



Sharing dishes, prepared in two separate kitchens, will be served as soon as they are ready.

If you require your food to be served together, let us know and we will do our best to accommodate you.

ANTIPASTI

Sourdough bread from Altamura VG / Black truffle dipping sauce V GF	6 / 6
Focaccia VG / Garlic Focaccia freshly baked in our pizza oven V 🍷	8 / 10
Cheese board: Caciocavallo, Taleggio, Parmesan DOP 30, walnut pecorino	15
Bresaola 'Angus': gourmet cured beef from Valtellina GF	15
Prosciutto crudo di Parma (Maletti DOP) Freshly prepared with our Berkel slicer. Stunning. 🍷	15

PIZZA

MARGHERITA V	18
Tomato sauce, mozzarella, Parmesan, basil sauce, basil	
BUFFALO V 🍷	23
Tomato sauce, Parmesan, fresh buffalo mozzarella, basil sauce, basil	
TUSCAN SAUSAGE & POTATOES	26
Smoked scamorza cheese, Tuscan sausage, roasted potatoes, black pepper	
PARMA HAM	28
Tomato sauce, mozzarella, Parma ham Maletti DOP, rucola, shaved Parmesan	
PROSCIUTTO E FUNGHI 🍷	27
Mozzarella, Italian roasted ham with herbs, portobello mushrooms, basil sauce	
MONTE CARLO 🍷	27
Tomato sauce, mozzarella, Cetara anchovies, capers, fresh buffalo mozzarella, basil sauce black pepper	
THE DEVIL WEARS PRADA	27
Tomato sauce, mozzarella, spicy salami, Nduja, fresh chillies, basil	
TRUFFLE & PARMA 🍷	28
Mozzarella, fresh black truffle mousse, Parma ham infused with rosemary	
BRESAOLA	28
Mozzarella, cherry tomatoes, Taggiasca olives, 'Angus' bresaola beef from Valtellina, basil	
NDUJA	26
Mozzarella, Nduja (spicy, spreadable salami from Spilinga - Calabria), basil	
4 CHEESES V 🍷	28
Smoked scamorza, Taleggio, fresh buffalo mozzarella, shaved Parmesan, black pepper	
TESTAROSSA	26
Tomato sauce, mozzarella, spicy salami, Tuscan sausage, basil	
PARMA HAM & BUFFALO 🍷	30
Tomato sauce, cherry tomatoes, whole buffalo mozzarella, Parma ham Maletti DOP, basil	
VEGAN VG	25
Fresh cherry tomatoes, portobello mushrooms, Taggiasca olives, roasted potatoes, oregano	
CLINT EASTWOOD 🍷	30
Calzone with smoked scamorza cheese, Tuscan sausage, Taggiasca olives, fresh chillies, portobello mushrooms, Parmesan crust	