



APPETIZERS

FROM THE LAND

- FRIED CACIOCAVALLO OVER A BED OF CARAMELISED ONIONS** 13 €
Breaded and fried caciocavallo cheese with caramelised red Tropea onions. Allergens: 1,3,7
- FLAN OF PARMIGIANA** 14 €
OVER VELOUTÉ OF TOMATO AND PARMESAN
Aubergines, parmesan cheese, tomato, basil, black pepper, garlic and EVO oil. Allergens: 7
- CARPACCIO OF BLACK SUCKLING PIG** 15 €
OVER MOUSSE OF RICOTTA CHEESE AND DROPS OF 'NDUJA
Black suckling pig stewed at low temperature, parsley, bay leaves and EVO oil. Allergens: 7
- COMMISSO PLATTER** (recommended for 2 people) 20 €
Capocollo, sausage, soppressata, bacon and three semi-aged pecorino cheeses.
Allergens: 7
- BARONE PLATTER** (recommended for 2 people) 22 €
Selection of Calabrian meatballs, scupeci aubergines, wild chicory, sun-dried cherry tomatoes, mixed salt and Sila brushwood mushrooms. Allergens: 1,3,7

FROM THE SEA

- SALTED COD FISHBALL** 12 €
Cod fish, bread, parsley, egg yolk and cheese. Allergens: 1,3,4,7
- CARPACCIO OF TUNA WITH BROCCOLI STEWED** 16 €
AT LOW TEMPERATURE AND DROPS OF BURRATA*
Carpaccio of tuna with broccoli, burrata cheese, rosemary, garlic, juniper and EVO oil.
Allergens: 4, 7
- PEPPERED MUSSELS RED-COLOURED** 16 €
Mussels with tomato, chili pepper, garlic, black pepper and EVO oil.
Allergens: 14
- SEAFOOD SALAD WITH ORANGE AND MINT*** 17 €
Seafood salad with prawns, mussels, clams, cuttlefish, black pepper, with orange, mint and EVO oil. Allergens: 2,14
- SEARED OCTOPUS OVER ASH-ROASTED POTATOES,** 18 €
PISTACHIO AND LEAVES OF JOWL BACON*
Seared octopus, potatoes, pistachio, jowl bacon, butter, celery, orange, lemon, carrots and EVO oil. Allergens: 7,8,9,14

ENTRÉES

FROM THE LAND

- IMPERIAL FILEJA** 13 €
Fileja pasta with tomato, aubergines, smoked ricotta cheese, crispy sausage and basil.
Allergens: 1, 7
- PICI WITH RAGÙ OF GOAT MARINATED** 14 €
AND STEWED AT LOW TEMPERATURE WITH ITS SPICES*
Pici pasta with ragù of goat stewed at low temperature, carrot, onions, leeks, tomato and EVO oil. Allergens: 1
- GARGANELLI WITH PORCINI, 'NDUJA AND SMOKED SCAMORZA*** 14 €
Garganelli pasta with porcini mushrooms, 'nduja, scamorza cheese, parsley and EVO oil.
Allergens: 1, 7
- SPAGHETTI CARBONARA WITH TRUFFLE** 15 €
Spaghetti pasta with bacon, egg, black pepper, pecorino cheese, parmesan cheese, truffle in flakes and truffle oil. Allergens: 1,3,7

FROM THE SEA

- PACCHERI WITH SALTED COD, TAGGIASCHE OLIVES,** 14 €
WILD FENNEL AND RED DATTERINO*
Paccheri pasta with codfish simmered with white wine, taggiasche olives, wild fennel, red datterino tomato, basil, parsley and EVO oil. Allergens: 1,4,12
- SPAGHETTI WITH CLAMS*** 14 €
Spaghetti pasta with clams, garlic, parsley, lemon zest and EVO oil. Allergens: 1,14
- TAGLIATELLE WITH RED PRAWN,** 15 €
BERGAMOT ZEST AND PINK PEPPER*
Tagliatelle pasta, red prawn, bergamot, pink pepper, basil and EVO oil. Allergens: 1,2
- RISOTTO IN A CREAM OF SCAMPI** 15 €
WITH BEETROOT AND PISTACHIO*
Rice, scampi, beetroot, pistachio, rosemary and EVO oil. Allergens: 2,8

MAIN COURSES

FROM THE LAND

TAGLIATA OF CHICKEN FILET ON A MOUSSE OF POTATOES AND REDUCTION OF PEPPERS*	17 €
Tagliata of chicken, potatoes, peppers, butter, vinegar, garlic, parsley and EVO oil. Allergens: 7	
SAUSAGE AND TURNIP GREENS, SERVED WITH FENNEL SPICY CROSTONE*	17 €
Calabrian sausage, turnip greens, garlic, chili pepper and EVO oil.	
FILET OF BLACK SUCKLING PIG IN CREAM OF CACIOCAVALLO AND CARMELISED ONIONS	19 €
Black suckling pig stewed at low temperature, caciocavallo cheese, onions, bay, thyme and fennel. Allergens: 7	
BEEF TAGLIATA: WITH TRUFFLE WITH PORCINI MUSHROOMS WITH PISTACHIO ROCKET AND GRANA CHEESE	20 €

FROM THE SEA

FRIED SALTED CODFISH OVER VELOUTÉ OF GARBANZO BEANS*	18 €
Salted codfish, garbanzo beans stewed on ground of onions, carrots and leeks. Allergens: 4	
SEARED FILET OF SEABASS WITH CARMELISED ONIONS AND FLAKES OF ALMONDS*	19 €
Seared seabass, onions, almonds, parsley, black pepper, vinegar, sugar and EVO oil. Allergens: 4,8	
FILET OF SALMON IN BREAD CRUST PERFUMED WITH LIME AND BLACK SESAME	20 €
Salmon stewed in clarified butter, bread, lime, black sesame, sprouts and EVO oil. Allergens: 4,7,11	
FRIED OCTOPUS OVER MOUSSE OF POTATOES AND SUMMER TRUFFLE*	20 €
Octopus, potatoes, truffle, butter, lemon, orange, celery, parsley and EVO oil. Allergens: 7,9,14	

SIDE DISHES

GREEN SALAD	5 €
MIXED SALAD	5 €
CHIPS*	5 €
BAKED BROCCOLINI*	6 €
ASH-ROASTED POTATO	6 €
BLACK BEANS IN SPICY GRAVY	6 €
SPINACH*	6 €
SAUTÉED CHICORY*	6 €
ROASTED PEPPER*	6 €
AUBERGINES CAPONATA	7 €

* We favour fresh products; however, in the absence of these, we may use high-quality frozen products.

PIZZE AND PINSE

CLASSICS

MARINARA	6 €
Tomato sauce, garlic, fresh basil and EVO oil. Allergens: 1	
MARGHERITA	7.5 €
Tomato sauce, Fiordilatte mozzarella, fresh basil and a sprinkle of Parmesan cheese. Allergens: 1, 7	
MARGHERITA DOP	8.5 €
Tomato sauce, DOP Campanian Buffalo mozzarella, fresh basil and EVO oil. Allergens: 1, 7	
DIAVOLA	10 €
Tomato sauce, Fiordilatte mozzarella, Calabrian Spianata salami, fresh basil and Taggiasche olives. Allergens: 1,7	
4 FORMAGGI	12 €
Fiordilatte mozzarella, gorgonzola cheese, sweet provola cheese, parmesan cheese, fresh basil and EVO oil. Allergens: 1, 7	
CALZONE CLASSICO	8 €
Fiordilatte mozzarella, ham. Allergens: 1, 7	
CALZONE GRAZIEASSAI	11 €
Fiordilatte mozzarella, Calabrian spicy sausage, 'nduja premium reserve of Calabrian black pig. Allergens: 1,7	

SPECIALS

'NDUJELLA	11 €
Tomato sauce, 'nduja premium reserve of Calabrian black pig, rocket, Stracciatella cheese, sun-dried cherry tomatoes and EVO oil. Allergens: 1,7	
ASSAI NAPOLI	12 €
Sauce Grazieassai (tomato with garlic, salt and pepper). Topped with: DOP Campanian Buffalo mozzarella, anchovies, Taggiasche olives, fresh basil, Calabrian wild oregano and EVO oil. Allergens: 1, 4, 7	
ZUCCOSA	13 €
Creamed squash, fiordilatte, sweet provolone and crispy guanciale. Allergens: 1,7	
PARMIGIANA	13 €
Sauce Grazieassai (tomato with garlic, salt and pepper), fried aubergines cubes, parmesan cheese, topped with basil. Allergens: 1,7	
AMATRICIANA	14 €
Sauce Grazieassai (tomato with garlic, salt and pepper), fondue of pecorino cheese, crispy jowl bacon and sprinkle of pecorino cheese.	

CALABRIANS

VEGECALABRA	11 €
Tomato sauce, Fiordilatte mozzarella, fried aubergines, roasted potatoes and peppers. Allergens: 1,7	
DECOLLATURA	12 €
Fiordilatte mozzarella, smoked provola cheese, spicy bacon, potatoes. Allergens: 1,7	
TROPEANA	12 €
Filet of Sardanelli tuna, red Tropea onions, Fiordilatte mozzarella, fresh basil, oregano and EVO oil. Allergens: 1, 4, 7	
CAPRICCIO CALABRO	13 €
Fiordilatte mozzarella, ham, porcini mushrooms, taggiasche olives, wild artichokes and EVO oil. Allergens: 1, 7	
GRAZIEASSAI	13 €
Fiordilatte mozzarella, Calabrian spicy sausage, red Tropea onions, cream of 'nduja premium reserve of Calabrian black pig, fresh basil and EVO oil. Allergens: 1, 7	
LAMETINA	13 €
Fiordilatte, smoked provola, Calabrian rolled bacon, porcini mushrooms, fresh basil and EVO oil. Allergens: 1, 7	
ASPROMONTANA	13 €
Fiordilatte, sweet provola, porcini mushrooms and Calabrian spicy sausage. Allergens: 1,7	
ACRITANA	13 €
Fiordilatte, smoked provola, Calabrian spicy sausage, turnip greens. Allergens: 1,7	
NICASTRESE	14 €
Basil pesto, Fiordilatte mozzarella, prosciutto, Stracciatella cheese, red Datterino tomatoes, crushed pistachios, basil and EVO oil. Allergens:1,5,7,8	

* We favour fresh products; however, in the absence of these, we may use high-quality frozen products.

DOLCI

LEMON SORBET*	5 €
TIRAMISÙ*	6 €
MOUSSE OF RICOTTA CHEESE, PEAR AND CHOCOLATE *	6 €
CHEESECAKE*	6 €
(PISTACHIO, MIXED BERRIES, CHOCOLATE, STRAWBERRY, CARAMEL)*	
PANNA COTTA.....	6 €
(PISTACHIO, MIXED BERRIES, CHOCOLATE, STRAWBERRY, CARAMEL)*	
CUP WITH VANILLA CREAM, MIXED BERRIES,	6 €
MINT AND BISCUITS GRAINS*	
HOUSE DESSERT	7 €

DRINKS

WATER	1 €
Still and sparkling, 33 cl (plastic)	
WATER	2 €
Still and sparkling, 1 l (plastic)	
WATER	2,5 €
Still and sparkling, 1 l (glass)	
COCA COLA, COCA COLA ZERO AND FANTA	2,5 €
33cl	
COCA COLA 1 L	7 €
BRASILENA	2,5 €
ORZATA.....	2,5 €
LEMON GAZZOSA	2,5 €
ESTATHÈ.....	2,5 €
lemon and peach iced tea 33 cl	
BERGOTTO	2,5 €
COFFEE, DECAF COFFEE AND BARLEY COFFEE	2 €
CAPPUCCINO	3 €

DRAFT BEERS

KROMBACHER BIONDA 30CL	4,50 €
KROMBACHER RHENANIA ROSSA 30CL	5,50 €

WINES

	GLASS	BOTTLE
REDS		
CIRÒ Tenuta San Francesco	4 €	14 €
ARTINO Tenuta Iuzzolini.....		20 €
MURANERA Tenuta Iuzzolini		32 €
MARADEA RISERVA Tenuta Iuzzolini.....		37 €

WHITES

CIRÒ Tenuta San Francesco	4 €	14 €
MADREGOCCIA Tenuta Iuzzolini		20 €
DONNA GIOVANNA Tenuta Iuzzolini		32 €

ROSÉ WINES

CIRÒ Tenuta San Francesco	4 €	14 €
LUMARE Tenuta Iuzzolini		18 €
DONNA ROSA Tenuta San Francesco		24 €

SPARKLING

BLUETTE Cantine Statti		16 €
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SPIRITS

BERGAMOT CREAM.....	4 €	JEFFERSON BITTER.....	5 €
LICORICE CREAM	4 €	KACIUTO BITTER.....	5 €
FENNEL.....	4 €	KARDIJA BITTER.....	5 €
LIQUEUR		CHILLI.....	5 €
GUGLIELMO.....	4 €	GRAPPA	
FFEE LIQUEUR		LICORICE.....	5 €
MANFREDI BERGAMELLO... ..	4 €	GRAPPA	
SAMBUCA MANFREDI.....	4 €	BERGAMOT.....	5 €
LIMONCELLO.....	4 €	GRAPPA Allergens: 8	
BERGASPINA		MAGLIOCCO WINE.....	5 €
AMARO DEL CAPO.....	4 €	GRAPPA	
AMARO MANFREDI.....	4 €	WHITE GRAPPA.....	5 €
KEPHAS DIGESTIVE.....	5 €	BARRIQUE GRAPPA	6 €
BITTERS			

KALABRA BEER

BLANCHE	5€
Kalabra Blanche is a top-fermented beer. Belgian-inspired. 33cl. - 5,3% vol	
APA	5€
Kalabra Apa is a top-fermented, American-inspired beer. 33cl. - 6,7% vol	
BLONDE	5€
Rich golden color, the body is creamy and velvety, sour and spicy profile. 33cl. - 5,7% vol	
IPA	5,5€
Kalabra IPA is a distinctly hoppy and bitter, moderately strong beer. 33cl. - 6,3% vol	
BERGAMOT	6€
Kalabra Blanche with Bergamot is a top-fermented beer characterized by a fresh spicy bouquet. 33cl. - 5,3% vol	
BLACK IPA	6€
Kalabra Black Ipa is a top-fermented, American-inspired beer enriched with Licorice. 33cl. - 7,2% vol	
HONEY	6€
The sweet notes given by the malts and honey are balanced by the bittering notes given by the Pacific hops. 33cl. - 7,2% vol	
NEW IPA	6€
Brewed with barley, wheat and oats, it has a well-structured body, with sweet notes followed by a bitterness that is present but not excessive. 33cl. - 6,5% vol	
IMPERIAL	7€
Full-bodied in the mouth, and the honeyed notes of the malts are in perfect balance with the bitter, hoppy notes of the US hops. 33cl. - 8,5% vol	

FOOD ALLERGENS LIST

1. Cereals containing gluten: wheat, rye, barley, oatmeal, spelt, kamut and all foods containing said cereals.
2. Crustaceans: shrimp, crab, lobster, prawn
3. Eggs
4. Fish
5. Peanuts
6. Soy
7. Milk, Lactose
8. Nuts: mandorle, nocciole, noci, noci di acagiù, noci di Pecan, noci del Brasile, pistacchi, noci macadamia o noci del Queensland
9. Celery
10. Mustard
11. Sesame
12. Sulphur Dioxide and Sulphites: wine, a few stored foods.
13. Lupini
14. Molluscs: octopus, cuttlefish, mussels, clams, oysters, calamari, squids.