



APPETIZERS

- TAGLIERE COMMISSO** (recommended for 2 people) ...

22 €
- Capocollo, sausage, soppressata, pancetta, and a selection of three semi-aged pecorino cheeses served with our homemade jams.
Allergens: 7
- TAGLIERE BARONE** (recommended for 2 people)

22 €
- Selection of Calabrian meatballs, pickled eggplant, wild chicory, sun-dried tomatoes, mixed cured meats, and Sila forest mushrooms.
Allergens: 1,3,7
- SWORDFISH ROLLS WITH BERGAMOT**

18 €
- Swordfish stuffed with raisins and pine nuts, coated with bergamot-flavored breadcrumbs.
Allergens: 1,4,8
- SEAFOOD SALAD (COLD OR WARM)**

16 €
- Seafood salad flavored with lime and pink peppercorns.
Allergens: 2,4,14
- CALABRIAN MEATBALL TRILOGY**

15 €
- Cod meatball with ‘nduja sauce, tuna meatball with caramelized onion, and icefish meatball.
Allergens: 1,3,4,7
- FRIED CACIOCAVALLO ON A BED OF CARAMELIZED ONION**

14 €
- Breaded and fried caciocavallo cheese with caramelized Tropea red onion.
Allergens: 1,3,7
- RED PEPPER MUSSELS**

14 €
- Mussels sautéed in white wine with tomato, chili, garlic, black pepper, and EVO oil.
Allergens: 12,14

FIRST COURSES

- PACCHERI WITH COD, TAGGIASCA OLIVES, WILD FENNEL & RED DATTERINO TOMATO**

15 €
- Cod in white wine with Taggiasca olives, wild fennel, red datterino tomatoes, basil, parsley, and EVO oil.
Allergens: 1,4,12
- IMPERIAL FILEJA**

14 €
- Tomato, eggplant, smoked ricotta, crispy sausage, and basil.
Allergens: 1,7
- GARGANELLI WITH PORCINI, ‘NDUJA AND SMOKED SCAMORZA***

14 €
- Porcini mushrooms, ‘nduja, scamorza cheese, parsley, and EVO oil.
Allergens: 1, 7
- LINGUINE WITH BASIL PESTO, BURRATA, AND SUN-DRIED TOMATOES**

13 €
- Linguine with basil pesto on a bed of burrata, sun-dried tomatoes, and pine nuts.
Allergens: 1,7,8
- CALABRIAN STRONCATURA WITH ANCHOVIES**

13 €
- Stroncatura pasta with anchovies, breadcrumbs, olives, chili, and parsley.
Allergens: 1,4

MAIN COURSES

- SCOTTONA BEEF SLICES**

24 €
- OPTIONS:
CLASSIC
WITH ASPARAGUS
WITH ARUGULA AND PARMESAN
WITH ‘NDUJA CREAM
- GRILLED SEA BASS FILLET WITH CARAMELIZED ONION AND ALMOND FLAKES ***

20 €
- Grilled sea bass with onion, almonds, parsley, and balsamic vinegar.
Allergens: 4,8
- CALABRIAN FRIED COD***

17 €
- Cod with baked black olives and peppers.
Allergens: 1,4
- SAUSAGE WITH TURNIP GREENS AND SILANE POTATOES**

17 €
- Calabrian sausage, turnip greens, potatoes, garlic, chili, and EVO oil.
- EGGPLANT PARMIGIANA TERRINE**

14 €
- Eggplant, parmesan, tomato, basil, black pepper, garlic, and EVO oil.
Allergens: 7

SIDE DISHES

- SILANE-STYLE SAUTÉED POTATOES**

6 €
- OXHEART TOMATO SALAD WITH TROPEA ONION AND CALABRIAN OREGANO**

6 €
- GREEN SALAD**

5 €
- MIXED SALAD**

5 €
- FRENCH FRIES***

5 €
- SEASONAL VEGETABLES**

5 €

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

PIZZAS

CLASSIC PIZZAS

- FOUR CHEESE

12 €
- Fior di latte, gorgonzola, mild provola, parmesan, fresh basil, and EVO oil.
Allergens: 1,7
- MANGIA ASSAI CALZONE

11 €
- Fior di latte, spicy Calabrian sausage, premium pork ‘nduja.
Allergens: 1,7
- DIAVOLA

10 €
- Tomato sauce, fior di latte, Calabrian spianata, fresh basil, and Taggiasca olives.
Allergens: 1,7
- MARGHERITA DOP

8,5 €
- Tomato sauce, buffalo mozzarella DOP from Campania, fresh basil, and EVO oil.
Allergens: 1,7
- CLASSIC CALZONE

8 €
- Fior di latte, cooked ham.
Allergens: 1,7
- MARGHERITA

7,5 €
- Tomato sauce, fior di latte, fresh basil, and a sprinkle of parmesan.
Allergens: 1,7
- MARINARA

6 €
- Tomato sauce, garlic, fresh basil, and EVO oil.
Allergens: 1

SPECIAL PIZZAS

- ROMANA

13 €
- Zucchini flowers, fior di latte, stracciatella, and anchovies.
Allergens: 1,4,7
- TRONCHETTO

12 €
- Rolled pizza base with fior di latte and mild provola. Topped with arugula, cherry tomatoes, prosciutto crudo, parmesan flakes, and EVO oil.
Allergens: 1,7
- ASSAI NAPOLI

12 €
- Tomato sauce with buffalo mozzarella DOP, anchovies, Taggiasca olives, fresh basil, wild Calabrian oregano, and EVO oil.
Allergens: 1,4,7
- FIORITA

12 €
- Basil pesto, fior di latte, zucchini flowers, sun-dried tomatoes, ricotta flakes, and EVO oil.
Allergens: 1,7,8
- ‘NDUJELLA

11 €
- Tomato sauce, premium pork ‘nduja, arugula, stracciatella, sun-dried tomatoes, and EVO oil.
Allergens: 1,7

CALABRIAN PIZZAS

- NICASTRESE

14 €
- Basil pesto, fior di latte, prosciutto crudo, stracciatella, red datterino tomatoes, chopped pistachios, fresh basil, and EVO oil.
Allergens: 1,5,7,8
- MANGIA ASSAI

13 €
- Fior di latte, spicy Calabrian sausage, Tropea red onion, premium pork ‘nduja cream, fresh basil, and EVO oil.
Allergens: 1,7
- ALTILIA

13 €
- Tomato sauce, Calabrian spianata, mild provola, sun-dried tomatoes, ricotta flakes, and EVO oil.
Allergens: 1,7
- CAPRICCIO CALABRO

13 €
- Fior di latte, cooked ham, porcini mushrooms, Taggiasca olives, wild artichokes, and EVO oil.
Allergens: 1,7
- DECOLLATURA

12 €
- Fior di latte, smoked provola, spicy pancetta, and potatoes.
Allergens: 1,7
- PARMIGIANA

12 €
- Tomato sauce, fior di latte, fried eggplant, parmesan, and fresh basil.
Allergens: 1,7
- TROPEANA

12 €
- Sardanelli tuna fillet, Tropea red onion, fior di latte, fresh basil, wild Calabrian oregano, and EVO oil.
Allergens: 1,4,7
- SOLE DI CALABRIA

12 €
- Fior di latte, yellow datterino tomato, buffalo ricotta, mint, fresh basil, and EVO oil.
Allergens: 1,7
- CURINGHESE

12 €
- Fior di latte, friggitelli peppers, premium pork ‘nduja, stracciatella, fresh basil, and EVO oil.
Allergens: 1,7
- VEGECALABRA

11 €
- Tomato sauce, fior di latte, fried eggplant, potatoes, and roasted peppers.
Allergens: 1,7

*If all this doesn't seem
enough, dive into our*
SPECIALS
and ask our staff about the
dishes of the day!

DESSERTS

HOUSE DESSERT	7 €
TIRAMISÙ	7 €
CHEESECAKE	7 €
(pistachio, berries, chocolate, strawberry, caramel)	
LEMON SORBET	5 €
SEASONAL FRUIT	5 €

ICE CREAMS

TARTUFO DI PIZZO PISTACHIO*	7 €
Allergens: 7,8	
TARTUFO DI PIZZO FIGS AND WALNUTS*	7 €
Allergens: 7,8	
TARTUFO DI PIZZO BERGAMOT WITH POMEGRANATE HEART*	7 €
Allergens: 7	
TARTUFO DI PIZZO CLASSIC*	6 €
(Gluten free). Allergens: 7	

BEVERAGES

WATER	1 €
Still and sparkling, 50cl (plastic)	
WATER	2,5 €
Still and sparkling, 1l (plastic)	
PANNA WATER	3 €
Still, 75cl (glass)	
SAN PELLEGRINO WATER	3 €
Sparkling, 75cl (glass)	
COCA COLA, COCA COLA ZERO, FANTA	3 €
33cl (glass)	
COCA COLA	7 €
1L (GLASS)	
BRASILENA	2,5 €
LEMON SODA	2,5 €
ESTATHÈ	2,5 €
lemon and peach, 25cl (glass)	
BERGOTTO	3 €
COFFEE, DECAF,	2 €
BARLEY COFFEE, GINSENG COFFEE	
CAPPUCCINO	3 €

DRAFT BEERS

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

MANGIA ASSAI BEERS

MANGIA ASSAI BLONDE	5 €
MANGIA ASSAI BLONDE (GLUTEN-FREE)	5 €
MANGIA ASSAI BLANCHE	5 €
MANGIA ASSAI RED	6 €
MANGIA ASSAI BRITISH	6 €

WINES

RED WINES

CIRÒ Tenuta San Francesco	4 €	14 €
ALBAMONTE Tenuta Spadafora 1915.....		17 €
ARTINO Tenuta Iuzzolini		20 €
PEPE ROSSO Tenuta Spadafora 1915.....		22 €
SOLE NERO Tenuta Spadafora 1915.....		22 €
MURANERA Tenuta Iuzzolini		32 €

WHITE WINES

CIRÒ Tenuta San Francesco	4 €	14 €
MADREGOCCIA Tenuta Iuzzolini		20 €
MAGARIA Tenuta Spadafora 1915.....		26 €
PANDOSIA Tenuta Spadafora 1915		29 €
DONNA GIOVANNA Tenuta Iuzzolini		32 €

ROSÉ WINES

CIRÒ Tenuta San Francesco	4 €	14 €
LUMARE Tenuta Iuzzolini.....		18 €
DONNA ROSA Tenuta San Francesco.....		24 €
ROSA SPINA Tenuta Spadafora 1915.....		26 €

SPARKLING WINES

PROSECCO Don Fortunato	5 €	18 €
BLUETTE		18 €

SPIRITS

BERGAMOT CREAM	4 €
LICORICE CREAM	4 €
GUGLIELMO COFFEE LIQUEUR	4 €
SAMBUCA MANFREDI	4 €
LIMONCELLO BERGASPINA	4 €
AMARO DEL CAPO	4 €
AMARO DE LUCA	4 €
MELONCELLO	4 €
KEPHAS DIGESTIVE AMARO	5 €
JEFFERSON AMARO	5 €
KACIUTO AMARO	5 €
CHILI PEPPER GRAPPA	5 €
LICORICE GRAPPA	5 €
BERGAMOT GRAPPA Allergens: 8	5 €
WHITE GRAPPA	5 €
AGED GRAPPA	6 €

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.