









ANTIPASTI

<p>BURRATA 12,90</p> <p>Fresh and creamy cheese over a layer of Kumato tomato, all covered in truffle oil.</p> <p>INSALATA DEL CONTADINO  10,90</p> <p>Bed of spinach with gorgonzola, pears, walnuts, and laminated radishes.</p> <p>VITELLO TONNATO 9,90</p> <p>Thinly sliced veal served with tuna, anchovies and capers mayonnaise.</p> <p>CAPRESE AVOCADO 10,90</p> <p>Mozzarella pearls, cherry tomatoes, avocado and onion with a pesto and basil vinaigrette with balsamic Modena IGP.</p>	<p>CARPACCIO CLASSICO 10,90</p> <p>Thin slices of beef sirloin served with parmesan cheese flakes, arugula and Modena balsamic cream sauce.</p> <p>PROVOLA AFFUMICATA  11,90</p> <p>Smoked cheese melted in our wood-fired oven, served with San Marzano tomato sauce, oregano and basil, served with our crusty focaccia.</p> <p>MELANZANA REGGIANA  11,90</p> <p>Our parmigiana di melanzane. Eggplants baked in our wood-fired oven with San Marzano tomato, mozzarella, and parmigiano, served with our crispy focaccia.</p>
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PIZZAS

<p>MARGHERITA 10,90</p> <p>Mozzarella, San Marzano tomato, basil and parmesan cheese.</p> <p>AGLIO E OLIO: LA MARINARA    10,50</p> <p>La verace pizza napoletana as our vegan choice. With San Marzano tomato sauce, marinated cherry tomatoes, garlic and oregano.</p> <p>PROSCIUTTO E FUNGHI 13,90</p> <p>Mozzarella, San Marzano tomato, cooked Italian ham and orchard mushrooms.</p> <p>DIAVOLA  13,90</p> <p>Spicy Neapolitan salami, mozzarella and San Marzano tomato.</p> <p>QUATTRO K (<i>Quattro formaggi</i>) 13,90</p> <p>Gorgonzola base, parmesan cheese, mozzarella and caciocavallo.</p> <p>RE-MAMBOLETUS  14,90</p> <p>Porcini and mascarpone cream sauce with porcini, caramelised onions and a drizzle of rosemary olive oil.</p>	<p>OVO MORALES 14,90</p> <p>La vera carbonara! With mozzarella white base, egg yolk, guanciale, authentic pecorino romano flakes and a touch of black pepper.</p> <p>POMO D'ORO 2020 14,90</p> <p>Semi-dried tomato, burrata, marinated cherry tomatoes, San Marzano tomato and basil pesto.</p> <p>OFELIA FILEMONA 14,90</p> <p>Grana Padano white cream base (16 months), mozzarella, pistacchio mortadella and parmesan cheese flakes.</p> <p>CALZONE  13,90</p> <p>Stuffed pizza with mozzarella, San Marzano tomato, spicy Neapolitan salami, ricotta cheese and black pepper.</p> <p>GROSSO 13,90</p> <p>Mozzarella, San Marzano tomato, arugula, smoked speck, parmesan cheese flakes and cherry tomatoes.</p> <p>BORGHESE 14,90</p> <p>White truffle cream base with mozzarella, speck and mushrooms.</p>
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SOLIDARY PIZZA
NGO Flores de Kiskeya will receive 1€ for each solidary pizza sold.



VEGAN PIZZA













ADDITIONAL TOPPINGS Ask for any of our toppings for an extra 1€ - 2€ each

DOLCI

CAPRICCIO DELLA NONNA	5,50	ICHI'S NUTELLA PIZZA	8,50
Chocolate mousse on a biscuit base.		Our famous Nutella pizza.	
TIRAMISÚ BIANCO	6,50	POPSICLES - 2 UDS	4,50
Mascarpone and white chocolate over a base of Italian sponge cake soaked in amaretto and coffee.		POPSICLES - 5 UDS	7,50
ALBERO DA ZIA LUCY	5,50	Selection of popsicles to choose (2 or 5 uds) flavours: lemon, mango, chocolate, hazelnut and caramel.	
Her famous frozen cream, biscuit powder e <i>molta magia!</i>			

DRINKS

BEER

Daura 33cl	3,50
The most awarded gluten free beer.	
Daura Märzen 33cl	3,50
The very first double malt beer different, unique, with strenght, body and a lot of flavour.	
Free Damm 33cl	2,50
Tasty, non-alcohol beer. Gluten free.	
Estrella Damm 33cl 	2,90
The most mediterranean lager.	
Voll-Damm 33cl 	3,50
Double malt.	
Keler 33cl 	2,90
From Donosti, light and fresh.	
Turia 33cl 	2,90
Toasted Valencia beer.	
Calatrava 33cl 	2,90
Born in La Mancha, one cereal pure malt.	
Malquerida 33cl 	3,50
Red, fresh and seductive, by Adriá brothers.	
Oro 33cl 	2,90
From Bilbao. Unfiltered, toasted, fresh with a little touch of bitter and citrus.	
Victoria 33cl 	2,90
From Malaga. Goldy and shiny. Gentle with thick notes of toasted cereals.	
Brooklyn Lager 35,5cl 	3,50
Vienna style American Amber Lager, with an american twist.	
Complot IPA 33cl 	3,50
Intense bitterness, fresh citrus and mature fruit notes.	

ITALIAN CRAFT BEER

Amarcord Gradisca 50cl 	5,90
100% D'Orzo Malt.	
Amarcord Volpina 50cl 	5,90
Tasty blend of hops and specialty malt.	

RED WINE

Marqués de la Concordia	BOTTLE 17,00 GLASS 2,90
<i>DO Rioja</i>	
Espinela	BOTTLE 18,00
<i>DO Ribera del Duero</i>	
Braco	BOTTLE 17,50
<i>DO Toro</i>	
Pilùna (ITA)	BOTTLE 18,00
<i>Región de Puglia</i>	
Arienzo	BOTTLE 24,00
<i>DO Rioja</i>	

WHITE WINE

Bento	BOTTLE 16,00 GLASS 2,90
<i>DO Rueda Verdejo</i>	
Marques de Riscal	BOTTLE 21,00
<i>DO Rueda Verdejo</i>	

ROSÉ WINE

Lambrusco Ca' De' Medici Rosado	BOTTLE 14,90
Lambrusco Ca' De' Medici Tinto	BOTTLE 14,90