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Duck foie gras terrine, marinated apricots, balsamic vinegar, toasted pan brioche	   	19
Crispy courgette flower stuffed with crab, wild rocket pesto	    	16
'Altamura' bread bruschetta, date tomatoes, burrata cheese, anchovies, basil oil	   	11
Parma ham-24 months, pickled vegetables, rosemary focaccia bread	  	14
Aubergine parmigiana layer-bake, smoked provola cheese, basil pesto	  	15
Piedmont beef-steak tartare, hazelnuts, cacao beans, candied orange slices	 	18











FIRST COURSES

Maccheroncini al torchio (torchio pasta), lobster ragu sauce, spring onion, guanciale (pork cheek)	     	19
Traditional bolognese lasagna, fondue, Parmesan cheese crumble	    	14
Ravioli with cacio cheese and black pepper	    	16
Spelt soup, spring vegetables, black kale wafer, egg-yolk cooked at 62°	 	12
Pesto risotto, scallop carpaccio, coral mayonnaise, candied tomato petals	   	18
Summer tomato risotto, diced mozzarella, olive dust, basil cress	 	14
Traditional Milanese risotto, Franciacorta wine dressing	  	16
Extra thick durum wheat spaghetti, San Marzano tomatoes, stracciatella cheese	  	13
Spaghetti carbonara	   	12






















SECOND COURSES

Black cod cooked at a high temperature, capers, lemon, potato, fish stock, puffed black Venus rice	   	20
Iberico pork 'secreto', shiitake mushrooms, soybean sprouts	  	18
Baby squid, pea purée, zabaglione	   	16
Supreme of duck, apple purée, lightly charred baby carrots, mustard dressing	 	18
Veal cutlet, provola cheese, sweet mashed potato, onion dressing	   	22
Asparagus, crispy egg, Parmesan cheese mousse	   	16
Myrtle berry tagliata (sliced beef steak), soft focaccia bread, lemon mayonnaise, sautéed vegetables	  	20

MAIN COURSE SALADS

La spadellata: Apple cider vinegar sautéed escarole, pear chutney, spicy gorgonzola cheese	  	14
Caesar's salad: Mixed green salad, Grana Padano cheese shavings, cherry tomatoes, Caesar dressing, egg, grilled chicken	  	13
Insalatona mista: Seasonal mixed green salad, sweetcorn, cherry tomatoes, grated carrot, feta cheese	 	10
Caprese liquida: Date tomato purée, buffalo mozzarella cheese, rocket salad, olive dust	 	15

DESSERT

Almond tart, ricotta cream, raspberries	   	8
Apple tarte tatin, salted caramel ice cream, toffee sauce	   	8
Fresh fruit mousse, hazelnut crumble	    	8
Dark chocolate mini lava cake, saffron custard	   	8
Seasonal fruit tartare		7
Fruits of the forest salad with ice cream	 	11
Home-made ice cream	 	6
Fruit sorbet		6

DRINKS

Still/sparkling mineral water 0.75L	3
Soft drinks (Coca-cola / Coca-cola Zero / Fanta / Sprite / Lemonsoda)	3,5
Draft Flea beer 0,2L	3
Draft Flea beer 0,4L	6
Blonde/Amber Menabrea beer 0,33L	4,5
Flea beer 0,33L - Blanche / Blonde Ale / Golden Ale / Weiss / Gluten Free	6
Espresso coffee	1,5
Decaffeinated coffee	2
Ginseng / Barley small cup	3
Ginseng / Barley large cup	3,5
Service and cover	2

WINE


























WINE LIST

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PIZZE + COCKTAILS

		SOLO PIZZA	PIZZA + COCKTAIL
Margherita: Tomato, mozzarella cheese, basil Spritz: Aperol, tonic water, sparkling wine	 	7	15
Bufala: Tomato, DOP buffalo mozzarella cheese, basil Mai Tai: Lemon sour, sweet & sour mix, orgeat syrup, apricot brandy, dark rum, orange juice, grenadine	 	9	17
Marinara: Tomato, oregano, garlic oil, basil Caipirinha: Lime, cane sugar, Cachaça		6	14
Calabrese: Tomato, mozzarella cheese, nduja (spicy spreadable pork sausage), basil Sex On The Beach: Orange juice, peach vodka, vodka, grenadine	  	9	17
Salsiccia: Tomato, mozzarella cheese, sausage, basil Mojito: Lime, white sugar, mint, white rum, tonic water, Myers's rum	 	9	17
Crudo: Light covering of tomato, seasoned, dry-cured ham, curly endive, burrata cheese, dried tomatoes Moscow mule: Lime, cane sugar, ginger, vodka, ginger beer	 	14	22
Cotto: Tomato, mozzarella cheese, cooked ham, basil Morosita: Blended fresh strawberries, strawberry syrup, blackberry vodka	 	9	17
Napoli: Tomato, mozzarella cheese, anchovies, capers, oregano, basil Piña Colada: Succo di ananas, rum bianco, sciroppo al cocco, panna montata	 	8	16
Siciliana: Tomato, mozzarella cheese, anchovies, oregano, capers, black olives, basil Piña Colada: Pineapple juice, white rum, coconut syrup, whipped cream	  	9	17
Tonno affumicato: Mozzarella cheese, smoked tuna, burrata cheese, poppy seeds, radish cress, dried coconut Bellini: Peach, sparkling wine	   	14	22

		SOLO PIZZA	PIZZA + COCKTAIL
Sempre verde: Pistachio pesto, dried tomatoes, burrata cheese, poppy seeds, basil	 	11	19
Rossini: Strawberry, sparkling wine			
Zola e noci: Mozzarella and gorgonzola cheeses, chopped hazelnuts, red onion, basil	  	11	19
Vodka sour maracuja: Lemon sour, sweet & sour mix, plain vodka, passion fruit			
Vegana: Yellow tomato purée, curly endive, pumpkin crisps, radish cress		10	18
Mimosa: Orange juice, sparkling wine			
Salsiccia e friarielli: Mozzarella cheese, sausage, friarielli (broccoli rabe)	 	10	18
Blue Mojito: Lime, white sugar, fresh mint, white rum, peach vodka, ginger ale, blueberry			
Tonno e cipolla: Mozzarella cheese, smoked tuna, red onion, basil	  	10	18
Moscow mule: Lime, cane sugar, ginger, vodka, ginger beer			
Calzone: Tomato, mozzarella cheese, cooked ham, stracciatella cheese, basil	 	10	18
Caipiroska alla fragola: Lime, cane sugar, strawberry, vodka			
Paola: Pistachio pesto, buffalo cheese, chilli threads	   	8	16
Caipiroska alla fragola: Lime, cane sugar, strawberry, vodka			
Gialla: Yellow tomato purée, mozzarella cheese, basil	   	8	16
Mojito Maracuja: Lime, cane sugar, passion fruit, white rum			
Wurstel: Tomato, mozzarella cheese, wurstel, basil	 	8	16
Mojito: Lime, white sugar, mint, white rum, tonic water, Myers's rum			
Formaggi: Mozzarella, caciocavallo & gorgonzola cheeses, basil	 	8	16
Caipiroska maracuja: Lime, cane sugar, passion fruit, vodka			

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ALLERGENS 🌾 Gluten, 🦞 Crustaceans, 🥚 Eggs, 🐟 Fish, 🥜 Peanuts, 🥛 Soybeans, 🧀 Dairy products,
🍌 Dried fruit, 🌿 Celery, 🧴 Mustard, 🌱 Sesame, 🧴 Sulphites, 🌱 Lupins, 🍷 Molluscs
🍄 Mushrooms

*THE PRODUCT MAY HAVE ORIGINALLY BEEN FROZEN

**PIZZA+COCKTAIL Available evenings ONLY