# ANTIPASTI

**Bruschette al pomodoro** **8,00€**
Fresh tomatoes on toasted bread (1)

**Insalata caprese con mozzarella di Bufala** **11,00€**
Fresh tomatoes, Buffalo mozzarella and rocket (7)

**Sformatino di carciofi con fonduta di pecorino e zafferano** **13,50€**
Artichoke flan with pecorino fondue and saffron (1,3,7,8)

**Figliata di Bufala da 1 kg** **40,00€**
Figliata Buffalo mozzarella (7)

**Crostini toscani** (per due persone) **11,00€**
Liver paté with toasted bread (1,4,7,9)

**Prosciutto e burrata** **14,00€**
Ham and Burrata (7)

**Battuta di manzo con stracciatella di burrata e scaglie di tartufo** **21,00€**
Beef tartare with stracciatella cheese and truffle (7)

**Affettato misto** (per due persone) **19,00€**
Mixed cold cuts

**Gran tagliere** (per due persone) **29,00€**
Mixed cold cuts, cheeses and mustard (7)

**Baccalà fritto con yogurt e erba cipollina** **15,00€**
Fried salt cod with yogurt and chives (1,7)

**Coperto 2,50€**

# PRIMI PIATTI
# HOME MADE PASTA

**Pici al ragù d'anatra** **17,00€**
Pici pasta with duck ragout (1,9)

**Ravioli di pere e pecorino al burro salato e pinoli** **18,00€**
Pear and pecorino ravioli with salted butter and pine nuts (1,3,7,8)

**Tagliatelle al ragù di coniglio, olive taggiasche e limone** **18,00€**
Tagliatelle with rabbit ragù, Taggiasca olives and lemon (1,3,9,12)

**Tagliolini al tartufo fresco di stagione** **23,00€**
Tagliolini with fresh seasonal truffle (1,7,3)

**Gnocchi alla trabaccolara** **19,00€**
Gnocchi with trabaccolara fish sauce (1,3,4)

**Spaghetti allo scoglio** **22,00€**
Spaghetti with mussles, clams, cuttlefishes, prawns (1,2,4,12,14)

# SECONDI

**Polpo alla piastra con purea di patate e salsa al Chianti** **26,00€**
Grilled octopus* with potato purée and Chianti Classico sauce

**Pollo ripieno con bietole saltate** **21,00€**
Stuffed chicken with sautèed chard (9)

**Lombatina di vitella alla griglia** **26,00€**
Grilled veal loin

**Tagliata di manzo con rucola e parmigiano** **27,00€**
Grilled sliced beef with rocket and Parmesan

**Filetto al pepe verde** **36,00€**
Filet with green peppercorns (1,6,7,10)

**Bistecca alla fiorentina, kobieta scottona** **65,00€/kg**
Grilled T-bone steak, kobieta scottona

**Bistecca alla fiorentina, sashi scottona** **80,00€/kg**
Grilled T-bone steak, sashi scottona

# CONTORNI E INSALATE

**Verdure saltate** **8,00€**
Chard with olive oil, garlic and chili

**Carciofi trifolati profumati al timo** **11,00€**
Artichokes sautéed with thyme (7)

**Caponata** **8,00€**
Roasted eggplant with sautéed bell pepper, zucchini, dried tomatoes, olives and capers

**Patate tripla cottura** **8,00€**
Triple cooked potatoes (1)

**Insalata mista** **9,00€**
Mix salad with tomatoes, corn, fennel, carrots and cucumber

**Insalata Mediterranea** **11,50€**
Mix salad with olives, cappers, anchovies, onion and pecorino cheese (4,7)

**Insalata Nizzarda** **14,50€**
Mix salad with tuna fish, egg and mozzarella (3,4,7)

**Insalata Greca** **13,50€**
Greek salad with tomatoes, cucumber, olives, onion and feta cheese (7)

# PIZZE

**Margherita** **10,00€**
Tomato sauce and mozzarella (1,7)

**Margherita con prosciutto crudo toscano** **13,00€**
Tomato sauce, mozzarella and Tuscan raw ham (1,7)

**Margherita con Bufala** **13.00€**
Tomato sauce and buffalo cheese (1,7)

**Pomodoro fresco, Bufala e basilico** **15,50€**
Yellow tomato sauce, fresh buffalo, tomatoes and basil (1,7)

**Tartufina** **24,00€**
Tomato sauce, stracciatella and truffle (1,7)

**Bianca con mortadella, stracciatella e granella di pistacchio** **16,00€**
Mozzarella, mortadella, stracciatella cheese and chopped pistachio (1,7,8)

**Salsiccia e friarielli: Mozzarella** **15,00€**
Sausage and friarielli

**Napoletana** **12,00€**
Tomato sauce, mozzarella, cappers, anchovies and oregano (1,4,7)

**Quattro formaggi e pere** **15,00€**
Mozzarella, grana, pecorino, blue cheese and pears (1,7)

**Burrata, 'nduja e basilico** **15,00€**
Tomato sauce, burrata cheese, 'nduja and basil (1,7)

**Vegetariana** **15,00€**
Tomato sauce, mozzarella, zucchini, eggplants, peppers, artichokes and olives (1,7)

**Ortolana con scaglie di parmigiano** **15,00€**
Mozzarella, rocket, fresh tomatoes and grana (1,7)

**Salamino** **11,00€**
Tomato sauce, mozzarella and pepperoni (1,7)

**Prosciutto e funghi** **12,50€**
Tomato sauce, mozzarella, ham and mushrooms (1,7)

**Maialona** **14,50€**
Tomato sauce, mozzarella, sausage, pepperoni, ham and würstel (1,7)

**La parmigiana** **14,00€**
Mozzarella, eggplant, Parmesan cheese, and tomato (1,7)

# DOLCI

**Tiramisù** **9,00€**
Tiramisù (1,3,7)

**Profiteroles** **9,00€**
Profiteroles (1,7)

**Torta di mele con crema chantilly** **10,00€**
Apple pie with Chantilly cream (1,3,5,8)

**Affogato al caffè** **8,00€**
Vivoli's Ice cream with coffee (3,7)

**Tenerina con crema al mascarpone** **10,00€**
Tenerina cake with mascarpone cream (1,3,7)

**Cantucci e Vinsanto** **9,50€**
Cantucci and Vinsanto (1,3,7,12)

**Ananas** **7,50€**
Pineapple

# BEVANDE

**Acqua Panna 0.75 | 4.00€**

Still water

**Acqua San Pellegrino 0.75 | 4.00€**

Sparkling water

**Bibite | 4.00€**

Soft Drink

**Spremuta d'arancia | 7.00€**

Fresh orange juice

**Spritz | 7.50€**

*Spritz*

*DRINK A BASE DI VODKA*

**42 Below | 10.00€**

**Altamura | 12.00€**

*DRINK A BASE DI GIN*

**Bombay | 10.00€**

**Maite | 14.00€**

**Amari | 4.00€**

**Scotch Whisky Aberfeldy | 9.00€**

**Caffè | 2.00€**

**Caffè corretto | 4.00€**

**Cappuccino | 4.50€**

**Caffellatte | 5.00€**

*BIRRA*

**Birra alla spina Krombacher 0.30cl**

*Draft beer Krombacher*

1. Pils | 5.00€
2. Rossa | 5.50€
3. Non filtrata | 6.00€

**Birra artigianale in bottiglia 0.33cl**

*Craft beer in bottle*

1. Flea Costanza | 8.00€
2. Dolomiti Pils | 6.00€