

ANTIPASTI & INSALATE

Mozzarella “di Bufala” e Pomodori	14.5
Tomatoes & mozzarella “di Bufala” with basil	
Parmigiana con Scamorza	15.5
Eggplants gratin with smoked mozzarella	
Insalata di Rucola e Carciofi	16.0
Arugula salad, artichokes & Parmigiano	
Burrata, Pomodori “Datterino” e Avocado	18.0
Burrata, tomatoes Datterino & avocado	
Prosciutto di Parma, Mozzarella e Pomodoro	18.5
Plate of Parma ham, mozzarella, tomatoes “Grappa” & hot bread	
Assortimento di Antipasti	18.5
Marinated vegetables, mozzarella, mushrooms, capers, basil	
Gamberi alla Griglia	19.0
Grilled prawns, caponata & fennel	

DA CONDIVIDERE TO SHARE

Calamari Fritti		6 Mini Pizzetta Margherita
Fried squids		mozzarella, tomatoes, basil
15.5		16.0

CARPACCIO

Carpaccio di Manzo al Pesto	17.0
Beef carpaccio with pesto	
Carpaccio di Manzo con Verdurine	18.5
Beef carpaccio with marinated vegetables	
Carpaccio di Manzo al Pomodoro e Mozza	19.5
Beef carpaccio, tomatoes “Grappa” & mozzarella “di Bufala”	

PASTA

Spaghetti Pomodoro “Grappa”	15.0
Spaghetti pasta with tomatoes “Grappa” & basil	
Penne all’ Arrabbiata	16.0
Penne pasta tomato sauce very spicy	
Ravioli Ricotta e Spinaci	17.0
Ravioli pasta, ricotta, spinach, mushrooms & sage butter	
Spaghetti Bolognese	17.5
Classic bolognese spaghetti pasta with beef sirloin	
Spaghetti Carbonara	18.0
Spaghetti pasta with Pancetta diced bacon, egg & cream	
Il Grande Ravioli di Vitello	18.5
Giant ravioli pasta topped with tender veal squares, tomatoes, zucchini, black olives & smoked mozzarella	
Rigatoni Norma	18.5
Rigatoni pasta with tomato, eggplant & smoked mozzarella	
Fusilli Gorgonzola	19.0
Fusilli pasta with creamy gorgonzola, arugula salad & nuts	
Linguine Pesto e Burrata	20.0
Linguine pasta with pesto & burrata	
Rigatoni Carciofi Viola	23.0
Rigatoni pasta with purple artichokes, herbs & sage	
Linguine Tonno Fresco	26.0
Linguine pasta, fresh tuna, sun-dried tomatoes, olives	

PIZZE

Margherita al Basilico	13.0
Mozzarella, cherry tomatoes, basil	
Quattro Formaggi	15.0
Mozzarella, tomatoes, gorgonzola, goat cheese, Parmigiano	
Giar’Dino	15.5
Mozzarella, tomatoes, eggplant, mint, pine nuts	
Piccante	16.0
Mozzarella, tomatoes, spicy pig sausage, scamorza, arugula salad	
Regina Classica	16.0
Mozzarella, tomatoes, ham with herbs, button mushrooms	
Napolitana	17.0
Mozzarella, tomatoes, anchovies, capers, Taggiasche olives	
Camilla	17.0
Mozzarella, tomatoes, olives, artichokes, mushrooms	
Parma	17.5
Mozzarella, tomatoes, basil, Parma ham	
Burrata	18.0
Burrata, tomatoes, arugula salad, basil, balsamic cream	

PESCE & CARNE

Fritto Misto	22.0
Fried squids, prawns & zucchinis	
Filletto di Branzino	26.0
Roasted sea bass fillet with thyme, ratte potatoes, tomatoes, olives	
Bistecca di Tonno al Salmoliglio	27.0
Fresh tuna steak, capers, olives & fennel, caponata	
Scaloppina di Vitello al Limone	22.0
Veal cutlet with lemon, gratinated macaroni pasta	
Piccola Milanese	22.0
Veal cutlet Milanese-style, gratinated macaroni pasta	
Scaloppina di Vitello alla Valdostana	24.0
Veal cutlet, gratinated with Parma ham & smoked mozza, gratinated macaroni pasta	

DOLCI

Tiramisù	10.0
The BEST Tiramisù of the Galaxy	
Panna Cotta al Caramello al Burro Salto	8.0
Salted butter caramel panna cotta, hazelnuts	
Profiterole con Gelato alla Stracciatella	11.0
Profiterole, Stracciatella ice-cream & hot chocolate sauce	
Carpaccio di Ananas	9.0
Pineapple carpaccio & mint with no added sugar	
Pera Caramellata	12.0
Caramelized pear, vanilla ice-cream & pecan nuts	
Torta al Formaggio	11.0
Cheesecake with mango coulis	
Pizza alla Nutella	9.0
Pizza Nutella	
Gelati, Sorbetti	7.0
Ice-cream, Sorbet - 2 scoops from la Maison Pedone Chocolate, vanilla, hazelnut, coffee, pistachio, raspberry, lemon	



GLASS OF WINE

RED

Montepulciano d'Abruzzo doc	7.0	9.0
Nero d'Avola doc	7.0	9.0
Valpolicella doc	7.0	10.0
Héritage de Chasse Spleen aop	12.0	16.5

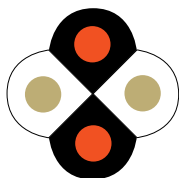
ROSÉ

Bardolino Chiaretto doc	6.5	8.5
Minuty Coté Presqu'île aop	8.0	11.0

WHITE

Soave doc	7.0	9.5
Chardonnay de Bourgogne	7.5	10.0

APERITIFS



Aperol Spritz 10.0
aperol, prosecco, sparkling water

Cocktail DINO 10.0
prosecco, peach liqueur, vodka

Glass of Prosecco 14cl 8.0

Kir with white wine 14cl 7.0

Campari 5cl	7.5
Campari soda	8.5
J&B 4cl	9.0
Bailey's 4cl	9.0
Cognac V.S.O.P 4cl	9.0
Grappa 4cl	9

Ricard 2cl	7.0
Americano 5cl	10.0
Limoncello 5cl	9.0
Martini rosso 5cl	7.0
Martini bianco 5cl	7.0
Porto red 5cl	7.5

BEVANDE

Vittel 50cl	5.0
Vittel 100cl	6.5
San Pellegrino 50cl	5.0
San Pellegrino 100cl	6.5

Pineapple juice 25cl	5.0
Apricot juice 25cl	5.0
Orange juice 25cl	5.0
Apple juice 25cl	5.0
Tomato juice 25cl	5.0
Ice Tea Peach 25cl	5.0
Orangina 25cl	5.0
Coca Cola 33cl	5.0
Coca Zero 33cl	5.0
Perrier 33cl	4.5
Seven Up 33cl	5.0

Ginger Ale 5.5
Fever Tree 20cl

Indian Tonic Water 5.5
Fever Tree 20cl

CAFFÈ

Coffee	2.5
White coffee	6.0
Cappuccino	6.0



Decaf	2.5
White decaf	6.0
Hot chocolate	6.0

APERITIVO

75cl

Prosecco Spumante brut doc Rocca dei Forti	36.0
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VINI ROSSI

50cl

75cl

MARCHE

Montepulciano d'Abruzzo doc Casal Farneto	23.0	31.0
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SICILIA

Nero d'Avola doc Marchese Montefusco	23.5	32.0
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VENETO

Valpolicella doc Bertani	25.0	34.0
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POUILLES

Salento Primitivo igt Terrame	34.0
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TOSCANA

Chianti Classico docg Castello d'Albola	41.0
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PAYS D'OC

Pinot Noir igt Le Versant (Foncalieu)	30.0
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BORDEAUX

Héritage de Chasse Spleen aop Haut-Médoc	43.0	58.0
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VINI ROSATI

50cl

75cl

VENETO

Bardolino Chiaretto doc Corte Giara (Allegrini)	22.0	30.0
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PROVENCE

Minuty Coté Presqu'île aop Côtes de Provence	27.0	39.0
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VINI BIANCHI

50cl

75cl

VENETO - Soave doc - Corte Giara	24.5	33.0
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SARDAIGNE - Isola Dei Nuraghi igt Saragat Vermentino	35.0
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BOURGOGNE - Chardonnay aop	26.0	35.0
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TÈ - INFUSIONE

Tea 5.0
Green Sencha
Green mint - Ceylan
Grand Earl Grey



Infusions 5.0
Chamomille - Lime tree
Lime tree mint
Verbena - Verbena mint