

LA CARTA PAESANA

Housemade 

-  Antipasto Paesàno (signature mixed snacks) 115,- 
-  Montanara (mini fried pizza) 45,- 
- Beef carpaccio alla puttanesca 120,-
- Seabass crudo & artichoke stalk (vild havbars) 120,-
-
-  Pasta alla scarpariello (fresh tomato sauce) 150,- 
-  Pasta & piselli (fresh peas & mint) 145,- 
- add guanciaie to your pasta +45,-
- Pasta alla genovese (onion and beef ragout) 185,- 
-
-  Melanzana Paesàna (eggplant, tomato & scamorza cheese) 195,-
- Turbot & zucchini alla nerano (pigvar) 300,-
- Veal cheek, bell pepper & smoked cheese (braised) 250,-
-
- Delizia al limone 65,- 
- Sandwich ice cream (salty caramel & coffee) 65,- 
- "Pastiera" ice cream 75,- 

Fidati di Davide

trust Davide

this sharing menu has to be taken by the whole table
500,- PP

Check out our specials on the blackboard

We suggest to have 3 to 4 dishes for person

COCKTAILS

Napoletano (vermouth, coffee liquor & tonic) 125,-

Negroni (gin, vermouth & bitter) 125,-

Gin tonic 125,-

BEERS

Ritual lab beer 33cl 85,-

Sieman - Sour ale with grape 75cl 600,-

WINE BY THE GLASS

“Cossignani”, Blanc de blancs 130/675,

“Nicola Gatta”, Cuvèe Nature 150/800

“Devon”, Greco di Tufo 110,/550,

“Primi passi”, Trebbiano & Malvasia 100,/520,

“Iulio”, Sangiovese 90,/500,

“Padre”, Taurasi d.o.c.g. 120,/600,

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 Per Person 25,-

