

# **MENU**

## **Appetizers**

Our way veal with tuna sauce	€ 10,00
Tarantina or marinara mussel soup	€ 11,00
Chiacchiere with raw ham and burratina	€ 14,00
Albese veal with valerian salad, parmesan cheese and balsamic vi negar creme	€ 13,00
SIMONE ADVISES:	
Octopus* on a cream of burratina mozzarella flavoured with basil	€ 18,00
Spadellata di mare* Seafood pan <i>Mussels, squid, shrimps and clams</i>	€ 15,00
Veal tartare with Castelmagno cheese and hazelnut grain	€ 13,00

## **Main Courses**

“Quattro Soldi” spaghetti with smoked ham,spicy esplanade and tomato	€ 10,00
Ischitana style paccheri pasta with cherry tomatoes, pork cheek and pecorino	€ 11,00
Spaghetti with seafood*	€ 18,00
Spaghetti with fresh clams	€ 15,00
Tomato agnolotti pasta with pesto sauce and stracciatella cheese	€ 13,00
Risotto with datterini tomatoes, shrimps, stracciatella cheese and pistachios	€ 15,00

## **Bread and cover charge € 2,50**

Note: based on availability some products might be frozen \*

Not all ingredients are listed, for this reason people with intolerance or allergies should comunicate it before dining, thank you

## La Gnoccheria on the pan

for 1 person    for 2

Campidanese “sausage, fennel, tomato and pecorino cheese”	€ 9,50	€ 17,50
Spada “sword fish*, eggplant and stracciatella cheese”	€ 11,50	€ 20,50
Fumè “scamorza cream, smoked ham and tomato”	€ 9,50	€ 17,50
Gustosi “bufala ricotta cheese, cream, sausage and saffron”	€10,50	€ 19,50
Tonnara “tunafish, capers,olives, datterini tomatoes and pesto”	€ 11,00	€ 20,00
Sorrentina Revisited “tomato, fiordilatte milk cream and nduja	€ 9,50	€ 17,50
Amatriciana “ pork cheek, tomato and pecorino cheese”	€ 9,50	€ 17,50
Castelmagno “ castelmagno cheese, milk and cream”	€ 10,50	€ 19,50
Special “courgette flowers,ricotta cheese,speck, zuchinis and curry”	€ 11,50	€ 20,50

## Our meat dishes

Veal steak with rocket salad , pachino tomatoes and grana	€ 14,00
Grilled beef fillet	€ 20,00
Beef fillet with porcini mushrooms / or with green pepper / or woronoff	€ 23,00
Grilled beef entrecote	€ 18,00
Entrecote of Irish Angus finished up on soapstone	€ 22,00
Grilled cattle rib	€ 21,00
Mixed grilled meat skewer horseshoe-shaped	€ 15,00
Grilled Florentine bovine steak with potato chips	per grams. € 4,50
Bone-in Irish Tomahawk in crust	per grams. € 4,50
Chicken strips with butter , sage and raw ham crunch	€ 12,00

## **Fish dishes**

Baked sea bass or sea bream / or cooked in salt crust	€ 14,00
Delicious fried* shrimps and squids	€ 13,00
Grilled Argentinian prawns	€ 18,00
Mixed grilled fish minimum for 2 persons*	€ 46,00

## **Our side dishes**

Calabrian style potatoes*	€ 5,00
French fries*	€ 4,00
Baked potatoes	€ 4,00
Mixed grilled vegetables	€ 6,00
Choice of spinaches ( with garlic, butter or lemon)	€ 4,00

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