

Filia

Antipasti

NONNA

ARANCINI | G, D

Rice arancini with fontina cheese, crispy prosciutto, ciociara sauce and basil oil.

INSALATA CAPRESE | G, D, N

Heirloom tomato, smoked mozzarella, pesto, basil and olive oil.

MAMMA

BRUSCHETTA AL POMODORO | G, D

Sourdough country bread, tomato textures, basil, confit garlic and Parmigiano Reggiano.

CARPACCIO DI MANZO CLASSICO | G, D, MU

Thin slices of beef with aromatic herbs, shallot vinaigrette with tomato and chives, parmesan textures, arugula and Tuscan schiacciata.

FILIA

CARPACCIO DI POMODORI | N, GF

Thin slices of tomato, black olive powder, arugula, seasonal sprouts, citrus pesto and fresh pink pepper.

BURRATA | G, D

Burrata stuffed with Genovese pesto, frisée leaves and pickled fried zucchini in Neapolitan style with balsamic dressing and mint.

Primi Piatti

NONNA

CREMA DI ASPARAGI | G, SH

Tortellini filled with shrimp mousse and lemon zest, accompanied by asparagus puree with mint.

LASAGNA EMILIANA | D, G

Classic with fresh pasta sheets, filled with traditional ragù and béchamel sauce, with Parmesan cheese.

MAMMA

RISOTTO AI FUNGHI | D, GF

Carnaroli rice with a mixture of mushrooms sautéed with garlic and white wine, parsley and Grana Padano cheese fonduta with natural truffle oil.

PASTA BOLOGNESE | G, D, E

Fresh handmade pappardelle pasta with traditional bolognese ragu and aged Grana Padano cheese.

AGNOLOTTI | G, D, E

Homemade fresh pasta with spinach chlorophyll, filled with ricotta cheese and bathed in a mild roasted tomato sauce.

FILIA

PASTA CARBONARA | G, D, E, P

Spaghetti pasta, cured guanciale, organic egg, pecorino cheese and Parmigiano Reggiano.

PASTA CACIO E PEPE | G, D, E

Mezzi rigatoni pasta, freshly ground and toasted black pepper, Pecorino Romano cheese fonduta.

LASAGNE VEGETARIANE | G, D

Layers of carrot, eggplant, zucchini, spinach, white sauce, tomato sauce, parsley soil.

Pizzas

NONNA

MARGHERITA BUFALINA | G, D

San Marzano tomato sauce, fresh mozzarella, Italian basil, and olive oil.

PIZZA MARINARA | G, F

Traditional Neapolitan pizza with San Marzano tomato sauce base, sweet garlic, oregano, and anchovies.

MAMMA

DIAVOLA CALABRESE | G, D

Calabrese spicy salami, traditional 'nduja, tomato sauce, mozzarella, and peperoncino oil.

PIZZA PRIMAVERA | G, D

Garden-inspired pizza with vegetable textures, cauliflower purée, citrus pesto, basil, dehydrated tomatoes, eggplant chips, and roasted butternut squash.

FILIA

FUSIONE DI FORMAGGI | G, D

White base with smoked mozzarella, mild gorgonzola dolce, aged Parmigiano Reggiano, and fontina valtellinese.

LA SORRENTINA | G, D

White base with mozzarella, prosciutto crudo, fresh arugula, confit cherry tomatoes, and Parmesan shavings.

Secondi Piatti

NONNA

POLIPO ALLA LUCIANA | S, M

Locally sourced octopus braised in red wine with San Marzano tomatoes, olives, and capers, served with parsley gremolata, crispy potatoes, and basil oil.

PESCE ALL'ACQUA PAZZA | F, CE

Fresh fish of the day prepared in a fumet with fresh herbs and spices, served with vegetables and extra virgin olive oil.

MAMMA

OSSOBUCCO DI VITELLO | S, D, CE

Slow-braised veal shank in red wine sauce with pearl barley risotto.

MILANESA ALLA PARMIGIANA | G, D

Breaded organic chicken breast, rustic mashed potatoes, tomato sauce, and gratinéed mozzarella.

FILIA

TAGLIATA | D, GF

Grilled New York steak, served with an arugula and Parmesan salad, traditional peperonata, and homemade aged balsamic dressing.

Dolci

PANNA COTTA | GF, D

Exquisite cream infused with rosemary, served with candied orange, a delicate honey sponge, and red wine sauce.

LIMON LIMONCELLO | GF, D

Yellow lemon cream infused with limoncello, almond and vanilla crisp, accompanied by a fresh lemon and mint sauce.

TIRAMISU | G, D

Layers of soft ladyfingers soaked in espresso, intertwined with a delicate citrus mascarpone cream, finished with a touch of cocoa powder.