

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 pepper 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 )	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) fresh tomato (summer)	( 1 )	17,00
Causuni: ravioli with "ricotta" cheese and vegetable covered with tomato sauce and basil	( 1,3,7 )	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 )	24,00

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	( 1,3,4,5,7,10 )	16,00
Polpettine di stagione	( 1,3,5,7 )	17,00
Pezze pазze: slices of beef with sauce of chilli peppers, origano, garlic and olive oil	( 1,3,4,5,7,10,11,13 )	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 and porcine mushrooms	( 7 )	42,00

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 )	10,00
Stregone stregato: mixed ice-cream with "strega" liqueur		
Profiterole: bignè, hot chocolate on top, whipped cream, cherries and cinnamom	(1,3,5,7,8)	12,00
Dolce dello "chef": chef 's cakes of the day	(1,3,5,7,8)	10,00

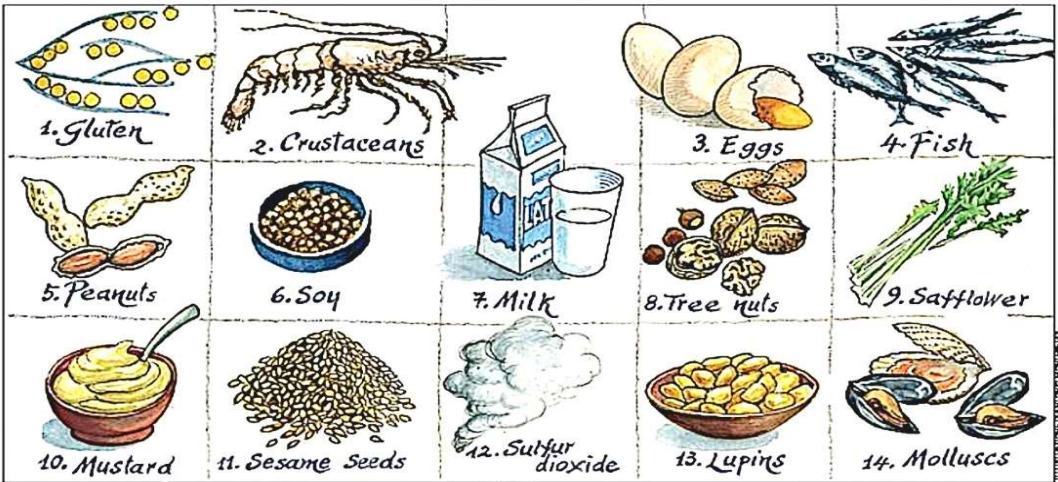
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BESIDES

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 pазze	
2 palline di profiterole	
€ 46,00*	
(1,3,5,7,8,9,10,11)	

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*	
(1,3,5,7,8,9,10,11)	

GRAN MENÙ DEGLUSTAZIONE	
(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*	
(1,3,5,7,8,9,10,11)	

\* to person

and it is possible minimum

for two portions and full table

