
















# 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,- 
-  Pasta alla genovese (braised beef and onion) 165,- 
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-  Pulled Coral tooth mushroom pancake 165,-  
Monkfish, Delica pumpkin & kale (havgaske) 195,-  
Salsiccia, potatoes & scamorza cheese 200,-  
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- Delizia al limone 65,- 
- Sandwich ice cream (salty caramel & coffee) 65,- 
- Blackberry 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,-

