

Antipasti

Focaccia with parmesan, rosemary and olive oil **4.9**

Pinsetta with truffle **7.5**

Burrata and cherry tomatoes **8.9**

Straciatella with fig **8.9**

Plate of parma ham **9**

Smoked salmon with ricotta and pinsa **14**

Salads

Burrata **17.5**
Rocket, walnuts, roasted peaches, burrata, cherry tomatoes, candied cherry tomatoes

Caesar **17.5**
Iceberg lettuce, roasted chicken, poached egg, cherry tomatoes, croons of bread, fried onions, matured parmesan

Goat cheese **17.9**
Rocket, toast with grilled goat cheese, cherry tomatoes, chioggia beetroot, walnuts, honney

Parma **16.9**
Rocket, Parma ham, cherry tomatoes, chioggia beetroot, pine nuts, matured parmesan

Salmon and Burrata **19.9**
Mash, smoked salmon, burrata, cherry tomatoes, walnuts, chioggia beetroot



Chicken with tomato and mascarpone sauce **17.9**

Roasted chicken fillets, tomato and mascarpone sauce, rice

Poulet Toscane **17.5**

Roasted chicken fillets, white wine, garlic and shallot sauce, cherry tomatoes, baby spinach, rice

Forest veal **18.9**

Veal escalope, mushrooms sauce, grilled mushrooms, linguine

Parmigiana **16.9**

Eggplants mille-feuilles, small italian salad

Ossobuco **21.5**

Braised veal shank, homemade tomato sauce, lemon zest, linguine

Veal Saltimbocca **19.9**

Veal escalope, parma ham, cream sauce with sage, linguine

Roasted Camembert with honey, rosemary and walnuts **16.5**

Small italian salad, pinsa

Pates

Salmon Linguine **18.9**

Cream, smoked salmon, cherry tomatoes, baby spinach, matured parmesan

Linguine with truffle and burrata **22.9**

Truffle cream, burrata, fresh truffle shavings, crushed hazelnuts

Ravioli with ricotta and spinach **19.9**

Ravioli stuffed with spinach and ricotta, white wine, garlic and shallot sauce, cherry tomatoes, baby spinach

Gnocchi with tomato sauce and straciatella **17.9**

Cooked tomato sauce, straciatella, basil

Gnocchi with parma ham and sage **19**

Cream sauce with sage, parma ham, matured parmesan

Rigatoni with gorgonzola **17.9**

Cream sauce with gorgonzola, walnuts, dried grape

Forest rigatoni **19**

Roasted chicken, mushrooms sauce, grilled mushrooms, matured parmesan

Pinsa

Pinsa, the ancestor of pizza, is made with a dough made from 3 flours which make it digestible, crispy and delicious.

Margherita **9.9**

Before cooking: homemade tomato and basil sauce, fior di latte
After cooking: olive oil, basil

Margherita burrata **14.9**

Before cooking: homemade tomato and basil sauce, fior di latte
After cooking: creamy Burrata, olive oil, basil

Parma **17.5**

Before cooking: homemade tomato and basil sauce, fior di latte
After cooking: Parma ham, balsamic cream, matured parmesan, olive oil

Prosciutto **15.9**

Before cooking: homemade tomato and basil sauce, fior di latte, mushrooms
After cooking: cooked ham slice, matured parmesan, olive oil

Chicken **16.9**

Before cooking: homemade tomato and mascarpone sauce, fior di latte, sliced chicken, cherry tomatoes, red onions, fresh mushrooms
After cooking: olive oil, basil

Add sweetness to your pinsa
Additional buratta +5

Diavola **16.9**

Before cooking: homemade tomato and basil sauce, fior di latte, cherry tomatoes, red onions, spianata piccante
After cooking: olive oil and basil

4 cheeses **16.9**

Before cooking: Mozzarella di Bufala, matured parmesan, taleggio
After cooking: straciatella

Salmon **17.9**

Before cooking: fior di latte
After cooking: smoked salmon, straciatella, rocket, lemon

Liberto **16.5**

Before cooking: straciatella, goat cheese, honey
After cooking: walnuts, rocket

Truffle & burrata **20.9**

Before cooking: truffle cream, fior di latte, mushrooms
After cooking: creamy Burrata, truffle shavings, crushed hazelnuts

Tuna **19.5**

Before cooking: homemade tomato and basil sauce, fior di latte, red onions, grilled mushrooms.
After cooking: tuna fillets, pitted olives

Dish of the week

15.9



Net price in € including service. The house does not accept checks.
Chèques vacances accepted.

Desserts

Coffee Tiramisu **7.9**

Raspberry Tiramisu **8.5**

Chocolate Lave Cake and vanilla ice cream **8.5**

French toast with nutella **8.9**

Panna cotta with raspberry sauce **7.9**

Gourmet coffee **9.9**

Pinsa with Nutella **11.5**

Bambino

(For children under 12)

1/2 Margherita +
Vanilla Ice Cream

13.9



Aperitivo

(From 4pm to 7pm)

Assortment of bruschettas

3 bruschettas **9.5**

4 bruschettas **12.9**

5 bruschettas **14.9**

6 bruschettas **16.9**

Classic, burrata, peach, Parma ham, bresaola, avocado, truffle burrata, gorgonzola, smoked salmon and ricotta, marinated tomatoes and ricotta

Happy Hour

(From 4pm to 7pm)

1 Bruschetta of your choice

+

Pint of blond beer **7**

OR

Glass of white wine **8**

OR

Mojito or Spritz **9**



Boards

Charcuterie **18.9**

Parma ham, bresaola, sausage, rostello with herbs, mortadella with pistachio

Vegetables **19.9**

Marinated cherry tomatoes, roasted eggplants, grilled peppers, caponata, artichoke hearts, pitted olives

Cheeses **20.9**

Burrata, gorgonzola, straciatella with fig, camembert, smoked scamorza

Mixte **21.9**

Burrata, Parma ham, bresaola, sausage, taleggio, Camembert



Consult allergens



♥ = Favorites

🌿 = Vegan