradition

Stravaganti

11,50

N. 1 Buffalo mozzarella DOP, cherry tomatoes, Prosciutto San Daniele DOP 24 months, Grana Padano DOP and rocket

N. 2 Smoked scamorza cheese, ventricina salami from Abruzzo, 'nduja, rocket, basil and extra virgin olive oil

N. 3 Buffalo mozzarella DOP, cherry tomatoes, eggplant, zucchini, basil, and extra virgin olive oil

N. 4 Burrata mousse, mortadella Bologna IGP with pistachios, Genovese pesto, and crushed pistachios

LIST OF ALLERGENS

Please notify the staff of any allergies before placing your order.

1 **Peanut and products thereof**

2 **Nuts**, namely: almond, hazelnut, walnut, cashew, pecan nut, Brazil nut, pistachio nut, and Macadamia nut (Queensland nut) and products thereof

3 **Milk and products thereof (including lactose)**

4 **Molluscs and products thereof** (for example clams, oysters, scallops, snails, and squid)

5 **Fish and products thereof**

6 **Sesame seeds and products thereof**

7 **Soybeans and products thereof**

8 **Crustaceans and products thereof** (for example prawns, lobster, crabs, and crayfish)

9 **Cereals containing gluten**, namely: wheat (including specific varieties like spelt and Khorasan), rye, barley, oats, and their hybridised strains, and products thereof

10 **Lupin and products thereof**

11 **Mustard and products thereof**

12 **Celery and products thereof**

13 **Sulphur dioxide and sulphites** (at concentrations of more than 10 mg/kg or 10 mg/L in terms of the total SO₂, which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers)

14 **Egg and products thereof**
