

ANTIPASTI

COPERTO 5.95

Selection of 2 Antipastis choose weekly from our Menu, small portions.

PROSCIUTTO E MELONE 8.95

Parma ham and melon.

CARPACCIO DI BRESAOLA 10.95

Air-dried beef carpaccio with fresh arugula, parmesan flakes, green olives ,lemon glaze. and olive oil

BURRATA POMODORINI 10
PANE ALL'ACCIUGA

5.95

Burrata served with dry tomatoes relish, focaccia bread and Olio piccante (spicy oil).

BRUSCHETTE AL POMODORO (VEGETARIAN) *3 UNT

Toasted bread topped with fresh Sorrento tomatoes, garlic, extra virgin olive oil, fresh basil.

BRUSCHETTE CON
MORTADELLA & STRACCIATELLA

7.95

*2 UNT

Toasted bread with mortadella, stracciata di bufala.

PROSCIUTTO E BURRATA 8.95

Parma ham.olive oil and burrata.

INSALATA CAPRESE 8.95

Fresh mozzarella, Sorrento tomatoes, basil and balsamic glaze.

PRIMI - RISOTTI

RISOTTO GAMBERI E 15.95
ZAFFERANO

13.95

13.55

18.55

Riso Carnaroli, prawns, saffron. Finished with lemon basil butter

RISOTTO FUNGHI (VEGETARIAN)

Riso Carnaroli, funghi, parmigiano, truffle and truffle oil.

PRIMI - GNOCCHI

GNOCCHI ALLA SORRENTINA (VEGETARIAN)

Soft potato dumplings in a tasty tomato sauce, topped with stracicciatella and fresh basil.

GNOCCHI ALLA DONATELLA 15.95

Seafood (calamari, prawns), cherry tomato, pistachio, stracciatella.

PRIMI - PIATTI

LASAGNE 12.55

Pasta with minced meat, béchamel and cheese, baked in the woodfired oven.

VITELLO ALLA MILANESE

Veal medallions marinated 24h, Accompanied by spaghetti with tomato, basil and "Parmigiano Reggiano" DOP

KIDS MENU

Kids portions for children below 8 years to enjoy our cuisine.

PASTA AL RAGU' BOLOGNESE 9.95

Spaghetti with minced beef ragu with Tomato sauce and topped with fresh flakes of parmesan.

MARGHERITA

Mozzarella, cherry tomatoes, , oregano, parmigiano.





Our Menus contain several products that are certified with the Protected Denomination of Origin from Italy and Portugal. All prices are in Euro and include IVA at legal rate applicable. We do not charge for any food not ordered or any food that is not consumable. Please contact our proactive team for any special requests or allergy clarifications, our team is delighted to serve you.

PASTA ATELIER - MANTECATA

Pick one of our pasta shapes available and pair it with your favorite classic pasta sauce finished by mantecatura method. All our pasta is extruded daily in the our pasta atelier right inside this kitchen. We offer an extensive selection of home-made fresh pasta and premium dry pasta, including whole wheat pasta's.

FIRST SELECT ONE PASTA OF YOUR CHOICE

All our pasta is cooked al dente, however we will be happy to cook it to your liking.

LONG PASTA

14

SHORT PASTA

13



FETTUCCINELong pasta square, Ligúria.



CASERECCEShort twists, Sicily.





 FUSILLI
 Short helical or helicoidal, southern italy.

DRY PASTA (Mancini and Rummo, dry pasta)

12



PENNE RIGATE



CALAMARATA



SPAGHETTI

SECOND PAIR IT WITH ONE OF OUR CLASSIC SAUCE

ALLA CARBONARA (ricetta originale)

Guanciale, egg yolk, pecorino Romano DOP.

Note: warm temperature, Recomened with long pasta

+ **3.5** • AL POMODORO (vegetarian)

Tomato sauce and fresh basil leaf.



AL RAGU BOLOGNESE

Minced beef ragu with Tomato sauce and topped with fresh flakes of parmesan.

• AL PESTO CON BURRATA (vegetarian)
Pesto topped with fresh burrata.



Note: warm temperature / Recomend whit long pasta

• ALL'AMATRICIANA

Pork 'guanciale', white wine and tomato sauce topped with pecorino cheese.

+ 3 • TARTUFO (vegetarian)

Truffle, topped with parmigiano fondue and truffle oil, perlage.



Cacio Pepe (vegetarian)

Pecorino, pepper, parmesan.



Alla Norma (vegetarian)

Tomato, garlic, eggplant, capers, oregano, basil.



+ 3



Note: Prices mentioned are per serving and for single pair of pasta and sauce only. Multiple pairing and splitting is not part of the pricing policy.

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PIZZE ROSSE

We make the dough for our pizzas ourselves every day, from the finest Italian flour, and top them with the classic Italian toppings of tomato sauce and Fior di Latte mozzarella.

MARGHERITA

11.45

Basil, olive oil.

BURRATA

16.95

Parma Ham. cherry tomato, Pesto, Burrata on the top

PARMA E RUCOLA

17.95

Parma ham, arugula, grated parmigiano.

DIAVOLA VENTRICINA

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15.95

Ventricina, n´duja, oregano. and basil

FUNGHI

14.95

Mushrooms, olive oil.

BUFALA



15.95

Buffalo mozzarella, basil, olive oil.

VEGETARIANA



14.95

Toasted pepper, red onion, olives, zucchini, oregano, aubergine, artichokes.

TONNO

CAPPERI

12.95

Tuna, olive oil, red onion, oregano.

ABRUZZO (PEPPERONI)

14.95

Pepperoni, red onion, gorgonzola.

13.95

Ham, olives, mushrooms, capers,

artichokes. oregano.

E° (a.

NAPOLI

13.95

Capers , Anchovies , olives , oregano

FRUTTI DI MARE

17.95

Prawns, Calamaris, olives, capper´s

DONATELLA

16.95

Weekly special pizza created by our chefs, please ask our service staff for pizza of the week

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TARTUFO

16.95

Sautéed mushrooms, parmigiano, truffle oil, truffle.

QUATTRO FORMAGGI

PIZZE BIANCA

14.95

Gorgonzola, Mozzarella, Taleggio, Parmigiano.

MORTADELLA

18.95

Stracciatella, mortadella, pistachio crumble.

CALZONI

VEGETARIANO

14.95

Toasted pepper, red onion, olives, zucchini, oregano, aubergine, artichokes.

PEPPERONI

14.95

Parmigiano e peperoni.

16.95

DONATELLA CALZONI
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PER EXTRA INGREDIENT

Meat Cheese 3 Vegetable Seafood

DOLCI

PANNA COTTA CON FRUTTI

DI BOSCO

Fresh cream, milk, sugar, vanilla, red

TIRAMISÙ CLASSICO

6

Classic Italian dessert with layers of coffee-soaked ladyfingers and mascarpone cream.

CANNOLI SICILIANI

6

Sicilian cannoli filled with sweet ricotta, nutella and cacao.

GELATO MISTO

3.50/5.50/6.50

Chocolate, Pistachio, Vanilla And Lemon Basil

1 Scoop /2 Scoops / 3 Scoops



FORMATS FOR PIZZA

We make our pizza in various shapes ,please feel to select of the shapes offered





4 IN 1 PIZZA +5



METER PIZZA 60 CM X 30 CM +10

FLAVOR SUGGESTION

DONATELLA

Weekly special pizza created by our chefs, please ask our service staff for pizza of the week

ABRUZZO (PEPPERONI)

Pepperoni, red onion, gorgonzola.

QUATTRO FORMAGGI

Gorgonzola, Taleggio, Parmigiano.

MARGHERITA Basil, olive oil.



PER EXTRA INGREDIENT

Meat
Cheese
Vegetable
Seafood



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