

# CHARCUTERÍA

## SALUMI

HOUSE PASTRAMI	9,40€
cured and smoked brisket in our own secret spices, served with horseradish & whole grain mustard	
MORTADELLA PISTACCHIO	7,90€
SALAMI TOSCANO	7,90€

## FORMAGGIO

TALEGGIO PIACERE	8€
rinsed with sea water once a week in its 6-10 week maturing process	
STRAVACCO	8€
raw milk cheese made from Bruna cow's milk	
BURRATA MOZZARELLA	8€
served with extra virgin olive oil & pistacchios	

## SCATOLA DI PESCE

ATI MANEL "Sardines in lemon"	8,90€
JOSE GOURMET "Spiced calamari in ragout sauce"	9,40€
ATI MANEL "Small scallops in Caldeirada sauce"	9,90€
all fish tins are served with salted lemon & toasted bread	

## SPUNTINI

CHUPADEDOS OLIVES	6€
Spanish green olives seasoned with garlic	
MANZANILLA OLIVES	6€
mix of small green and black olives in salt brine	
GORDAL OLIVES	6€
large fleshy Spanish green olives	
HOUSE BREAD & SPICED BUTTER	5€
ROSEMARY LINGUE DI SUOCERA BISQUITS	5€

# PIZZERÍA

## CLASSICS

### MARGHERITA CON STRACCIATELLA

pomodoro pelati, fior di latte mozzarella, stracciatella mozzarella, basil, parmesan & evoo 18€

### FUNGHI LA LA

truffle sour cream, lemon and thyme marinated shitake mushrooms, oyster mushrooms, lemon olive oil & parmesan (add fresh truffle +10€) 22€

### PIHA PROVENÇAL

kale pesto, fior di latte mozzarella, spinach and lamb's lettuce with lemon, ricotta & parmesan 18€

### PUTTANESCA NAPOLETANA

pomodoro pelati, fior di latte mozzarella, white anchovies, red onion, riviera olives, chili flakes, basil & extra virgin lemon olive oil 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, chili, ricotta & basil 20€

### R.A.G.U

fassona chuck steak ragú, stracchino cheese, lovage pesto, aged parmesan & basil 22€

## PRIMAVERA

### HOT HONEY

garlic confit purée, fior di latte mozzarella, aged parmesan, hot honey, peperoncino chili & thyme shoots 18€

### THE LURE

nettles, fior di latte mozzarella, cold smoked pike, pickled shallots & cold smoked pike roe sauce 22€

### SPRING BLOSSOM

asparagus purée, fior di latte mozzarella, white asparagus, oyster mushrooms, porchetta ham & hollandaise 20€

### LE PECORE

pomodoro pelati, fior di latte mozzarella, ground lamb, pea pesto, oregano, marinated red onion & korean mint 20€

**EXTRA:** garlic 2€, hot honey 2€, burrata mozzarella 2€, gorgonzola 2€, parmesan 2€, nduja 3€

Pizzas may include other ingredients than the ones mentioned on the menu. Please inform your allergies when placing your order.