



PIZZA GOURMET

MEDITERRÁNEA

Pesto, Mozzarella cheese, mushrooms, black olives, and goat cheese.

CALZONE NAPOLETANO

Tomato sauce, Mozzarella cheese, mushrooms, basil, ham, and ricotta cheese.

PAZZESCA

Sour cream, Parmesan, Mozzarella, and Gorgonzola cheese, pear, prosciutto, and arugula.

BUFALINA

Slices of Mozzarella cheese, tomato sauce, arugula, and Parmesan cheese.

DOC

Sour cream, mascarpone, Mozzarella, and Parmesan cheese, smoked salmon, and cherry tomatoes.

PIZZA BAMBINO

Pizza with sausage, French fries, Mozzarella cheese, and ketchup.

FORNO SPECIALE

Tomato, Mozzarella cheese, mushrooms, pepperoni, artichokes, shrimp, basil, and ham.

PIZZA SALSICCIE E FRIARIELLI

Italian sausage with broccoli.

ANTIPASTI E INSALATE

INSALATA DELLA CASA

Mixed lettuce, cherry tomatoes, with salted mushrooms cooked in white wine, served with peach dressing and decorated with prosciutto croutons.

INSALATA DI SPINACI E GORGONZOLA

Spinach with candied walnuts, caramelized baby onions, Gorgonzola cheese, and pear, served with peach vinaigrette, oregano, and crouton in pesto sauce.

INSALATA CESARE

Romaine lettuce with the classic anchovies and Parmesan cheese creamy dressing, served with Parmesan croutons au gratin.

INSALATA CAPRESE

Tomato slices seasoned with salt and pepper, served with Mozzarella cheese, and topped with pesto sauce.

INSALATA TESORO DEL MARE

Radicchio with octopus, shrimp, squid, clam, and mussels, served with citrus sauce and olive oil.

INSALATA DI RUCOLA E GAMBERONI

Salad with arugula, cherry tomatoes, and shrimp, dressed in a balsamic vinaigrette.

CARPACCIO DI SALMONE

Thin slices of fresh salmon marinated in a lemon vinaigrette, served with a drizzle of almonds, black olives, capers, olive oil, and freshly ground pepper to taste.

PESCE FRESCO

Thin slices of bass marinated with olive oil, served with baby onion, caper, and red peppers.

TONNO FRESCO

Thin slices of tuna, marinated with basil sauce, served with cherry tomatoes, caper, baby onion, and arugula.

CARPACCIO DI MANZO

Thin slices of beef encrusted with black pepper and mustard, marinated in an old fashioned lemon vinaigrette, and accompanied by white wine mushrooms and thin slices of Parmesan cheese.

ANTIPASTO DEL FORNO

Mixed vegetables served with prosciutto di Parma with melon, and Mozzarella cheese, accompanied by tomatoes with basil bruschetta.

POLIPO AFFOGATO ALLA LUCIANA

Baby octopus topped with tomato sauce, served with capers and black olives, accompanied by wood-fired garlic bread.

PROVOLETTA AL FORNO

Smoked cheese medallion in tomato sauce, served with eggplant and fine herbs.

MELANZANE ALLA PARMIGIANA

Battered eggplant served with tomato sauce, basil, and Mozzarella cheese, baked in a wood-burning oven.



LA BARBAZZA

Guaniciale in sage and balsamic sauce, served with croutons toasted over hot coals.

FILETTO DI MANZO IN SPECCHIO DI SALSA AL PEPE VERDE (220 g / 8 oz) *♫*

Beef fillet glazed and served over a green pepper sauce with rosemary potatoes and asparagus in butter.

FRITTO DI CALAMARI CON VERDURINE E BASILICO

Fried calamari with julienned vegetables in basil and arrabbiata sauce.

TONNO ALLA CARDINALE

Seared tuna garnished with portobello on bed of spinach and red onion, sprinkled with walnuts and balsamic vinegar reduction, accompanied by tomato baked with Parmesan cheese and pesto.

PIZZA

MARGHERITA

Tomato sauce, Mozzarella cheese, and basil.

PROSCIUTTO

Tomato sauce, Mozzarella cheese, and prosciutto.

AI FUNGHI

Tomato sauce, Mozzarella cheese, and mushrooms.

PEPPERONI

Tomato sauce, Mozzarella cheese, and pepperoni.

HAWAIANA

Tomato sauce, Mozzarella cheese, ham, pineapple, and green bell pepper.

MESSICANA *♫♫*

Tomato sauce, spicy chili pepper, Mozzarella cheese, chorizo, poblano chili pepper, coriander, onion, and chipotle dressing.

VEGETARIANA

Tomato sauce, Mozzarella cheese, bell peppers, eggplant, zucchini, tomato, black olives, and onion.

FUSILLI ALLA "DONATELLO"

Chicken and shrimp prepared in a Parmesan cream sauce and bell peppers, seasoned with fine herbs.

LASAGNA ALLA BOLOGNESE

A classic lasagna made with ground meat and béchamel sauce.

FUSILLI ALLA ROMAGNOLA

Mixed vegetables in tomato sauce and garlic, perfumed with leaves of basil.

RAVIOLI AL PROSCIUTTO E PISTACHI

Ravioli stuffed with ricotta cheese and spinach, served in white sauce with prosciutto and crumbled pistachios.

RAVIOLI CON CREME DI ZUCCA ALLA GORGONZOLA

Ravioli stuffed with meat, creamy pumpkin sauce, and Gorgonzola cheese, topped with crispy crumbled bacon.

RISOTTO AL TALEGGIO CON NOCI E PERA

Rice with Taleggio cheese in white sauce, served with pear, walnut, and Parmesan cheese.

RISOTTO AI FUNGHI PORCINI PROFUMATO AL TARTUFO NERO

Arborio rice with porcini mushrooms and Portobello, cooked with white wine, black truffle oil, and Provolone "au gratin".

GNOCCHI AL RAGÚ NAPOLETANO

Potato gnocchi with tomato sauce, simmered and served with shredded beef and Mozzarella cheese.

PACCHERI CON ZUCCHINE E GAMBERI

Paccheri with white sauce, shrimp, pumpkin, and flambéed cherry tomatoes.

PACCHERI ALL' BORGIO MARINAIO

Paccheri served with half lobster tail flambéed with brandy in tomato sauce and fine herbs.

PAPPADELLE AI FUNGHI DEL BOSCO

Pappardelle in mushroom and Portobello sauce with butter and garlic, flambéed in white wine, parsley, and Parmesan cheese.

SCIALATIELLO ALLE VONGOLE E ZAFERANO

Scialatielli with chirla clams, red pepper juliennes in saffron sauce, garlic and white wine, with a touch of spicy chili pepper.



CARNE, POLLO E BRACE

TAGLIATA ALLA FIORENTINA (12 oz)

Delicious charbroiled rib eye on a bed of fresh spinach and Parmesan cheese with a side of potatoes seasoned with butter and rosemary.

POLLO ALLA MOLISANA (7 oz)

Roasted chicken breast stuffed with Mozzarella cheese and sun-dried tomatoes, covered with a creamy white wine sauce, served with mashed potatoes, mushrooms and Parmesan asparagus.

RACK DI AGNELLO (10.5 oz)

Rack of lamb marinated in rosemary, baked in ember and served with mushroom risotto and Parmesan cheese.

NODINO DI MAIALE CON FUNGHI E PATATE AL SAMBUCA (11 oz)

Pork loin chop seared with Sambuca, served with mixed mushrooms and baked potatoes.

BRASATO AL CHIANTI (10.5 oz)

Beef short ribs braised in red wine and served with a mushroom risotto and Parmesan cheese.

SCALOPPINE DI TACCHINO ALL'AGRO

Turkey breast in yellow lemon sauce, served with mashed potatoes and asparagus butter.

STINCO DI MAIALE ALL'ACETO BALSÁMICO

Marinated pork leg with marjoram and rosemary in balsamic vinaigrette, baked and served with asparagus and mousselin potatoes.

PESCE E FRUTTI DI MARE

SALMONE IN COSTRA DI PARMIGIANO (7 oz)

Oven-roasted salmon in a Parmesan crust, accompanied by a selection of fresh vegetables served on a bed of spaghetti in a light butter.

GAMBERI ALLA BRACE (7 oz)

Shrimp marinated in fine herbs, and cooked in braises, served over a creamy risotto with asparagus.

POLIPO ALLA BRACE (11.6 oz)

Grilled octopus with green sauce, accompanied with potato butter, olive oil, and paprika.

PESCE AL GUAZZETTO

Sea bass steamed fillet, sauted with seafood and panccheri

ZUPPE DEL FORNO

VELLUTA DI POMODORO E BASILICO

Cream of tomato soup with pesto sauce and Parmesan cheese, served with croutons.

MINISTRONE ALL'ITALIANA

Vegetable soup with Italian pasta.

ZUPPA DI LENTICCHIE

A delicious mix of lentils and Tuscan-style chorizo sausage.

PASTA

PASTA TRADIZIONALLI (PENNE, SPAGUETTI, CAPPELLI, FETTUCCINE, FUSILLI)

Pasta prepared to your choice: Bolognesa, arrabbiata, putanesca, Alfredo, pesto, quattro formaggi, with salmon, or carbonara.

Your choice of pasta with arrabiata, carbonara, pesto, bolognesa, quattro formaggi, with salmon, putanesca, or cheese and pepper.

TAGLIATTELLE AL PROSECCO

Bay scallops, artichokes, and pancetta, prepared in a wine sauce.

FETTUCCINE ALLA RUSTICHELLA

Artichoke hearts, black olives, tomatoes, and fresh spinach in white wine and butter.

SPAGHETTI ALLA NETTUNO

A variety of seafood with white wine, served with tomato sauce and lobster bisque.