



## SORPRESA MENU

4 COURSES €66

5 COURSES €72

ONLY TO ORDER FOR THE WHOLE TABLE



## ANTIPASTI

### ANTIPASTO MISTO €20.5

Charcuterie | cheese

### CAPELANTE ZAFFERANO €20.5

Scallops | shrimp bisque | pistachio | squid ink | saffron

### BURRATA €17

Burrata | yellow tomato | red tomato | taralli  
Black olive powder

### VITELLO TONNATO €18

Veal | tuna sauce | capers

### ZUPPA DI POMODORO €12

Italian tomato soup

### CULATTA E CAPRINO €19

Aged ham | goat cheese | honey | walnuts

### GAMBERETTI PICCANTI €20

shrimps | spicy avocado | marinated vegies

### CARPACCIO DI MANZO €19.5

Beef | rucola | Parmesan cheese | pine nuts

### INSALATA CAPRESE €18

Mozzarella | cherrytomato | rucola | balsamic vinegar

### ZUPPA DELLO CHEF €13.5

Chef's soup

## PRIMI

### PARMIGIANA DI MELANZANE €23

Fried eggplant | mozzarella | tomato | basil |  
Parmesan cheese

### SPAGHETTI ALLA NOSTRA NERANO €24

Zucchini | provolone del Monaco (cowmilk)

### RISOTTO CON GAMBERI €26 P.P

Carnaroli rice | shrimps | potato | scamorza  
(smoked cheese | shrimp bisque  
(minimum 2 persons)

### RAVIOLI N'DUJA E PECORINO €24

N'duja (spicy sausage) | pecorino | roasted  
cherrytomato | rucola | stracciatella |  
ricotta salata (salted sheep cheese)

### AGNOLI AL TARTUFO €25

Fresh truffle | stracchino (soft cheese) |  
Butter | sage

### CAVATELLI PESTO E TONNO €25

short pasta from Puglia | rucola | basil |  
Tuna | lemon

IF YOU HAVE ANY ALLERGIES, PLEASE LET US KNOW!

## CARNE

### FILETTO DI MANZO €34.5

Lava stone grilled beef tenderloin

### RIB-EYE DI MANZO €39.5

Lava stone grilled rib-eye

### TAGLIATA DI MANZO €36

lava stone grilled sliced tenderloin |  
parmesan cheese | rucola pesto | balsamic

### CARRÉ D'AGNELLO €36

Oven roasted rack of lamb | honey | black  
garlic | sauce of Aglianico (red wine)

### PETTO D'ANATRA €32.5

Slow-cooked duck breast | star  
anise | cinnamon

### COSTOLETTE D'AGNELLO €36

Lava grilled lamb chops | peperoni | mint |  
Lemon

## PESCE

### SPIGOLA MEDITERRANEA €31.5

Fillet of seabass | tomato | capers | black  
olives | oregano | basil

### PESCE DEL GIORNO € daily price

Fresh fish of the day

Our maincourses are served with garnish.

## CONTORNI E EXTRA

### INSALATA DI RUCOLA €5.5

Rocket salad

### PANE €4.5

Extra basket of bread

### PATATE CON ROSMARINO €5.5

Oven roasted potatoes with rosemary

### TARTUFO FRESCO €8

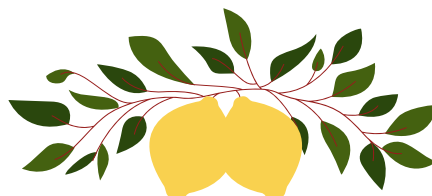
Fresh truffle

### VERDURE DEL GIORNO €6.5

Fresh oven roasted vegetables

### PARMIGIANO REGGIANO €6.5

Parmesan cheese



## DOLCE

### **TAGLIERE DI FORMAGGI €18.5**

A selection of Italian cheeses

### **TIRAMISÙ FATTO IN CASA €10.5**

Homemade tiramisù | lady fingers | coffee  
**Alcohol-free**

### **CANNOLI SICILIANI €11.5**

Crispy fried pastry | ricotta | chocolate |  
Pistachio

### **TARTUFO NERO ARTIGANALE €11.5**

Chocolate ice cream | haselnut  
paste | chocolate saus

### **CAPRESE SBRICIOLATA €11.5**

Crumbled chocolate cake | chocolate sauce |  
Vanilla ice cream

### **SGROPPINO €11.5**

Lemon sorbet ice cream | vodka | prosecco

### **TARTUFO AL LIMONCELLO €11.5**

Limoncello ice cream | limoncello

### **PANNA COTTA €10.5**

White chocolate | caramelized haselnut

## CAFFE/TE

### **COFFEE €3.2**

#### **ESPRESSO €3.2**

#### **ESPRESSO MACCHIATO €3.5**

#### **DOPPIO ESPRESSO €5.4**

#### **CAPPUCCINO €3.7**

#### **LATTE MACCHIATO €4.5**

### **TEA €4**

#### **FRESH MINT €4.5**

#### **FRESH GINGER €4.5**

#### **CORETTO €5**

#### **ESPRESSO MARTINI €12**

#### **FLAT WHITE €6**

## VINO DA DESSERT A BICCHIERE

### **MALVASIA PASSITO €12**

Fresh | peach | aromatic | ginger

### **PRIMITIVO DOLCE €12**

aged cherries | dates | dried vigs | sweet

ASK US FOR A MATCHING DESSERT WINE

