

MY PASTA
MY ART®

¡Benvenuti!

*They teach us to obey, to fit in, to keep quiet.
They steal our authenticity, they extinguish our creativity*

But there is still time, there are still those who dare to create.

*From a plate of pasta to your life, everything can be art
if you do it with love and courage.*







Today and always...

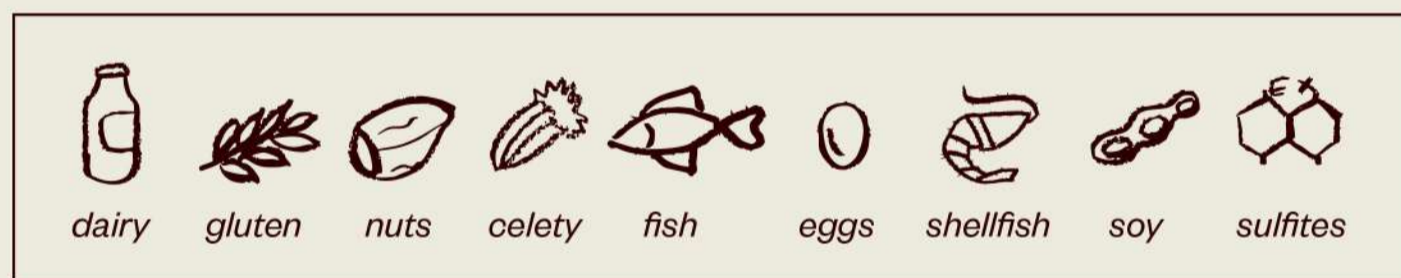


Don't follow recipes, create your own.

Antipasti

Prepare your palate to create your own work of art

- BUFFALO STRACCIATELLA** 9,70€
Seasoned with reasted cherry tomatoes and Santo Pesto.  
- PROVOLONE CHEESE** 9,20€
Melted provolone cheese over Pommo D'Oro sauce, served with bread.. 
- GOAT CHEESE AND WALNUT SALAD** 9,50€
Arugula, sun-dried tomatoes, goat cheese, walnuts, mixed olives, and honey dressing.  
- BURRATA SALAD** 10,80€
Lamb's lettuce, burrata cheese, and sun-dried tomato pesto in extra virgin olive oil.  



CREATE YOUR WORK OF ART
In three steps: Sauce, Fudys and Pasta 

Sauce

(1) Choose the essence that will bring your creation to life with our homemade sauces.

AGLIO E OLIO 13,90€

Garlic, extra virgin olive oil, and chili pepper.

REVOLTOSA PARMESANA 13,90€

Cream and Parmesan cheese. 

ORO ROJO 13,90€

Cherry tomatoes, extra virgin olive oil, basil, and pepper.


BOLOGNESA 13,90€

Ground beef stewed in tomato sauce.  

CARBONATA 13,90€

Cream, onion, guanciale, and egg yolk.  

OH MY FUNGHI! 13,90€

Portobello mushrooms, cream, white wine, and truffle sauce. 

POMO D'ORO 13,90€

Tomato sauce with our special blend of spices.

5 FORMAGGI 13,90€

Mozzarella, Gorgonzola, Parmesan, Pecorino, and Taleggio cheeses. 

CARBONARA ORIGINAL© 13,90€

Egg yolk, guanciale, Parmesan cheese cream, and pepper.  

SANTO PESTO 13,90€

Extra virgin olive oil, fresh basil, Parmesan cheese, garlic, and a touch of walnuts.  



Fredys

*(2) Unleash your creativity with our fresh ingredients
The limit is set by you!*



PROTEINS

Spicy Salami	2,50€
Poached Egg	2,20€
Prawns	2,50€
Guanciale	2,50€
Longaniza	1,90€
Chorizo	1,90€
Bacon	2,50€
Heura	3,50€
Cuttlefish	2,50€
Chicken	2,20€
Tuna	2,20€

CHEESES

Goat Cheese	2,80€
Parmesano	2,60€
Gorgonzola	2,60€
Mozzarella	2,60€
Emmental	2,50€
Pecorino	2,20€
Taleggio	2,50€
Burrata	3,90€

VEGETABLES

Sun-Dried Tomatoes in AOVE	2,40€
Caramelized Onion	2,50€
Red Onion	1,50€
Cherry Tomatoes	1,40€
Sauteed Mushrooms	2,40€
Mixed Olives	1,80€
Chili Pepper	1,90€
Broccoli	1,90€

Pasta

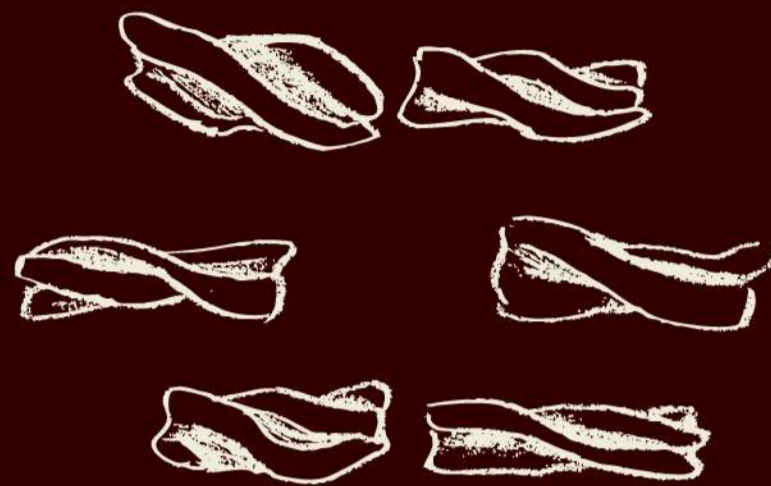
(3) Complete your creation with our fresh artisan pasta, made daily.

PENNE

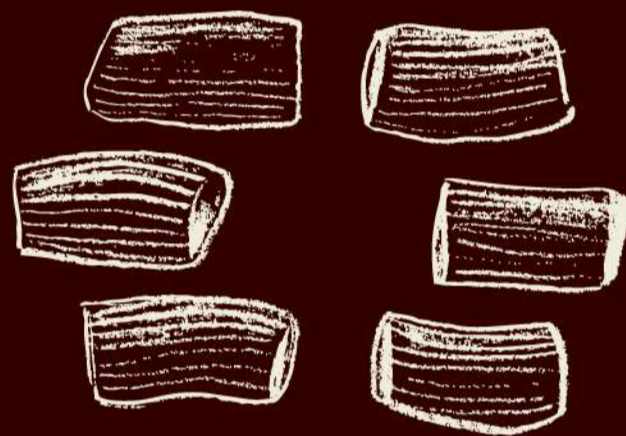
Gluten-free available



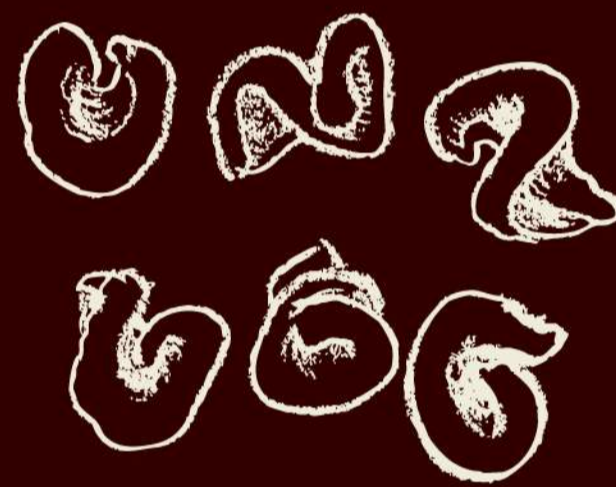
FUSILLI



RIGATONI



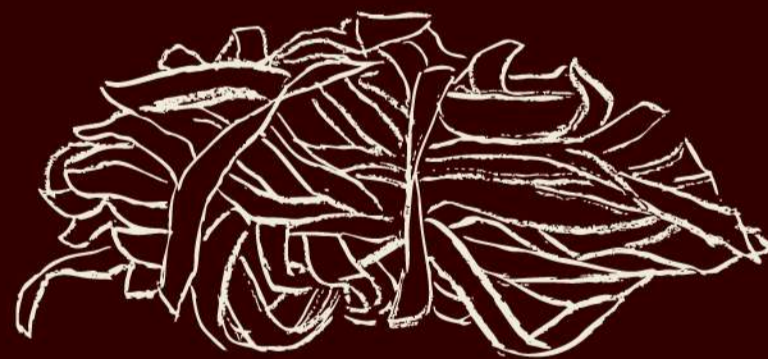
TROTTOLE



SPAGHETTI

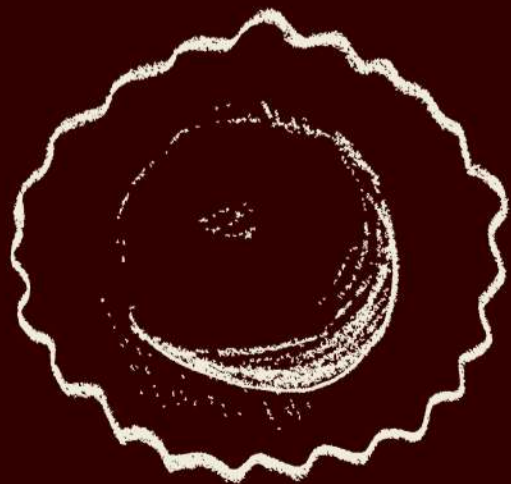


TAGLIATELLE



RAVIOLI

Iberian Pork Tenderloin



+2,90€

RAVIOLI

Gorgonzola and Pear



+2,90€

Other specialities

MEAT LASAGNA



14,90€

MUSHROOM RISOTTO

14,90€

Deserts

COULOTUS

5,90€

Delicious chocolate coulant on a smooth Lotus Biscoff cookie cream.

CREMOSO MASCARPONE

5,90€

Our BEST SELLER! Cookie base with mascarpone cream, served with dulce de leche.

TARTA DE QUESO AL HORNO

5,90€

Exquisite baked cheesecake, creamy and perfectly cooked.

TIRAMISU®

5,90€

A classic made with the traditional recipe, beloved for its smooth texture and unparalleled hint of coffee.



COFFEE + MILK

2,00€

ESPRESSO

1,80€

CAPPUCCINO

2,20€

TEAS & INFUSIONS 2,00€

Wines

May every sip fuel your creative fire

RED

Santa Maria Rossi Friuli IGT

– Friuli-Venecia Julia –
Glass: 4 € | Bottle: 19 €

Primitivo Salento IGP

– Puglia –
Glass: 4,50 € | Bottle: 21 €

Paccamora Nero d'Avola DOC

– Sicilia –
Glass: 5 € | Bottle: 22 €

Ripasso della Valpolicella Classico Superiore DOC

– Véneto –
Bottle: 28 €

Ricasoli Brolio Chianti Classico DOCG

– Toscana –
Bottle: 32 €

Edizione Cinque Autoctoni

– Abruzzo/Puglia –
Bottle: 41 €

Barolo DOCG del Comune di La Morra

– Piamonte –
Bottle: 50 €

WHITE

Rocca Ventosa Pinot Grigio Terre di Chieti IGP

– Abruzzo –
Glass: 4 € | Bottle: 19 €

Pianerosse Malvasia Bianca Salento IGP

– Puglia –
Glass: 4,50 € | Bottle: 21 €

Catarratto Bio Terre Siciliane IGP

– Sicilia –
Glass: 5 € | Bottle: 22 €

Donnafugata Anthilia Bianco DOC

– Sicilia –
Bottle: 28 €

Donnalaura Falanghina del Sannio DOP Taburno

– Campania –
Bottle: 34€

SPARKLING

Moscato D'Asti le Filere

– Piamonte –
Glass: 4,50 € | Bottle: 18 €

Moscato D'Asti Cesare Pavese

– Piamonte –
Bottle: 25 €



Lambrusco Rosato Amabile

– Emilia-Romaña –
Glass: 4 € | Bottle: 18 €

Lambrusco Terre Verdiane Rosso IGT 1813

– Emilia-Romaña –
Bottle: 25 €



Drinks

COCKTAILS

Aperol Spritz	10,00€
Porn Star	10,00€
Margarita Original	10,00€
Margarita Fresa	10,00€
Margarita Maracuyá	10,00€
Espresso Martini	10,00€
Whiskey Sour	10,00€
Mojito	10,00€
Mojito Berry	10,00€
Tinto de Verano	5,50€

BEERS

Aguila Dorada	3,50€
Aguila sin filtro	3,50€
Heineken	3,50€
Heineken 0,0%	3,50€

SOFT DRINKS

Water/Sparkling water	2,50€
200cl.	2,80€
7up	
Trina orange	
350cl.	3,50€
Pepsi	
Kas	
Lipton	
Aquarade	



Join our creative revolution
@MYPASTAMYART