

Menu

Service, bread, Cover charge

€
(allergens) 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
Soppressata 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, chili 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 choice of four different kinds of pasta, (for minimum of two portions)	(1,3,5,7,9) 24,00 to person

SECOND COURSE

Carne ai ferri: grilled meat choice of, fillet, beef steak, slices of beef	12,00/14,00 al kg
Baccalà of the day: salted cod of the day	(1,4,5) 26,00
Lingua lessa: boiled tongue with green sauce and mustard	(1,3,4,5,7,10) 16,00
Polpettine di stagione	(1,3,5,7) 17,00
Pezze pazze: 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 escallop with carrot sauce and balsamic vinegar	(1,7) 16,00
Glu-glu: 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

(allergeni) €

SIDE DISHES

Insalata: mix salad or green salad	7,00
Vendura 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: Selection of cheeses from Basilicata	16,00

DESSERTS

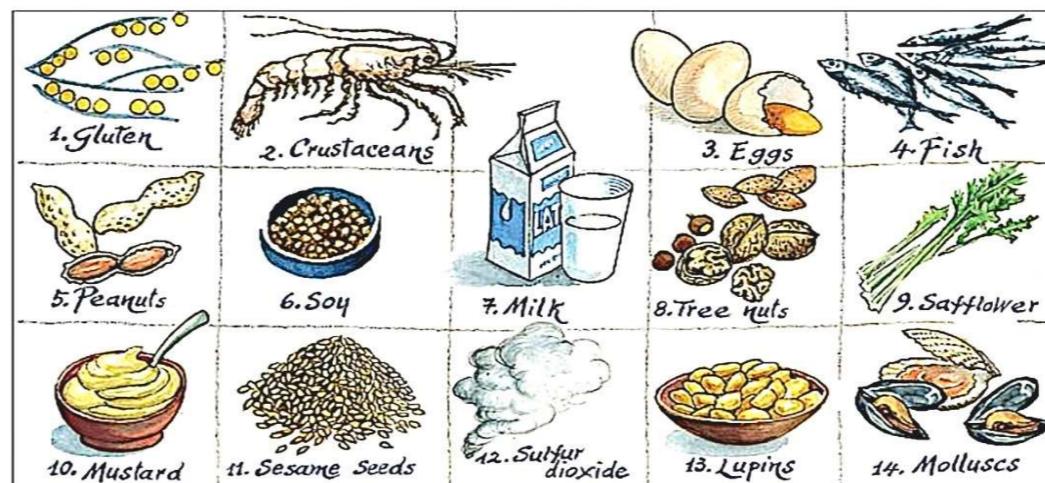
Tagliata di frutta fresca: fresh fruit	7,00
Gelato semplice: ice-cream: vanilla, hazel nuts, lemon, raspberry	(3,5,7,8) 7,00
Gelato condito: ice-cream drowned in coffee or spirit or hot chocolate	(3,5,7,8) 10,00
Stregone stregato: mixed ice-cream with "strega" liqueur	
Profiterole: bignè, hot chocolate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

the sin of gluttony are venial

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

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

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

