



# APERITIVO GASTRONOMICO



ROOTS.  
RESEARCH.  
HORIZONS.

# FRIED FOODS

## *Crocchè*

Potatoes, smoked buffalo provola, pecorino romano DOP, grana padano, black pepper. 2,50 €

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## *Classic frittatina*

Ground beef (Scottona), peas\*, grana padano, black pepper, pecorino romano DOP, smoked buffalo mozzarella. 3,50 €

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## *Frittatina alla Nerano*

Zucchini cream, grana padano, buffalo mozzarella, basil. 3,50 €

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## *Mozzarella Bon Bon - 2 pcs.*

Panko-breaded buffalo mozzarella, pork guanciale from the Nebrodi. 5,00 €

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## *Zucchini flowers - 2 pcs.*

Seed-breaded zucchini flower filled with: buffalo ricotta, salami, basil, black pepper. 5,00 €

# FRIED FOODS

## *Salt and pepper chips*

Potato chips seasoned with salt and pepper accompanied by a trilogy of mayonnaises.

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6,00 €

## *Crispy shrimp - 2 pcs.*



Panko-breaded shrimp\*, amarena cherry mayo, seaweed powder.

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6,00 €

## *Waffle fries*

Waffle-cut potatoes\*, suckling pig cooked at low temperature in beer teriyaki sauce reduction, sweet and spicy mayo.

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8,00 €

## *Nuggets - 6 pcs.*

Pulled pork nuggets in BBQ sauce, corn breading flakes, sweet and spicy mayo.

10,00 €

# STREET FOOD

## *Land Bao - 2 pcs.*



Suckling pig cooked at low temperature in a reduction of beer teriyaki, mustard and honey mayo, crusco pepper.

8,00 €

## *Land Buns - 2 pcs.*



Hamburger, "scapecce"-style zucchini, aioli mayo.

8,00 €

## *Seafood Bao - 2 pcs.*



Shrimp in cocktail sauce, mixed salad greens.

10,00 €

## *Lobster Roll - 2 pcs.*



Brioche bun with oil-poached lobster, iceberg lettuce, aioli mayo.

14,00 €

# PADELLINO PAN PIZZA

## *Mediterranea*



Basil pesto, tomato fillets, fior di latte, extra virgin olive oil.

12,00 €

## *Chiaro di luna*



"Baciata" pizza, Sannio white pork mortadella, pistachio pesto, buffalo stracciatella.

14,00 €

# BOARD CAMPANIA



This board offers a Selection of cold cuts and cheeses typical of the Campania region, accompanied by honey, jam and bread-making.

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| <b>x2</b>     | <b>x3</b>     | <b>x4</b>     | <b>x5</b>     |
|---------------|---------------|---------------|---------------|
| People        | People        | People        | People        |
| <b>€28,00</b> | <b>€40,00</b> | <b>€50,00</b> | <b>€60,00</b> |

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This board offers a Selection of typical products  
from the regions of Southern Italy, accompanied by  
honey, jam and bread-making.

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**x4**  
**People**  
**€40,00**

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# SELECTION FROM AROUND THE WORLD

*Butter and anchovies*   

Cantabrian anchovies from "Yurrita" served with crostini of "Senatore Cappelli" durum wheat semolina and Beurre doux de Baratte. 20,00 €  
50 g

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## *Jamón Ibérico*

Jamón de Bellota 100% Ibérico, aged 42 months, served on a plate, 35,00 €  
from "Monte Nevado", winner of the "MEJOR JAMON 2025" award. 85 g

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*Butter and caviar*   

Osietra Imperial caviar from "Caviar Giaveri" served with "Senatore Cappelli" durum wheat semolina crostini and Beurre doux de Baratte. 45,00 €  
10 g

# DESSERTS

## *Millefoglie*

Millefoglie, chantilly cream, amarena cherry, praline with almonds.

10,00 €

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## *Babà*

Babà soaked in "Limone di Sorrento IGP" liqueur, cream white chocolate and lemon pastry cream, semifreddo with mascarpone, almond and basil crumble, confit lemon.

10,00 €

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## *Deconstructed cannolo*

Turchessa sheep ricotta mousse, cannolo shell, cashews, tonka bean, dark chocolate and jam of figs.

10,00 €



# TOMMASO FOGLIA PASTRY CHEF

Our continuous pursuit of excellence meets fine pastry. We are proud to inaugurate a special collaboration *with Pastry Chef Tommaso Foglia.*

*Tiramisù*      
*Lactose-free*

Biscuit soaked in coffee, tiramisu cream, coffee ganache, rocher glaze.

8,00 €

*Cocco Realistico*      
*Lactose-free*

Coconut mousse, exotic fruit and pineapple compote, outer dark chocolate shell.

8,00 €

*Ti Porto al Cinema*      
*Lactose-free*

dark chocolate mousse base, with a caramel insert at the center, cocoa biscuit, exotic fruit gel, caramelized popcorn

12,00 €



TOMMASO FOGLIA  
NOLA



# ALLERGENS

In this index you will find all the allergens that will be shown as symbols next to all the dishes on this menu.

## *Peanuts and derivatives*

Packaged snacks, creams and condiments in which there is also, even in small doses

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## *Tree nuts*

Almonds, hazelnuts, common walnuts, cashew nuts, nuts heavy, cashews and pistachios.

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## *Milk and Dairy Products*

Any product in which milk is used: yogurt, biscuits, cakes, ice cream and various creams

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## *Molluscs*

Queen scallop, razor clam, scallop, mussel, oyster, limpet, clams, wedge clams etc.

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## *Fish*

Food products in which fish is present, even if in small percentages.

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## *Soy*

Derived products such as: soy milk, tofu, soy spaghetti and similar.

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## *Crustaceans*

Marine and freshwater: shrimp, langoustine, lobster, crab and similar.

## *Sesame*

Whole seeds used for bread, flours even if they contain it in minimal percentage.

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## *Gluten*

Cereals, wheat, rye, barley, oats, spelt, kamut, including and various hybrids.

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## *Lupin*

Present in vegan foods in the form of: roasts, salamis, flours and similar.

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## *Mustard*

It can be found in sauces and condiments, especially in mustard fruits.

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## *Celery*

Both in pieces and inside preparations for soups, sauces and plant-based concentrates.

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## *Sulphur dioxide and sulphites*

Pickled, oil-preserved and brined foods, jams, mushrooms dried goods, preserves etc.

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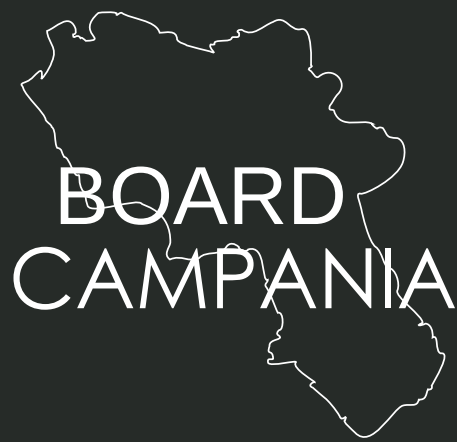
## *Eggs and derivatives*

Eggs and products that contain them such as: mayonnaise, emulsified products, egg pasta.

Cover charge **2,50 €**

# DESSERTS

|                                                              |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                      |        |
|--------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------|
| <i>Cassatina Siciliana*</i>                                  |        | 3,00 € |
| <i>Red berry cheesecake*</i><br>Gluten-free                  |                                                                                                                                                                           | 5,50 € |
| <i>Lemon Delizia*</i>                                        |                                                                                                                                                                                 | 5,50 € |
| <i>Orea Semifreddo*</i>                                      |                                                                                                                                                                                | 5,50 € |
| <i>Threeciocc Semifreddo*</i>                                |                                                                                                                                                                          | 5,50 € |
| <i>Tiramisù*</i><br>Gluten-free and Lactose-free             |                                                                                                                                                                                                                                                          | 5,50 € |
| <i>Vesuvio Sfera Semifreddo*</i>                             |                                                                                                                                                              | 6,00 € |
| <i>Hazelnut Semifreddo*</i><br>Gluten-free and Lactose-free  |                                                                                                                                                                                                                                                     | 6,50 € |
| <i>Pistachio Semifreddo*</i><br>Gluten-free and Lactose-free |                                                                                                                                                                                                                                                    | 7,50 € |



This board offers a Selection of cold cuts and cheeses typical of the Campania region, accompanied by honey, jam and bread-making.

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| <b>x2</b>     | <b>x3</b>     | <b>x4</b>     | <b>x5</b>     |
|---------------|---------------|---------------|---------------|
| People        | People        | People        | People        |
| <b>€28,00</b> | <b>€40,00</b> | <b>€50,00</b> | <b>€60,00</b> |

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### THE SELECTION

- Aged cured ham
- "Contadino" cooked ham
- Aged "Cilentana" soppressata
- Aged "Cilentana" sausage with wild fennel
- Pancetta from "Casertana" breed pork
- Caciocavallo Silano DOP
- Crusco, semi-aged
- White Pecorino
- "Blu" with blueberries
- Buffalo mozzarella
- Green olives
- Honey & Jam
- Bakery: "cafone" bread, breadsticks, "Neapolitan" taralli with almonds.



This board offers a Selection of cold cuts and cheeses typical of the Tuscany region, accompanied by honey, jam and bread-making.

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| <b>x2</b>     | <b>x3</b>     | <b>x4</b>     | <b>x5</b>     |
|---------------|---------------|---------------|---------------|
| People        | People        | People        | People        |
| <b>€25,00</b> | <b>€35,00</b> | <b>€45,00</b> | <b>€55,00</b> |

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### THE SELECTION

- Prosciutto Toscano DOP
- Finocchiona IGP
- Small salami from "Cinta Senese DOP"
- Pancetta from "Cinta Senese DOP"
- Lardo from "Cinta Senese DOP"
- Monnalisa Fiorita
- Monnalisa Blu Erborinato
- Monnalisa, marbled with truffle
- Pecorino Toscano DOP
- Monnalisa "Trebzone", raw milk
- Green olives
- Honey & Jam
- Bakery: "cafone" bread, round pecorino biscuits, breadsticks, almond taralli.

# THE CHEESEMAKER'S SELECTION

Discover the world of cheesemaking artistry with our exclusive cheesemaker's selection, an experience that celebrates the tradition and the passion for high-quality Italian cheeses.

Milk processing, age-old techniques and innovation, to create cheeses with a unique and authentic flavor.

*Gorgonzola DOP Dolce* 

CasArrigoni

4,60 €  
per 100g

*Puzzone di Moena DOP* 

Caseificio Soc. di Predazzo e Moena

5,70 €  
per 100g

*Fontina DOP Valle d'Aosta* 

Nicoletta

6,40 €  
per 100g

*Castelmagno DOP Prodotto  
from the Mountains* 

Tino Paioli

7,50 €  
per 100g

*Amarone-washed, from the  
Valpolicella DOCG*  

Moro Formaggi

8,60 €  
per 100g

*Nero Fumè Erborinato  
Aged* 

Moro Formaggi

8,80 €  
per 100g

The cover charge is 2,50 EUR per person

*Fior d'arancio DOCG*   
*Aged Blue Cheese*

Moro Formaggi

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9,60 €  
per 100g

*Fiore Sardo DOP Organic*   
*Presidio Slow Food*

Moro Formaggi

9,60 €  
per 100g

The cover charge is 2,50 EUR per person

# PLATED COLD CUTS

An irresistible combination of flavors and tradition.  
Our selection of plated cold cuts offers a  
gastronomic journey through the best local products.  
Each cured meat is carefully selected to ensure freshness and  
quality.

*"Del Contadino" cooked ham  
Smoked*



5,30 €  
per 100g

Cillo

*Prosciutto di Parma DOP  
"Al Naturel"*



7,30 €  
per 100g

F.lli Pellizzari

*Culatello di Zibello  
DOP*



20,70 €  
per 100g

Dalla Tana

*Jamón de Bellota  
100% Ibérico*



30,00 €  
per 100g

Torreón Ibéricos

The cover charge is 2,50 EUR per person

# PLATED DESSERTS

The plated dessert, a delicate treat, perfectly balanced between sweetness and freshness. Presented with an artistic touch, every bite is sure to be a sensory experience that celebrates flavor and creativity, offering a perfect finale to any meal.

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|--------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------|
| <i>Sbriciolata</i> |          | 7,00 € |
| <hr/>              |                                                                                                                                                                                                                                                             |        |
| <i>Cheesecake</i>  |          | 7,00 € |
| <hr/>              |                                                                                                                                                                                                                                                             |        |
| <i>Cheesecake</i>  |    | 7,00 € |
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| <i>Cheesecake</i>  |    | 7,00 € |
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| <i>Cheesecake</i>  |    | 7,50 € |

The cover charge is 2,50 EUR per person