

PAPARAZZI



ANTIPASTI

Focaccia and Butter¹⁻²

4,50

Italian garlic bread with mozzarella Bruschetta¹⁻²

7,00

Il Nostro Carpaccio

Thin beef slices served with 24 month parmigiano shavings, rocket salad, dried tomatoes, balsamic vinegar, maldon sea salt and extra virgin olive oil.¹⁻³ | 16,50

Burrata della Casa

125 g of creamy burrata served with semi-dried tomatoes, Modena vinegar reduction, black olives and lemon zest.¹⁻⁶ | 14,50

Trio Selezione di Focacce

Warm artisanal focaccia selection: one with thyme caramelized onion, one with confit red and yellow cherry tomatoes with burrata cream, and a classic with olive tapenade, anchovy and fresh arugula. ¹⁻²⁻³⁻⁷ 14,50

Don Provolone

Melted provolone cheese flavored with oregano, served with tomato passata and warm focaccia.¹⁻³ | 13,50

Vitello Tonnato

Beef cooked for 6 hours at low temperature, served with tuna emulsion and toasted capers.
⁴⁻⁵⁻⁶⁻⁷ | 15,50

INSALATE

Feta e Pistacchi

Fresh arugula salad with peeled citrus segments, feta cheese, and toasted pistachios, all dressed with a delicate honey and orange vinaigrette. ¹⁻³⁻⁹ | 14,90

La Cesare

Fresh romaine lettuce, breaded chicken, semi-dried tomatoes, croutons, and parmesan shavings, dressed with our famous Caesar dressing. ¹⁻²⁻⁴⁻⁷ | 14,90

La Capra

Mixed greens, sun-dried tomatoes, a slice of goat cheese served on toast and raisins, all dressed with a balsamic vinaigrette. ¹⁻²⁻⁶ | 14,90

Lamb's lettuce e Langostino

Lamb's lettuce salad with mango, gorgonzola cheese, toasted hazelnuts, and crispy onions, topped with grilled prawns and dressed with a honey mustard vinaigrette. ¹⁻³⁻⁸ | 16,50

PASTA

Fresh pasta +2€

Spaghetti alla Carbonara

Authentic Italian carbonara served with spaghetti, guanciale and pecorino cheese.¹⁻² | 14,50

Tagliatelle alla Bolognese

Tagliatelle served with a soft slow-cooked meat ragù simmered for 8 hours, topped with generous hand-grated 24-month aged parmigiano.¹⁻²⁻⁵⁻⁶ | 15,00

Rigatoni alla Genovese

Traditional Genovese pesto with rigatoni and 24-month parmigiano. Straight from Liguria.¹⁻²⁻³
14,50

Tagliatelle Salmone e Vodka

Tagliatelle served with salmon sautéed in vodka, confit cherry tomatoes and cream.¹⁻²⁻⁷ | 16,90

Tagliolini al Pesto Pistacchio, Pomodori Secchi, Guanciale e Straciatella di Burrata

Fresh tagliolini with pistacchio pesto, sun-dried tomato and guanciale, topped with burrata cream and crunchy pistacchio.¹⁻²⁻³ | 16,90

Fettuccine Frutti di Mare

Fresh fettuccine in slow-cooked seafood sauce with squid, prawns and king prawns.¹⁻²⁻⁷⁻⁸
17,90

Tagliolini al Tartufo e Porcini

Fresh tagliolini in creamy truffle sauce with fresh porcini mushrooms and abundant 24-month parmigiano. ¹⁻²⁻³ | 15,90

Rigatoni tre Pomodori e Burrata

Rigatoni pasta served with a selection of three tomatoes: confit red tomatoes, semi-dried tomatoes and yellow tomatoes, decorated with burrata cream and basil. ¹⁻² | 15,50

Lasagna alla Bolognese

Layers of fresh pasta alternated with slow-cooked meat ragù simmered for 8 hours, creamy bechamel, and gratinated parmigiano cheese. ¹⁻²⁻⁵⁻⁶ | 14,90

Parmigiana

Thin slices of fried eggplant layered with homemade tomato sauce, fresh basil, 24-month aged parmigiano and melted mozzarella, baked until smooth and tender. ¹⁻² | 13,90

PASTA FRESCA RIPIENA

Tortelli Brasati al Barolo

Fresh pasta filled with slow-cooked beef cheek braised in Barolo red wine, served with a rich beef demi-glace sauce, peas, and generously topped with 24-month aged parmigiano

Caramelle Zucca al Burro e Salvia

Fresh pasta filled with roasted pumpkin delicately flavored with Parmigiano Reggiano and nutmeg, served with browned butter and crispy sage leaves. ¹⁻² | 15,50

SECONDI

PIATTI DELLO CHEF

Pollo Gorgonzola e Spinaci

Slow cooked chicken breast served with a creamy gorgonzola sauce, garnished with fresh spinach, accompanied with sautéed seasonal vegetables. ¹⁻²⁻³ | 17,50

Filetto di Maiale all'Aceto Balsamico

Slow cooked pork medallions served with a balsamic vinegar reduction, fresh arugula on top, hand-grated 24-month aged parmigiano, and mashed potatoes. ¹⁻⁷ | 18,90

Filetto di Salmone con Verdure di Stagione

Grilled salmon accompanied by a selection of sautéed seasonal vegetables, finished with extra virgin olive oil and fresh herbs. ¹⁻²⁻⁷ | 20,50

Branzino alla Meunière e Prosecco

Grilled sea bream served with a butter, lemon and Prosecco sauce, accompanied with baby potatoes and caramelized onions. ¹⁻²⁻⁷ | 21,90

SIDES

PAIR WITH YOUR MAIN

Mashed Potatoes

Creamy mashed potatoes with chives and parmigiano. ¹ | 4,90

Sautéed Vegetables

Chef's selection of seasonal vegetables. ¹
4,90

Patatas Baby e Cipolla

Baby potatoes sautéed in thyme butter, served with glazed cipolline onions. ¹ | 4,90

Truffle patatine fritte ³⁻⁴

4,90

PIZZE

36H RESTED DOUGH. FLAMES AT 420 DEGREES
IN OUR OLIVE WOOD OVEN.

Mamma Margherita

San Marzano tomato, mozzarella and basil.¹⁻² | 9,90

Prosciutto e Scamorza

San Marzano tomato, mozzarella, ham and scamorza cheese.¹⁻²⁻⁶ | 13,90

Salami e Cipolla

San Marzano tomato, mozzarella, salame and caramelized onion.¹⁻²⁻⁶ | 13,50

Speck, Pancetta e Funghi

San Marzano tomato, mozzarella, speck, pancetta and mushrooms.¹⁻²⁻⁶ | 15,90

Quattro Fantastici

Mozzarella, scamorza, Parmigiano and gorgonzola.¹⁻² | 14,90

Vegetale e Ricota

San Marzano tomato, mozzarella, seasonal vegetables and salted ricotta.¹⁻² | 14,90

Napoli

San Marzano tomato, homemade confit cherry tomatoes, anchovies, capers, black olives
and oregano.¹⁻²⁻⁶⁻⁷ | 12,90

Buffala e Melanzane

San Marzano tomato, eggplant, buffalo mozzarella, semi-dried tomatoes, black olives
and basil emulsion.¹⁻²⁻⁶ | 14,50

Rustica

Mozzarella, arugula, cherry tomatoes, Parma ham and parmigiano.¹⁻²⁻⁶ | 14,50

Tartufo e Burrata

Mozzarella, mortadella, burrata, truffle cream and basil.¹⁻²⁻³ | 15,90

Nostra Pizza Carbonara

Mozzarella, carbonara cream, pecorino, guanciale and pepper.¹⁻²⁻⁴⁻⁶ | 15,90

La Calentona

San Marzano tomato, mozzarella, 'nduja, honey, toasted almonds, and thyme.¹⁻²⁻³⁻⁶ | 15,90

Alto Adige

San Marzano tomato, mozzarella, artichoke, gorgonzola and speck.¹⁻²⁻⁶ | 14,90

Frutti di Mare

Seafood sauce, squid, prawns, king prawn, confit cherry tomatoes and arugula emulsion.¹⁻²⁻⁶⁻⁷⁻⁸
| 15,90

Spinaci e Funghi

Spinach cream, fresh mushrooms, parmesan and gorgonzola.¹⁻² | 14,50

Il Bittochio Italiano

Mushroom cream with truffle and parmigiano, mozzarella, caramelized onion and Parma ham.¹⁻²⁻⁶ 15,90

DOLCI

Tiramisu

Classic tiramisu.¹⁻²⁻⁴ | 6,90

Pistacchio Tiramisu

Our famous pistacchio tiramisu.¹⁻²⁻³⁻⁴ | 7,50

Eat it Before it Melts

Brownie with vanilla ice cream and extra chocolate.¹⁻²⁻³⁻⁴ | 6,90

Gioconda's Favorite Cheesecake

Cheesecake.¹⁻⁴ | 6,90

Pizzeta Fritta di Nutella

Fried pizzettas with Nutella and vanilla ice cream.¹⁻²⁻³ | 8,50

*Taxes included in the price.

*If you have any questions about allergies or intolerances, please contact our staff.

ALLERGENS

1 - Dairy
2 - Gluten
3 - Nuts
4 - Egg
5 - Celery

6 - Sulphites
7 - Fish
8 - Crustaceans
9 - Mustard