CREATE YOUR WORK OF PASTA

MY PASTA MY ART
1465

SAUCE

TRADIZIONE

AGLIO, OLIO E PEPERONCINO **13,90€**
Garlic, extra virgin olive oil and chilli pepper.

POMO D'ORO **13,90€**
Homemade tomato with our special blend of spices.

CACIO E PEPE **13,90€**
Pecorino cheese and toasted pepper.

CARBONARA **14,90€**
Pecorino, guanciale, egg yolk and black pepper.

SANTO PESTO **13,90€**
Extra virgin olive oil, fresh basil, parmesan, garlic and walnuts.

D'AUTORE

OH MY FUNGHI! **13,90€**
Portobello mushrooms, cream, white wine and truffle sauce.

SOGNO DI LIMONE **13,90€**
Cream, onion, egg yolk and lemon zest.

ALFREDO HILLS **13,90€**
Cream and parmesan cheese.

INGREDIENTS

PROTEINS

Poached egg	**2,80€**
Spicy salami	**2,60€**
Longaniza	**2,30€**
Cuttlefish	**2,90€**
Guanciale	**2,60€**
Chorizo	**2,70€**
Chicken	**2,50€**
Shrimps	**3,20€**
Bacon	**2,50€**
Heura	**3,50€**

CHEESES

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

VEGETABLES

Caramelized onions	**2,50€**
Sun-dried tomatoes	**2,40€**
Sauteed mushrooms	**2,50€**
Cherry tomatoes	**2,10€**
Mixed olives	**2,30€**
Chili pepper	**1,90€**
Red onion	**1,90€**
Broccoli	**2,10€**

PASTA

TROTTOLE

RIGATONI

FUSSILI

PENNE
(GLUTEN FREE)

SPAGHETTI

TAGLIATELLE

BREAD BASKET **1,80€**

ANTIPASTI, DRINKS & DESSERTS

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ANTIPASTI

BUFFALO STRACIATELLA **12,90€**

Seasoned with roasted cherry tomatoes

and santo pesto.

PROVOLONE CHEESE **12,90€**

Melted provolone cheese over Pommo D'oro

sauce served with bread.

GOAT CHEESE AND WALNUT SALAD **12,50€**

Arugula, 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 productsare italian DOP.

MEAT LASAGNA **18,90€**

Bechamel, slow-cooked beef stew layered with thin

sheets of artisanal pasta and mozzarella.

DESSERTS

PANNA COTTA AL CARAMELO **6,90€**

Ricceta di famiglia dal Piemonte.

Milk, cream, vanilla and caramel on top.

COULANT **7,50€**

Delicious chocolate coulant on

a smooth lotus cookie cream.

TIRAMISÚ **7,20€**

Our house specialty, made with sobao pasiego.

A delicious twist on the classic dessert.

COCKTAILS

APEROL SPRITZ	**10,00€**
PORN STAR	**10,00€**
APEROL VENECIANO	**10,00€**
TINTO DE VERANO	**6,50€**

BEERS	**3,50€**
SOFT DRINKS	**2,80/3,50€**
WATER / SPARKLING WATER	**2,50€**

200 ml: 7up, Trina 350 ml: Pepsi, Kas, Lipton, Aquarade

MP MA

1465

WINES

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RED

MERLOT TREVENEZIE I.G.T.
VENETO
Smooth and expressive
Glass: 4,5€ / Bottle: 22€

SALENTO ROSSO I.G.T.
PUGLIA
Negroamaro - Primitivo -
Malvasia Nera -
Luscious and warm
Glass: 5,0€ / Bottle: 24€

NERO D'AVOLA SICILIA D.O.C.
SICILIA
Vibrant and fruity
Glass: 5,5€ / Bottle: 28€

GRAN PASSIONE VENETO I.G.T.
VENETO
60% Merlot, 40% Corvina
Intense and seductive
Glass: 6€ / Bottle: 34€

RUBRATO AGLIANICO IRPINIA D.O.C.
CAMPANIA
Authentic and vibrant
Bottle: 38€

EDIZIONE 5 AUTOCTONI
ABRUZZO-PUGLIA
Montepulciano - Primitivo - Sangiovese -
Negroamaro - Malvasia Negra
Complex and sophisticated
Bottle: 48€

LEGGENDA PRIMITIVO DI MANDURIA D.O.P.
PUGLIA
Concentrated and robust
Bottle: 54€

COSTASERA AMARONE DELLA VALPOLICELLA
CLASSICO D.O.C.G.
VENETO
Noble and opulent
Bottle: 88€

VIGNA MARRUCHETO BRUNELLO
DI MONTALCINO D.O.C.G.
BANFI - TOSCANA
Fine and lingers
Bottle: 150€

WHITE

PINOT BIANCO TREVENEZIE I.G.T.
VENETO
Light and refreshing
Glass: 4,5€ / Bottle: 22€

PRIMO BIANCO PUGLIA I.G.T.
PUGLIA
Malvasia - Chardonnay
Young and fragrant
Glass: 5,0€ / Bottle: 24€

GRILLO SICILIA D.O.C.
SICILIA
Expressive and floral
Glass: 5,5€ / Bottle: 25€

PINOT GRIGIO TRENTINO D.O.C.
TRENTINO
Unique and citrusy
Bottle: 32€

FALANGHINA DEL SANNIO D.O.C.
CAMPANIA
Fresh and gentle
Bottle: 37€

SPARKLING

MOSCATO FRIZZANTE DOLCE OLTREPÒ
PAVESE D.O.C. / LOMBARDIA
Sweet and young
Glass: 4,50€ / Bottle: 21€

PETALO IL VINO DELL'AMORE ROSADO
Floral and silky
Bottle: 25€

LAMBRUSCO DELL'EMILIA I.G.T. ROSATO
FIORELLO
Light and fruity
Glass: 4,5€ / Bottle: 21€

TERRE VERDIANE 1813 LAMBRUSCO
ROSSO EMILIA I.G.T. CECI
Delicate and vibrant
Bottle: 28€

PROSECCO TREVISO D.O.C. CAVALLERI
VENETO
Roboust and sparkling
Glass: 4,5€ / Bottle: 21€