

CREATE YOUR WORK OF PASTA

Sauce

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

AGLIO, OLIO E PEPERONCINO	13,90 €
Garlic, extra virgin olive oil, and chili pepper.	
ALFREDO HILLS	13,90 €
Cream and Parmesan cheese. 🍴	
SOGNO DI LIMONE	13,90 €
Cream, onion, egg yolk and lemon zest 🍴 🍴	
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.	
CACIO E PEPE	13,90 €
Pecorino cheese and toasted pepper	
CARBONARA ORIGINAL® 🍴 🍴	14,90 €
Egg yolk, guanciale, Pecorino cream, and pepper.	
SANTO PESTO	13,90 €
Extra virgin olive oil, fresh basil, Parmesan, garlic, and walnuts. 🍴 🍴	

Fudys

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



PROTEINS

Spicy Salami	2,60€
Poached Egg	2,80€
Prawns	3,20€
Guanciale	2,60€
Longaniza	2,30€
Chorizo	2,70€
Bacon	2,50€
Heura	3,50€
Cuttlefish	2,90€
Chicken	2,50€

CHEESES

Goat Cheese	2,90€
Parmesano	2,90€
Gorgonzola	2,40€
Mozzarella	2,60€
Emmental	1,90€
Pecorino	2,70€
Taleggio	2,50€
Burrata	3,90€

VEGETABLES

Sun-Dried Tomatoes AOVE	2,40€
Caramelized Onion	2,50€
Red Onion	1,90€
Cherry Tomatoes	2,10€
Sauteed Mushrooms	2,50€
Mixed Olives	2,30€
Chili Pepper	1,90€
Broccoli	2,10€

Pasta

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

RIGATONI



FUSILLI



TAGLIATELLE



SPAGHETTI



PENNE GLUTEN - FREE



TROTTOLE



Antipasti

Prepare your palate to create your own work of art

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|--|--------|
| BUFFALO STRACCIATELLA | 10,70€ |
| Seasoned with reasted cherry tomatoes and Santo Pesto. 🥑🍷 | |
| PROVOLONE CHEESE | 11,90€ |
| Melted provolone cheese over Pommo D'Oro sauce, served with bread. 🍷 | |
| GOAT CHEESE AND WALNUT SALAD | 11,50€ |
| Argula, sun-dried tomatoes, goat cheese, walnuts, mixed olives, and honey dressing. 🥑🍷 | |
| TAGLIERE DI SALUMI E FORMAGGI | 14,20€ |
| Mortadella, Spianata romana, Pecorino, Fontal, Taleggio, Gorgonzola, and olives. All products are Italian DOP. | |

Other specialities

MEAT LASAGNA 🥑🍷🍷 16,90€



Bebidas

COCKTAILS



- | | |
|------------------|--------|
| Aperol Spritz | 10,00€ |
| Porn Star | 10,00€ |
| Aperol Veneciano | 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



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|-----------------------|-------|
| Water/Sparkling water | 2,50€ |
| 7up | 2,80€ |
| Trina orange | 2,80€ |
| Pepsi | 3,50€ |
| Kas | 3,50€ |
| Lipton | 3,50€ |
| Aquarade | 3,50€ |



GET INSPIRED TO CREATE WITH OUR
ITALIAN Wines

Deserts

COULANT ON LOTUS CREAM 7,50€

Delicious chocolate coulant on a smooth Lotus Biscoff cookie cream. 🥑🍷🍷

PANA COTTA PIEMONTE 6,90€

Words can't quite capture it. Sweet without being cloying, so creamy and soft it melts in your mouth. Caramel on top.

TIRAMISU® 7,20€

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



BREAD BASKET 1,80€