

Menu

Service, bread, Cover charge

(allergeni) € 5,00 to person

APPETIZER		
Bresaola: cold cuts of beef with herb salad, olive oil and green pepper		12,00
Smoked ham with dried tomato		12,00
Prosciutto crudo: mountain ham with grilled artichoke		12,00
Soppresata lucana piccante: sausage with chilli peppers		10,00
Salsiccia "Lucanica": small sausage with fennel		10,00
Mix cold cuts	((1,5,7))	16,00

FIRST COURSE		
Zuppa of the day	(1,(7),9)	12,00
Amatriciana: rigatoni with tomato sauce, little pieces of bacon and (a pinch of) chilli peppers with pecorino cheese	(1,(7))	14,00
Vermicelli cacio e pepe: spaghetti with pecorino cheese,black pepp and olive oil (molto al dente)	(1,7)	16,00

SPECIAL FIRST COURSE		
This pasta is home made, typical from Basilicata (south Italy)		
Orecchiette: small pasta with meat sauce (lamb, pork, beef), and "cacioricotta" cheese	(1,3,(7),9,12)	17,00
Ciabatte: small fresh pasta with soft cow's milk cheese "ricotta", tomatoes, grated parmesan and basil	(1,3,7)	15,00
Cautarogni: small fresh pasta with broccoletti, garlic,chili pepper (winter) fresch tomato (summer)	(1)	17,00
Causuni: ravioli with "ricotta" cheese and vegetable covered with tomato sauce and basil	(1,3,5,7)	15,00
Fusilli: long pasta with olive oil, garlic, chilli pepper and breadcrumb	(1,5)	15,00
Lucanelli terribili: small pasta with tomato sauce, garlic, chilli peppers and dry fried sweet peppers	(1)	15,00
TRIS più uno: our choise of four different kinds of pasta, (for minimum of two portions)	(1,3,5,7,9,12)	24,00 to person

SECOND COURSE		
Carne ai ferri: grilled meat choice of, fillet,beef steak, slices of beef		12,00/14,00 al fig
Baccalà og the day:salted cod og the day	(1,(4),5)	26,00
Lingua lessa: boiled tounge with green sauce and mustard	4,5,7,9,10,12)	16,00
Polpettine di stagione	(1,3,5,7)	17,00
Pezze pazze: slices of beef with sauce of chilli peppers, origano, e peperoncino accompagnate da crocchette	(1,3,4,5,7,10,11,12)	18,00
Babette: roast veal covered with truffles cream	(7,9)	20,00
Fiorella: veal escalop with carrot sauce and balsamic winegar	(1,7)	16,00
Gli-gli: turkey breast with orange sauce	(1,7)	16,00
Sette veleni: "Anastasia" fillet of beef, covered with truffles sauce		

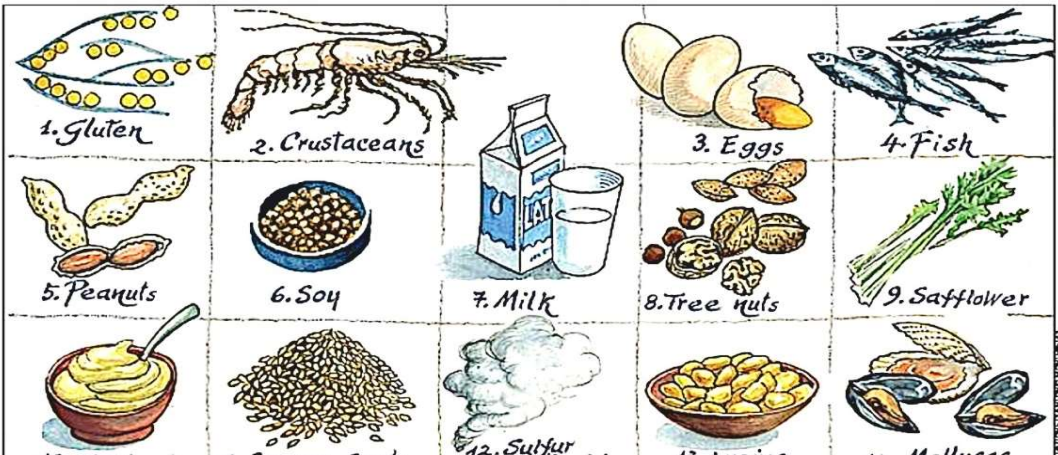
(allergeni) €

SIDE DISHES		
Insalata: mix salad or green salad		7,00
Verdura cotta: cooked vegetable	(1,3,5,7)	7,00
Crocchette: mashed potatoes covered with bread crumb and fried	(1,3,5,7)	7,00
Zucchine: courgette filled with mozzarella cheese and stewed in tomato sauce	(1,5)	8,00
Peperoni "cruschi": dry fried sweet peppers		9,00

CHEESES		
Scamorza ai ferri: grilled unfermented cheese	(7,10)	14,00
Misto di formaggi: Selecion of cheeses from Basilicata	(7,10)	16,00

DESSERTS		
Tagliata di frutta fresca: fresh fruit		7,00
Gelato semplice: ice-cream: vanilla, hazel nuts, lemon, raspberry	(3,5,7,8)	7,00
Gelato condito: ice-cream drowned in coffee or spirit or hot chocolate	(3,5,7,8,12)	10,00
Stregone stregato: mixed ice-cream with "strega" liqueur	(1,3,5,7,8)	
Profiterole: bignè, hot chocolate on top, whipped cream, cherries and cinnamom	,3,5,7,8,12)	12,00
Dolce dello "chef": chef 's cakes of the day	(1,3,5,7,8)	10,00

BESIDES
The dishes of day and those normally possible
For a better choice: ask for the wine list and spirits list
the menu for intollerant and allergic



MENÙ STORICO
(3 course)
cacio e pepe
pezze pazze
2 palline di profiterole
€ 46,00*
(1,3,4,5,7,8,9,10,11,12)

MENÙ DELL'AMICIZIA
(10 course)
selection of first courses
selection of second courses
selection of dessert
€ 50,00*

with beverage, aperitif, tasting 4 wine and...
€ 75,00*
(1,3,4,5,7,8,9,10,11,12)

GRAN MENÙ DEGUSTAZIONE
(15 course)
everything from the appetizer to the coffee,
following the whims of the chef
€ 70,00*
with beverage, aperitif, tasting 5 wine and...
€ 95,00*
(1,3,4,5,7,8,9,10,11,12)

* to person
and it is possible minimum
for two portions and full table

After consulting the menu," please inform the staff of any food allergies or intolerances—and their severity—before placing your order.

