

CHARCUTERÍA

SALUMI

HOUSE PASTRAMI	7,40€/80g
cured and smoked brisket in our own secret spices, served with horseradish & whole grain mustard	
MORTADELLA PISTACCHIO	5,50€/80g
FINOCCHIONA FENNEL SALAMI	7,90€/80g
SALCHICHÓN IBÉRICO DE BELLOTA	7,90€/80g
STEAK TARTAR	16€
seasoned with a hint of fire, finished with horseradish & caper leaves	

FORMAGGIO

BRILLAT SAVARIN	6€/60g
double cream brie style cheese from Île-de-France	
TALEGGIO PIACERE	6€/60g
rinsed with sea water once a week in its 6-10 week maturing process	
BLU DI CAPRA	6€/60g
blue cheese made from goat milk in the Lombardy region	
BURRATA MOZZARELLA	8€
served with extra virgin olive oil	

SCATOLA DI PESCE

ATIMANEL "SARDINES IN LEMON"	7,90€
JOSE GOURMET "HORSE MACKEREL IN BRAVA SAUCE"	9,40€
ATIMANEL "SPICED SMOKED TUNA PATÉ"	6,40€
all fish tins are served with roasted fermented lemon & toasted bread	

SPUNTINI

CHUPADEDOS OLIVES	6€
MANZANILLA OLIVES	6€
GORDAL OLIVES	6€
CORNICHONS	6€
GUINDILLA PEPPERS	6€
HOUSE BREAD & CHURNED BUTTER	4€
ROSEMARY LINGUE DI SUOCERA BISQUITS	4€

P I Z Z E R Í A

CLASSICS

MARGHERITA pomodoro pelati, fior di latte mozzarella, basil, parmesan & evoo	14€
MARGHERITA CON BURRATA pomodoro pelati, fior di latte mozzarella, burrata mozzarella, basil, parmesan & evoo	16€
PIHA PROVENÇAL kale pesto, fior di latte mozzarella, spinach and lamb's lettuce, ricotta & parmesan	18€
PUTTANESCA NAPOLETANA pomodoro pelati, fior di latte mozzarella, basil, parmesan, white anchovies, chili, manzanilla olives & lemon	18€
THE OFFSPRING pomodoro pelati, fior di latte mozzarella, oregano, coppa di parma, gorgonzola D.O.P & pineapple.	20€
SALSICCIA NAPOLETANA pomodoro pelati, fior di latte mozzarella, oregano, salsiccia napoletana, gorgonzola D.O.P & garlic confit	20€
PUEBLO ESCOBAR pomodoro pelati, fior di latte mozzarella, oregano, pueblo chorizo, nduja, ricotta & basil	20€

AUTUNO

FUNGHI L A L A truffle sour cream, fior di latte mozzarella, lemon and thyme marinated shitake mushrooms, oyster mushrooms, lemon evoo & parmesan	18€
FALL HARVEST roasted sweet potato, fior di latte mozzarella, whipped goat's cheese, roasted almonds & bell pepper purée	18€
FENICILIN pomodoro pelati, fior di latte mozzarella, oregano, fennel salami, pickled fennel, red onion & basil	20€
R . A . G . U ragú alla napoletana, stracchino cheese & lovage pesto	22€
BACON RUSH fior di latte mozzarella, smoked pork cheek guanciale, black garlic, 64°C organic egg yolk, parmesan & black pepper	20€