

# CHARCUTERÍA

## SPUNTINI

CHUPADEDOS OLIVES	6€
Spanish green olives seasoned with garlic	
GORDAL OLIVES	6€
large & fleshy Spanish green olives	
GUINDILLA PEPPERS	6€
sweet Basque chili peppers	

## SALUMI

SALUMI TOSCANA	9,90€
PROSCIUTTO CRUDO	9,90€
TRUFFLE SALAMI	10,90€
CHARCUTERIE	19,90€
sliced meats, cheese with jam, olives, fresh focaccia & olive oil	

## FORMAGGIO

CHEESE SELECTION	12€
selected Italian cheeses, marmalade & rosemary biscuits	
BURRATA MOZZARELLA	10€
burrata mozzarella, rocket pesto & olive oil	

## PESCE

BOQUERONES	10€
white anchovies, red onion, salted lemon, olive oil & parsley	
MACKEREL	9,90€
mackerel fillets in Moqueca sauce	
SQUID	10,40€
stuffed squid in squid ink	

## PANE

FOCACCIA	6€
fresh baked focaccia & olive oil	

# PIZZERÍA

## PIZZA CANOTTO

### MARGHERITA

San Marzano tomatoes, fior di latte mozzarella, fresh basil, parmesan & extra virgin olive oil  
(also available as vegan)

16€

### DIRTY MARGHERITA

San Marzano tomatoes, burrata stracciatella, fresh basil, semi-dried cherry tomatoes, parmesan & extra virgin olive oil

18€

### HOT HONEY

roasted garlic purée, fior di latte mozzarella, teardrop peppers, peperoncino chili, honey, fresh thyme & parmesan

18€

### FUNGHI LA LA

truffle sour cream, lemon and thyme marinated shitake mushrooms, oyster mushrooms, lemon olive oil & parmesan (also available as vegan)

22€

### PIHA PROVENÇAL

kale pesto, fior di latte mozzarella, fresh spinach and lamb's lettuce salad, whipped ricotta & parmesan (also available as vegan)

18€

### PUTTANESCA NAPOLETANA

San Marzano tomatoes, fior di latte mozzarella, oregano, boquerones white anchovies, riviera olives, garlic confit, slow-roasted cherry tomatoes, lemon olive oil & chili flakes

20€

### FUMO DI NAPOLI

fior di latte mozzarella, broccoli rabe, roasted salsiccia sausage, smoked burrata & extra virgin olive oil

20€

### TOSCANA

San Marzano tomatoes, fior di latte mozzarella, Tuscan salumi, rocket pesto, parmesan & arugula cress

20€

### SALSICCIA NAPOLETANA

San Marzano tomatoes, fior di latte mozzarella, Neapolitan salsiccia sausage, gorgonzola, garlic confit & basil purée

20€

### PUEBLO ESCOBAR

San Marzano tomatoes, fior di latte mozzarella, oregano, pueblo chorizo, nduja salami paste, chili flakes, whipped ricotta & fresh basil

20€

### PIZZA OF THE WEEK

weekly changing pizza inspired by seasonal ingredients

18€

**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.