

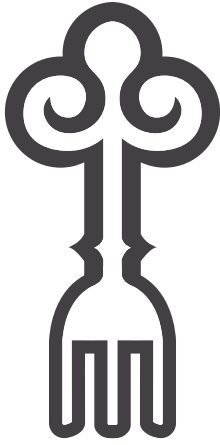
Starters

Caprese	12€
Fresh tomato gazpacho marinated 24h, basil and buffalo mozzarella	
Buffalo Mozzarella	12€
From Campania "250 gr."	
The ham	12€
From the consortium of Parma with crispy rosemary bread	
The Veal	14€
Marinated and smoked, wild berries herbs and pistachio cream	
Duck breast	14€
Cooked at low temperature with apricot chutney and thyme	
Squid	15€
Seared, julienne vegetables, beans and green pea cream sauce	
Zeppole	13€
Newborn fish, black olives and herbs with mayonnaise paprika homemade	
The Misticanza Salad: Queen*	15€
Herbs of the field, chicken breast cooked at low temperature roasted and cooked grape must.	

Main Courses

The Pici	15€
With burnt Wheat, pecorino romano DOP, pepper and glazed spring onion	
Half Sleeves Pasta "COCCO"	15€
Drawn in bronze Amatriciana/ Carbonara	
The Reginette "COCCO"	16€
Drawn in bronze Mussels, sweet garlic cream and gurnard of Paola's Lake	
Fettuccine	16€
Homemade with fresh anchovies, caper fruits, piccadilly, olives and crispy herb-scented bread	
Ravioli	14€
Of Burrata with tomatoe sauce, fresh basil and parmesan flakes	





Second Courses

The Chicken	18€
Roasted and cooked at low temperature with cacciatore sauce pepper salad, garlic ,oil, parsley and vinegar	
MeatBalls	19€
Minced, breaded and fried with green tomato and champignon mushroom salad	
The Pork	22€
Cooked at low temperature 17h, field chicory, pecorino flakes, honey and fennel	
Beef Filet	24€
"Morzilli breeding"* National with seasonal vegetables with your choice or new potatoes lyonnaise	
Beef Slices	22€
"Morzilli breeding"* Of scottona with seasonal vegetables at your choice or new potatoes lyonnaise	
The Croaker	20€
Spicy croaker with soybean salad and yellow dates	

Desserts

Tart	8€
With cinnamon pastry cream and bananas flambè	
Semifreddo	8€
With Coffee granita and amaretti crumble	
Maritozzo	9€
Homemade with creamy ricotta and strawberries with chocolate flakes	
The Cheese-Cake	9€
Sifted digestive biscuits and wild berries	
Pineapple Carpaccio	7€
Marinated with vanilla and star anise with ice cream	



* Morzilli breeding

Our farm of trust that selects for us the meats through a daily comparison

*The Misticanza Queen

A product of our tradition selected at the time of product of harvest. Aromaticity and crunchiness are the the special characteristics of a simple salad