

# LA CUCINA

## TO SHARE

### ITALIAN STALLION SANDWICH • 8.9

Homemade grilled ham, melted provolone cheese, pickled aubergine, caramelized onions, and mustard; served in our crusty rustic bread.

### FOCACCIA & MORTAZZA • 8.1

Stuffed focaccia with Mortadella DOP, Piave cheese, arugula, and a touch of truffle oil.

### FOCACCIA AMORE MÍO • 7.9

Stuffed focaccia with spicy roasted red pepper hummus with a touch of harissa, tomato, arugula, and pesto with sun-dried tomato oil. **V CN**

### FORMAGGIO AL FORNO • 8.6

Baked Provolone cheese with sun-dried tomatoes, walnuts, pesto, and truffle oil; served with toasted bread. **V CN**

### HUMMUS & OLIVE • 8.3

Spicy roasted red pepper hummus with sesame and a touch of harissa, served with focaccia, & homemade marinated olives with roasted almonds. **VG CN LF**

### TRIO DE BRUSCHETTE • 8.5

Assorted slices of toasted bread topped with: Parma ham and mascarpone sauce with sun-dried tomatoes, arugula and Piave cheese; Taleggio cheese, mushrooms and fresh oregano; Mortadella, pistacchio pesto and sesame seeds. **CN**

### ROAST-BEEF CARPACCIO • 9.9

Thin slices of roasted beef with Italian gremolata sauce served with our focaccia on the side. The perfect cold starter to share. **LF**

## SALADS

### BURRATA • 12.9

Marinated tomato salad with fresh mediterranean herbs, Burrata cheese, Kalamata olives, and arugula, in basil olive oil.

\* Served with rustic bread on the side. **V**

### LA MÍTICA • 8.8

Frugula, broccoli, baked pumpkin, arugula, sun-dried tomatoes, and sweet & sour grapes, with dukkah and chermoula. **VG CN LF**

### FAVOLOSA • 8.9

Winter version. Juicy marinated chicken, apple, aubergine, fresh pepper, mixed lettuce, Kalamata olives and almonds. With a balsamic-honey vinaigrette dressing and tahini sauce. \*Served with rustic bread on the side. **CN LF**

## STARTERS

### GNOCCHI TALEGGIO E FUNGHI • 7.9

Gnocchi with Taleggio cheese sauce, mushrooms, and Piave cheese. **V**

### LASAGNA DELLA NONNA • 9.9

Lasagna with Bolognese sauce, béchamel, Parmesan, and fior di latte mozzarella.

### PARMIGIANA • 7.4

Lightly fried aubergines baked with tomato sauce, fior di latte mozzarella, and Parmesan. **V**

### ZUPPA DI CAROTE PICCANTE • 6.9

Spicy carrot soup, with harissa sauce and dukkah. **VG CN LF**

## PIZZAS

### SPAZIALE • 9.1

Juicy homemade grilled ham, Taleggio cheese, fior di latte mozzarella, potatoes, gravy, and fresh rosemary.

### MARE E MONTI TRALLALLÀ • 12.9

Shrimps, mushrooms, mozzarella fior di latte, arugula, and datterino tomato.

### CALZONE SPACCONO • 9.2

Mushrooms, gorgonzola cheese, fior di latte mozzarella, tomato sauce, and fresh oregano. **V**

### PAZZESCA • 9.9

Anchovies, mozzarella di bufala, sun-dried tomato, capers, Kalamata olives, oregano, and tomato sauce.

### GUSTOSA • 10.9

Homemade grilled ham, caramelized onion, walnuts, pesto and tomato sauce. **CN**

### BAMBOLA • 9.7

Rolled pizetta filled with fior di latte mozzarella, pesto, and aubergine. Topped with Parma ham, datterino tomato, arugula, and Piave cheese. **CN**

### CANNONATA • 9.6

Grilled seasonal vegetables, mozzarella di bufala, tomato sauce, basil olive oil, and black lava sea salt. **V**

### MONTANARA • 9.4

Smoked speck ham, fior di latte mozzarella, mushrooms, Piave cheese, and tomato sauce.

### MARGHERITA DEL VICINO • 9.9

Buffalo and fior di latte mozzarellas, datterino tomato, fresh basil, and tomato sauce. **V**

### L'INFERNO • 9.7

Spicy salami, fior di latte mozzarella, datterino tomato, sweet Figueres onion, black olives, and tomato sauce.

### BALLA BALLA • 8.9

Fior di latte Mozzarella, Gorgonzola cheese, arugula, walnuts, and truffle oil. **V CN**

#### EXTRAS Dress up your pizetta:

- Prosciutto cotto: 1.5
- Prosciutto crudo: 1.9
- Anchovies: 2.5
- Shrimps: 3.1
- Piave cheese: 1.7
- Mozzarella di bufala: 1.5
- Arugula: 1.2
- Chicken: 2.9

## DESSERTS

### IL NOSTRO CANNOLO SICILIANO • 5.9

Ricotta cream with crisp crumbled cannoli dough, chopped pistachios, and chocolate shavings. **V CN**

### GOLOSA • 7.4

Nutella pizetta with strawberries, blueberries and hazelnuts. **V CN**

### TIRAMISÙ • 6.2

For a sweet pick-me-up, our version of the classic Italian dessert. **V CN**

### TORTA MOUSSE AL CIOCCOLATO • 6.4

Intense chocolate mousse cake with a cookie crust, covered in chocolate shavings. **V CN**

**V** VEGETARIAN **VG** VEGAN **CN** CONTAINS NUTS **LF** LACTOSE-FREE. ASK FOR OUR ALLERGEN MENU IF YOU NEED MORE INFO

# IL BAR

## COCKTAILS

### BELLA DONNA MOJITO • 8.5 / 24

Cinzano Bianco, strawberry puree, fresh lime juice, homemade cinnamon syrup, fresh mint, & soda.

### PASSIONE DAIQUIRI • 8.5

Añejo rum, passion fruit puree, & homemade cinnamon syrup.

### ESPRESSO MARTINI "EL JEFE" • 8.5

Vodka, espresso coffee, sugar, & Patrón Café liquor.

### PEAR PIRATE • 8.5

Barrel aged spiced rum, pear, fresh lemon juice, & sugar.

### CAIPIRIÑA BOMBÓN • 8.5

Cachaça, homemade spicy chocolate syrup, orange, & sugar.

### APPLE SANTA WONDERLAND 8.5

Vodka, Cinzano Rosso, lemon, fresh apple, & homemade cinnamon syrup.

### LA NARANJA MECÁNICA 8.5

Brandy, orange marmalade, fresh orange and lemon juices, & sugar.

### MEDITERRANEAN MULE • 8.5 / 24

Gin, ginger homemade syrup, fresh lime juice, ginger beer, & a touch of rosemary.

### CUCUMBER FLOWER • 8.5 / 24

Gin, apple, cucumber, fresh lemon juice, elderflower syrup, & soda.

### OLD CUBAN • 8.5 / 24

Añejo rum, fresh lime juice, elderflower syrup, & soda.

### BLOODY LEGEND • 8.5 / 24

Vodka, tomato juice, our special spicy sauce, & fresh lemon juice.

*Classic Cocktails available on request.*

## SHOTS

### SPICY JOY • 3.5

Vodka, Cassis crème, lemon, & ground black pepper sugar.

### ROCK MACHINE • 3.5

Maker's Mark Bourbon, passion fruit, & vanilla syrup.

Limoncello • 4 / Amaro Montenegro • 5 / Amaro del Capo • 5

## BEERS

Heineken • 3.1 / 5.1

Amstel Radler Clara • 4.1

Moretti • 4.5

Heineken 0,0% • 4.1

Peroni Doppio Malto • 5

## APERITIFS

### NEGRONI PER LEONI • 8

Cinzano Rosso, gin, Campari, & bitter orange marmalade.

### AMERICANO MARRANO • 7.5/21

Cinzano Rosso, Campari, Heineken beer, & grapefruit.

### NEGRONI SBAGLIATO • 8

Cinzano Rosso, Campari, & sparkling wine.

### SUPER HUGO • 7.5 / 21

Sparkling wine, fresh lemon juice, elderflower syrup, fresh mint, & soda.

### SPRITZ APEROL • 6.5

The traditional Italian aperitif cocktail.

### VERMUT DEL VICINO • 5

Our house vermouth with Cinzano Rosso, & Saint Germain.

## WINES

### WHITE

Falanghina La Guardiense - Campania • 3.9 / 18.5

Pinot Grigio Fossa mala - Friuli • 5.1 / 24.7

### ROSÉ

Cerasuolo Majolica - Abruzzo • 4.1 / 19.1

### RED

Montepulciano Majolica - Abruzzo • 4.4 / 21.5

Valpolicella Classico Superiore Zenato - Veneto • 4.9 / 23.7

### SPARKLING

Prosecco Teresa Rizzi - Veneto • 4.1 / 19.1

Moscato d'Asti Scanavino - Piemonte • 20.9

Roger de Flor - Macabeo brut • 3.8/16.8

Moët & Chandon Brut • 59

## FRESH JUICES & SMOOTHIES

### VERY BERRY • 5.7

Red berries, lemon, sugar, & soy milk smoothie.

### ENERGIA PURA • 6.6

Banana, blueberries, oat milk, & honey smoothie.

### +VITAMIN • 5.9

Apple, carrot, & celery juice.

### GO GREEN • 5.5

Cucumber juice, homemade ginger syrup, fresh lemon, & soda.

FRESHLY SQUEEZED ORANGE JUICE • 3.9 / 5.4

FRESHLY PRESSED APPLE JUICE • 3.9 / 5.4

## COFFEES

Ask for our specials & classic Italian coffees.