

PASTA

Spaghetti carbonara ½ 6,60€ 11,80€
With bacon, egg, parmesan DOP, pecorino DOP and cream

Spaghetti bolognese ½ 6,60€ 11,80€
Minced meat, tomato sauce and basil from our garden

👍 **Spaghetti pomodoro stracciatella** 12,20€
With homemade tomato sauce, basil from our garden and burrata stracciatella

Penne al arrabbiata ** 12,00€
With tomato sauce, porcini mushrooms, grilled aubergine, pecorino DOP, parmesan DOP, basil and piri-piri

Tagliatelle goat cheese and pesto 13,30€
Goat cheese, pinenuts, rocket from our garden and homemade pesto

Fagottini with pear and ricotta 13,90€
Fresh pasta stuffed with pear, ricotta, cream and chives

Linguine nero with salmon 13,50€
With smoked salmon, gorgonzola DOP, rocket from our garden, dill and cream

👍 **Prawn linguine** ** 14,20€
With wild prawns, homemade tomato sauce, parsley, garlic and piri-piri

👍 **Tagliatelle di manzo e tartufo** 14,90€
With beef loin, mushrooms, black truffles and cream

INSALATE

Rocket salad ½ 5,00€ 8,00€
Rocket from our garden, parmesan DOP olives and homemade balsamic reduction

👍 **Casavostra Salad** 12,00€
With gorgonzola DOP, goat cheese, mango, bacon and pine nuts

👍 **Super salada** 12,50€
With raspberries, asiago and parmesan DOP, orange, fermented beetroot, walnuts, toasted mixed seeds and alfalfa sprouts

Prawn salad 13,50€
With wild prawns, avocado, cherry tomato, radishes in homemade pickle and croutons

Mediterranean Salad 11,80€
With grilled vegetables, quinoa, avocado, pecorino cheese DOP, homemade pesto and pine nuts

PIZZA

A piacere 8,00€ + ingredients

Garlic Pizza 10,00€
Mozzarella, garlic and oregano

Margherita 10,90€
Tomato, mozzarella and basil from our garden

Nuova Pesto 11,90€
Mozzarella, buffalo mozzarella DOP, pesto, cherry tomato

👍 **Diavola** ** 12,60€
Tomato, mozzarella, Italian spicy salami and oregano

4 Formaggi 12,50€
Mozzarella, asiago DOP, provola affumicata, gorgonzola DOP

Prosciutto e Funghi 12,90€
Mozzarella, mushrooms and prosciutto di parma DOP

Rústica 12,90€
Tomato, mozzarella, mushrooms, Italian ham and oregano

Funghi 12,00€
Tomato, mozzarella, mushrooms and oregano

Siciliana 12,00€ (no cheese)
Tomato, tuna, onions, olives and oregano

👍 **Nuova Vegetariana** 12,80€
Tomato, mozzarella, courgette, aubergine, pepper, parmesan DOP and basil from our garden

Calabria 12,00€ (no cheese)
Tomato, capers, anchovies, olives, garlic and oregano

San Daniele 12,50€
Tomato, mozzarella, prosciutto DOP, cherry tomato, oregano

Casavostra 12,90€
Mozzarella, buffalo mozzarella DOP, cherry tomato and rocket from our garden

👍 **Affumicata** 13,90€
Mozzarella, provola affumicata and smoked salmon

Nuova Don Corleone 13,50€
Mozzarella, gorgonzola DOP, goats cheese, prosciutto di parma DOP, grapes and pine nuts

Tartufo 14,90€
Mozzarella, black truffles and truffle oil

CALZONI

Partenope ** 12,90€
Mozzarella, Italian spicy salami, ham and egg

Primavera 12,90€
Mozzarella and grilled vegetables

FORNERIA (Supl. side salad +1,50€)

Verdure al forno a legna 8,90€
Vegetables in the wood oven with extra virgin olive oil, pine nuts and basil, served with focaccia and pesto

Lasagna 12,90€
With spinach pasta, minced meat, tomato sauce, mushrooms and mozzarella

👍 **Green Lasagna** 12,00€
With spinach pasta, courgette, broccoli, spinach from our garden, tomato sauce and mozzarella

Frango al Limone 12,00€
Roast chicken with lemon, cherry tomato and olives, served with potatoes

👍 **Polpo al forno a legna** 12,90€
Octopus, sweet potato, potato and leeks in the wood fired oven

CARNI

Hamburgini (3 un.) 13,00€
Homemade burgers sautéed in a porcini mushroom and cream sauce, served with linguini and salad

Scaloppine alla Milanese ½ 8,20€ 13,00€
Breaded escalopes, served with spaghetti pomodoro and salad

Free-range lamb chops 17,00€
Grilled free range lamb chops with roast potatoes, mint sauce and salad

👍 **Tagliata** 20,00€
Sliced Filé mignon steak 250gr with roast potatoes and:
-Mediterranean sauce and salad
-Dijon mustard sauce, rocket and parmesan DOP

E PER FINIRE



Tiramisu 4,90€
Traditional Italian recipe

👍 **Pannacotta with crumble** 4,50€
-With red berry sauce
-With seasonal sauce from our garden

Banoffee 4,60€
Tarte de banana, caramelo, bolacha e natas

👍 **Dark chocolate mousse** 4,80€
A rich homemade chocolate speciality

Strawberry salad 4,30€
With mint from our garden, sugar and limoncello

Ice cream 1/2 scoops 2,50€/4,50€
Vanilla, Strawberry, Chocolate, Lemon or Tangerine

Pizzetta per bambini 6,00€/9,00€
Pizza with chocolate and sprinkles

Mandorla (2Un.) 2,00€
Homemade almond and caramel crackers

Fruit / Mixed Fruit 3,50€ / 5,00€

Check for our seasonal specials

EXTRAS

(The customization of dishes can take longer)

Onion/garlic/oregano/basil/olives 0,50€
Anchovies/capers/vegetables/fruit 1,00€
Bacon/mushrooms/organic egg 1,50€
Italian ham/tuna 2,00€
Cheese/Italian salami/ nuts/pesto 2,50€
Salmon/bolognese/stracciatella 3,00€
Wild shrimp/bresaola/truffle 3,50€

👍 **Gluten-free supplement:** Spaghetti/Pizza 1,50/2,50€
Super food supplement: toasted seeds and alfalfa sprouts 2,00€

Italian cheeses and charcuterie DOP €2,50:
Parmesan Grana Padano DOP cured 12 months
Mozzarella de búfala Campana DOP
Gorgonzola DOP
Asiago DOP
Pecorino Romano DOP
Prosciutto di Parma DOP

** Spicy
👍 New dishes/recommendations

🍌 Vegetarian (for vegan suggestions ask us)
🍌 Gluten-free (for details ask us)
If you have dietary allergies let us know