















LA CARTA PAESANA

Housemade 

-  Antipasto Paesano (mixed snacks) 85,- 
-  Montanara (fried pizza) 45,- 
- Pane & Olio 35,-
- Vesuvio's tomato, Hiramasa, watermelon 105,-
- Artisanal mortadella steak & 10yo balsamico 125,-
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-  Pasta & piselli (Peas, mint & pecorino) 95,- 
-  Pasta alla scarpariello (cherry tomato sauce) 125,- 
- Pasta alla genovese (braised beef and onion) 165,- 
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- Zucchini scarpone (stuffed zucchini) 130,- 
- Gurnard & bell pepper (Knurhane) 165,-
-  Polpo & Potatoes (roasted octopus) 250,-
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- Delizia al limone 65,- 
- Dessert of the day 65,- 
- Ice cream/ sorbet of the day 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 (beer of the year) 85,-

HOUSE WINE

“Terraquilia”, extra brut 125/625,

“Covante”, Coda di volpe 85,/450,

“Casefatte”, Fiano 90,/500,

“Agape”, Nerello Mascalese 80,/400,

“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,-

