













Appetizers

Smoked beef carpaccio, apple and mixed salad with vinaigrette		12
Brioche bread, lemon butter, and Cantabrian anchovies		13
Fried gnocchini with Parma culatta or Favola mortadella		10
Beetroot carpaccio, sour cream, wild fennel and salted almonds	 	12
Zuchini flan in scapece style	 	12
Phyllo dough basket, with seasonal vegetables		12

For lunch only

Salami and cheese plate with fried gnocchini (two people)		25
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Pasta and rice

Tortellini in capon broth or in 36-months Parmesan cheese fondue		18
Tagliatelle with Porcini mushrooms		16
Tagliolino with withe courtyard sauce		16
Ricotta tortelloni, butter and tomato sauce		16
Acquerello rice, with Parmisan mojito (few as two people)	 	16

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Main courses

Beef fillet in Balsamic Vinegar of Modena with mashed potatoes, and spinach	⊗	30
Sliced Beef with rosemary and sweet sea salt of Cervia	⊗	25
Sliced Duck breast with plum sauce	⊗	23
Beef Tartare with anchovies Cetara, fresh spinach and roast gravy	⊗	20
Cooked and raw “Cuore di bue” tomato with herbs pesto and bread crumble	✓	14

Wednesday evening, garden Barbeque

Fiorentina	hg.	7
Tomahawk	hg.	7
Beef fillet	⊗	30
Sliced Beef	⊗	25
Toasted bread with Caciocavallo Podolico Cheese	✓	12
Potatoes with breadcrumbs and Caciocavallo Podolico Cheese	✓	12

Please ask to our waiters for extra menu BBQ dishes

Side dishes

Mixed salad	⊗	6,00
Potatoes with breadcrumbs and onions		5,00
Our pickled vegetables	⊗	5,00

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Le pizze in Foresteria

Just the evening...

SCHIACCIATINE

SCHIACCIA white 5 €

Pantelleria oregano 

SCHIACCIA red 5 €

Bio tomato/Pantelleria oregano 

SCHIACCIA and raw ham 13 €

with 24-months Parma ham

SCHIACCIA and pancettone 11 €

with 24-months pancettone Piacentino and fresh rosemary

SCHIACCIA FAVOLA 11 €

"Favola" Palmieri mortadella/buffalo ricotta/organic lemon peel

RED PIZZAS


MARINARA 7 €

Bio tomato/garlic/Pantelleria oregano/basil 


MARGHERITA 8 €

Fiordilatte mozzarella/bio tomato/basil 

CAPITANATA 14 €

Semi-dry bio tomatoes soup/fiordilatte/semi-dry bio tomatoes/buffalo stracciatella/basil drops 

BUFALA 10 €

Bio tomato/buffalo mozzarella/basil 


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PARMIGIANA 14 €

Fiordilatte mozzarella/bio tomato/Pizzutello tomatoes/fried eggplant/36-months Parmesan flakes/basil drops 

PARMA 15 €

Bio tomato/ fiordilatte mozzarella/24-months Parma ham/36-months Parmesan cheese

TROPEA 13 €

Bio tomato/fior di latte/cipolla rossa di Tropea Igp/tonno pinna gialla

COSTIERA 15 €

Bio tomato/buffalo mozzarella/capers/Cantabrian anchovies/oregano of Pantelleria/basil

NDUJA 13 €

Bio tomato/fiordilatte mozzarella/red Tropea IGP onion/black olives (with pits!! please be careful!!) /buffalo stracciatella/Nduja of Spilinga

LOCA LOCA 12 €

Bio tomato/buffalo mozzarella/Calabrian spicy soppressata

WHITE PIZZAS

FRIFRI 13 €

Fior di latte mozzarella/zucchini sauce/ cooked ham "Il Favoloso" Palmieri/buffalo ricotta/ crusco pepper

RADICCHIO E SPECK 14 €

Fiordilatte mozzarella/stracciatella cream/red radish/smoked double-breasted speck IGP

FELINO 13 €

Fiordilatte mozzarella/salame Felino paste/caramelized onions (We suggest it with balsamic vinegar drops)

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LA SPIERT € 13

Fiordilatte mozzarella/Valle del Sele broccoli/smoked caciocavallo/salami paste/crusco pepper

CUORE DI CARCIOFO E COTTO " IL FAVOLOSO" 15 €

Fiordilatte mozzarella/artichoke hearts cream/buffalo stracciatella/artichokes/cooked ham "Il Favoloso" Palmieri

PORRO e PORCINI 13 €

Fiordilatte mozzarella/stewed leek/Porcini mushrooms/dried Porcini mushrooms powder 


VECCHIA MODENA 13 €

Fiordilatte mozzarella/bacon/36-months Parmesan flakes and balsamic vinegar

LA SUPER FAVOLA 14 €

Stracciatella creme/fiordilatte mozzarella/Favola Palmieri mortadella/buffalo stracciatella/artichokes

LA QUATTRO POMODORI 13 €

fior di latte mozzarella /San Marzano tomatoes/Pizzuttelli tomatoes/mini yellow tomatoes/semi dry tomatoes/ spicy crumble bread 

LA LEGGERA € 12

Buffalo mozzarella/cooked ham "Il Favoloso"/36 months Parmesan cheese flakes/basil drops

On request, we can prepare your pizzas with mozzarella without lactose or with gluten-free pizza base. Any changes may cause prices to rise.

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Greedy Proposals

Millefoglie with custard and fresh fruit	⊗	8
Chocolate Tenerina with mascarpone	⊗	8
Zuppa inglese with Madagascar Vanilla cream, lemon of Sorrento and 70% Guanaja chocolate with nutcrumble		8
Ice-cream with balsamic vinegar of Modena	⊗	6
DadAle Ice cream with sauteed fruit and nutcrumble		8
Sorbet of sicilian lemons and sage	⊗ /cert. Kosher/senza lattosio	5
Sorbet pear and Calvadòs	⊗ cert Kosher/senza lattosio	5
Sorbet of pistach, juniper and black pepper	⊗ /cert. Kosher	5
Fresh pineapple	⊗	5

Dessert wines, with our biscuits

Moscato d'Asti Docg Cà Bianca	€ 6
Bracchetto d'Acqui Cà Bianca	€ 6
Cielo d'Alcamo vendemmia tardiva Rapitalà	€ 8
Recioto della Valpolicella Bolla	€ 8
Vin Santo del Chianti Doc Melini	€ 8
Moscato selvatico Passito Salento Castello Monaci	€ 8
Ispirazione passito Alpi Retiche di Sondrio Igt Nino Negri	€ 10

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Soft drinks

Acqua minerale San Pellegrino	0,75	€ 3
Acqua naturale Panna	0,75	€ 3
Coca Cola 0,33		€ 4
Coca Cola zero 0,33		€ 4
Fanta 0,33		€ 4
Coca Cola 1 lt.		€ 8
San Bitter		€ 4

Beer

Amarcord – craft beer

Gradisca 0,33 Lager chiara 100% malto d'orzo		€ 5,80
Gradisca 0,50 Lager chiara 100% malto d'orzo		€ 9,50
Pale Ale non filtrata 0,33		€ 5,80
Midòna Golden Ale luppolata 0,33		€ 5,80
Volpina Red Ale 0,33		€ 5,80

Ichnusa ambra limpida 0,33		€ 4,50
Gluten free BioSfera		€ 6,00
Senza alcool		€ 5,00

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GIN TONIC

Gin Dingl, London dry	€ 8,0
Gin Beefeater, London dry	€ 8,0
Gin Tanqueray, London dry	€ 8,0
Gin GinUino , botanical gin -Basilicata	€ 8,0
Gin Mare, mediterranean botanical gin - Spain	€ 10,0
Hendrick's Gin, botanical gin - Scotland	€ 10,0
Gin Malfy rosa, fresh citrusy gin - Italy	€ 10,0
Gin G'Vinefresh floran gin, France	€ 10,0
Generous Gin, aromatic gin - France	€ 11,0

RUM & Choccolate

Big Mama 15 y	€ 10
Diplomatico Reserva	€ 9
El Dorado 12 y	€ 8
Zacapa 23 y	€ 10
Santa Teresa 1796	€ 8
Hampden Estate OWH 8 y	€ 9

Coffee bar

Caffè espresso	€ 2
Caffè corretto	€ 4
Decaffeinato	€ 2
Caffè d'orzo	€ 2
Caffè al ginseng	€ 2
Caffè Americano	€ 2
Caffè shakerato	€ 4
Cappuccino	€ 2,5
The	€ 2,5
Tisana	€ 2,5
Coperto	€ 3

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