



DELLA CUCINA TRADIZIONALE ITALIANA

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APPETIZERS

A selection of local cured meats and cheeses, including artisanal goat cheeses from zero miles, accompanied by homemade jams and honey. €20,00  
(1,5,7,8,9)

Classic Italian bruschetta with buffalo mozzarella stracciatella from Pestum and Cetara anchovies € 13,00  
(1,7)

Italian salad (lettuce - carrots - tomatoes) € 8,00  
with the addition of: + € 3,00 for each addition

- mozzarella (7)
- tuna (4)
- hard-boiled egg (3)
- salmon (4)

Caprese salad with Pestum buffalo mozzarella from Masseria Lupata on a fresh cherry tomato salad € 12,00  
(1,3,7)

Today's appetizer recommended by the Chef

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FIRST COURSES

Spaghetti from the De Martino pasta factory, D&G Gold Selection, with cherry tomatoes from the chef's garden € 15,00  
(1,3)

Lasagna Bolognese € 15,00  
(1,3,7,8)

Chef's Lasagna € 15,00  
(1,3,6,7,8)

Robiola-stuffed ravioli with San Marzano DOP tomato sauce € 16,00  
(1,3,7)

Today's first course recommended by the Chef

Sapori e Sapori

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SECOND COURSES

Beef fillet burger, served with homemade bread, caramelized onions, tomato and melted  
Toma cheese, accompanied by French fries € 17,00  
(1,6,7,9)

Eggplant parmigiana € 14,00  
(1,3,6,7)

Sliced beef with baked potatoes € 14,00

Fish Dish of the Day € 14,00

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PIZZA GOURMET

MARGHERITA\*

San Marzano DOP tomatoes and buffalo mozzarella from the Lupata dairy € 15,00  
(1,7,8)

with the addition of Cetara Nettuno anchovies + € 2,00  
(4)

SALUMI\*

White pizza with mozzarella, Parma ham, Praga, Cinta Senese lard  
and Piedmontese salami € 16,00  
(1,6,7,8)

PIZZA FRITTA \*

Escarole, capers, olives and cod € 16,00  
(1,5,6,7,8)

\*Frozen artisan product