



STARTERS

Buffalo's Mozzarella D.O.C. 250g	€ 12,00
Anchovies, garlic, parsley and bread croutons	€ 10,00
Veal cartilage Milanese style	€ 8,00
Eggplant Parmigiana	€ 12,00

THE CUTTING BOARDS

Colonnata lard / Cheek lard	€ 8,00
Cremona Salami / Aged in the cellar Coppa	€ 10,00
Mortadella with pistachios	€ 10,00
Speck of wild boar	€ 12,00
Parma ham aged 20 months	€ 12,00
Culatello Ham	€ 14,00
Selection of cold cuts	€ 14,00
Selection of ITALIAN cheese selected by	€ 14,00
Enoteca Duomo 2l	
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SALADS

"Panzanella"	€ 12,00
Bread biscuit, tuna belly in olive oil, Datterini tomatoes, cucumbers and origan	
"Caprese"	€ 14,00
Buffalo's mozzarella D.O.C. 250g, "Cuore di bue" tomatoes, origan and basil	
"Grilled Chicken Salad"	€ 14,00
Grilled chicken, nuggets of Parmigiano cheese, Roman lettuce, bread croutons and crispy bacon	
"Octopus Salad"	€ 16,00
Boiled octopus* with cherry tomatoes, celery and mint	

Homemade fresh PASTA

Spaghetti "alla chitarra" with rustic tomato sauce and basil	€ 10,00
Potatoes Dumplings "alla Norma" with eggplant, tomatoes sauce and Ricotta Salata cheese	€ 10,00
Tagliatelle with wild mushrooms	€ 14,00
Beef Tortelloni with brawn sauce	€ 12,00
Risotto of the day	... from € 12,00

"All Italian!" MEAT

- On the board you will find our proposals of the day	
Grilled tenderloin Beef	€ 28,00
"TAGLIATA" siriloin beef	€ 24,00
Beef tartare "all'Antica" style	€ 20,00
Veal cutlet "orecchia di elefante" Milanese style	€ 24,00
Lava stone Roasted Cockerel, lemon and rosemary	€ 16,00

SIDE DISHES

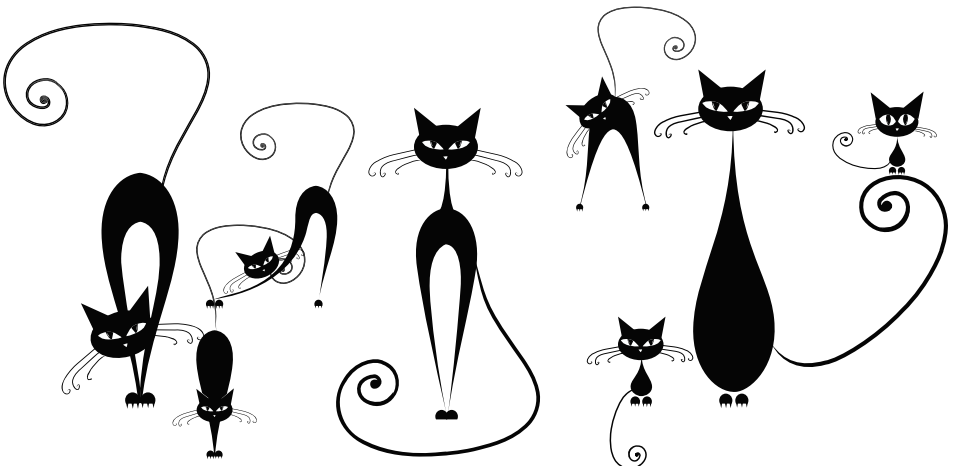
"Mediterranean" Caponata	€ 8,00
Grilled vegetables	€ 8,00
Baked potatoes	€ 5,00
French fries*	€ 4,00
Mixed salad	€ 6,00

"Classic" PIZZA

Marinara	€ 10,00
<i>San Marzano tomatoes D.O.P., garlic, oregano, basil, extra virgin olive oil</i>	
Napoletana	€ 12,00
<i>San Marzano tomatoes D.O.P., Cetara anchovies, black olives, oregano, basil, extra virgin olive oil</i>	
Margherita	€ 12,00
<i>San Marzano tomatoes D.O.P., Agerola Fiordilatte mozzarella, Parmesan cheese, basil, extra virgin olive oil</i>	
Regina	€ 14,00
<i>San Marzano tomatoes D.O.P. , buffalo's mozzarella D.O.P., Parmesan cheese, basil, extra virgin olive oil</i>	
'O Vesuvio'	€ 16,00
<i>Piennolo Vesuvio tomatoes D.O.P., buffalo's mozzarella D.O.P., Parmesan cheese, basil, extra virgin olive oil</i>	
Datterini	€ 12,00
<i>Datterini tomatoes, Agerola Fiordilatte mozzarella, Parmesan cheese, basil, extra virgin olive oil</i>	
Capricciosa	€ 14,00
<i>San Marzano tomatoes D.O.P., Agerola Fiordilatte mozzarella, ham, mushrooms, artichokes, Taggiasche black olives, Parmesan cheese, basil, extra virgin olive oil</i>	
Parma	€ 14,00
<i>Agerola Fiordilatte mozzarella, Parma ham, Parmesan cheese, basil, extra virgin olive oil</i>	

ENRICH YOUR PIZZA WITH ...

Piennolo Vesuvio tomatoes D.O.P.	euro 2,00
Canned YELLOW Datterini tomatoes	euro 2,00
Buffalo's mozzarella D.O.P. (125g)	euro 4,00



"The special" PIZZA

"I dodici gatti"	€ 16,00
<i>Agerola Fiordilatte mozzarella, black truffle, Parmesan cheese, extra virgin olive oil</i>	
Pumpkin and Cheek bacon	€ 12,00
<i>Agerola Fiordilatte mozzarella, baked pumpkin, cheek bacon, Parmesan cheese, Pecorino Romano cheese, extra virgin olive oil</i>	
Leeks and Gorgonzola	€ 12,00
<i>Agerola Fiordilatte mozzarella, leeks, Gorgonzola, Parmesan cheese, basil, extra virgin olive oil</i>	
Mushrooms and sausage	€ 14,00
<i>Agerola Fiordilatte mozzarella, pork sausage, porcini mushrooms, Parmesan cheese, basil, extra virgin olive oil</i>	
Caponata	€ 14,00
<i>Agerola mozzarella mozzarella, vegetables Caponata, Slivers of Parmesan cheese, basil, extra virgin olive oil</i>	
Ligure	€ 14,00
<i>Agerola mozzarella mozzarella, Vesuvio tomatoes Piennolo D.O.P., Genovese basil sauce, slivers of Parmesan cheese, basil, extra virgin olive oil</i>	
Cacio e pepe	€ 12,00
<i>Agerola Fiordilatte mozzarella, Pecorino Romano cheese, black pepper, Parmesan cheese, basil, extra virgin olive oil</i>	

"The stuffed" PIZZA

Baked Calzone	€ 14,00
<i>San Marzano tomatoes D.O.P., Agerola Fiordilatte mozzarella, salami, Ricotta cheese, Parmesan cheese, basil, extra virgin olive oil</i>	
Fried pizza Neapolitan	€ 14,00
<i>San Marzano tomatoes D.O.P., Fiordilatte Agerola mozzarella, Ricotta cheese, Parmesan cheese, basil, extra virgin olive oil</i>	

FOCACCE

Bufala e Culatello	€ 16,00
<i>Buffalo's mozzarella D.O.P. 250g, Zibello Culatello ham, Slivers of Parmesan cheese, basil, extra virgin olive oil</i>	
Capri	€ 14,00
<i>Datterini tomatoes, buffalo's mozzarella D.O.P., basil, extra virgin olive oil</i>	
Colonnata	€ 10,00
<i>Colonnata lard, chives, extra virgin olive oil</i>	

Signature PIZZE "da pizzaiolo" di Daniele Falcone

Parmigiana	€ 14,00
<i>San Marzano tomatoes D.O.P., Agerola Fiordilatte mozzarella, eggplant Parmigiana, Parmesan cheese, basil, extra virgin olive oil</i>	
Scarola	€ 14,00
<i>Piennolo Vesuvio tomatoes D.O.P., Agerola Fiordilatte mozzarella, Stewed escarole, Cetara anchovies oil, black olives, capers, pine nuts, Parmesan cheese, basil, extra virgin olive oil</i>	
YELLOW Datterini	€ 14,00
<i>Canned Datterini YELLOW tomatoes, ricotta, Cetara anchovies, Agerola Fiordilatte, Parmesan cheese, basil, extra virgin olive oil</i>	

Signature PIZZE "da chef" di Alberto Citterio

Stracciatella e bottarga	€ 14,00
<i>San Marzano tomatoes D.O.P., Burrata stracciatella, Bottarga tuna eggs, Parmesan cheese, basil, extra virgin olive oil</i>	
Radicchio, bacon, walnuts and rosemary	€ 14,00
<i>Agerola Fioridilatte mozzarella, red chicory, bacon, walnuts, Parmesan cheese, extra virgin olive oil</i>	
Catalogna, egg and Castelmagno cheese	€ 14,00
<i>Agerola Fiordilatte mozzarella, Bitte chicory salad, egg, Castelmagno cheese, Parmesan cheese, basil, extra virgin olive oil</i>	

DESSERTS

Pastry tart with strawberries and strawberry compote	€ 5,00
Tiramisu; Mascarpone, Savoyards and Lavazza coffee	€ 5,00
Panna cotta with chocolate and raspberries sauce	€ 5,00
Crema Catalana	€ 5,00
Mousse and crispy hazelnut sauce Gianduia	€ 5,00
"Chocolate salami" with saffron sauce	€ 5,00
Ice cream and fruit sorbets	€ 5,00
Cubes of seasonal fruits	€ 5,00

BEER

"BIRRE - Moretti"		
Baffo d'oro	33cl	€ 5,00
La rossa	33cl	€ 5,00
Doppio malto	33cl	€ 5,00
"Le regionali"		
Friulana	50cl	€ 7,00
Piemontese	50cl	€ 7,00
Toscana	50cl	€ 7,00
Siciliana	50cl	€ 7,00
Gran Cru	75cl	€ 12,00
Birre - Heineken		
Heineken mini	15cl	€ 2,50
Heineken	33cl	€ 5,00
Heineken Alluminium	33cl	€ 7,00
Heineken	66cl	€ 8,00
"Birre - Affligem"		
Blond	30cl	€ 7,00
Blond	75cl	€ 12,00
Duble	30cl	€ 7,00
Duble	75cl	€ 12,00
Triple	30cl	€ 7,00

HANDMADE BEER

Le nostre proposte di birre artigianali le troverete elencate sulla lavagna

... da 33cl	€ 7,00
... da 66cl	€ 12,00
... da 75cl	€ 15,00

CAFFETTERIA

LAVAZZA Espresso Coffee	€ 1,50
Decaffeinated Coffee	€ 1,50
Double Espresso Coffee	€ 3,00
American Coffee	€ 3,00
Decaffeinated American Coffee	€ 3,00
Caffelatte	€ 3,00
Cappuccino	€ 3,00
Marocchino	€ 3,00
Barley coffee	€ 3,00
Ciocolata	€ 3,00
TE'	€ 3,00
TISANE	€ 3,00
SUCCHI DI FRUTTA	€ 5,00

SPIRITS

LIQUOR and DIGESTIVE	€ 5,00
AMARI	€ 5,00
GRAPPE	€ 5,00
VODKA	€ 5,00
GIN	€ 5,00
WHISKY	€ 5,00
RHUM	€ 5,00
COCKTAIL & LONG DRINK	€ 8,00
SOFT DRINK	€ 4,00
Acqua naturale da 0,75cl	€ 4,00
Acqua frizzante da 0,75cl	€ 4,00

VINI A CALICE

Prosecco di Valdobbiadene	€ 6,00
Spumante Franciacorta	€ 10,00
Vino bianco	€ 6,00
Vino rosso	€ 6,00
Vino da Dessert	€ 7,00

WINE LIST

Bollicine

Champagne Pellettier	€ 45,00
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Rosè

Giavi Conegliano Valdobbiadene "Prima Volta" DOCG	€ 22,00
Terre da Vino Agricole "Vallerenza" DOC	€ 14,00
Bera "Bera Brut" DOCG	€ 25,00

White Wine

Kettmeier Gewurtztraminer Alto Adige	€ 25,00
Scarbolo "My Time"	€ 24,00
Graffetta "Grillo"	€ 16,00
Del Tetto "San Michele"	€ 20,00
La Bellanotte Malvasia Istriana	€ 22,00

Rosè Wine

Scarbolo "Pinot Grigio Ramato XL"	€ 22,00
Leone de Castris Rosato IGT Salento	€ 18,00

Red Wine

Barbera d'Asti Casa Scarpa	€ 17,00
La Contessa La Rossa	€ 35,00
La Contessa 9.9	€ 16,00
Santa Margherita "Impronta del Fondatore"	€ 21,00
Rossello Colbiano	€ 20,00
Negro Cascinotta Barbaresco	€ 40,00
Sasso di Sole Brunello di Montalcino	€ 38,00
Morris Farms Morellino di Scansano Riserva	€ 24,00
Morris Farms Avvoltore	€ 42,00
Rocca di Castagnoli Poggio a'Fрати	€ 28,00
Senatore Vini Calabria "Nerello Chianti Classico "	€ 22,00
Graffetta Nero d'Avola	€ 16,00
Alice Bel Colle Bric delle Rose	

Vini da Dessert

Bera "Su Reimund"	€ 19,00
Rocca di Castagnoli Vin Santo del Chianti	€ 38,00
Donna Fugata Ben Ryè Passito Pantelleria	€ 39,00

*Some raw materials, where not frozen at the origin, we are pulled down to the temperature of -20 ° C.

" We kindly ask customers allergic to contact the staff room for consultation Registry Allergens(Reg.UE 1169/2011)".

All prices are expressed in Euros and include service, cover and VAT.