

















LA CARTA PAESANA

Housemade 

-  Antipasto misto (mixed italian snacks) 65,- 
-  Montanara (fried pizza) 45,- 
- Frittatina (fried pasta, short rib ragù) 65,- 
- Pane & Olio 35,-
- Bisserup trout & asparagus 85,-
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-  Pasta & Potatoes (potatoes & smoked ricotta) 95,- 
-  Pasta & Piselli (fresh peas & mint) 95,- 
- Pasta & Soffritto napoletano (the tradition) 145,- 
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-  Polpetta nonna Lidia (eggplant, bread, cheese) 125,- 
- Cod fish, acqua pazza (crazy water) 145,-
- Polpo & Potatoes (roasted octopus) 220,-
-  Carciofo alla romana (1 roasted artichoke) 140,-
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- Delizia al limone 55,- 
- Dessert of the day 55,- 
- Ice cream/ sorbet of the day 35,- 

Check out our specials on the blackboard

3 courses spring menu chef choice

(antipasto misto, pasta & Polpetta nonna Lidia)

225,-

*to be taken from the whole table

COCKTAILS

Napoletano 115,-

Negroni 115,-

Gin tonic 115,-

BEERS

Ritual lab (beer of the year) 85,-

HOUSE WINE

“Terraquilia”, extra brut 125/625,

“Cirelli”, trebbiano d’Abruzzo 80,/400,

“Lunatico”, catarratto 90,/500,

“Cenerina”, slarina 80,/400,

“Campo Di Mezzo”, sangiovese 90,/500,

DIGESTIVI

Limoncello 65,- 🍷

VOV 65,- 🍷

Caffè borghetti 65,- 🍷

Grappa Levi 95,-

CAFFÈ & TÈ

Cuccuma caffè 35,-

Tè (ask waiter) 35,-

Filtered water PP 20,-

