



Emilian-style "Gnocco Fritto" with smoked mountain cured ham (1) — (Crispy fried dough pillows served with smoked prosciutto)	€13.00
Mushroom tart with "malga" cheese fondue and cured ham crumble (7) — (Savory mushroom tartlet with local mountain cheese sauce)	€13.00
Cuttlefish and octopus salad (5.9) — (Served with lettuce, carrots, celery, and citronette dressing)	€15.00
Homemade toasted bread with Paduan chicken "in saor" and toasted pine nuts (1) — (Traditional local shredded chicken marinated with sweet and sour onions)	€14.00

OUR FIRST COURSES

Homemade "Bigoli al Torcio" with beef fillet ragù (1.3.9.12) — (Traditional thick Venetian pasta with rich beef meat sauce)	€13.00
Risotto with prawns, zucchini, and "stracciatella di burrata" (2.7) — (Creamy Italian rice with prawns and fresh shredded mozzarella cream ~ min. 2 portions)	€14.00
Ravioli filled with borage and Parmesan cheese (1.3.7) — (Served over carrot cream, herb sauce, and topped with shaved salted ricotta)	€13.00
Homemade potato gnocchi with mushrooms, guanciale, and chopped hazelnuts (1.3.8) — (Soft potato dumplings with mushrooms and crispy cured pork cheek)	€14.00
Fresh "Chitarra" spaghetti with Cacio e Pepe and marinated anchovies (1.3.4) — (Thick egg spaghetti with pecorino cheese, black pepper, and anchovies)	€15.00

OUR MAIN COURSES

Beef tartare (1.3) — (Served with toasted bread, sweet and sour red onions, and horseradish sauce)	€25.00
Chicken "alla Cacciatora" (3) — (Hunter's style chicken stew with mushrooms, onions, and tomato, served with grilled polenta)	€18.00
Slow-cooked pork ribs with BBQ sauce (6.10) —	€16.00
Baked sea bass fillet (4.8) — (Served on a bed of red cabbage with walnuts, orange, and cucumbers)	€20.00
Beef fillet with green peppercorn sauce —	€25.00
Plateau skillet with mushrooms, Asiago cheese, and grilled polenta (7) — (A traditional warm dish baked with local cheese and mushrooms)	€18.00
Beef burger (1.6.7.10) — (Served in a bun with Cheddar, smoked provola cheese, bacon, BBQ sauce, and french fries)	€16.00

SELECTED AND CERTIFIED GRILLED MEATS

(Portions are 250g unless specified otherwise)

Irish "Scotona" beef skirt/flank steak —	€19.00
French "Garronese" beef skirt/flank steak —	€18.00
Irish beef fillet (200g) —	€22.00
Chianina beef ribeye steak —	€7.00 / per 100g
Chianina T-bone steak (Fiorentina) —	€9.00 / per 100g

OUR HISTORY

"La Spada" (The Meat Skewer) —

€20.00

(A large skewer featuring Angus sirloin, smoked pork chop, thin sausage, and chicken thigh. Served with crispy french fries — The first to introduce this in Padua!)

"Il Trespolo" (The Meat Rack)

(A sharing platter of Angus sirloin, smoked pork chop, thin sausage, chicken thigh, and crispy french fries)

For 4 people: €80.00

For 5 people: €90.00

For 6 people: €110.00

SIDE DISHES — €5.50

Mixed salad

Grilled eggplants and zucchini

Roasted potatoes

Sautéed greens

Skin-on potato wedges

"Fagioli all'uccelletto" (Stewed beans in tomato sauce and sage)

OUR PIZZAS WITH TRADITIONAL DOUGH

Whole wheat dough option: + €2.00

Low-gluten dough option: + €4.00

Extra toppings: From €1.00 to €3.00 depending on the ingredient

ESTIVA –	€11.00
(Fiordilatte mozzarella, Speck/cured smoked ham, fresh peaches, gorgonzola cheese, flaked almonds)	
CAPRICCIOSA –	€9.50
(Tomato sauce, fiordilatte mozzarella, artichokes, mushrooms, cooked ham)	
ROMANA –	€9.00
(Tomato sauce, fiordilatte mozzarella, Cantabrian anchovy fillets, capers)	
DIAVOLA –	€9.50
(Tomato sauce, fiordilatte mozzarella, topped with spicy Calabrian salami after baking)	
MOJITO –	€12.00
(Fiordilatte mozzarella, lime and mint marinated tuna, sliced tomatoes, Taggiasca olives)	
AI FUNGHI –	€10.00
(Tomato sauce, fiordilatte mozzarella, wild mushrooms, shaved Grana Padano cheese)	
AI FORMAGGI –	€10.00
(Tomato sauce, fiordilatte mozzarella, Brie, provola, Asiago, gorgonzola, shaved Grana Padano cheese)	
+ STAGIONI –	€9.50
(Tomato sauce, fiordilatte mozzarella, olives, artichokes, mushrooms, cooked ham)	
INGLESINA –	€10.00
(Tomato sauce, fiordilatte mozzarella, Parma cured ham)	
TIROLO –	€10.00
(Tomato sauce, fiordilatte mozzarella, gorgonzola cheese, Speck/cured smoked ham)	
TONNO E CIPOLLA –	€10.00
(Tomato sauce, fiordilatte mozzarella, tuna, Tropea red onions, capers)	
ORTOLANA –	€12.00
(Tomato sauce, fiordilatte mozzarella, turnip greens/friarielli, bell peppers, zucchini, eggplants)	
ROMAGNOLA –	€12.00
(Tomato sauce, fiordilatte mozzarella, artisanal roasted pork/porchetta, stracchino soft cheese)	

PARMIGIANA –	€12.00
(Tomato sauce, fiordilatte mozzarella, Parma cured ham, eggplants, shaved Grana Padano cheese, fresh basil)	
SORRENTO –	€10.00
(Tomato sauce, fiordilatte mozzarella, Neapolitan-style turnip greens/friarielli, ricotta cheese, sun-dried tomatoes, spicy Calabrian salami)	
ISOLANA –	€10.50
(Tomato sauce, fiordilatte mozzarella, capers, Taggiasca olives, onion, sun-dried tomatoes, spicy Calabrian salami)	
DEL CASARO –	€10.00
(Tomato sauce, fresh Buffalo mozzarella, cherry tomatoes, fresh basil)	
DEL TROVAROBE –	€11.00
(Tomato sauce, fiordilatte mozzarella, sweet fresh sausage, gorgonzola cheese, bacon, shaved Grana Padano cheese)	
DELIZIOSA –	€12.00
(Tomato sauce, fiordilatte mozzarella, truffle-infused cooked ham, fresh Buffalo mozzarella, porcini mushrooms)	
BAGUETTE MATTA –	€11.00
(Tomato sauce, fiordilatte mozzarella, mixed mushrooms, stracchino soft cheese, Parma cured ham)	
PECORELLA –	€10.00
(Tomato sauce, fiordilatte mozzarella, eggplants, bacon, shaved Pecorino cheese)	
EMILIANA –	€11.00
(Tomato sauce, fiordilatte mozzarella, Parma cured ham, honey mushrooms/chiodini, shaved Pecorino cheese)	
LEVANTE –	€10.50
(Tomato sauce, Genoese basil pesto, fresh Buffalo mozzarella, cherry tomatoes, ricotta cheese, Taggiasca olives)	
TIROVINO –	€12.00
(Tomato sauce, fiordilatte mozzarella, Taggiasca olives, Parma cured ham, fresh creamy burrata)	
DECISA –	€11.00
(Fiordilatte mozzarella, tomato sauce, truffle cream, porcini mushrooms, bacon, Asiago cheese)	
AFFUMICATA –	€11.00
(Fiordilatte mozzarella, shredded smoked horse meat/sfilacci, honey mushrooms/chiodini, Brie cheese)	

DOLCE –	€10.50
(Fiordilatte mozzarella, tomato sauce, cooked ham, zucchini, stracchino soft cheese)	
BOSCAIOLA –	€12.00
(Fiordilatte mozzarella, pumpkin cream, porcini mushrooms, Speck/cured smoked ham, gorgonzola cheese)	

NEAPOLITAN-STYLE THICK CRUST PIZZAS

FRESCA –	€10.00
(Tomato sauce, fresh Buffalo mozzarella, fresh basil leaves)	
LAMPARA –	€11.00
(Tomato sauce, fresh creamy burrata, Cantabrian anchovy fillets)	
PARTENOPEA –	€10.50
(Mozzarella, turnip greens/friarielli, sausage, smoked provola cheese)	
PICCANTINA –	€11.00
(Fiordilatte mozzarella, tomato sauce, spicy Calabrian salami, bell peppers, gorgonzola cheese)	
VIVACE –	€12.00
(Tomato sauce, basil pesto, Taggiasca olives, anchovies, fresh Buffalo mozzarella, caper berries)	