

# Special monthly menu

## MARCH

### *Antipasti*

#### **GATTOCINO DI PATATE E FORMAGGI DI BUFALA — 7,95**

Gratinated potato cake with buffalo ricotta and buffalo mozzarella served with sauteed wild mushrooms.

#### **BACCALÀ FRITTO — 7,95**

Deep-fried salted dry cod on a bed of escarole cream with raisins, pine nuts and black olive dust.

### *Primi*

#### **GNOCCHETTI VERDI BURRO DI BUFALA E SALVIA — 13,95**

Spinach green gnocchi with sage flavoured buffalo milk butter, buffalo milk fondue, crispy frico parmesan and crispy pancetta.

#### **SPAGHETTI CHITARRA GRANCHIO E DATTERINI — 19,95**

Spaghetti chitarra with a whole crab, datterini from Battipaglia cherry tomatoes, chilly and parsley.

### *Secondi*

#### **SALSICCIA NAPOLETANA E SCAMORZA AFFUMICATA — 15,95**

Pan-fried Neapolitan pork sausage and melted smoked scamorza cheese served with a potato and friarielli cake.

#### **FILETTO DI TRIGLIA CON GRATIN DI OLIVE E CAPPERI — 15,95**

Baked red mullet fillet with olives and capers served on a bed of romanesc broccoli cream.

### *Pizza ai 5 cereali*

Innovative Multicereal flour pizza dough proofed for **24** hours

#### **CACIO E PEPE CON LIMONE — 9,95**

Mozzarella, pecorino cheese, black pepper and lemon zest.

#### **BUFALA E PARMA — 13,95**

Crispy focaccia pizza with fresh buffalo mozzarella, Parma ham and basil flavoured extra virgin olive oil.

**ROSSO  
POMO  
DORO**

Allergens information: Please speak to our staff about the ingredients in your meal, when making your order.

An optional 12.5% service charge is added to your bill. All prices include VAT.