

The Aperitivo

La Bruschetta (4 pieces/portion)

- *Ortolana*

€7

Focaccia Crispy with Spring Vegetables

- *La Ciccia*

€8

Focaccia Crispy with Spicy Sausage, Mortadella, Sant Daniel, Pancetta Tesa

- *Il Mare*

€12

Focaccia Crispy with Octopus, Poutargue, Anchovy Cream, Marinated Scampi, Baccala)

Around the Charcuterie

- *La Mortadelle*

€6

- *Il Sant Daniel Stagionato*

€8

Chiffonade of Ham

- *Il Misto*

€12

Assortment of Charcuterie 1

Antipasti

- La Caprese di Pippo* €12
Mozzarella di Bufala, Tomato Petals and Basil
- La Burratina and its Tapenade Declination* €12
- Verdure Miste* €15
Assortment of Zucchini, Peppers, Mushrooms, Grilled Aubergines
- Il Vitello Tonnato* €15
Fine Slices of Veal Rosé With Tuna and Caper Mayonnaise Sauce
- Carpaccio di Manzo* €16
Beef With Arugula, Olives, Parmesan
- Octopus Salad, Crunchy Celery and Sundried Tomatoes* €16
- Fried Calamars and its Mayonnaise Maison* €16
- Il Culatello di Parma* €18
- Pippo Antipasto to Share...* €24
- The Streams of Venice to Share...* €28
Octopus Salad Antipasti, Fried Calamari, Tuna Tartare, Baccala...

La Semplicità

Fresh Pasta

- *Fettuccine al Pomodoro Fresca* €14
Fresh Tomato Sauce
- *Pappardelle alla Bolognese* €16
Tomato and Minced Meat Sauce
- *Trofie al Pesto di Pippo* €16
Fresh Basil, Pine nuts, Walnuts, Parmesan, Garlic, Extra Virgin Olive Oil
- *Ravioli dello Chef*
Price Depends on Arrival

La Tradizione

Dry Pasta

- *Fusilli alla Norma* €14
Tomato sauce, eggplant, ricotta. Salée
- *Spaghettoni Cacio e Pepe* €14
Goat cheese, Pepper
- *Spaghetti alla Carbonara e Zabaione in Pecorino* €18
Egg, Parmesan, Pecorino, Guanciale, Sabayon with Pecorino
- *Spaghetti alla Bottarga* €24
Poutargue
- *Linguine alle Vongole* €24
Clams

Gnocchi

-Gnocchi della Casa and Chiffonade de Speck €18
Homemade Gnocchi with Taleggio Cream and Crispy Smoked Ham

Risotto of the Day

-Risotto with Parmeggiano Reggiano and Tartufo Nero
Parmesan Reggiano and Black Summer Truffle 26€

-Risotto dello Chef
Price Depends on Arrival

I Piatti Caldi

La Carne

-Veal Cutlets à la Milanaise 250g* €28

-La Tagliata 300g* €32

Thin Slices of Beef

*Choice of side dishes: Vegetables or Potatoes

Il Pesce

-Fritura Mista and his Spinach Sprouts €27

Calamari, Gambas, Scampis, Red mullet, Carrots, Zucchini, Spinach

La Pizza di Pippo

Our Pizzaiolo Chef, Francesco Aramu, is proud to offer you a choice of 3 Different Pizza Doughs Made from Quality Raw Materials and in an Original and Professional Ways.

Your Choice:

Traditional Pâton

Dough on Board Marked and Characterized by its Sweetness

Moderno Pâton

Dough on Board Fine where the Crunchy Predominates

Antico Pâton

Delicate and fragrant dough with notes of wine vinegar and yeast

ONLY THE TRADITIONAL DOUGH WILL BE
AVAILABLE TILL THE END OF SEPTEMBER

The Classic Pizza

Traditional Pâton Recommended

-Alla Marinara €10

Tomato Sauce, Garlic, Oregano

-Margherita €12

Tomato sauce, Mozzarella Fior di Latte, Basil

-Caprese €14

Fresh Tomatoes, Mozzarella di Bufala, Basil

-Al Funghi €14

Tomato sauce, Mushrooms, Mozzarella Fior di Latte, Parmesan cheese

-Ai Formaggi €15

Mozzarella Fior di Latte, Gorgonzola, Parmesan, Scarmoza

-Norma €15

Tomato sauce, Mozzarella Fior di Latte Aubergines, Basil, Ricotta Salée

-Burrata €16

Tomato sauce, Burrata, Arugula

-La Vegetariana

€17

Fresh Tomatoes, Mozzarella Fior di Latte, Mushrooms, Zucchini, Aubergines, Taggiasche Olives

-Al Pesto

€17

Tomato Sauce, Pesto, Mozzarella di Bufala, Cooked Ham with Herbs

-Regina

€17

Tomato sauce, Mozzarella Fior di Latte, Mushrooms, Olives, Parmesan, Ham

-Bresaola

€18

Fresh Tomatoes, Arugula, Bresaola, Parmesan

-Bufala e Speck

€17

Fresh Tomatoes, Mozzarella di Bufala, Rosemary, Arugula, Speck

Les Pizza Romane

Moderno Pâton Recommended

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| <i>-Foccacia Al Rosmarino</i>
<i>Rosemary, Salt</i> | €7 |
| <i>-La Rossa</i>
<i>Tomato Sauce</i> | €9 |
| <i>-Panzanella</i>
<i>Fresh Tomatoes, Onions, Oregano, Salt</i> | €10 |
| <i>Napoli</i>
<i>Tomato sauce, Mozzarella Fior di Latte, Anchovies, Oregano</i> | €13 |
| <i>-Bambino</i>
<i>Tomato Sauce, Mozzarella Fior di Latte, Wurstel Sausages</i> | €14 |
| <i>-La Principiante</i>
<i>Tomato sauce, Mozzarella Fior di Latte, Sausages</i> | €14 |
| <i>-The Unbeatable</i>
<i>Stracchino, Sausages</i> | €14 |
| <i>-La Migliore</i>
<i>Mozzarella Fior di Latte, Scamorza, Sausages</i> | €15 |

- Fumantina* €15
Tomato Sauce, Mozzarella Fior di Latte, Scamorza, Zucchini, Crispy Speck
- La Tonno* €16
Tomato Sauce, Tuna, Artichokes, Oregano
- Diavola* €17
Tomato Sauce, Mozzarella Fior di Latte, Spicy Salami
- Miranda* €17
Tomato sauce, Mozzarella di Bufala, Parma ham, Olives
- La Boscagliola* €18
Tomato sauce, Mozzarella Fior di Latte, Mushroom fricasee, Sausages
- Capricciosa* €18
Tomato Sauce, Mozzarella Fior di Latte, Mushrooms, Olives, White Ham, Artichokes, Egg
- Tonno e Cipolla* €19
Tomato sauce, Mozzarella Fior di Latte, Tuna, Onions, Olives, Capers
- La Gambero* €21
Zucchini, Gambas, Bisque Sauce
- La Scoglio* €23
Clams, Scampi, Calamari, Shrimp, Fresh Tomatoes, Artichokes

-La Suprema €24

Tomato Sauce, Mozzarella Fior di Latte, Spicy Sausage, Mushrooms, Sausages, Scamorza, Parmesan cheese

-Norcina with Black Truffle of Summer €25

Mozzarella Fior di Latte, Mushroom Fricassee, Parmesan, Sausages, Cream of Truffles

The Pizza al Antica

Antico Pâton Advised

-Julia €18

Cream of Peas, Mozzarella di Bufala, Chiffonade of Parma Ham

-Aurelia €24

Mozzarella Fior di Latte, Spinach, Bresaola, Pecorino

-Adriana €25

Stracchino, Peas, Baccalà (Cod with Cream)

-La Flavia €27

Mozzarella Fior di Latte, Scamorza, Asparagus, Culatello di Parma

Pizza Supplement

-Anchovy +€2.50

-Artichokes +2€

-Aubergines +1.50€

-Bresaola +3€

-Burrata +3€

-Capers +1.50€

-Mushrooms +1.50€

-Peppers +1.50€

-Spicy Sausage +3€

-Speck +3€

-Cooked ham +3€

-Parma ham +3€

-Scarmoza +2.50€

-Rocket +1.50€

-Gorgonzola +2.50€

-Mozzarella di Bufala +2.50€

-Sausages +3€

-Tomato sauce +1.50€

1 Dolci

- *Tiramisu di Pippo* €8
Mascarpone, Biscuit with spoon, Café di Modica

- *Cannolo Siciliano* €9
Puff Pastry with Ricotta Cream, Candied Oranges, Pistachio Chips

- *Around the Chocolate* €9

- *Red Fruit Bed and Vanilla Pannacotta* €12
Vanilla Scented Crème Cuite

- *Baba Maison at Limoncello* €12

- *Café Gourmand* €12

- *Assortment of Ice Cream by Pozzetto* €4.50/Scoop

1 Formaggi Served with Arugula Salad

- *Camembert di Bufala*

- *Gorgonzola Plate*

Chez Pippo