

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

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 & pistacchios	

SCATOLA DI PESCE

ATI MANEL "SARDINES IN LEMON"	7,90€
JOSE GOURMET "HORSE MACKEREL IN BRAVA SAUCE"	9,40€
ATI MANEL "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€

PIZZERÍA

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€