

Cocktail



Spritz Aperol / Campari 6,00
Prosecco, soda, orange.

Bellini 6,00
Prosecco, peach juice.

Gin Tonic Lemon 6,00
Gin, tonic water, lemon.

Vodka Tonic Lemon 6,00
Vodka, tonic water, lemon.

Moscow Mule Vodka / Gin 6,00
Ginger beer, fresh lime juice.

Negroni 6,00
Campari, gin, red vermouth, orange.

Mojito Rum bianco / Rum scuro 6,00
White cane sugar, rum, lime, soda, fresh mint.

Americano 6,00
Campari, red vermouth, orange and lemon.

Bloody Mary 6,00
Vodka, tomato juice, lemon juice, Tabasco, Worcester, salt and pepper.



Dal Birrificio Peroni

Peroni CLASSIC LAGER BEER 4,00

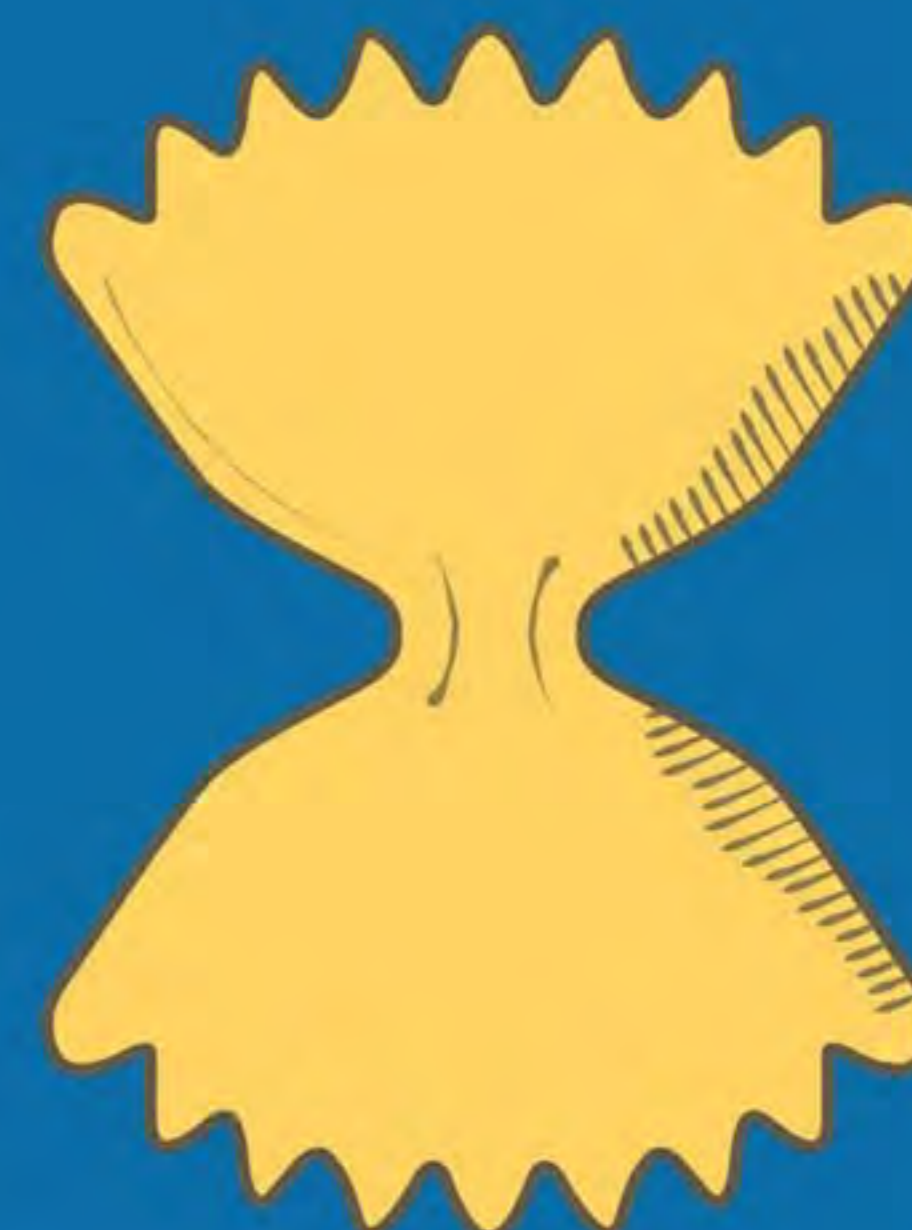
Peroni RAW LAGER BEER 5,00

Peroni Forte BLONDE DOUBLE MALT BEER 5,00

Peroni Gluten Free GLUTEN FREE BEER 6,00



WIFI PASSWORD
ILOVEPASTA



PaStation

Menù delle Pinse





Le Classiche PaStation

La Pinsa Romana

Dough made with rice flour, soy, wheat, organic yeast, 85% of water set to raise for 72 hours, double cooked to guarantee a low calorie product, easier to digest than a traditional pizza.

Create your Pinsa

choose a base ...

Red 7,95
with San Marzano Tomato sauce

White 7,95
with Mozzarella Fior di Latte cheese

... and topping

Post baking: P.D.O. Parma ham
P.D.O. Bologna Mortadella
P.D.O. Salami
Colonnata Lard
Air cured Beef
P.D.O. Buffalo Mozzarella
P.D.O. Burratina di Andria cheese
P.D.O. Pecorino Romano cheese
P.D.O. Parmigiano Reggiano cheese
Ricotta salata cheese
Anchovies
Rocket salad
Cluster Tomato
Truffle Cream
Genova Pesto

Pre baking: Roasted ham
Roman Cheek Lard
Sausage
Provola cheese
Tuna fillets
Fried eggplants
Potatoes
Artichokes
Friarielli
Mushrooms
Red Tropea onion
Gaeta olives

1,50
EURO
EACH

In case of food intolerances contact our staff

Sorrentina 8,95
San Marzano Tomato sauce, P.D.O Battipaglia Buffalo Mozzarella, P.D.O Parmigiano Reggiano aged 24 months.

Cacio e Pepe Maricha 9,95
P.D.O. Pecorino Romano cheese, P.D.O. Parmigiano Reggiano aged 24 months, Maricha black Pepper.

Carbonara 11,95
Parisi's Eggs, Roman Cheek Lard, P.D.O. Pecorino Romano cheese, black pepper.

Norma 10,95
San Marzano Tomato sauce, fried eggplants, Ricotta salata cheese, Mozzarella Fior di Latte cheese.

Gricia 10,95
Roman Cheek Lard, P.D.O. Pecorino Romano cheese, Maricha black Pepper.

Amatriciana 10,95
San Marzano Tomato sauce, Roman Cheek Lard, P.D.O. Pecorino Romano cheese, P.G.I. EVO oil.

Arrabbiata di Peperita 9,95
San Marzano Tomato sauce, Roman Cheek Lard, P.D.O. Pecorino Romano cheese, P.G.I. EVO oil.

Le Gourmet

Lardo e Pomodoro 10,95
Fiordilatte Mozzarella, diced tomatoes, Colonnata Lard and black pepper.

Mortadella e Burrata 13,95
Fiordilatte Mozzarella, Andria Burrata, Mortadella and Truffle cream.

Pesto Genovese e Prosciutto Cotto 10,95
Fiordilatte Mozzarella, Genova Pesto, and Pasini Ham.

Salsiccia e Friarielli 12,95
Fiordilatte Mozzarella, Rapini, Sausage and Provolone.

Carciofi e Guanciale 12,95
Fiordilatte Mozzarella, artichokes, cheek bacon and Roman Pecorino DOP cheese.

Salsiccia Tartufata e Funghi 13,95
Provolone, mushrooms, sausage and truffle cream.

Alici e Burrata 10,95
Andria Burrata, tomato confit and anchovy fillets.

Provola e Salame Campagnolo 13,95
Tomato, provolone, Andria Burrata, Countryside Salami and sun-dried tomatoes.



VEGETARIAN DISH



SPICY DISH



VEGAN DISH