



## APPETIZERS

### LAND APPETIZERS

COMMISSO PLATTER (recommended for 2 people) .....	22 €
Capocollo, sausage, soppressata, pancetta, and a selection of three semi-aged pecorino cheeses. Allergens: 7	
BARONE PLATTER (recommended for 2 people) .....	22 €
Selection of Calabrian meatballs, "scupeci" eggplants, wild chicory, sun-dried tomatoes, mixed cured meats, and wild mushrooms from Sila. Allergens: 1,3,7	
FRIED CACIOCAVALLO CHEESE ON CARAMELIZED ONION .....	14 €
Breaded and fried Caciocavallo cheese with caramelized Tropea red onion. Allergens: 1,3,7	
EGGPLANT PARMESAN FLAN .....	14 €
ON TOMATO AND PARMESAN CREAM Eggplant, Parmesan, tomato, basil, black pepper, garlic, and extra virgin olive oil (EVO). Allergens: 7	
POLPETTE ASSAI (MEATBALLS) .....	12 €
Veal meatballs with Parmesan and pecorino, served on a bed of tomato sauce and basil. Allergens: 1,3,7	

### SEAFOOD APPETIZERS

BERGAMOT SWORDFISH ROLLS .....	18 €
Swordfish stuffed with raisins and pine nuts, coated with bergamot-flavored breadcrumbs. Allergens: 1,4,8	
SPICY RED MUSSELS SAUTÉ .....	16 €
Mussels sautéed with white wine, tomato, chili pepper, garlic, black pepper, and EVO oil. Allergens: 12,14	
CALABRIAN MEATBALL TRILOGY .....	15 €
Salted cod meatball with 'nduja sauce, tuna meatball with caramelized onion, and whitebait meatball. Allergens: 1,3,4,7	
TUNA TARTARE .....	15 €
Fresh tuna with Tropea red onion and black pepper. Allergens: 4	
FRIED ANCHOVIES .....	12 €
Allergens: 1,4	

## FIRST COURSES

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PAPPARDELLE WITH BLACK PIG RAGÙ .....	15 €
Pappardelle pasta with slow-cooked black pig ragù. Allergens: 1,3,9,12	
IMPERIAL FILEJA PASTA .....	14 €
Tomato, eggplant, smoked ricotta, crispy sausage, and basil. Allergens: 1,7	
GARGANELLI WITH PORCINI MUSHROOMS, .....	14 €
'NDUJA, AND SMOKED SCAMORZA Garganelli pasta with porcini mushrooms, 'nduja, smoked scamorza cheese, parsley, and EVO oil. Allergens: 1, 7	
LINGUINE WITH BASIL PESTO, BURRATA, AND SUN-DRIED TOMATOES.....	13 €
Linguine pasta with basil pesto, served on a bed of burrata cheese, sun-dried tomatoes, and pine nuts. Allergens: 1,7,8	

### SEAFOOD FIRST COURSES

SPAGHETTI WITH CLAMS .....	16 €
Spaghetti with clams (veraci and lupini), garlic, parsley, lemon zest, and EVO oil. Allergens: 1,14	
PACCHERI WITH COD, TAGGIASCA OLIVES, WILD FENNEL, .....	15 €
AND RED DATTERINO TOMATOES Cod sautéed with white wine, Taggiasca olives, wild fennel, red datterino tomatoes, basil, parsley, and EVO oil. Allergens: 1,4,12	
SAFFRON RISOTTO WITH MUSSELS AND SQUID .....	15 €
Risotto with squid, mussels, saffron, white wine, and parsley. Allergens: 7,12,14	
CALABRIAN-STYLE STRONCATURA PASTA WITH ANCHOVIES .....	13 €
Stroncatura pasta with anchovies, breadcrumbs, olives, chili pepper, and parsley. Allergens: 1,4	

# MAIN COURSES

## LAND MAIN COURSES

SCOTTONA BEEF TAGLIATA. CHOICE OF: ..... 24 €  
WITH PORCINI MUSHROOMS  
WITH ARUGULA AND GRANA CHEESE  
WITH 'NDUJA CREAM

BLACK PIG FILLET IN ORANGE SAUCE ..... 20 €  
WITH CRISPY SAGE AND POTATO CONES  
Allergens: 1

SAUSAGE WITH TURNIP GREENS AND SILA POTATOES ..... 17 €  
Calabrian sausage, turnip greens, potatoes, garlic, chili pepper, and EVO oil.

FRIED RABBIT WITH "ASSAI" ..... 16 €  
Fried rabbit served with paprika, garlic, and mayonnaise sauce.  
Allergens: 1,3

## SEAFOOD MAIN COURSES

GRILLED SEA BASS WITH CARAMELIZED ONION ..... 20 €  
AND ALMOND FLAKES  
Grilled sea bass with onion, almonds, parsley, and balsamic vinegar.  
Allergens: 4,8

GRILLED OCTOPUS ON A TRIO OF PURÉES ..... 20 €  
Grilled octopus served with pumpkin, zucchini, and potato purées. Allergens: 7,14

SALMON FILLET WITH BLACK SESAME AND POTATO CREAM ..... 19 €  
Pan-seared salmon fillet with black sesame, served on a bed of creamy potatoes.  
Allergens: 4,7,11

CALABRIAN-STYLE FRIED COD ..... 17 €  
Cod with oven-baked black olives and peppers. Allergens: 1,4

# SIDE DISHES

VEGETABLE CAPONATA ..... 7 €

SAUTÉED SWISS CHARD ..... 6 €

TUSCAN-STYLE BEANS ..... 6 €

SILA-STYLE CRISPY POTATOES ..... 6 €

GREEN SALAD ..... 5 €

MIXED SALAD ..... 5 €

FRENCH FRIES ..... 5 €

\* We favour fresh products; however, in the absence of these, we may use high-quality frozen products.

# PIZZE

## CLASSICS

4 FORMAGGI .....	12 €
Fiordilatte mozzarella, gorgonzola cheese, sweet provola cheese, parmesan cheese, fresh basil and EVO oil. Allergens: 1, 7	
CALZONE MANGIA ASSAI .....	11 €
Fiordilatte mozzarella, Calabrian spicy sausage, 'nduja premium reserve of Calabrian black pig. Allergens: 1,7	
DIAVOLA .....	10 €
Tomato sauce, Fiordilatte mozzarella, Calabrian Spianata salami, fresh basil and Taggiasche olives. Allergens: 1,7	
MARGHERITA DOP .....	8.5 €
Tomato sauce, DOP Campanian Buffalo mozzarella, fresh basil and EVO oil. Allergens: 1, 7	
CALZONE CLASSICO .....	8 €
Fiordilatte mozzarella, ham. Allergens: 1, 7	
MARGHERITA .....	7.5 €
Tomato sauce, Fiordilatte mozzarella, fresh basil and a sprinkle of Parmesan cheese. Allergens: 1, 7	
MARINARA .....	6 €
Tomato sauce, garlic, fresh basil and EVO oil. Allergens: 1	

## SPECIALS

AMATRICIANA .....	14 €
Sauce Mangia Assai (tomato with garlic, salt and pepper), fondue of pecorino cheese, crispy jowl bacon and sprinkle of pecorino cheese.	
ZUCCOSA .....	13 €
Creamed squash, fiordilatte, sweet provolone and crispy guanciale. Allergens: 1,7	
PARMIGIANA .....	13 €
Sauce Mangia Assai (tomato with garlic, salt and pepper), fried aubergines cubes, parmesan cheese, topped with basil. Allergens: 1,7	
ASSAI NAPOLI .....	12 €
Sauce Mangia Assai (tomato with garlic, salt and pepper). Topped with: DOP Campanian Buffalo mozzarella, anchovies, Taggiasche olives, fresh basil, Calabrian wild oregano and EVO oil. Allergens: 1, 4, 7	
'NDUJELLA .....	11 €
Tomato sauce, 'nduja premium reserve of Calabrian black pig, rocket, Stracciatella cheese, sun-dried cherry tomatoes and EVO oil. Allergens: 1,7	

## CALABRIANS

NICASTRESE .....	14 €
Basil pesto, Fiordilatte mozzarella, prosciutto, Stracciatella cheese, red Datterino tomatoes, crushed pistachios, basil and EVO oil. Allergens:1,5,7,8	
CAPRICCIO CALABRO .....	13 €
Fiordilatte mozzarella, ham, porcini mushrooms, taggiasche olives, wild artichokes and EVO oil. Allergens: 1, 7	
MANGIA ASSAI .....	13 €
Fiordilatte mozzarella, Calabrian spicy sausage, red Tropea onions, cream of 'nduja premium reserve of Calabrian black pig, fresh basil and EVO oil. Allergens: 1, 7	
LAMETINA .....	13 €
Fiordilatte, smoked provola, Calabrian rolled bacon, porcini mushrooms, fresh basil and EVO oil. Allergens: 1, 7	
ASPROMONTANA .....	13 €
Fiordilatte, sweet provola, porcini mushrooms and Calabrian spicy sausage. Allergeni: 1,7	
ACRITANA .....	13 €
Fiordilatte, smoked provola, Calabrian spicy sausage, turnip greens. Allergens: 1,7	
DECOLLATURA .....	12 €
Fiordilatte mozzarella, smoked provola cheese, spicy bacon, potatoes. Allergens: 1,7	
TROPEANA .....	12 €
Filet of Sardanelli tuna, red Tropea onions, Fiordilatte mozzarella, fresh basil, oregano and EVO oil. Allergens: 1, 4, 7	
VEGECALABRA .....	11 €
Tomato sauce, Fiordilatte mozzarella, fried aubergines, roasted potatoes and peppers. Allergens: 1,7	

## DESSERTS

HOMEMADE DESSERT .....	7 €
TIRAMISÙ .....	7 €
CHEESECAKE .....	7 €
(PISTACHIO, BERRIES, CHOCOLATE, STRAWBERRY, CARAMEL)	
PANNA COTTA.....	6 €
(PISTACHIO, BERRIES, CHOCOLATE, STRAWBERRY, CARAMEL)	
LEMON SORBET .....	5 €

## GELATO

PIZZO'S TRUFFLE PISTACHIO* Allergens: 7,8.....	7 €
PIZZO'S TRUFFLE FIG AND WALNUT* Allergens: 7,8 .....	7 €
PIZZO'S TRUFFLE BERGAMOT .....	7 €
WITH POMEGRANATE HEART* Allergens: 7	
CLASSIC PIZZO'S TRUFFLE* (GLUTEN-FREE) Allergens: 7 .....	6 €

## DRINKS

WATER.....	1 €
Still and sparkling, 50 cl (plastic)	
ACQUA .....	2,5 €
Still and sparkling, 1 l (glass)	
ACQUA PANNA .....	3 €
Naturale, 75cl (glass)	
SAN PELLEGRINO WATER .....	3 €
Sparkling, 75cl (glass)	
COCA COLA, COCA COLA ZERO AND FANTA .....	3 €
33 cl (glass)	
COCA COLA .....	8 €
1 l (glass)	
BRASILENA.....	2,5 €
LEMON SODA .....	2,5 €
ESTATHÈ.....	2,5 €
Lemon and peach, 25cl (glass)	
BERGOTTO .....	3 €
COFFEE, DECAF COFFEE, BARLEY COFFEE, AND GINSENG.....	2 €
CAPPUCCINO .....	3 €

## DRAUGHT BEERS

KROMBACHER BLONDE 30CL .....	4,50 €
KROMBACHER RHENANIA RED 30CL .....	5,50 €

## WINES

### REDS

CIRÒ Tenuta San Francesco .....	4 €	14 €
ARTINO Tenuta Iuzzolini .....		20 €
MURANERA Tenuta Iuzzolini .....		32 €

### WHITES

CIRÒ Tenuta San Francesco .....	4 €	14 €
MADREGOCCIA Tenuta Iuzzolini .....		20 €
DONNA GIOVANNA Tenuta Iuzzolini .....		32 €

### ROSÉ WINES

CIRÒ Tenuta San Francesco .....	4 €	14 €
LUMARE Tenuta Iuzzolini .....		18 €
DONNA ROSA Tenuta San Francesco .....		24 €

### SPARKLING

PROSECCO dama D.O.C.G. ....	5 €	17€
ROSÈ Annibal Brut .....		22 €

## SPIRITS

BERGAMOT CREAM .....	4 €	KEPHAS DIGESTIVE BITTERS	5 €
LICORICE CREAM .....	4 €	JEFFERSON BITTER .....	5 €
FENNEL .....	4 €	KACIUTO BITTER .....	5 €
LIQUEUR		KARDIJA BITTER .....	5 €
GUGLIELMO .....	4 €	CHILLI .....	5 €
FFEE LIQUEUR		GRAPPA	
MANFREDI BERGAMELLO .....	4 €	LICORICE .....	5 €
SAMBUCA MANFREDI .....	4 €	GRAPPA	
LIMONCELLO .....	4 €	BERGAMOT .....	5 €
BERGASPINA		GRAPPA Allergens: 8	
AMARO DEL CAPO .....	4 €	MAGLIOCCO WINE .....	5 €
AMARO DE LUCA .....	4 €	GRAPPA	
AMARO MANFREDI .....	4 €	WHITE GRAPPA .....	5 €
		BARRIQUE GRAPPA .....	6 €

## KALABRA BEER

<b>BLANCHE</b> .....	6€
Kalabra Blanche is a top-fermented beer. Belgian-inspired. 33cl. - 5,3% vol	
<b>APA</b> .....	6€
Kalabra Apa is a top-fermented, American-inspired beer. 33cl. - 6,7% vol	
<b>BLONDE</b> .....	6€
Rich golden color, the body is creamy and velvety, sour and spicy profile. 33cl. - 5,7% vol	
<b>IPA</b> .....	6,5€
Kalabra IPA is a distinctly hoppy and bitter, moderately strong beer. 33cl. - 6,3% vol	
<b>BERGAMOT</b> .....	7€
Kalabra Blanche with Bergamot is a top-fermented beer characterized by a fresh spicy bouquet. 33cl. - 5,3% vol	
<b>BLACK IPA</b> .....	7€
Kalabra Black Ipa is a top-fermented, American-inspired beer enriched with Licorice. 33cl. - 7,2% vol	
<b>HONEY</b> .....	7€
The sweet notes given by the malts and honey are balanced by the bittering notes given by the Pacific hops. 33cl. - 7,2% vol	
<b>NEW IPA</b> .....	7€
Brewed with barley, wheat and oats, it has a well-structured body, with sweet notes followed by a bitterness that is present but not excessive. 33cl. - 6,5% vol	
<b>IMPERIAL</b> .....	8€
Full-bodied in the mouth, and the honeyed notes of the malts are in perfect balance with the bitter, hoppy notes of the US hops. 33cl. - 8,5% vol	

## FOOD ALLERGENS LIST

1. Cereals containing gluten: wheat, rye, barley, oatmeal, spelt, kamut and all foods containing said cereals.
2. Crustaceans: shrimp, crab, lobster, prawn
3. Eggs
4. Fish
5. Peanuts
6. Soy
7. Milk, Lactose
8. Nuts: mandorle, nocciole, noci, noci di acagiù, noci di Pecan, noci del Brasile, pistacchi, noci macadamia o noci del Queensland almonds, hazelnuts, walnuts, Acagiù nuts, Pecan nuts, Brazilian nuts, pistachios, Macadamia or Queensland nuts
9. Celery
10. Mustard
11. Sesame
12. Sulphur Dioxide and Sulphites: wine, a few stored foods.
13. Lupini
14. Molluscs: octopus, cuttlefish, mussels, clams, oysters, calamari, squids.