

Marinara (extra: Anchovies from Cetara + 6.50) 20.00

San Marzano tomatoes DOP from Agro Sarnese Nocerino, garlic, Etna oregano, extra virgin olive oil.

Margherita 21.00

San Marzano tomatoes DOP from Agro Sarnese Nocerino, Mozzarella Fior di Latte, veil of organic Parmigiano Reggiano 24 months Vacca Rossa, basil, extra virgin olive oil.

Provola e Pepe 21.00

San Marzano tomatoes DOP from Agro Sarnese Nocerino, straw-smoked Provola, basil, smoked extra virgin olive oil.

Bufalina

San Marzano tomatoes DOP from Agro Sarnese Nocerino, Buffalo Mozzarella Bocconcini from Campania DOP, basil, extra virgin olive oil. 26.00

Diavola 23.00

San Marzano tomatoes DOP from Agro Sarnese Nocerino, Mozzarella Fior di Latte, spicy Spianata salami, basil, chili-infused extra virgin olive oil.

Prosciutto e Funghi 23.00

San Marzano tomatoes DOP from Agro Sarnese Nocerino, Mozzarella Fior di Latte, high-quality cooked Prosciutto Cotto, Portobello mushrooms, basil, extra virgin olive oil.

Arcade 2018 (extra: Burrata + 6.50) 30.00

San Marzano tomatoes DOP from Agro Sarnese Nocerino, Sicilian Datterini tomatoes, arugula, Parma ham, organic Parmigiano Reggiano 24 months Vacca Rossa.

Aperol

28.50

San Marzano tomatoes DOP from Agro Sarnese Nocerino, spicy Spianata salami, high-quality Prosciutto Cotto, aged Gorgonzola, basil, extra virgin olive oil.

Salsiccia e Patate (extra: Grana Padano 16-month cream +2.50) 26.50

Neapolitan Salsiccia from Metzgerei Carmelo, baby potatoes sautéed in butter and rosemary, straw-smoked Provola, black pepper, extra virgin olive oil.

Mortazza Tua 36.50

Mortadella Bolognese IGP, Mozzarella Fior di Latte, pistachio pesto, crushed pistachios, Stracciatella, basil, extra virgin olive oil.

Salsiccia e Friarielli 28.50

Neapolitan Friarielli cream, Neapolitan Salsiccia from Metzgerei Carmelo, Neapolitan Friarielli, straw-smoked Provola, extra virgin olive oil.

Ortolana 26.00

Zucchini cream, a mix of oven-roasted eggplant and bell peppers, Mozzarella Fior di Latte, basil, extra virgin olive oil.

Capricciosa 27.00

San Marzano tomatoes DOP from Agro Sarnese Nocerino, Taggiasca olives, artichokes, Portobello mushrooms, high-quality Prosciutto Cotto, Salame Napoli, basil, extra virgin olive oil.

4 Formaggi 26.50

Mozzarella Fior di Latte, Grana Padano 16-month cream, straw-smoked Provola, spicy Gorgonzola, organic Parmigiano Reggiano 24 months Vacca Rossa, extra virgin olive oil.

GOURMET PIZZAS

RiTONNO Subito 34.50

Sautéed leek, Mozzarella Fior di Latte, Mediterranean tuna, Taggiasca olives, honey, basil, extra virgin olive oil.

Da Roma In Giù

Pan-sautéed Cime di Rapa, Mozzarella Fior di Latte, anchovies from Cetara, Stracciatella, extra virgin olive oil, Guanciale (Italian cured pork cheek bacon). 36.50

Zucca e Funghi

Pumpkin cream, Portobello mushrooms, Mozzarella Fior di Latte, Brie, mustard, basil, extra virgin olive oil. 34.50

'A Dummenica e Matina

San Marzano tomatoes DOP from Agro Sarnese Nocerino, meatballs in traditional family-style sauce, organic Parmigiano Reggiano 24 months Vacca Rossa, Stracciatella, tomato reduction, basil, extra virgin olive oil. 30.50

1/2 Pizza +5 surcharge

SALADS

Green Salad 8.00

Mixed Salad 9.00

HOMEMADE FRIED SPECIALTIES

Tris of Montanare Chef's Style 20.50

Trio of Montanare – Chef's Surprise

Classic Potato Crocc  10.00
Red potatoes, parsley, smoked Provola.

**Potato Crocc  with Mortadella,
Stracciatella and Pistachio Pesto** 14.50
Red potatoes, parsley, smoked Provola, Mortadella,
Stracciatella, pistachio pesto.

**Potato Crocc  with Salsiccia, Smoked
Stracciatella and Friarielli** 14.50
Red potatoes, parsley, smoked Provola, Salsiccia, smoked
Stracciatella, Friarielli.

Truffle French Fries 10.00

APPETIZERS

Our Cured Meats and Cheese Platter 36.50
Selection of Italian salami and cheese specialties.
+ Burrata 7,50

Bruschetta Arcade 17.50
Italian bruschetta with fresh Datterini tomatoes and
Stracciatella di Bufala DOP.

Crudo e Burrata 25.00
Parma ham and Burrata from Apulia DOP.

Mille e una Bufala 18.00
Caprese with Buffalo Mozzarella and Sicilian Datterini

PRIMI

Scialatielli alla Scarpariello 24.50

Sicilian Datterini tomatoes, Pecorino Romano, basil, extra virgin olive oil.

Tagliatelle with Ragù 26.50

Traditional beef ragù with San Marzano tomatoes from Agro Sarnese Nocerino DOP.

Mezze Maniche aus Carbonara 27.50

Egg yolk, Pecorino, Parmigiano Reggiano, black pepper, Guanciale (Italian cured pork cheek bacon).

Paccheri with Prawns and Calamari 32.50

Prawns and calamari, Sicilian Datterini tomatoes, garlic, parsley, extra virgin olive oil.

Smoked Gnocchi alla Sorrentina 25.50

Tomatoes, smoked Provola, grated Grana.

Paccheri with Tomato Sauce, Meatballs and Stracciatella 28.50

Beef meatballs with San Marzano tomatoes from Agro Sarnese Nocerino DOP and Stracciatella.

LE NOSTRE FIRME

Meatballs with Ragù 14.00

Lightly seared beef meatballs in San Marzano tomatoes
DOP.

Cuoppo di Pesce 32.50

Fried prawns and calamari.

DESSERTS

Tiramisù 13.00

Pistachio Tiramisù 14.00

Chocolate Fondant 14.50

Pistachio Fondant 16.50

Straccetti with Nutella / Pistachio 18.50

Cannolo with Ricotta / Pistachio 14.50

Lemon Delight 14.50

Babà with Rum 14.50

BEVERAGES

San Pellegrino	50 cl.	6.00
	100 cl.	10.00
Acqua Panna	50 cl.	6.00
	100 cl.	10.00
Coca Cola / Coca Cola Zero	33 cl.	5.00
Estathe Limone / Pesca	25 cl.	5.50
Gazzosa Chinotto		
Aranciata Tomarchio	27.5 cl.	6.00
San Bitter / Crodino	10 cl.	6.00
Campari Soda / Orange		13.00

APERITIFS

Hendrick's Gin Tonic / Lemon	16.50
Absolut Vodka Tonic / Lemon	15.00
Aperol / Campari / Hugo Spritz	14.50
Negroni Classico	15.00
Negroni Sbagliato	14.00
Whisky Cola	16.00

BEERS

Moretti Bionda alla spina	30 cl.	6.50
	50 cl.	8.50
Erdinger Weissbier alla spina	30 cl.	7.50
	50 cl.	9.50
Messina Cristalli di Sale	33 cl.	7.50
Ichnusa Non Filtrata	33 cl.	7.50
Moretti La Rossa 3	33 cl.	8.50
Moretti Zero Senza Alcool		6.00

AMARI / LIQ.

Amaro Averna	30%	8.50
Amaro Ramazzotti	30%	8.50
Amaro Montenegro	23%	8.50
Amaro Jefferson	30%	11.50
Amaro Del Capo	35%	9.50
Amaro Arancia <small>Rossa di Sicilia</small>	30%	10.00
Limoncello	30%	8.00
Meloncello	17%	8.00