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(Allergens: in all the dishes may be present allergens, the list is available at the direction)

PIZZA

MIXTURE BY PIER LUIGI ROSCIOLI:

Mix flour by Molino Iaccone, Organic white spelled from Molino Vecchino, crude gray bio salt from Brittany "La Guerandaise", fresh yeast (0,6gr for kg of flour), water of Rome, time. Organic raw e.v. olive oil from the Roman hills by Gallotti

THE TRADITION

(Fiordilatte dei Monti Lattari According to Availability)

Margherita 8,00

Tomato *Pomilia*, (fresh cheese) mozzarella *Terra Roma*

Margherita Red Cow 9,00

Tomato *Pomilia*, (fresh cheese) mozzarella *Terra Roma*, red cow parmesan 30 months

Marinara 7,00

Pomodoro *Pomilia*, *Sulmona* red garlic, oregano from *Sicily*

Napoli 9,50

Tomato *San Marzano Casa Barone*, (fresh cheese) mozzarella *Terra Roma*, anchovies from *Sicily*

Quattro stagioni 11,00

Tomato *Pomilia*, (fresh cheese) mozzarella *vaccina Terra Roma*, organic artichokes by *Agnoni*, champignon mushrooms, ham from *San Giovanni*, organic egg by *San Bartolomeo*, olives from *Itri*, by *De Luca*

RED PIZZAS

Margherita di Bufala 9,50

Tomato *Pomilia*, (fresh cheese) buffalo mozzarella from *Paestum*, basil

Margherita e Bufala Cruda 11,00

Tomato *Pomilia*, (fresh cheese) buffalo mozzarella from *Paestum*, basil

Napoli e Bufala 11,00

Tomato *Pomilia*, buffalo mozzarella from *Paestum*, anchovies from *Sicily*

Funghi 9,00

Tomato *Pomilia*, (fresh cheese) mozzarella *Terra Roma*, champignon mushrooms

Prosciutto 11,00

Tomato *Pomilia*, (fresh cheese) mozzarella *Terra Roma*, Parma ham by *Ghirardi*

Zibello 13,50

Pomodoro *Pomilia*, mozzarella *Terra Roma*, culatello of Zibello from *Podere Cadassa*

Zibello e Bufala 14,50

Tomato *Pomilia*, (fresh cheese) buffalo mozzarella from *Paestum*, uncooked hand frayed, culatello (salted Pork) of Zibello from *Podere Cadassa*

I F.lli Salvo 12,00

Tomato "an Marzano" by *Casa Barone*, bacon of *Cinta Senese* and cheese *Caciocavallo Podolico*, olive oil extra virgin raw, from *Castello di Monsanto*

Pata Negra and Buffalo mozzarella 18,00

Tomato *Pomilia*, buffalo mozzarella from *Paestum*, basil and Pata Negra Banega 46 months machine cut

WHITE PIZZAS

Pomodorini e Rughetta	8,00
(Fresh cheese) mozzarella vaccina <i>Terra Roma</i> , small fresh tomatoes datterino and wild arugula salad	
Fiori di zucca	8,00
(Fresh cheese) mozzarella <i>Terra Roma</i> , zucchini flowers and basil	
Fiori di zucca e Alici	9,00
(Fresh cheese) mozzarella <i>Terra Roma</i> , zucchini flowers, anchovies from <i>Sicily</i>	
Vegetariana	9,50
(Fresh cheese) mozzarella <i>Terra Roma</i> , seasonal grilled vegetables	
Scarola e Alici	11,00
(Fresh cheese) mozzarella <i>Terra Roma</i> , scarola, olives from <i>Itri</i> , by <i>De Luca</i> , anchovies from <i>Sicily</i>	
Cavolo e Cinta	12,00
(Fresh cheese) mozzarella <i>Terra Roma</i> , tuscan kale with fresh chilli, pecorino cheese from <i>Pienza</i> and bacon from <i>Cinta</i>	

BUFALA

Bufala e Alici	11,00
(Fresh cheese) buffalo mozzarella from <i>Paestum</i> , Sarawak pepper, (on request), anchovies from <i>Sicily</i> and raw olive oil from <i>Tuscany</i> by <i>La Torre (Montalcino)</i>	
Bufala e Datterini	10,00
Small fresh tomatoes datterini from <i>Sicily</i> slightly blanched, (fresh cheese) buffalo mozzarella from <i>Paestum</i>	
Bufala e Pomodorini semiseccchi	11,00
(Fresh cheese) buffalo mozzarella from <i>Paestum</i> and small tomatoes partly dried by <i>De Carlo</i>	
Bufala e Prosciutto	12,00
(Fresh cheese) buffalo mozzarella from <i>Paestum</i> and Parma ham by <i>Ghirardi 24 mesi</i>	

THE FLOUR MOUNTAIN

Mixture: mixture of organic wheat by *Molino laquone*, organic white spelt by *Molino Vecchino*, durum wheat, gray organic salt from Brittany "The Guerandaise" fresh yeast (0.6 gr.x Kg.of flour)

SuperBio	12,00
(Fresh cheese) organic buffalo mozzarella from <i>Paestum</i> , organic tomatoes "Piennolo" Vesuvius <i>Casa Barone</i> , organic olive oil by <i>Castello di Monsanto</i> and genoese basil	
Napoli e Cantabrico	13,00
local cherry tomatoes Vesuvius by <i>Villa Barone</i> , anchovies from <i>Cantabrico</i> by <i>Ramon Pena</i> , organic olive oil by <i>Castello Monsanto</i>	
Chorizo	12,50
Tomato by <i>Pomilia</i> , (fresh cheese) mozzarella by <i>Terra Roma</i> , <i>Chorizo Pata Negra Bellota Sanchez Romero</i>	
Scozzese e Bufala	13,00
(Fresh cheese) buffalo mozzarella from <i>Paestum</i> , scottish salmon from <i>Loch Fyne</i> , wild fennel from <i>Valentano</i> , wild arugula salad (Salmon without preservatives only beta carotene)	
Omaggio a Fulvio Pierangelini	18,00
(Fresh cheese) mozzarella by <i>Terra Roma</i> , fried pepperonis <i>Friarelli</i> and breton scallops with flavour of mortadella (according to availability)	

CALZONE

Calzone Prosciutto e Mozzarella	10,00
<i>Parma ham by Ghirardi, mozzarella by Terra Roma</i>	
Calzone Funghi e Prosciutto cotto	9,00
<i>(Fresh cheese) mozzarella by Terra Roma, champignon mushrooms, ham</i>	

BRUSCHETTE

Wholemeal and white bread (Lariano style), by Roscioli

Olive oil, Salt and Garlic from Sulmona	3,00
<i>Extravergin olive oil by Gallotti, grey organic salt by Guerande bio, red garlic from Sulmona</i>	
Tomato	4,00
<i>Small fresh tomatoes datterini with basil, extravergin olive oil by Gallotti, grey salt from Guerande organic</i>	
Sun Dried Tomato	4,00
<i>Cream of tomato semidried by De Carlo</i>	
Burrata and Sun Dried Tomato	6,00
<i>burrata (fresh cheese) from Paestum and sun dried tomatoes</i>	
Datterini Tomatoes and Anchovies	5,00
<i>Datterini fresh tomatoes, Salina capers, basil, anchovies and Sicilian extravirgin olive oil by Gallotti</i>	
Butter and Anchovies	6,00
<i>demi sel buter from Britain and anchovies from Cantabrian sea</i>	

CROUTONS

Organic Kamut/white (Lariano style) bread, by Roscioli

Croutons with (fresh cheese) Mozzarella by Terra Roma	10,00
<i>and anchovies from Sicily</i>	
Croutons with (fresh cheese) Buffalo Mozzarella from Paestum	12,00
<i>and anchovies from Cantabrian sea</i>	
Croutons and Parma Ham by Ghirardi	10,00
<i>and (fresh cheese) mozzarella by Terra Roma</i>	

FRITTI

Suppli (rice balls) "on the phone" home made	3,00
<i>Carnaroli rice from Principato Lucedio, cherry tomato by Pomilia, basil, (fresh cheese) mozzarella by Terra Roma and parmisan cheese (30 months old) made with red cows' milk</i>	
Potato crockets	2,50
<i>with potatoes from Grotte di Castro, mozzarella from Terra Roma and provola cheese</i>	
Zucchini flowers with anchovies from Sicily (n. 2)	3,00
Zucchini flowers and (fresh cheese) mozzarella (n. 2)	2,50
Tempura season vegetables	6,00

SELECTION and FOCACCE

MIXTURE BY PIER LUIGI ROSCIOLI:

Mix flour by Molino Iacquone, Organic white spelled from Molino Vecchino crude salt from Sicily and grey organic salt from Brittany, fresh yeast, water of Rome, time. Raw e.v. olive oil from the roman hills by *Gallotti*

Plain focaccia	5,00
with extravergin olive oil by <i>Gallotti</i> , fresh rosemary and gray organic salt of Britain "The Guerandaise"	
Vegetarian focaccia	7,00
with seasonal grilled vegetables	
Focaccia with Datterini fresh Tomatoes and fresh Basil	7,00
Capri focaccia	12,00
with datterini fresh tomatoes, buffalo mozzarella from <i>Paestum</i> raw, basil extra virgin olive oil by <i>Gallotti</i>	
Focaccia Ham and Buffalo Mozzarella	15,00
with buffalo mozzarella from <i>Paestum</i> and Parma ham by <i>Ghirardi</i> (24 months old)	
Focaccia Pata Negra and Water of Datterino Tomatoes	16,00
with Pata Negra Banega 46 months machine cut	
Focaccia Salmon and Buffalo Mozzarella	15,00
Loch Fyne with wild fennel, buffalo mozzarella from <i>Paestum</i> raw and arugola	
Focaccia whit raw beef and arugula	14,00
served with red cow parmesan and dressing of e.v. olive oil and lemon juice	

Our selection

HAMS AND SALAMIS

Norcia	12,00
Parma ham from <i>Norcia</i> 24 months old, hand cut, thin slices	
Parma	14,00
Parma ham 24/30 months old by <i>Ghirardi</i>	
Norcia and Buffalo	16,00
Parma ham from <i>Norcia</i> 18/24 months old hand cut, thin slices and (fresh cheese) buffalo mozzarella from <i>Paestum</i> 300gr	
Parma ham and Buffalo	18,00
Parma ham from <i>Parma</i> 24/30 months old by <i>Ghirardi</i> machine sliced and (fresh cheese) buffalo mozzarella from <i>Paestum</i> 300gr	
Pata Negra	28,00
<i>Pata Negra</i> ham de <i>Bellota</i> 40/46 months old by <i>Julian Martin</i> / Banega hand sliced 100gr	
Pata Negra and Buffalo	26,00
<i>Pata Negra</i> ham de <i>Bellota</i> 40 months old by <i>Julian Martin</i> / Banega hand sliced and (fresh cheese) buffalo mozzarella from <i>Paestum</i> 300gr	
Selection of Italian Salami	18,00
mortadella, salami strolghino, Cinta Senese pork loin, Parma ham by <i>Ghirardi</i>	

Iberica	23,00
Pata Negra ham 40 months old Banega (40gr), <i>Chorizo</i> , Salsicon and <i>Lomo Bellota Miratonda</i>	
Culatello di Zibello Dop. Podere Cadassa (100gr.)	24,00
Mortadella Pasquini and Brusiani	8,00
Mortadella with truffle (subject to availability)	12,00
Mortadella and Parmisan (cheese) scagles by Reggiano 30 months old made with white cow milk	12,00
CHEESE	
Buffalo from Paestum	
Nature Buffalo (fresh cheese) - 300gr	13,00
Buffalo (cheese), Olives and small tomatoes - 300gr taggiasche olives and dried small tomatoes by <i>De Carlo</i>	14,00
Buffalo (fresh cheese) and Bottarga - 300gr grated Muggine bottarga from <i>Cabras</i>	18,00
Buffalo and Anchovies - 300gr with anchovies from <i>Galizia - Cantabrian sea</i>	18,00
Burrata (fresh cheese) from Andria	
Burrata (fresh cheese) from Andria - 300gr with small dried tomatoes and taggiasche olives	16,00
Burrata (fresh cheese) from Andria - 300gr with grated bottarga from <i>Cabras</i>	18,00
Burrata (fresh cheese) from Andria - 300gr with anchovies from <i>Galizia - Cantabrian sea</i>	18,00
Selection of italian cheese	16,00
Robiola made with 3 milks, pecorino from <i>Pienza</i> , chesse from fossa di <i>Sogliano Castelmagno</i> , gorgonzola from Malga (typologies may vary according to availability)	
Selection of French cheeses	18,00
Brillat savarin, Pico, Selles sur cher, Cammembert, Cabrisac, Gres Champenois, Reblochon, Roquefort (typologies may vary according to availability)	
Oil preserved	
Dried small Tomatoes by De Carlo	6,00
Roasted Artichokes by Agnoni (n. 4 pz)	8,00
Sicilian hot peppers stuffed with anchovies from Sicily (n. 4 pz)	5,00
Anchovies from Cantabrian sea and demi-sel butter from Isigny	12,00
Oil preserved selection by Agnoni	12,00
Roasted artichokes, sun dried tomatoes, grilled eggplant and candied onions	