



GLI ANTIPASTI (Starters)

INSALATA IRPINA 15,80 €
Tomato, Bufala mozzarella, rucola salad, basil

ANTIPASTO DI LEGUMI ALLA GRIGLIA 14,80€
Grilled zucchinis, eggplant, green and red peppers, garlic, olive oil

PROSCIUTTO DI PARMA Slices of Parma ham 16,20 €

ANTIPASTO AI SALUMI Assorted italian meats 16,20 €

CARPACCIO DELLA CASA Thin slices of raw beef with mozzarella, mushroom, parmesan cheese, rucola salad, olive oil and lemon 18,50 €

BRESAOLA ALLA CASARECCIA E GRANA 18,90 €
Slices of bresaola with grana cheese

CARPACCIO Thin slices of raw beef topped with slivers of parmesan cheese, olive oil and lemon 13,50 €

ANTIPASTO CAMPAGNOLA (for 2 peoples) 22,90 €
Tasting of our specialities: insalata caprese, legumi alla griglia, bresaola and grana cheese, parma ham; served with salad

LE PASTE

SPAGHETTI AGLIO, OLIO E PEPERONCINO Garlic, olive oil and hot pepper sauce 13,80 €

SPAGHETTI ALLA CHECCA Fresh tomatoes, basil and garlic 14,60 €

SPAGHETTI ALLA CARBONARA 16,60 €
Bacon cubes and egg yolk sauce

PENNE ALLA SICILIANA 15,60 €
Tomato, eggplant, garlic, onions and basil sauce

PENNE ALLA PAPALINA 16,60 €
Cream and Parma ham sauce

PENNE ALL'ARRABBIATA 14,60 €
Spicy tomato, garlic and basil sauce

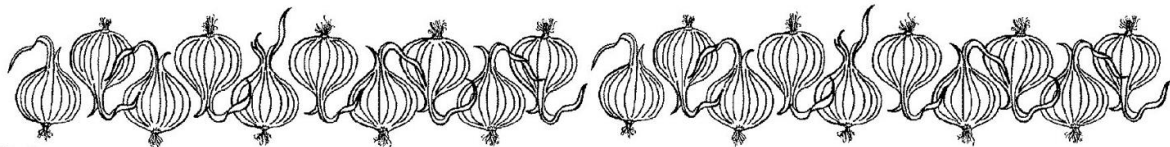
REGINETTE ALLO SCOGLIO 17,90 €
Tomato, shrimp, mussel, clam and garlic sauce

LASAGNA O TAGLIATELLE ALLA BOLOGNESE Meat sauce 17,90 €

GNOCCHI AI QUATTRO FORMAGGI 17,30 €
Cream, gorgonzola, parmesan, goat cheese and mozzarella sauce

TAGLIATELLE ALLA MONTE BIANCO 18,60 €
Cream, Parma ham, mushroom and smoked cheese

FARANDOLA DI PASTA (2 people at least) 19,30 € Per person
Pasta tasting: Lasagna, Spaghetti all'arrabbiata and Penne alla papalina



LE PIZZE

LA MARGHERITA

Tomato, mozzarella fior di latte, olives, oregano, basil

13,70 €

LA NAPOLETANA

Tomato, mozzarella fior di latte, capers, anchovies, olives, oregano

15,50 €

LA REGINA

Tomato, mozzarella fior di latte, mushrooms, ham, oregano

15,50 €

LA RUSTICA

tomato, mozzarella fior di latte, eggplant, egg, oregano, parsley and garlic garnish

15,90 €

IL CALZONE

Tomato, mozzarella fior di latte, ham, egg yolk, oregano

15,50 €

LA QUATTRO FORMAGGI

Tomato, mozzarella fior di latte, gorgonzola, goatcheese, parmesan

16,20 €

LA RICCHISSIMA

Tomato, mozzarella fior di latte, ham, mushrooms, capers, anchovies, artichokes, olives, oregano

16,20 €

LA CALABRESE

Tomato, mozzarella fior di latte, spicy sausage from Calabria, gorgonzola, onions, olives, oregano

16,90 €

LA PAESANA

Tomato, mozzarella fior di latte, bacon cubes, onions, egg, olives, oregano

16,20 €

LA MERIDIONALE

Tomato, tuna, capers, onions, olives, oregano (+mozzarella 2€)

15,70 €

LA SAVESE

Tomato, mozzarella fior di latte, onions, green or red peppers, mortadella, oregano

16,90 €

LA PARMA

Tomato, mozzarella fior di latte, Parma ham, basil

16,20 €

LA PESCATORE

Tomato, squids, shrimps, mussels, garlic, parsley (+mozzarella 2€)

16,50 €

LA CAMPAGNOLA

Fresh tomato, mozzarella fior di latte, Parma ham, roquette, garlic, basil, oregano

16,90 €

BRUSCHETTA NAPOLETANA

Slice of toasted bread topped with fresh tomatoes, mozzarella, garlic, basil, oregano and olive oil

13,10 €

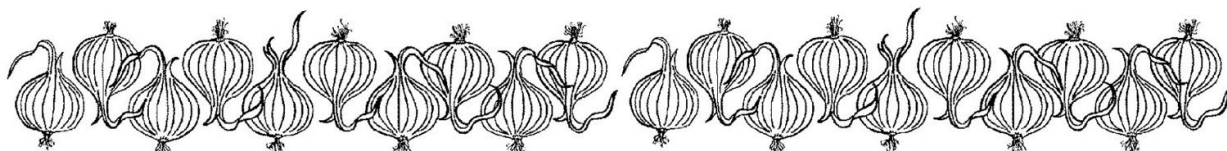
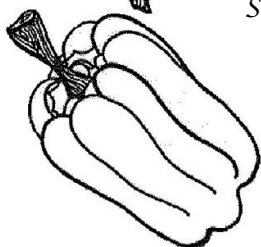
BRUSCHETTA DELLA CASA

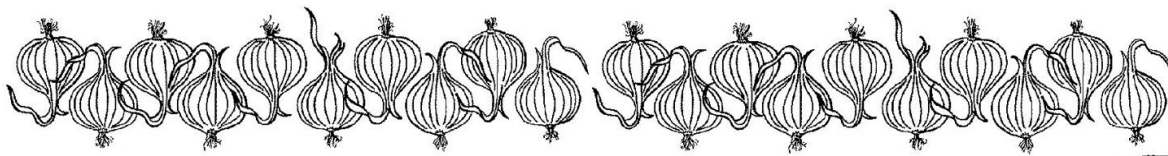
Slice of toasted bread topped with Parma ham and cheese

16,20 €

Supplement Bufala 5,70 €

Supplement Rucola 1,80 €





LE CARNI (Meats)

PICCATA AL MARSALA O AL LIMONE

Veal escalope cooked in Marsala or in lemon sauce

21,50 €

SCALOPPA DELLE MURGE

Veal escalope topped with tomato sauce, eggplant, cheese and browned

21,90 €

SCALOPPA ALLA MILANESE

Veal escalope crumbed

21,50 €

SALTIMBOCCA ALLA ROMANA

Veal escalope covered with Parma ham, sage and cooked in a white wine sauce

21,90 €

CONTROFILETTO ALLA NERONE

Sirloin flambéed in cognac and covered in a sauce with cream, bacon cubes and mushrooms

21,90 €

PETTO DI POLLO ALL'AMATRICIANA

Chicken escalope topped with tomato sauce, bacon cubes and onions

20,20 €

*All our meats can be grilled
All our meats come with pasta or the day's vegetables
or salad*

I PESCI (Fishes)

FRITTO MISTO ALLA PUGLIESE

Fried squids and zucchinis

23,20 €

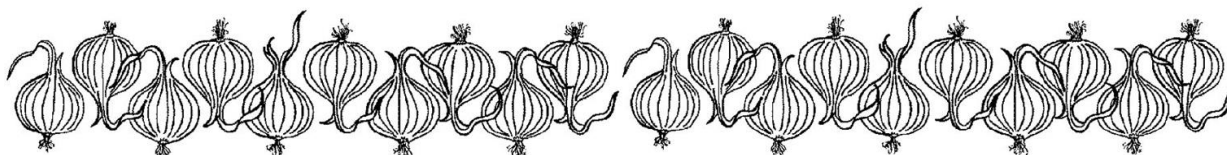
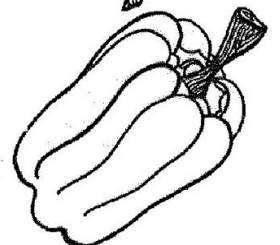
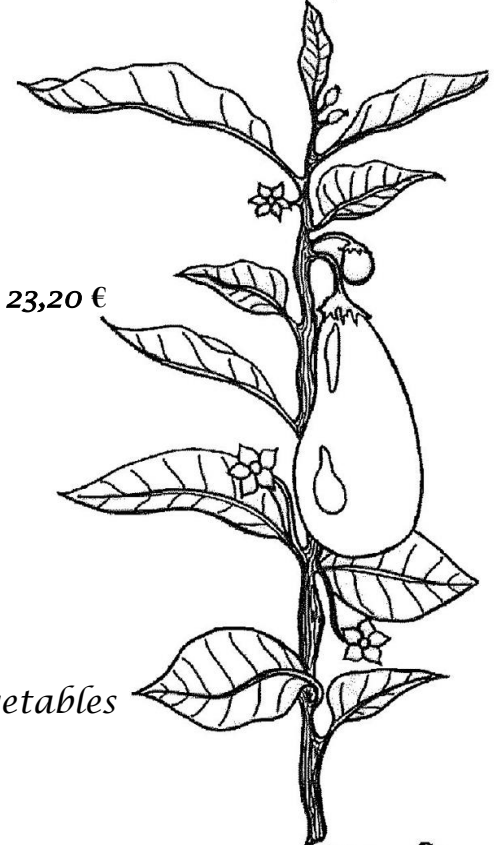
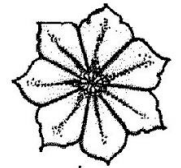
CALAMARI ALLA MEDITERRANEA

Squids cooked with fresh tomato, garlic, parsley, onions and peas, lightly spicy

20,20 €

TODAY'S FISH: SEE THE DATE

All our fishes come with pasta, or salad, or the day's vegetables



I Formaggi (Cheeses)

Gorgonzola	7,70 €
Provoletta affumicata	7,70 €
Grana Padano	7,70 €
Taleggio	7,70 €
Mixed cheese	9,50 €

I Dolci (Desserts)

Tiramisù	8,50 €
Panna cotta	8,50 €
Fresh fruit salad	8,50 €
Fondente al cioccolato	8,50 €
Coppa Amarena	9 €
Affogato al caffè (vanilla ice cream with coffee)	9 €
Coppa Campagnola (Fresh fruit salad, mango ice cream, limoncello)	9 €
Ice cream (3 taste at choice)	7,90 €
Today's dessert	9 €
Chocolat mousse	7,90 €

Our Menu

Menu at 19,30 €

Dish + 2 suggestions
at choice of:

- 1) Starter
- 2) dessert
- 3) ¼ of wine
- 4) Coffee

- Italian "charcuterie"
- Tuna and tomato salad
- Crostini del Pizzaiolo

- Penne Bolognese
- Pizza Regina
- Pizza Napoletana
- Spaghetti Carbonara
- Penne with tuna

- Cheese gorgonzola
- Chocolate Mousse
- Ice cream (today's taste)

Served only at noon

Menu at 27,30 €

Starter, main course and dessert

Menu at 23,70 €

Starter and main course or
main course and dessert

- Carpaccio Thin slices of raw beef
- Penne all'arrabbiata Pasta with spicy tomato and garlic
- Insalata Caprese Tomato, mozzarella, anchovies, capers
- Bruschetta della casa Slice of toasted bread topped with Parma ham

- Scaloppina di pollo all'amatriciana Chicken escalope topped with tomato sauce, bacon, onions
- Lasagne bolognese
- Tagliatelle Papalina Cream and Parma ham sauce
- Pizza at choice

- Cheese "Gorgonzola"
- Chef's suggestion
- Ice cream (3 taste at choice)
Served at noon and at night



Italian wines

Red wines

	<i>½ btl</i>	<i>btl</i>
<i>Del Piemonte</i>		37,5 €
<i>Della Sicilia</i>		34,9 €
<i>Del Veneto</i>	16,50 €	27,5 €
<i>Del la Puglia</i>		27,5 €
<i>Della Toscana</i>	18,50 €	27,9 €
		58 €
<i>Dell' Emilia Romagna</i>		27,90 €
<i>Della Calabria</i>		27,90 €
<i>Della Puglia</i>		49 €

White wines

<i>Del Friuli Venezia Giulia</i>	<i>Pinot grigio</i>	40 €
<i>Del Lazio</i>	<i>Frascati</i>	16,50 27,5 €
<i>Dell' Umbria</i>	<i>Orvieto</i>	27,5 €

Rosé wines

<i>Della Calabria</i>	<i>Ciro Rosato</i>	27,90 €
<i>Del Veneto</i>	<i>Bardolino</i>	16,50 € 27,5 €
<i>Del Veneto</i>	<i>Pinot Ramato</i>	27,5€

Wine by the carafe

	<u>By the glass (17cl)</u>	<u>25 cl</u>	<u>50 cl</u>
<i>Red White Rosé</i>	4,6 €	6,5 €	12 €
<i>Lambrusco</i>	5,3 €	7,5 €	13,5 €
<i>Nero d'Avola (Red /White/Rosé)</i>	5,3€	7,5 €	13,5 €

Ask for this month's wines ! See the slate

Champagne

<i>Bottle (75cl)</i>	68 €
<i>½ Bottle (0,375cl)</i>	42€

PROSECCO MILLESIME 40€

Gli aperitivi

<i>Cocktail della casa (12cl)</i>	7,9 €
<i>Campari(6cl)</i>	8,5 €
<i>Martini bianco o rosso(6cl)</i>	6,7 €
<i>Kir al vino bianco (12cl)</i>	4,7 €
<i>Kir al Prosecco (12cl)</i>	6,9 €
<i>Spritz (12cl)</i>	9 €
<i>Prosecco (12cl)</i>	6,9 €
<i>Porto (6cl)</i>	6,7 €
<i>Whisky (4cl)</i>	6,9 €
<i>Vintage Whisky (4cl)</i>	8,9 €
<i>Ricard (4cl)</i>	5,3 €
<i>Marsala almond or egg (6cl)</i>	6,7 €

I digestivi

<i>Amaro Lucano</i>	5,5 €
<i>Grappa</i>	5,5 €
<i>Sambuca</i>	5,5 €
<i>Amaretto</i>	5,5 €
<i>Limoncello</i>	5,5 €
<i>Cognac/Armagnac</i>	7 €

Other drinks

<i>Mineral water (50 cl)</i>	3,9 €
<i>Plain or Sparkling (1 lt)</i>	5,9 €
<i>Perrier (33cl)</i>	4,2 €
<i>Birra (33cl)</i>	5 €
<i>Coca-Cola (33cl)</i>	3,9 €
<i>Soda (33cl)</i>	3,9 €
<i>Fruit juices (33cl)</i>	3,7 €
<i>Coffee</i>	2,4 €
<i>Cappuccino</i>	5,5 €
<i>Tea or herbal tea</i>	2,8 €