








LA CARTA PAESANA

Housemade 

-  Antipasto Paesàno (mixed snacks) 85,- 
-  Montanara (mini fried pizza) 45,- 
-  Scamorza in carrozza (breaded and fried cheese) 85,-
Hiramasa & Neapolitan pumpkin 120,-
Artisanal mortadella steak & 10yo balsamico 125,-
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 Pasta & patate (tradition) 95, add guanciale +45,- 

 Pasta, Violina pumpkin & blue cheese, 145.- 

and onion) 165,- 

Pasta alla genovese (braised beef

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ke 165,-

 Pulled Coral tooth mushroom panca

havgaske) 195,-

Monkfish, Delica pumpkin & kale (

tarallo 295,-

A Deer in Napoli, cime di rapa e

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& coffee). 65,- 

Delizia al limone 65,- 

Sandwich ice cream (salty caramel

Apple caramel sorbet 40.- 

Check out our specials on the blackboard

We suggest to have 3 to 4 dishes for person

COCKTAILS

Napoletano 125,-

Negroni 125,-

Gin tonic 125,-

BEERS

Ritual lab 33cl(beer of the year) 85,-

Sieman - Sour ale with grape 75cl 600,-

HOUSE WINE

“Terraquilia”, extra brut 125/625,

“Covante”, Coda di volpe 85,/450,

“Sagonà”, Malvasia & trebbiano 95,/520,

“Pusole Rosso”, Cannonau 90,/500,

“Iulio”, Sangiovese 90,/500,

DIGESTIVI

Limoncello 65,- 

VOV 65,- 

Caffè borghetti 65,- 

Grappa Levi 95, 150,-

Distillato Capovilla 120,-

CAFFÈ & TÈ

 Cuccuma caffè 40,-

Tè (ask waiter) 35,-

Filtered water PP 20,-

