
















# LA CARTA PAESANA

Housemade 

- Antipasto Paesàno (mixed snacks) 95,- 
-  Montanara (mini fried pizza) 45,- 
-  Palle di riso x2 (neapolitan arancini) 85,- 
- Corvina crudo (ørnefisk) 120,-
- Veal tongue, mustard & chard 105,-
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-  Pasta & patate (tradition) 95, add guanciale +45,- 
-  Pasta & fagioli, horseradish (beans) 145,- 
- Pasta al ragù napoletano (beef and pork) 185,- 
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-  Minestrone (legumes, barley & provolone) 165,- 
- Red fish & scarola napoletana (rødfisk) 175,-
- Veal cheek & celeriac (braised) 195,-
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- Delizia al limone 65,- 
- Sandwich ice cream (salty caramel & coffee) 65,- 
- Blood orange sorbet & salted cacao 40,- 

## 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 125,-

Negroni 125,-

Gin tonic 125,-

## BEERS

Ritual lab beer 33cl 85,-

Sieman - Sour ale with grape 75cl 600,-

## WINE BY THE GLASS

“Terraquilia”, Extra brut 125/625,

“Cossiganni”, Blanc de blancs 140/800,

“Covante”, Coda di volpe 85,/450,

“Colleozio”, Grechetto 100,/550,

“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 PP 20,-

☉ @paesanocph 🍷 MICHELIN 2024 🍷 slow food

