



Land appetizers

<u>Veal round with Castelmagno cheese</u>	<u>€ 16,00</u>
<u>Poached egg with porcini mushrooms, fondue and diced croutons</u>	<u>€ 12,00</u>
<u>Half-moons stuffed with porcini mushrooms, sausage and cheese pouring</u>	<u>€ 15,00</u>
<u>Fried pasta with raw ham</u>	<u>€ 12,00</u>

Seafood appetizers

<u>Mussels marinara</u>	<u>€ 15,00</u>
<u>Larded scallops on a berry drawstring</u>	<u>€ 15,00</u>
<u>Crispy shrimp on pea cream</u>	<u>€ 14,00</u>
<u>Octopus with garlic, oil, chilli pepper and Taggiasca olives</u>	<u>€ 16,00</u>

Cooking is tradition and innovation; in our cuisine everything is based on the freshness of the raw materials.

The kitchen must be simple and understood at the time of ordering and then meet expectations ...

Each ingredient must find the space to be able to express itself on the palate ... and it requires the right time to prepare it: don't rush at the table!

<u>Cover</u>	<u>€ 2,00</u>
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In the absence of fresh product, some foods may be frozen.



First courses of land

Gnocchi or Risotto with Castelmagno cheese and chopped hazelnuts	€ 15,00
Tagliolini with wild boar ragout	€ 14,00
Rigatoni au gratin with sausage and black truffle cream	€ 15,00
Panciotti stuffed with eggplant, scamorza cheese and 'nduja reduction	€ 15,00

Seafood first courses

Spaghetti with seafood in crust	€ 18,00
Risotto with monkfish and prawn cream	€ 16,00
Linguine with mussels, clams and sea urchin meat	€ 20,00
Rigatoni with swordfish, capers, dried tomatoes and olives	€ 16,00
Paella (min. 2 people)	a p. € 23,00

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Second courses of land

<u>Veal sirloin with green pepper</u>	<u>€ 22,00</u>
<u>Veal cheek braised at low temperature</u>	<u>€ 20,00</u>
<u>Lamb chops in pistachio crust</u>	<u>€ 24,00</u>
<u>Wild boar cubes with civè</u>	<u>€ 15,00</u>

Seafood main courses

<u>Mixed fried fish</u>	<u>€ 20,00</u>
<u>Grilled fish and shellfish</u>	<u>€ 22,00</u>
<u>Slice of Sword with limoncello on a bed of snow peas</u>	<u>€ 20,00</u>
<u>Monkfish with shrimps and mussels in white wine</u>	<u>€ 22,00</u>

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Side dishes

Baked potatoes	€ 5,00
French fries	€ 5,00
Sauteed snow peas	€ 5,00
Green salad	€ 5,00
Spinach with butter	€ 5,00

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Red pizzas

3 salumi (tomato, mozzarella, ham, salami, sausage)	€ 10,00
Bavarese (tomato, mozzarella, frankfurters)	€ 9,00
Calabrese piccante (tomato, mozzarella, 'nduja, soppressata)	€ 10,00
Campagnola (tomato, mozzarella, eggplant, zucchini, peppers)	€ 11,00
Capricciosa (tomato, mozzarella, cooked ham, frankfurters, salami, artichokes, olives, mushrooms)	€ 13,00
Diavola (tomato, mozzarella, spicy salami)	€ 9,00
Funghi (tomato, mozzarella, mushrooms)	€ 9,00
Gustosa (tomato, mozzarella, gorgonzola, onion)	€ 10,00
Margherita (tomato, mozzarella)	€ 8,00
Margherita "D.O.C." (tomato, buffalo mozzarella, basil)	€ 10,00
Marinara (tomato, garlic, oregano, oil)	€ 8,00
Napoletana (tomato, mozzarella, anchovies)	€ 9,00
Parma (tomato, mozzarella, raw ham, parmesan flakes, rocket)	€ 12,00
Parmigiana (tomato, mozzarella, eggplant, basil, parmesan)	€ 10,00
Porcini e gorgonzola (tomato, mozzarella, porcini mushrooms, gorgonzola)	€ 11,00
Prosciutto (tomato, mozzarella, cooked ham)	€ 9,00
Prosciutto e funghi (tomato, mozzarella, ham, mushrooms)	€ 10,00
Quattro stagioni (tomato, mozzarella, mushrooms, artichokes, ham, olives)	€ 12,00
Salsiccia e friarielli (tomato, mozzarella, sausage, broccoli)	€ 10,00
Siciliana (tomato, mozzarella, anchovies, capers, olives)	€ 10,00
Silana (tomato, mozzarella, provolone, eggplant, sausage)	€ 11,00
Tropeana (tomato, mozzarella, tuna, Tropea red onion, capers, black olives, oregano)	€ 13,00
Vulcano (tomato, mozzarella, peppers, 'nduja, soppressata, salami)	€ 12,00

Red Gourmet Pizzas

La Cantabrica (tomato, buffalo mozzarella, anchovies cantabria, chili pepper thread dried tomatoes)	€16,00
La Rustica (tomato, buffalo mozzarella, sausage, crispy bacon, baked potatoes)	€14,00

Reinforcement of ingredients: vegetables € 1.50 - cold cuts € 2.00 –

N.B.: Baby pizzas will not undergo price changes

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White pizzas

<u>Boscaiola (mozzarella, porcini mushrooms, sausage)</u>	<u>€ 11,00</u>
<u>Ecuador (mozzarella, stracchino, shrimps, zucchini)</u>	<u>€ 11,00</u>
<u>Emiliana (mozzarella, cooked ham, stracchino, parmesan)</u>	<u>€ 10,00</u>
<u>Formaggi (mozzarella, parmesan, gorgonzola, fontina)</u>	<u>€ 10,00</u>
<u>Primavera (mozzarella, rocket, cherry tomatoes, stracchino)</u>	<u>€ 10,00</u>
<u>Valdostana (mozzarella, ham, fontina)</u>	<u>€ 10,00</u>
<u>Vomero (mozzarella, sausage, broccoli, scamorza cheese and cherry tomatoes)</u>	<u>€ 12,00</u>

Pizze Gourmet Bianche

<u>La Piemontese (mozzarella, Castelmagno, lard, hazelnuts and honey)</u>	<u>€ 15,00</u>
<u>Sfiziosa (crudo, cipolla rossa caramellata, gocce di bufala)</u>	<u>€ 15,00</u>

Focacce

<u>Raw</u>	<u>€ 10,00</u>
<u>Lard</u>	<u>€ 9,00</u>

Farinata

<u>Classic</u>	<u>€ 8,00</u>
<u>Stuffed with sausage</u>	<u>€ 10,00</u>
<u>Stuffed with gorgonzola</u>	<u>€ 10,00</u>
<u>Stuffed with onion</u>	<u>€ 10,00</u>

Reinforcement of ingredients: vegetables € 1.50 - cold cuts € 2.00

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Beverages

Water (50 cl.)	€ 2,00
Water (75 cl.)	€ 3,00
Can/bottle (coca cola – fanta – sprite 33 cl.)	€ 3,50

Beers

FORST KRONEN small light beer	€ 3,50
FORST KRONEN medium light beer	€ 5,50
FORST SIXTUS small red beer	€ 4,00
FORST SIXTUS medium red beer	€ 6,00

House wine

House wine - red, white (quartino)	€ 4,00
House wine - red, white (half a litre)	€ 8,00
House wine - red, white (litre)	€ 16,00



INFORMATIVE TO THE CLIENT

Substances or products that cause allergies or intolerances

Dear Customer, in compliance with EU Regulation 1169/2011 on the labelling of food products, we inform you that our products may contain substances that cause allergies or intolerances (see list below). For this reason, and because we care about the health of the consumer, we provide you with a member of staff as an **"allergen officer"**, i.e. a person who is familiar with our preparations and with the necessary training and skills to provide you with the necessary information on foods that contain substances that cause allergies or intolerances.

SUBSTANCES OR PRODUCTS THAT CAUSE ALLERGIES OR INTOLERANCES

- 1. Cereals containing gluten** (wheat, rye, barley, oats, spelt, kamut or their hybridised strains and derived products) except: wheat-based glucose syrups, including dextrose; wheat-based maltodextrin; barley-based glucose syrups; cereals used for the manufacture of alcoholic distillates, including ethyl alcohol of agricultural origin.
- 2. Crustaceans and crustacean products.**
- 3. Eggs and egg products.**
- 4. Fish and fish products**, except: fish gelatine used as a carrier for vitamin or carotenoid preparations; gelatine or isinglass used as a fining agent in beer and wine.
- 5. Peanuts and peanut products.**
- 6. Soybean and soybean products**, except: refined soybean oil and fat; natural mixed tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopherol acetate, natural soy-based D-alpha tocopherol succinate; vegetable oils derived from soy-based phytosterols and phytosterol esters; vegetable stanol ester produced from soy-based vegetable oil sterols.
- 7. Milk and milk-based products** (including lactose), except: whey used for the manufacture of alcoholic distillates, including ethyl alcohol of agricultural origin; lactol.
- 8. Nuts** (almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashew nuts (*Anacardium occidentale*), pecans (*Carya illinoensis* (Wangenh.) K Koch), Brazil nuts (*Bertholletia excelsa*), pistachios (*Pistacia vera*), macadamia nuts or Queensland nuts (*Macadamia ternifolia*), and their products), except for nuts used for the manufacture of alcoholic distillates, including ethyl alcohol of agricultural origin.
- 9. Celery and celery products.**
- 10. Mustard and mustard products.**
- 11. Sesame seeds and sesame seed products.**
- 12. Sulphur dioxide and sulphites** in concentrations exceeding 10 mg/kg or 10 mg/litre in terms of total SO₂, to be calculated for products as proposed ready for consumption or reconstituted in accordance with the manufacturers' instructions.
- 13. Lupins and products therein.**
- 14. Molluscs and mollusc products.**