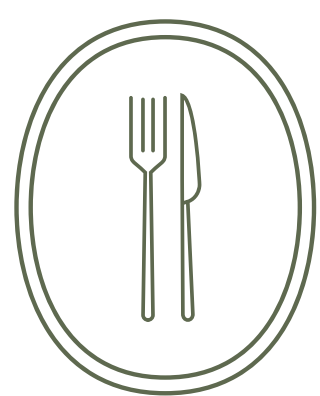




Good food

is like a symphony of flavors
that can be fully appreciated
only in the company of good
friends, transforming every
meal into an *unforgettable*
experience.

ENJOY!



tasting chef's meats

60€/FOR COUPLE

...to get started

Platter of local cured meats and cheeses,
with our own crescina and sautéed herbs



Sample of national Picanha marinated in BBQ
style with rocket, almonds and acacia honey
emulsion



...and continue with

Tasting of meats from around the world:

- Entrecotte*
- Cuberol*
- Cubotto*

*To find out the origin of the meat, ask our waiter

Side dishes

appetizers

JOY'S 	20€
Selection of local cured meats and cheeses, with grilled crescina of our production, trio of herbs with sautéed potatoes and Marche fried food	
FASSONA BEEF BEAT   	12€
Piemontese with savory zabaglione, caper crumble, courgette julienne, green bagnet and burrata foam	
CHEF'S TRIPTYCH    	12€
Breaded chicken chupa chups with cornflakes and puffed rice accompanied by orange mayonnaise; Fake magnum with Friarelli sausage and parmesan cream; Eggplant bon bon on tomato coulis, basil pesto and fiordilatte	
ANGUS CARPACCIO   	12€
Marinated by us with aromatic herbs with mixed berries, whipped robiola cheese and toasted almond petals	
BATTUTA AND CARPACCIO: A JOURNEY INTO FLAVOURS    	20€
FASSONA BEEF BATTUTA from Piedmont with savory zabaglione, caper crumble, zucchini julienne, bagnet verd and burrata foam;	
ANGUS CARPACCIO marinated by us with aromatic herbs with mixed berries, whipped robiola and toasted almond petals	
COD NUGGETS    	12€
With corn flake breading on a cream of cherry tomatoes, rocket and caramelized onion	
TUNA TARTARE DECOMPOSED    	15€
Tuna tartare with lime cabbage, mustard and honey sauce, pistachio grains and crunchy leek	
CHEF'S FANTASY SEAFOOD TRIO 	16€
CUTTLEFISH SALAD  	12€
Cuttlefish salad with vegetables, lime shrimp and zucchini cream	

first courses

STROZZAPRETI

Strozzapreti with clams, prawns, courgette flowers and saffron gel

14€

TONNARELLO

Artisan Tonnarello with Sichuan pepper cheese, lime-flavoured pink prawn tartare, beetroot and toasted pistachios

15€

RAVIOLINI

Ravioli stuffed with buffalo mozzarella with amatriciana cod and bacon powder

14€

SPAGHETTONI

Mancini Spaghettone with Portonovo mussels flavoured with fennel

13€

HANDMADE GNOCCHETTI WITH RAGÙ GRANDMA'S

11€

TAGLIOLINI

Warm spelt tagliolini with spring vegetables, smoked scamorza fondue and speck powder

11€

HANDMADE CAPPELLACCIO

Meat filling with cherry tomato cream, whipped robiola, almond petals and bacon powder

12€

PAPPARDELLE

Pappardelle with rabbit ragù flavoured with fennel and parmesan cheese

12€



Possibilità di rendere i piatti vegetariani o vegani

second courses

MIXED GRILL 16€

Skewers, sausage, ribs, veal tips, capocollo and Abruzzo arrostiticini

ANGUS FILLET   20€

Angus fillet escalope parmigiana style

PICANHA    18€

BBQ style marinade with wild rocket, almond petals and acacia honey emulsion

CUBEROLL SKEWER   19€

Cuberoll Argentina skewer with rocket, toasted pine nuts and parmesan cheese

TUNA TATAKI    18€

Panko breaded tuna tataki with lime cabbage, robiola, leek, crunchy almond petals and soy pearls

CARAMELIZED OCTOPUS    16€

Caramelized octopus with crushed potatoes and taggiasche Burratina gazpacho and topinambur chips

SEA FANTASY    21€

With aromatic herb bread (sole, scallop, cannelli, anchovy chops, squid skewer, king prawn, sea bass fillet)

side dish

OFF THE DAY 4,50€

fries

FRENCH FRIES 🌿 5€

ASCOLANA OLIVES 🌿 🥤 6€

FRIED CREMINI 🌿 🥤 5€

FRIED MOZZARELLA BALLS 🌿 🥤 5€

HOMEMADE POTATO CHIPS
WITH LIME SCENT 🌿 6€

MIXED VEGETABLES IN TEMPURA 🌿 6€
Friggitelli, peppers, sage and Tropea onions

MIX OF FRIED FOODS 🌿 10€
Potatoes, olives, cremini, mozzarella and vegetables

white pizzas

FOCACCIA		5€
Rosemary		
LA GOLOSA	  	10€
Cream of zucchini, scamorza, bacon, raw cherry tomatoes and basil		
BERLINO	 	9,50€
Mozzarella, roast potatoes, bacon and mixed mushrooms		
4 FORMAGGI	 	8,50€
Mozzarella, parmesan flakes, scamorza and gorgonzola		
AMELIA	  	11€
Mozzarella, mixed salad, marinated salmon, stracciatella and almonds		
PINO	  	9€
Mozzarella, gorgonzola, radicchio, walnuts and speck		
ORY	  	10€
Mozzarella, mortadella, pistachio cream and pistachios		
LONZINO	 	9,50€
Mozzarella, artichokes, pork loin, pepper and pecorino cheese		
VERGARA	 	8,50€
Mozzarella, roast potatoes, sausage		
TIROL	 	9€
Mozzarella, mixed mushrooms, speck and rosemary		
TARTUFATA	 	9€
Mozzarella, mushrooms, sausage and truffle cream		
ROSITA	 	10€
Mozzarella, aubergines, cherry tomatoes, red onion and courgette cream		

white pizzas

FABRIANO  

9,50€

Mozzarella, courgettes, Fabriano salami, stracciatella, dried tomatoes, spicy oil

MARGHERITA SBAGLIATA  

8€

Mozzarella, yellow tomato cream and basil pesto

FRIARIELLI PIÙ   

10€

Mozzarella, sausage, broccoli rabe and buffalo foam

CAPRESE  

8,50€

Focaccia with mayonnaise, tomato, mozzarella fior di latte

LA VALTELLINA  

12€

Focaccia with Valtellina bresaola, stracciatella, balsamic vinegar pearls and parmesan chips

For each additional ingredient €1

For the addition of Bufala, Anchovies or Paccasassi €2

red pizzas

MARGHERITA  

Tomato, mozzarella and basil

7€

CAPRICCIOSA  

Tomato, mozzarella, mushrooms, cooked ham, olives and artichokes

9€

NAPOLI  

Tomato, mozzarella, Cantabrian anchovies and capers

11€

NAPOLI 2.0  

Tomato, Cantabrian anchovies, stracciatella, basil

11€

LA SIGNORA  

Tomato, sausage, black olives, buffalo mozzarella and oregano

9,50€

SMERALDO  

Tomato, mozzarella, mixed salad, raw ham and parmesan

9€

JODIE  

Tomato, mozzarella, provola, spicy salami, sausage and chilli pepper

9,50€

OSLO  

Tomato, mozzarella, sausage, wild herbs, spicy salami

9€

PARMIGIANA  

Tomato, mozzarella, eggplant, sausage and parmesan flakes

9,50€

LIGURE  

Tomato, mozzarella, pesto, cherry tomatoes and raw ham

9€

MARINARA 

Tomato, garlic and oregano

7,50€

ROMANA  

Tomato, bacon, cheese and pepper fondue, onion crunch

9,50€

red pizzas

CAPRI   9,50€
Tomato, mozzarella, tuna, onion and capers

BOSCAIOLA   9€
Tomato, mozzarella, sausage, mushrooms and pepper

BUFALINA   9,50€
Tomato, mozzarella, pendolini and buffalo mozzarella

GLUTEN FREE PIZZA 12€

For each additional ingredient €1

For the addition of Bufala, Anchovies or Paccasassi €2

sandwiches

ROCKFELLER 

Homemade burger bread, with roasted pork, grilled aubergines with basil, smoked provola and leek crunch

12€

BLACK FIN 

Homemade squid ink bread, with Cantabrian sea anchovy mayonnaise, tuna tataki, grilled courgettes with mint, stracciatella and sage in tempura

14,50€

BEEF BURGER 

220g of beef, bacon, salad, tomato, caramelized onion and sauces, chips

12€

CHICKEN BLACK POLLON 

Mediterranean marinated cbt chicken, oriental mixed salad, paprika yogurt, avocado, curry mayo and crispy red onion

12€

For each additional ingredient €0.50

dessert

IL TIRAMISÙ



6€

You compose it!! Then post your photo!

COCONUT BAVARESE



6,50€

Dark chocolate glaze, coconut strusel, lime-flavored mango brunoise and orange red tile

YOGURT MOUSSE



6€

Greek with fresh fruit cocoa crumble and raspberry puree

CHEESE - CAKE



6€

With a choice of flavors including red fruits, pistachio, nutella, salted caramel

TORTINO



7€

With runny heart, raspberry puree, pistachio semifreddo and orange zest

CATALANA



6€

Catalana with caramelized sugar flavored with star anise and cinnamon

PIZZA WITH NUTELLA

10€

list of allergens



GLUTEN - 1
(cereals, wheat, rye, barley, oats, spelt, kamut, including hybridized derivatives)



CRUSTACEANS AND DERIVATIVES - 2
both marine and freshwater: shrimp, prawns, lobsters, crabs, hermit crabs and the like



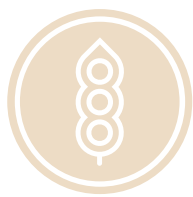
EGGS - 3
(eggs and products containing them: mayonnaise, emulsifiers, egg pasta)



FISH AND FISH PRODUCTS - 4
(food products containing fish, even in small percentages)



PEANUTS AND DERIVATIVES - 5
(creams and dressings in which it is present even in small doses)



SOY AND DERIVATIVES - 6
(derivative products such as soy milk, tofu, soy noodles and the like)



MILK AND DERIVATIVES - 7
(any product in which milk is used: yogurt, biscuits, cakes, ice cream and various creams)



NUTS AND DERIVATIVES - 8
(almonds, hazelnuts, walnuts, cashews, pecans, cashews, pistachios)



CELERY AND DERIVATIVES - 9
(both in pieces and in preparations for soups, sauces and vegetable concentrates)



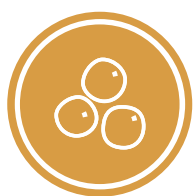
MUSTARD AND DERIVATIVES -10
(can be found in sauces and condiments, especially mustard)



SESAME SEEDS AND DERIVATIVES - 11
(whole seeds used for bread, flours that contain it in minimal percentages)



SULFUR DIOXIDE AND SULPHITES - 12
(sulfur dioxide and sulphites in concentrations greater than 10 mg/kg or 10 mg/l expressed as SO used as preservatives, we can find them in: canned fish products, in foods in vinegar, in oil and in brine, in jams, in vinegar, in dried mushrooms and in soft drinks and fruit juices)



LUPINE AND DERIVATIVES - 13
(present in vegan foods in the form of: roasts, salami, flours and similar)



MOLLUSCS AND DERIVATIVES - 14
(scallop, razor clam, scallop, mussel, oyster, limpet, clam, cockle, etc...)