



STARTERS

I TAGLIERI

— OUR BOARDS —

PAX: 2 | 4 | 6 | 8-10
68 98 138 188

ham, salami, cheese OR selection of cheeses w. pickled veggies + dips

SUA MAESTA CULATTA 48

premium prosciutto served w. truffle green peaches homemade sweet & sour veggie

- GAMBAS AL AJILLO 36**
marinated prawns w. garlic, white wine & smoked paprika
- POLPETT' NDUJA 30**
pork meatballs w. green peas & spicy nduja in tomato sauce
- PARMIGIANA 32**
oven-baked eggplant w. mozzarella, parmesan & italian basil in tomato sauce
- COZZE 30**
sauteed mussels in white wine OR tomato sauce + crispy bread
- SAOR' 32**
fried sardines w. onions, raisins & toasted cashew nuts in white wine & apple vinegar

- MEDITERRANEAN DIPS 28**
sundried tomato, hummus & eggplant + crispy bread
- PIQUILLO 30**
spanish peppers, anchovy, bagna cauda dip & goat cheese + crispy bread
- I TENTA COLI 32**
slow-cooked baby octopus w. tomato sauce & white wine + toasted bread & topped w. guanciale
- PURGATORIO 30**
poached eggs w. pecorino romano, onion, garlic, italian basil, EVOO in spicy tomato sauce + crispy bread
- TONNE' 38**
sous-vide thinly sliced pork tenderloin, caper berries & hydroponic leaves in a tuna caper sauce

PANUOZZO TOAST

- OPEN SANDWICH 30**
smashed avocado, smoked salmon, cherry tomatoes, candied walnuts & herb pesto on rye bread
- BIKINI CATALANA 26**
cooked ham, melting cheese & homemade pickled veggies on crispy toast
- ROULÉ 30**
parma ham, tomatoes, mozzarella & rocket on panuozzo
- NAPOLI 30**
Genovese-style pulled beef, sweet & sour red onion & rocket on panuozzo
- LE PROPRIÉTAIRE 28**
roasted veggies, melting cheese, rocket salad, tomato & hummus on panuozzo

SOUP & PONI SALAD

- ZUPPETTA 36**
seafood stew w. cherry tomatoes, italian basil & light spicy tomato sauce
- INSALATONA 28**
hydroponic leaves, cured pork belly, tomato, zucchini, olives, onions, artichoke, pumpkin seeds

- CAPRETTA 30**
goat cheese, candied walnuts, orange, hydroponic leaves & cherry tomato dressing
- BURRATINA 44**
whole burrata, parma ham, heirloom tomatoes, rocket & marinated white sicilian anchovies
- BOTTEGHINA 34**
hydroponic leaves, taleggio cheese, sous-vide beetroot & pumpkin, red & white organic quinoa, toasted seeds & truffle dressing

PIZZA

- SAUCISSE 42**
mozzarella, sausage, red onion, italian basil & tomato sauce
- PECAMINOSA 44**
mozzarella, porchetta, pumpkin, buffalo mozza, sicilian white anchovies & tomato sauce
- FUME-SPECK-SCAMORZA 40**
mozzarella, speck, smoked scamorza cheese & tomato sauce
- MARINAIO ROMANO 30**
anchovies, roasted garlic, sicilian oregano, tomato sauce

MAIN COURSE

- BEEF SPINACINO 89**
sous-vide Piedmontese Fassona tri-tip steak, roasted garlic, mustard & rosemary
- GUANCETTE 59**
36-hours slow-cooked pork cheek w. celery, carrots, onion & pork jus on a bed of mash potato
- LOMBATA DI MAIALE 48**
2-hour slow-cooked pork loin marinated w. mediterranean herbs & pork jus w. roasted garlic mash potato
- MAMMOLESE 95**
stewed cod fish fillet w. green olives, red onion, baby potato, sage, capers & EVOO in spicy tomato sauce
- SUCCULENT PORK RIBS 62**
48-hour slow-cook pork ribs w. shallots, celery, carrots & porcini mushrooms in tomato & white wine sauce
- SIDE DISHES 14**
• roasted garlic mash potato
• sauteed japanese spinach
• wild mushroom stew



- PICANTE 40**
mozzarella, spicy salami, nduja, red onion & tomato sauce
- MARGHERITA 30**
mozzarella, italian basil, tomato sauce
- FRUTTI DEL MARE 49**
mozzarella, basil, mussels, prawn, squid & tomato sauce

- PIADIZZA 49**
mozzarella, parmesan, heirloom tomatoes, buffalo mozzarella, parma ham
- FORMAGGIOSA 38**
selection of assorted cheeses
- VÉGÉTARIENNE 36**
mozzarella, mixed veggies, tomato sauce

— price subject to 6% SST & 10% service charge —

RISOTTO & PASTA



We import Italy's premier **Ghiaroni** rice & Cavaliere **Giuseppe Cocco** pasta (made using ancient, handmade traditions)

THE SORRENTINA 32

homemade spinach gnocchi w. italian basil & buffalo mozzarella in tomato sauce

THE MASTER 38

Carnaroli rice w. porcini mushroom, porcini mushroom puree & 36-month aged parmigiano + add pork sausage &

NERONE 38

Carnaroli rice w. sous vide squid in squid ink & parsley emulsion

MALLOREDDUS 32

sardinian gnocchetti sardi w. pork sausage & fennel seed ragu

LA GENOVESE 38

candele pasta w. stew beef silverside, tomato sauce, red onions, carrots, celery, pecorino romano cheese

LO SCOGLIO 44

linguine w. sautéed tiger prawns, mussels, squid, italian basil & cherry tomatoes in a prawn reduction

HER "CARBONARA" 38

rigatoni w. aged pork guanciale w. free-range egg yolk, parmesan, pecorino romano & roasted black peppars

RAVIOLI DEL "PLIN" 36

handmade ravioli stuffed w. ricotta & spinach in a mixed wild mushroom sauce

BOLOGNESE 36

homemade tagliatelle w. 5-hour slow-cooked pork raguout, italian parsley in rich tomato sauce

SARDELLE 38

spaghetti w. sardines, olives & aromatic sicilian breadcrumbs



HOMEMADE DESSERTS

FAMILY-RECIPE 26

TIRAMISU
mascarpone cheese, savoiardi biscuits, espresso coffee & cocoa powder

CAPRESE 28

70% dark chocolate torte w. almond, forest berries sauce, dark rum & vanilla gelato

SUD TIROL 28

warm spiced golden apples, dry raisins, rum, cinnamon, apple sauce & custard cream

GELATO 15

vanilla dark chocolate • pistachio • strawberry sorbet

SOFT SERVE SORBET

• moka 6/12 • lemon 8/15



CERVEZA

- Ichnusa
- Messina
- Estrella Galicia
- Menabrea Bionda
- Nastro Azzurro
- Peroni
- Moretti 330ml 660ml 26 38
- Labi La Bionda / Ambrata 330ml 43

BOOCHA 19

- Honey Lavender
- Pandan Lemongrass

SODA 12

- Mojito Soda 330ML
- Fredea Lemonsoda 300ML
- San Pellegrino Chinetto 300ML
- Fredea Oransoda 300ML



SUCCHI DI FRUTTA FRESCA 16

- Watermelon
- Orange
- Beetroot / Carrot / Orange
- cold press -



EAU MINERALE

- Lauretana Still Water 330ml 750ml 9 15
- Lauretana Sparkling Water 330ml 750ml 9 15

LISTA DEI VINI

RED ELEVATED

- Lorio Aglianico Del Taburno D.O.C.G. 200
- Fenocchio Dolcetto D'Alba D.O.C. 150
- Vignatta Ode Rosso Veneto IGT 160
- Mammù Montepulciano D'Abruzzo D.O.C. 248
- Beltrame 681 Cabernet Sauvignon D.O.C. 138
- Alceardi Valpolicella Classico Superiore D.O.C.G. 170

WHITE

- Fiano Salento Luna Saracena IGP 138
- Tramin Alto Adige Sauvignon D.O.C. 188
- Beltrame 681 Pinot Grigio D.O.C. 138
- Beltrame 681 Chardonnay D.O.C. 138
- Beltrame 681 Sauvignon D.O.C. 138

ROSÉ

- Negroamaro Rosé Cavaletta IGT 138

SPARKLING

- Contesse Prosecco D.O.C. Extra Dry 20CL 60
- Gemin Prosecco Millesimato Dry D.O.C.G. 220
- Gemin Prosecco D.O.C.G. Extra Dry 220
- Contesse Prosecco Rosé D.O.C. Brut 190
- Bottega Bollicine Prosecco D.O.C. Extra Dry 190
- Bottega Lambrusco Bolle Rosse 118

CLASSIC 118

RED

- Cecchi Chianti
- Chateaux Barrail Cuvee Prestige
- Zabu Nero D'Avola
- Gransasso Montepulciano D'Abruzzo
- I Muri Negroamaro
- I Muri Primitivo
- Eguia Tempranillo
- Ventisquero Reserva Pinot Noir
- Valdadige Merlot IGT
- Bottega Passione Cabernet

WHITE

- Bottega Chardonnay Frizzantino
- Bottega Bianchetto Chardonnay
- Zabu Grillo Terre Siciliane
- Fantini Pinot Grigio

ROSÉ

- El Coto Rosé
- Bottega Rosato Rosé



CAFE

- Espresso SINGLE 11 DOUBLE 15
- Americano 14 +add ice +1
- Macchiato 11
- Latte HOT 15 ICE 15
- Cappuccino 14

VINO EN JARRA 50

Carafe of house red/white/rosé

VIN DE LA MAISON 28

Glass of house red/white/rosé

APERITIF

- Spritzer 34
- Gin & Tonic 38
- Negroni 40

- Vodka Lemon 38