

ANTIPASTI – STARTERS, APPETISERS

ANTIPASTO POMOROSSO	€ 10,50
Various warm and cold South Italian traditional starters like olives, bruschetta's, aubergine's parmigiana, ham, chees and other more	
GRANDE ANTIPASTO POMOROSSO	€ 18,50
"Antipasto Pomorosso" (see above) - for 2 persons	
CARPACCIO VEGETARIANO	€ 8,50
Rosted pumpkin served with rucola salade, pieces of Parmigiano Reggiano chees and glaze of Balsamico winegar	
SFORMATINO DI MELANZANE ALLA PARMIGIANA	€ 8,50
Aubergine's parmigiana flan made with aubergines, tomato sauce, mozzarella and basil	
CARPACCIO DI BRESAOLA	€ 9,50
Carpaccio of bresaola (Noth Italian fresh sausage) served with rucola salade, pesto dressing, lemon juice and pine seeds	
BRUSCHETTA POMOROSSO	€ 5,50
Fresh tomatoes served on roasted bread together with garlic, rucola salade and olive oil	
VITELLO TONNATO	€ 8,50
Slices of calf meat servet with a sauce made by tuna fish, mayonnaise, capers and anchovies	

ZUPPE - SOUPS

ZUPPA DI ZUCCA	€ 6,00
Pampkin soup flavoured with thyme and pine seeds	
ZUPPA DI POMODORO	€ 5,50
Tomatoes soup with fresh cream served on roasted bread flavoured with garlic and oil of olive	

PRIMI PIATTI – FIRST COURSES

TAGLIATELLE POMOROSSO	€ 10,50
Self made lint pasta served with a suce made with cherry tomatoes, aubergines, onions and basil	
LASAGNA POMOROSO	€ 11,50
Lasagna flan served with tomatoes'ragout and bechamel	
TAGLIATELLE DELLO CHEF	€ 11,50
Self made lint pasta served with a sauce made by pumpkins, mussels and pecorino romano (tipical Roman cheese)	
GNOCCHI TALEGGIO E NOCI	€ 11,00
Self made gnocchi (boiled small mass of potato dough) served with a sauce made by Taleggio cheese (North Italian young cheese) and nuts	
RAVIOLI TARTUFATI	€13,50

Self made pasta filled with truffle and ricotta cheese
(italian soft cheese) served with tomatoes' sauce and rucola salade

RAVIOLI DI RICOTTA GRATINATI

€ 12,50

Self made pasta filled with spinach and ricotta cheese
(italian soft cheese), prepared with bechamel sauce and
cooked in the oven with a top of bread crumbs and pieces of
Parmigiano Reggiano cheese

SECONDI PIATTI CARNE – SECOND COURSES OF MEAT

FILETTO ALLA POMOROSSO

€ 18,50

Slices of beef fillet grilled and served on lava stones.
Served with cherry tomatoes, rucola salad, pieces of Parmigiano Reggiano cheese and a glaze of Balsamico winegar

FILETTO DI MANZO TARTUFATO

€ 21,00

Slices of beef fillet grilled and served on lava stones.
Served with spinach, pieces of Parmigiano Reggiano cheese and truffle oil

VITELLO DELLO CHEF

€ 16,00

Slices of calf meat prepared with a sauce of Taleggio cheese
(North Italian soft cheese) and thyme and served with spinach and polenta (made from boiled cornmeal)

AGNELLO ALLA SCOTTADITO

€ 19,00

Grilled lam's chops marinade in oil of olives and parsley

SECONDI PIATTI PESCE – SEE FOODS SECOND COURSES

GAMBERONI ALLA GRIGLIA

€ 18,00

Grilled big shrimps (prawns) served with a dressing of
rucola pesto and lemon

GAMBERONI POMOROSSO

€ 21,00

Fresh big shrimps (prawns) and mussels cooked with cherry tomatoes,
garlic and oil of olives. Served on a bed of spinach

TONNO ALLA MEDITERRANEA

€ 19,00

Grilled tuna slices served with cherry tomatoes, rucola salade and
a dressing of rucola pesto and lemon

INSALATE - SALADS

INSALATA POMOROSSO

€ 7,50

Rucola salad, cherry tomatoes and pieces of Parmigiano Reggiano

INSALATA CAPRESE

€ 9,50

Buffalo's mozzarella slices served with fresh tomatoes, basil and oil of olives

INSALATA CAPRINO, MIELE E NOCI

€ 9,50

Fresh caprino (fresh goat's cheese) served together with a salad
made with different types of greens (rucola, lollo rosso, lollo bianco,
radicchio, etc.), pine seeds, nuts and dressed with honey and oil of olives

INSALATA MISTA

Salad made with various season's greens and vegetables

€ 4,50**DOLCI - DESSERTS****PANNACOTTA AI FRUTTI DI BOSCO**

Cooked cream served with fresh soft fruits

€ 5,50**CARPACCIO DI ANANAS AL MARASCHINO**

Ananas slices served with a dressing of Maraschino liqueur (clear liqueur flavored with Marasca cherries) and vanilla ice cream

€ 5,50**TIRAMISÚ CLASSICO**

Ladyfingers (Italian: Savoiardi) dipped in coffee, layered with a whipped mixture of egg yolks and mascarpone and flavored with liqueur and cocoa

€ 5,00**SGROPPINO**

Drink made with sorbetto al limone (lemon ice), vodka and prosecco wine

€ 5,00**PIZZE - PIZZAS****PIZZA MARGHERITA**

Tomatoes sauce, mozzarella, rasped parmigiano reggiano cheese, basil and oil of olives

€ 9,00**PIZZA POMOROSSO**

Salame Napoli (South Italian dry sausage), rasped old caprino (old goat's cheese), mozzarella, rucola salad and oil of olives

€ 10,50**PIZZA BUFALA E POMODORINI**

Buffalo's mozzarella, cherry tomatoes, rasped parmigiano reggiano, basil and oil of olives

€ 12,00**PIZZA PARMA BIANCA**

Mozzarella, Parma's ham, cherry tomatoes, pieces of parmigiano reggiano cheese and oil of olives

€ 11,50**PIZZA SALSICCIA E FUNGHI**

Italian self made fresh sausage, funghi trifolati (mushrooms pan-fried with garlic and parsley), mozzarella and basil

€ 10,50

BEVANDE - DRINKS

- Coca Cola	€ 2,50
- Coca Cola Light	€ 2,50
- Fanta	€ 2,50
- Sprite	€ 2,50
- Succo di mela (Apple juice)	€ 2,50
- Spremuta d'arancio (Orange juice)	€ 3,00
- Ferrarelle (Sparkling mineral water) - 0,33 cl.	€ 2,50
- Ferrarelle (Sparkling mineral water) - 1 liter	€ 4,00
- Natia (Natural mineral water) - 0,33 cl.	€ 2,50
- Natia (Natural mineral water) - 1 liter	€ 4,00
- Birra alla spina (Draught beer) - 0,33 cl.	€ 2,50
- Birra Peroni (Italian Beer) - 0,33 cl.	€ 3,50
- Crodino - 0,33 cl.	€ 2,50
- Campari Soda - 0,33 cl.	€ 2,50
- Caffè espresso	€ 2,00
- Caffè decaffeinato (decaffeinated coffee)	€ 2,30
- Cappuccino/Latte macchiato	€ 2,50
- Irish coffee	€ 4,00
- Italian coffee (Coffee with Amaretto)	€ 4,00

LIQUORI, DISTILLATI E LONG DRINKS - (Liqueurs, distillates and long drinks)

- Fits (White wine and Campari bitter liqueur)	€ 5,00
- Sprits (Prosecco wine and Aperol liqueur)	€ 5,00
- Amaretto	€ 4,00
- Grappa	€ 4,00
- Anice	€ 2,50
- Sambuca	€ 4,00
- Martini	€ 4,00
- Campari Bitter	€ 4,00
- Ramazzotti	€ 4,00
- Chivas Regal 12 years	€ 4,00
- Tia Maria	€ 4,00
- Brandy	€ 4,00
- Baileys	€ 4,00
- Vodka	€ 4,00
- Gin	€ 4,00
- Jameson	€ 4,00
- Jack Daniel's	€ 4,00
- Black Label	€ 4,00
- Oude Jenever	€ 4,00
- Jonge Jenever	€ 3,50