



KITCHEN

STARTERS & FRIED

ROASTED OCTOPUS*	20,00
slow-cooked at low temperature with herbed potatoes	
MOZZARELLA IN CARROZZA*	12,00
breaded and fried mozzarella sandwich	
★ FRIED RAVIOLI CAPRESI*	13,00
AUBERGINE MILLEFEUILLE	12,00
with a warm heart of Agerola provola cheese	
FIOCO DI PROSCIUTTO WITH BUFFALO MOZZARELLA 125GR.	12,00
NEAPOLITAN BRUSCHETTA	8,00
MIXED FRIED PLATTER* ¹	12,00
FRIED DIPPERS*	6,00
FRIED DIPPERS WITH CHEDDAR FONDUE*	8,00

CURED MEATS & CHEESES

TAGLIERE SPECIAL	21,00
selection of cured meats from “prosciuttificio Ciarcia” with cheeses and fried chiacchiere	

PASTA

★ RAVIOLI CAPRESI* ALLO SCARPARELLO	14,00
filled with caciotta cheese and scented with marjoram	
★ SPAGHETTI ALLA NERANO	13,00
with courgettes and Provolone del Monaco DOP	
★ ZITI ALLA GENOVESE*	15,00
slow-cooked beef and onion ragù, Neapolitan style	
★ PACCHERI WITH NEAPOLITAN RAGÙ*	15,00
Sunday style	
PAN-TOSSED GNOCCHI	11,00
with tomato sauce and Agerola provola cheese	
★ SPAGHETTI ALLA CARBONARA OUR WAY	14,00
with eggs, Parmigiano Reggiano and guanciale	
PENNETTE ALLA BOLOGNESE	13,50
beef ragù* with celery, carrots, onion, rosemary and red wine	
LINGUINE WITH MAZARA DEL VALLO SCAMPI* ¹	20,00

MEAT

PIEMONTESE FASSONA FILLET (LA GRANDA)	26,00
with crispy oven-baked potatoes	
SLICED PIEDMONTESE FASSONA BEEF (LA GRANDA)	22,00
with rocket, cherry tomatoes and Parmigiano Reggiano shavings	
PIEMONTESE FASSONA BURGER (LA GRANDA)	13,00
with dippers potatoes	
PIEMONTESE FASSONA MEATBALLS (LA GRANDA) IN TOMATO SAUCE	12,00
SMALL FASSONA MEATBALLS (LA GRANDA) WITH DIPPERS POTATOES	12,00
PORK SAUSAGE	12,00
with oven-baked potatoes	
CHICKEN STEAK	12,50
cooked at low temperature with grilled vegetables	

SALADS

MIXED GRAINS	10,00
with sweetcorn, cherry tomatoes, tuna and green olives	
VENERE BLACK RICE	12,00
with bresaola, grana cheese, rocket and cherry tomatoes	
COUS COUS	9,00
with courgettes, peppers and aubergines (add chicken +4,00)	
CAPRESE	12,00
with tomato, buffalo mozzarella, basil and EVO oil	
GOLOSA	12,00
with lettuce, buffalo mozzarella, cherry tomatoes, sweetcorn, olives and tuna	
BRESALAD	13,00
with bresaola, rocket, cherry tomatoes, grana shavings, walnuts and balsamic glaze	
CHICKEN CAESAR	13,00
with baby lettuce, croutons and grana shavings, Caesar dressing and chicken	
MONDAVI	12,00
with seasonal salad, roast turkey, bread croutons and balsamic glaze	
NICOISE	14,00
tuna, lettuce, boiled potatoes, egg, black olives, cherry tomatoes and buffalo mozzarella	

* Product blast-frozen at origin to guarantee freshness and safety — ¹ Subject to availability.

For the full list of allergens scan the QR code — Table service € 2,00 — ★ most requested