



MEDITERRANEAN ARTISANAL MADE IN  
ITALIAN GASTROBAR

COFFEES AND TEAS

Café espresso	1,50€
Café macchiato	1,70€
Cappuccino	2,50€
Macchiato	2,00€
Flat white	3,20€
Latte macchiato	2,70€
Milk	2,00€
Americano	2,00€
Coffee with liquor	2,80€
Tés/Infusiones	2,90€
oat milk	+ 0,20€
decaffeinated	+ 0,20€

SOFT DRINKS

Acqua Panna	2,50€
San Pellegrino	2,80€
Coca-Cola	3,00€
Coca-Cola Zero	3,00€
Fanta	3,00€
Tónica	3,00€
Nestea	3,00€
Juices	3,00€
Fresh orange juice	4,00€
Crodino "l'aperitivo biondo"	4,00€

SPECIALTY COFFEE

Macchiato with pistachio cream or Nutella	2,50€
Cappuccino with pistachio cream or Nutella	3,90€
Iced latte	4,20€
Shaken iced coffee	3,50€

BEERS

Peroni 0.25 cl	3,00€
Peroni 0.30 cl	3,50€
Peroni 0.50 cl	5,90€
Peroni alcohol free	3,50€
Peroni gluten free	3,50€

ITALIAN WINES

Ask us about the selection of the month so we can recommend the wine that best suits your tastes.

The entire selection is available by the glass or bottle

COCKTAILS

Aperol Spritz	6,00€
Vermouth	5,00€
Negroni / Negroni Sbagliato	8,00€
Americano	7,00€
Gin Tonic	8 - 10 - 12€
Espresso Martini	8,00€



MEDITERRANEAN ARTISANAL MADE IN

ITALIAN GASTROBAR

## CROISSANTS

Homemade margarine croissants

Croissant	2,00 €
Croissant with Bronte pistachio cream	3,40 €
Croissant with Nutella	2,60 €
Croissant with jam	2,60 €
Croissant with cheese and ham	4,50 €

## HOMEMADE DESSERTS

Tiramisú	5,90 €
Pistachio Tiramisú	6,50 €
Chocolate Salami	4,90 €
M.A.M.I. Pizza with Nutella and Bronte pistachios	6,50 €

## FOCACCIA GENOVESE

Plain 3,50 €

**CLASSICA** 6,00 €

Italian cooked ham, caciocavallo cheese

+ **White truffle oil** 7,00 €

**VEGETARIANA** 6,50 €

Mozzarella fiordilatte, goat cheese, cherry tomatoes

**MORTADELLA AMORE MIO** 7,50 €

Mortadella, Campana DOP mozzarella, pistachio pesto

**SAN DANIELE** 8,50 €

San Daniele DOP ham, sweet caciocavallo cheese, grilled artichokes

## APETIZERS

Green olives	4,00 €
Cherry tomatoes in extra virgin olive oil	4,00 €
Taralli from Puglia with fennel seeds	2,90 €
potato chips	2,50 €
Focaccia bread	3,00 €

### PORTION 1/2 - REGULAR

Mortadella board	6,50 € - 12 €
Mortadella board with white truffle oil and pistachios	7,50 € - 14 €
San Daniele ham board	9,00 € - 18 €
Cheese board with jam	8,00 € - 16 €

Allergen information available



## MEDITERRANEAN ARTISANAL MADE IN

### ITALIAN GASTROBAR

#### PIZZETTA M.A.M.I.

Gourmet pizza with special dough made with natural yeast, 72 hours of fermentation, and 85% hydration.

**LA REINA** 6,90 €

San Marzano DOP tomatoes, fiordilatte mozzarella, basil, EVO oil

**É UNA BUFALA** 8,50 €

San Marzano DOP tomatoes, cherry tomatoes, Buffalo Mozzarella DOP, basil, EVO oil

**LA PROSCIUTTONA** 8,90 €

San Marzano DOP tomatoes, fiordilatte mozzarella, Italian cooked ham, basil, EVO oil

**LA TARTUFONA** 12,50 €

Fiordilatte mozzarella, truffle caciocavallo, mortadella with pistachios, 1/2 ball of Buffalo Mozzarella DOP, white truffle oil, pistachios

**LA CABROSA** 11,00 €

Fiordilatte mozzarella, goat cheese, Coppa DOP, grilled artichokes, basil, EVO oil

**LA CRUDAIOLA** 12,50 €

Fiordilatte mozzarella, cherry tomatoes, San Daniele DOP ham, Grana Padano 24 months, basil, EVO oil

**DONNA CARMELA** 10,50 €

Smoked provola, fiordilatte mozzarella, black taggiasca olives, grilled artichokes in EVO oil, cherry tomatoes, basil

**LA FORMAGGIOSA** 11,00 €

Fiordilatte mozzarella, goat cheese, truffle caciocavallo, Grana Padano 24 months, black pepper.

+ **White truffle oil** 12,00 €

**FOCACCIA** 5,00 €

EVO oil, Grana Padano 24 months, rosemary

**EXTRA** + 2 €

#### MAIN COURSES

**MARIA CHE BUFALA** 12 €

Buffalo Mozzarella DOP, cherry tomatoes, basil, EVO oil

**PROSCIUTTONA** 16 €

San Daniele DOP ham, Buffalo Mozzarella DOP

**LASAGNA** 14 €

Lasagna with Bolognese ragù sauce, mozzarella, béchamel, Grana Padano

**VEGETARIAN LASAGNA** 15 €

Lasagna with green beans, potatoes, basil pesto, cheese, cherry tomatoes, béchamel, Grana Padano.

**PARMIGIANA** 12 €

Eggplant millefeuille with San Marzano DOP tomatoes, mozzarella, Grana Padano

Allergen information available