

ANTIPASTI

- **FRITTO MISTO** €18.00
fried tiger prawn, squid & sardines
- **CARPACCIO SPADA** €18.00
swordfish carpaccio with lemon and oliv oil vinegar
- **SCAMPI DIAVOLO** €17.00
prawns in a spicy tomato sauce
- **PEPERONI RIPIENI** €15.00
filled pepper with mediterranean vegetables and parmesan cheese
- **ANTIPASTO L' ARTISTA** €14.00 pp (min. 2 pers.) antipasti assortment
- **SALUMI ARTIGIANALI E PECORINO** €16.00 pp (min. 2 pers.) artisan cold meats and pecorino cheese
- **CARPACCIO DI MANZO CON OLIO TARTUFATO** €16.50
beef carpaccio with rucola, parmesan cheese and truffle oil
- **BRUSCHETTE TRIO** €6.00/€12.00
3 of 6 stuks



CHILDREN'S MENU -12 years

- **CHILDREN'S PIZZA OF YOUR CHOICE** €8.00
choose your own toppings
- **CHILDREN'S PASTA** €8.00
meat balls and tomato sauce
- **CHILDREN'S TAGLIATA** €8.00
beef with rucola and parmesan cheese
- **CHILDREN'S LASAGNA** €8.00



PASTE

- **PASTA E POLPETTE** €14,50
pasta with meat balls the Italian way
- **LINGUINI VONGOLE** €17,50
linguini with clams
- **LASAGNE TRADIZIONALE** €16,00
homemade traditional Lasagna
- **CARAMELLE SPADA** €17,00
homemade pasta filled with sword fish, caper sauce, black olives and cherry tomatoes
- **LINGUINE SCAMPI E ZUCCHINE** €17.00
linguine scampi, zucchini and cherry tomatoes
- **LINGUINI FRUTTI DI MARE** €18,00
linguini with fresh sea food in a soft spicy tomato sauce with cherry tomatoes
- **LASAGNE SALMONE** €17,00
homemade lasagne with salmon, zucchini and rucola
- **RAVIOLI SALSA ROSA** €17,00
homemade ravioli with ricotta cheese, spinach and a creamy tomato sauce
- **SPAGHETTI AGLIO OLIO PEPERONCINO** €15,00
spaghetti with olive oil, garlic and black pepper served with rucola
- **GNOCCHI FUNGHI E SCAMPI** €18,00
gnocchi with mush room and prawn
- **RAVIOLI FUNGHI PORCINI** €18,00
homemade ravioli with cep

PIZZA ROSSE

- **MARGHERITA** €10.00
tomato sauce and mozzarella cheese
- **CILENTANA** €9.00
tomato sauce, cherry tomatoes, mozzarella and parmesan cheese
- **WURSTEL** €12.00
tomato sauce, viennese sausage and mozzarella cheese
- **DIAVOLA** €12.00
tomato sauce, spicy salami and mozzarella cheese
- **VEGETARIANA** €13.50
tomato sauce, seasonal vegetables and mozzarella cheese
- **NAPOLETANA** €13.50
tomato sauce, buffalo mozzarella, anchovy and capers
- **PARMIGIANA** €13.50
tomato sauce, eggplant, mozzarella and parmesan cheese
- **SICILIANA** €14.00
tomato sauce, salami, peppers and mozzarella cheese
- **QUATTRO STAGIONI** €14.00
tomato sauce, olives, mush rooms, artichoke, ham and mozzarella cheese
- **TONNO E CIPOLLA** €14.00
tomato sauce, tuna, red onion and mozzarella cheese
- **BUFALA E PACHINO** €14.00
tomato sauce, rucola, cherry tomatoes and bufala mozzarella
- **BOSCAIOLA** €14.00
tomato sauce, mushrooms, italian sausage and mozzarella cheese
- **FUNGHI** €12.00
tomato sauce, mushrooms and mozzarella
- **PARMA** €15.00
tomato sauce, parma ham, parmasan cheese, rucola and parmigiana
- **ZUCCHINE & SCAMPI** €15.00
tomato sauce, fresh seafood and mozzarella
- **FRUTTI DI MARE** €16.00
tomato sauce and fresh seafood

PIZZA CALZONE

- **FUNGHI E COTTO** €13.00
mushrooms, ham and mozzarella cheese
- **VEGETARIANO** €13.00
seasonal vegetables and mozzarella cheese
- **FUNGHI E SALAME** €13.00
mushrooms, salami and mozzarella cheese

PIZZA BIANCHE

- **FUNGHI E COTTO** €13.00
mushrooms, ham and mozzarella cheese
- **4 FORMAGGI** €14.00
mozzarella, gorgonzola, grana padano and provola cheese
- **SALSICCIA E FRIARIELLI** €14.50
italian sausage, broccoli from naples and mozzarella
- **L'ARTISTA** €16.00
mozzarella and gorgonzola cheese, italian sausage, cep and truffle oil

SECONDI

- **INVOLTINI DI VITELLO** €22.00
veal with spinach, pine nuts and raisins in tomato sauce
- **SCALOPPINA PARMIGIANA** €21.00
breaded veal with parma ham and parmesan cheese
- **OSSOBUCO** €21.00
ossobuco with seasonal vegetables and tomato sauce
- **TAGLIATA DI MANZO** €26.00
grilled beef served with rucola, parmesan cheese and truffle oil
- **FILETTO FUNGHI & MARSALA** €24.00
filet mignon with mush rooms and sauce with marsala wine
- **SCALOPPINA ALLA MILANESE** €18.00
- **PESCE DEL GIORNO** €24.00
fish of the day



APERITIF

- APERITIF FROM THE HOUSE €8.50
- PROSECCO €7.00
- APEROL SPRITZ €8.50
- KIRR ROYAL €8.00
- KIRR €6.00
- VERMOUTH WHITE/RED €6.50
- CAMPARI €4.50
- CRODINO (ALCOHOL FREE) €3.80
- PORT WHITE/RED €5.50

BEER

- CARLSBERG €2.50
- DUVEL €3.50
- MANEBLUSSEUR €3.20
- RAMÉE AMBER/BLOND €3.50
- GOUDEN CAROLUS TRIPEL €3.50
- GOUDEN CAROLUS CLASSIC €3.50
- SOMERSBY APPLECIDER €4.00
- SOMERSBY BLACKBERRY €4.00

SOFT DRINKS

- VITTEL ¼ L €2.20
- VITTEL ½ L €4.40
- VITTEL 1L €6.80
- SAN PELLEGRINO 1/4L €2.20
- SAN PELLEGRINO 1/2L €4.40
- SAN PELLEGRINO 1L €6.80
- L'ARTISTHÉ €3.00
- COCA COLA €2.20
- COLA ZERO €2.20
- SAN PELLEGRINO LIMONATA €2.50
- SAN PELLEGRINO ARANCIATO €2.50
- ICE TEA €2.50
- SCHWEPES TONIC €2.20
- LOOZA APPELSAP €2.40
- LOOZA SINAASAPPEL €2.40
- LOOZA ACE €2.40
- ALMDUDLER HERBAL LEMONADE €3.00





AFTER-DINNER DRINKS

- LIMONCELLO €5.00
- AMARO €5.00
- AMARETTO €7.00
- SAMBUCA €6.50
- NOCCIOLA 6.50€
- ROSA 6.50€
- LIMONI 6.50€
- ARANCIO 6.50€
- BASILICO 6.50€
- CAFFÉ 6.50€
- CHINOTTO 6.50€
- GRAPPA BAROLO €11.00
- GRAPPA MOSCATO €9.00
- GRAPPA STRAVECCHIA €11,50

HOT DRINKS

- LUNGO/DECA €2.20
- ESPRESSO €2.20
- ESPRESSO MACCHIATO €2.50
- DOPPIO ESPRESSO €3.00
- CAPPUCINO €2.50
- LATTE MACCHIATO €3.00
- THEE (DIVERS) €2.20
- VERSE MUNTTHEE €3.00
- ITALIAN COFFEE €8.00
- IRISH COFFEE €8.00

DESSERT

- TIRAMISU €8.00
- PANNA COTTA €8.00
flan with red currant
- CASSATA SICILIANA €7.00
vanilla and pistachio icecream with chocolate
- PROFITEROLES €8.50
- FIOR DI LATTE E FRAGOLE €8.00
italian icecream with fresh strawberries
- TARTUFI €7.00
almand icecream with cacao
- TORTA DEL GIORNO €7.50
cake of the day
- TORTINO CIOCCOLATO €8.00
homemade chocolate cake