

Food Information & Allergens

In accordance with EU Regulation No. 1169/2011, we are committed to the safety of our guests. Please be advised that our dishes and beverages may contain ingredients that can trigger allergies or intolerances. These are identified throughout the menu by numerical codes. For any allergies or dietary requirements not listed in the table below, please consult our staff before ordering.

Code	Allergen Description
1	Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut)
2	Crustaceans and products thereof
3	Eggs and products thereof
4	Fish and products thereof
5	Peanuts and products thereof
6	Soy and products thereof
7	Milk and products thereof (including lactose)
8	Nuts (almonds, hazelnuts, walnuts, pistachios)
9	Celery and products thereof
10	Mustard and products thereof
11	Sesame seeds and products thereof
12	Sulfur dioxide and sulfites (>10 mg/kg or 10 mg/liter)
13	Lupins and products thereof
14	Mollusks and products thereof

Appetizers & Starters (Antipasti e Stuzzicheria)

Cover Charge: €1.00

Tracciolino Appetizer (Antipasto tracciolino) [1, 2, 7, 9]

A curated selection of traditional cold cuts and artisanal cheeses, vegetables preserved in local oil, a trio of artisanal meatballs, eggplant croquettes, rice arancini, and daily chef's delicacies.

€12.00

Baked Calabrian Fresina (Fresina al forno calabrese) [1, 7]

Crisp local bread topped with tomato, mozzarella, spicy Calabrian spianata, and crushed olives.

€6.00

Bruschetta Trio (Tris di bruschetta) [1, 7, 8]

Traditional Tomato; Fresh Ricotta with Mortadella and Pistachio; Savory Bacon and Honey.

€5.00

Traditional Calabrian Meatballs (Polpette di carne). [1, 3, 7]

(Six pieces).

€3.00

Eggplant Croquettes (Polpette di melanzane) [1, 7]

(Six pieces).

€3.00

Artisanal Rice Balls (Polpette di riso) [1, 3, 7] —

(Six pieces)

€3.00

Pasta & First Courses (Primi Piatti)

Spaghetti with Anchovies, Toasted Breadcrumbs, and Walnuts (Spaghetti alici, mollica e noci) [1, 4, 8] —
€8.00

Spaghetti alla Carbonara [1, 3, 7] — €8.00

Lagane Pasta with Mountain Chickpeas (Lagane e ceci)[1] €8.50

Oven-Baked Gnocchi Gratin (Gnocchi al forno gratinati con scamorza) [1, 7] —
Prepared in a rich tomato sauce and topped with smoked Silana scamorza cheese. €9.00

Paccheri with Pumpkin, Pancetta, and Black Olive Crumble (Paccheri zucca, pancetta, olive nere spolvero di olive nere)[1, 8] — €9.00

Tracciolino Fusilli [1, 7] — €9.50

Tomato sauce, fresh local sausage, porcini mushrooms, and a dusting of smoked ricotta.

Scialatielli with Salt Cod Ragù (Scialatelli al ragù di baccalà) [1, 4] — €10.00

Tagliatelle with Porcini Mushrooms and Pollino Truffle (Tagliatelle con porcini e tartufo del pollino)[1] —
€11.00

Main Courses (Secondi Piatti)

Oven-Baked Calabrian Black Pig (Maialino nero al forno con patate e cipolla) — €12.00.

Traditional Oven-Baked Kid Goat (Capretto al forno con patate) — €13.00

Fried Salt Cod (Baccalà fritto) [1, 4] — €13.00

Stewed Salt Cod (Baccalà in umido)[4] — €13.00

Prepared with potatoes and black olives.

Grilled Salt Cod (Baccalà arrostito) [4] — €13.00

Served with sweet caramelized onions.

Slow-Roasted Pork Shank (Stinco di maiale al forno con patate) —

Served with oven-roasted potatoes. **€14.00**

Mixed Grill with Potato Skewer (Grigliata mista con spiedino di patate) —

A selection of local sausage, pork capicollo, and veal.

€15.00

Veal Strips with Porcini and Truffle (Straccetti di vitello con porcini e tartufo) [1] — €16.00

Veal Tagliata with Rocket and Grana Shavings (Tagliata di vitello con rucola e grana) [7] €18.00

Veal Entrecôte with Grilled Radicchio (Entrecote di vitello con radicchio) — €18.00

Irish Beef Sirloin (800g) (Lombata di bovino) — €30.00

Side Dishes (Contorni)

Fresh Garden Salad — €3.00

Your choice of Crisp Green(VERDE), Sun-Ripened Tomato(POMODORI), or Seasonal Mixed(MISTA).

Sautéed Seasonal Vegetables (Verdura cotta) — €4.00

Grilled Garden Vegetables (Verdure grigliate) — €4.00

Calabrian Salad (Insalata calabrese)

(Vine tomatoes, red onion, crushed olives, chili pepper, and wild oregano). €4.00

French Fries (Patatine fritte) — €3.50

Mountain Potatoes and Red Onions (Patate e cipolla)
€4.00

Mountain Potatoes and Peppers (Patate e peperoni) — €4.00

Mountain Potatoes and Porcini Mushrooms (Patate e porcini) €4.50

Pizzas (Pizze)

Gigante Size: Maximum 3 flavors | Additions and variations + €1.00

Pizza Name	Ingredients	Standard	Gigante
Marinara [1]	Tomato, garlic, oregano	€4.50	€9.00
Margherita [1, 7]	Tomato, mozzarella	€5.00	€10.00
Napoletana [1, 4, 7]	Tomato, mozzarella, anchovies	€6.00	€13.00
Alle patate Pizza [1, 7]	Mozzarella, roasted potatoes, oregano	€6.00	€13.00
Salsiccia [1, 7]	Tomato, mozzarella, seasoned sausage	€6.00	€13.00
Cardinale [1, 7]	Tomato, mozzarella, cooked ham	€6.00	€13.00
Diavola [1, 7]	Tomato, mozzarella, spicy Calabrian spianata	€7.00	€15.00
Bufalina [1, 7]	Fresh tomato, buffalo mozzarella	€7.00	€15.00
Ai formaggi Pizza [1, 7]	Mozzarella, emmental, pecorino, gorgonzola	€7.00	€15.00
Nostromo [1, 4, 7]	Tomato, mozzarella, tuna, onion	€7.00	€15.00
Americana [1, 7]	Tomato, mozzarella, wurstel, french fries	€7.00	€15.00
Del Brigante [1, 7]	Tomato, mozzarella, smoked scamorza, 'nduja, crushed olives	€8.00	€17.00
Calabrese [1, 7]	Tomato, mozzarella, spicy salami, crushed olives	€8.00	€17.00
Capricciosa [1, 7]	Tomato, mozzarella, cooked ham, mushrooms, artichokes, green olives	€8.00	€17.00
Ortolana [1, 7]	Tomato, mozzarella, grilled zucchini, eggplant, peppers	€8.00	€17.00
Rendese [1, 7]	Tomato, mozzarella, seasoned sausage, crushed olives, fresh ricotta	€9.00	€19.00
Maestà [1, 7]	Mozzarella, smoked scamorza, pumpkin cream, pancetta, black olives	€9.00	€19.00
Tracciolino [1, 7]	Tomato, mozzarella, pancetta, turnip greens	€9.00	€19.00
Tirolese [1, 7]	Mozzarella, grilled radicchio, gorgonzola, crispy speck	€9.00	€19.00
Silana [1, 7]	Tomato, mozzarella, fresh sausage, potatoes, porcini mushrooms	€10.00	€20.00
Primavera [1, 7]	Fresh tomato, mozzarella pieces, raw ham, rocket, grana shavings	€10.00	€20.00
Golosa [1, 7, 8]	Mozzarella, pistachio cream, mortadella, burrata	€10.00	€20.00

Mediterranea [1, 7]	Mozzarella, sun-dried tomatoes, raw ham, burrata	€10.00	€20.00
Cosentina [1, 3, 7]	Mozzarella, tomato, spicy Calabrian spianata, hard-boiled eggs	€10.00	€20.00

Gluten-Free Pizza Option: + €1.00 (pre-packaged base)

Wine Cellar

Red Wines (Vini Rossi)

• Asyilia Melissa, Librandi D.O.C. 13.5% vol. —	€15.00
• Magliocco, Ferrocinto I.G.P. 13.5% vol. —	€15.00
• Monaci, Giraldi & Giraldi I.G.P. 14.5% vol. —	€18.00
• Sette Chiese, Serracavallo D.O.P. 13.5% vol. —	€18.00
• Calaonda, Librandi I.G.T. 13.5% vol. —	€18.00
• Virgani, Russo & Longo I.G.T. 13.5% vol. —	€18.00
• Serra Barbara, Russo & Longo I.G.T. 14% vol. —	€18.00
• Principe Spinelli, Tenuta Iuzzolini I.G.T. 13.5% vol. —	€18.00
• 4 Lustri, Serracavallo D.O.P. 14% vol. —	€20.00
• Gaglioppo, Statti I.G.T. 13% vol. —	€20.00
• Terre di Tesauo, Russo & Longo I.G.T. 14.5% vol. —	€20.00
• Duca San Felice, Librandi D.O.C. 13.5% vol. —	€20.00
• Pollino Magliocco, Ferrocinto D.O.P. 13% vol. —	€20.00
• Vurgadà, Santavenere I.G.P. 14.5% vol. —	€20.00
• Serre delle Ciavole, Ferrocinto D.O.P. 14% vol. —	€20.00
• Ronco dei quattroventi, Fattoria San Francesco D.O.C. 14% vol. —	€20.00
• Cauro, Statti I.G.T. 13% vol. —	€25.00
• Mura Nera, Tenuta Iuzzolini I.G.T. 14.5% vol. —	€25.00
• Don Onofrio, Giraldi & Giraldi D.O.P. 14.5% vol. —	€25.00
• Terraccia, Serracavallo D.O.P. 14% vol. —	€25.00
• Magno Megonio, Librandi I.G.T. 14% vol. —	€25.00
• Gravello, Librandi I.G.T. 14% vol. —	€30.00
• Jachello, Russo & Longo I.G.T. 15% vol. —	€35.00
• Oi Pà, Giraldi & Giraldi I.G.P. 15% vol. —	€40.00

Rosé Wines (Vini Rosati)

- **Donna Giuliana, Giraldi & Giraldi** | I.G.T. | 13% vol. — €16.00
- **Dolcedorme, Ferrocinto** | I.G.P. | 13% vol. — €16.00
- **Terre Lontane, Librandi** | I.G.T. | 13.5% vol. — €16.00
- **Lumare, Tenuta Iuzzolini** | I.G.T. | 13% vol. — €18.00
- **Fermentino (Sparkling), Tenuta Iuzzolini** | I.G.T. | 11.5% vol. €15.00

White Wines (Vini Bianchi)

- **Arintha, Giraldi & Giraldi** | I.G.T. | 13% vol. — €15.00
- **Critone Valdineto, Librandi** | I.G.T. | 12.5% vol. — €16.00
- **Madre Goccia, Tenuta Iuzzolini** | I.G.P. | 12% vol. — €17.00
- **Bluette, Statti** | I.G.T. | 12% vol. — €18.00

Beverages & Beers (Bibite e Birre)

Draft Beer (Alla Spina)

- **Nastro Azzurro (5.1% vol.)** — 20cl: €2.50 | 40cl: €4.00
- **Dolomiti Pils Blonde (4.9% vol.)** — 20cl: €2.50 | 40cl: €5.00
- **Dolomiti Red (6.7% vol.)** — 20cl: €3.00 | 40cl: €5.50
- **Dolomiti Unfiltered (5.2% vol.)** — 20cl: €3.00 | 40cl: €5.50

Bottled Beer

- **Menabrea Blonde (4.8% vol.)** — €4.00 (62cl)
- **Menabrea Double Malt (8% vol.)** — €3.50 (33cl)
- **Menabrea Red (8% vol.)** — €3.50 (33cl)
- **Menabrea Unfiltered (5.2% vol.)** — €3.50 (33cl)
- **Peroni Gluten-Free (4.7% vol.)** — €2.50 (33cl)

Soft Drinks

- **Acqua Ferrarelle** — €2.50 (0.75 lt)
- **Still / Sparkling Mineral Water** — €2.50 (1 lt)
- **Coca-Cola / Coca Zero** — €2.50 (33cl) | €4.00 (1 lt)
- **Fanta** — €2.50 (33cl) | €4.00 (1 lt)
- **Sprite / Gassosa** — €2.50 (33cl)

House Wine (Vino Tracciolino)

- **Red (13.5% vol.), Rosé (12% vol.), or White (11% vol.)**
 - 75cl Carafe: €6.00
 - 35cl Carafe: €3.00

Desserts, Fruit, & Bar

Desserts & Gelato

- **Pizzo Truffle (White or Black) [7] — €6.00**
- **Pizzo Hazelnut Truffle [7, 8] — €6.00**
- **Artisanal Fruit Sorbets (Lemon, Citron, or Tangerine) — €6.00**

Fruit

- **Seasonal Fresh Fruit — €3.00**

Bar

- **Espresso Coffee — €1.00**
- **Liqueurs & Local Bitters — €2.50**
- **Grappa & Fine Distillates — €3.00**