

MENÚ



APPETIZERS

*GILDA: Olives, anchovy, piparra pepper
(4) 2,50€

HOUSE OLIVES: 3,00€

*PIZZA-STYLE PROVOLETA: Melted Provoleta
cheese topped with prosciutto strips,
roasted bell peppers, and a touch of oregano.
(7-8) 12,50€

*RUSTIC BURRATA: Fresh Italian Burrata,
tomato mix, Modena balsamic vinegar,
Genovese pesto, and toasted pine nuts.
(7-8) 13,00€

FOCACCIA

*PORCHETTA & MAHÓN: Lightly toasted
focaccia filled with porchetta, sliced Mahón
cheese, fresh arugula, and a lemon-parsley
aioli gremolata. *(1-7-8) 13,00€*

*CHIMI PASTRAMI: Sliced pastrami, melted
Provolone cheese, our homemade
Chimichurri recipe, aioli, and fresh arugula.
(1-7-8-10) 14,50€

*THE BIG MORTAZZA: Genovese pesto base,
layers of Bologna Mortadella, creamy
burrata, and crunchy pistachios. *(1-7-8)
13,00€*

*VEGGIES: Artichoke cream, fresh mozzarella,
grilled eggplant, and arugula. *(1-7)
10,00€*

PIZZA

*MARGHERITA: San Marzano tomato, Mozzarella
fior di latte, basil, EVOO. *(1-7)
10,00€*

*DIAVOLA: San Marzano tomato, fior di latte,
spicy Naples salami, EVOO. *(1-7)
14,00€*

*PROSCIUTTO E FUNGHI: San Marzano tomato,
Mozzarella fior di latte, prosciutto cotto
(cooked ham), fresh mushrooms, basil, EVOO.
*(1-7 -14)
13,50€*

*MORTADELITA: Truffled ricotta, Mozzarella
fior di latte, DOP pistachio mortadella,
Parmigiano Reggiano, EVOO. *(1-7-8)
14,50€*

*MENORCA: San Marzano tomato, Mozzarella
fior di latte, Mahón cheese, sobrassada,
thinly sliced fennel, island EVOO. *(1-7)
14,50€*

DESSERT

*Cheesecake *(1-5-7-8)
6,00€*

*Traditional Tiramisú *(1-3-7-8)
6,00€*

*ALLERGENS

1. Gluten (Wheat, Barley, Rye) / 2. Crustaceans / 3. Eggs / 4. Fish / 5. Peanuts / 6. Soybeans
7. Dairy (Milk and lactose) / 8. Tree Nuts / 9. Honey / 10. Mustard / 11. Sesame / 12. Sulphites
13. Lupin / 14. Mushrooms