

LA CARTA PAESANA

Housemade 

 Antipasto Paesàno (signature mixed snacks) 115,- 

 Montanara (mini fried pizza) 45,- 

Beef carpaccio alla puttanesca 120,-

Seabass crudo & artichoke stalk (vild havbars) 120,-

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 Pasta alla scarpariello (fresh tomato sauce) 150,- 

 Pasta & piselli (fresh peas & mint) 145,- 

add guanciaie to your pasta +45,-

Pasta alla genovese (braised beef & onion) 185,- 

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 Melanzana Paesàna (eggplant, tomato & scamorza cheese) 195,-

 Polpo & potatoes (roasted octopus) 250,-

Veal cheek & celeriac (braised) 220,-

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Delizia al limone 65,- 

Sandwich ice cream (salty caramel & coffee) 65,- 

Blood orange sorbet 50,- 

Fidati di Davide

trust Davide

this sharing menu has to be taken by the whole table

500,- PP

Check out our specials on the blackboard

We suggest to have 3 to 4 dishes for person

COCKTAILS

Napoletano (vermouth, coffee liquor & tonic) 125,-

Negroni (gin, vermouth & bitter) 125,-

Gin tonic 125,-

BEERS

Ritual lab beer 33cl 85,-

Sieman - Sour ale with grape 75cl 600,-

WINE BY THE GLASS

“Cossignani”, Blanc de blancs 130/675,

“Nicola Gatta”, Cuvée Nature 150/800

“Covante”, Coda di volpe 85,/450,

“Colleozio”, Grechetto 100,/550,

“Iulio”, Sangiovese 90,/500,

“Padre”, Taurasi d.o.c.g. 120,/600,

DIGESTIVI

Limoncello 65,- 

VOV 65,- 

Caffè borghetti 65,- 

Grappa Levi 95, 150,-

Distillato Capovilla 120,-

CAFFÈ & TÈ

 Cuccuma caffè 40,-

Tè (ask waiter) 35,-

Filtered water Per Person 25,-

