

# VINO

## FRIZZANTE

17 Vino No.8 sparkling chardonnay_bali	110 / 545
NV Farnese fantini gran cuvee spumante_abruzzo	655
10 Avondale "armilla" bdb chardonnay_south africa +	940
NV Veuve clicquot "ponsardin" brut_champagne	1930
NV Bollinger special cuvee brut_champagne	2150
09 Dom perignon brut_champagne	6500
NV Krug grand cuvee_champagne	6700

## BIANCO

17 Vino No.8 pinot grigio_bali	90 / 435
19 Morande sauvignon blanc_chile	100 / 480
16 Fantinel chardonnay_friuli	110 / 550
18 Ohau gravels pinot gris_NZ	110 / 570
15 Carpineto "dogajolo" bianco_toscana	120 / 620
17 Ernie els chenin blanc_south africa	560
15 Talamonti "aternum" trebbiano_abruzzo	650
14 Casale del giglio "satrico" bianco_lazio	730
14 Col d'orcia pinot grigio IGT_toscana	740
16 Argiolas "iselis" nasco_sardegna	755
18 Reyneke chenin blanc_south africa +	1080
14 Schiopetto "friulano" collio_friuli	985

## ROSATO

17 Vino No.8 rosé_bali	90 / 435
17 AIX rosé_cotes de provence magnum 1.5L	130 / 1210

## ROSSO

17 Vino No.8 pinot noir_bali	90 / 435
16 Planeta "la segreta" nero d'avola_sicilia	100 / 480
13 88 Vineyards cabernet sauvignon_south africa	110 / 520
16 Paolo leo orfeo negroamaro_puglia	120 / 590
17 Zolla primitivo + merlot_puglia	130 / 650
17 Vina ventisquero "grey" pinot noir_chile	680
13 Frescobaldi "pomino" pinot nero_toscana	1050
13 Rocca delle macie chianti riserva_toscana	1040
13 Mauro molino "gallinotto" barolo_piemonte	1490
15 Bottega "amarone" della valpolicella DOCG_veneto	2100
16 Burnt cottage pinot noir_NZ +	2295

Organic / biodynamic wines +

# BIRRA

San miguel pilsner / light	50
Stark lager	70
Tumage pale ale	60
Tuatara "coastin" IPA	110
Little creatures "dog days" pale ale	110

# MAARDA

## MIXED DRINKS

<b>N8</b> Vodka - campari - fresh tangerine	120
<b>APEROL SPRITZ</b> Aperol - sparkling wine - soda - orange	120
<b>NEGRONI</b> Gin - campari - vermouth rosso	120
<b>MEDITERREAN G&amp;T</b> Gin - limoncello - house tonic - rosemary	120
<b>N147</b> Vodka - coconut - passion fruit - pineapple	120
<b>N48</b> Tequila reposado - blackberry - raspberry - ginger ale	120
<b>N100</b> Vodka - tarragon - elderflower - absinth - soda	120
<b>DM COLADA</b> Coconut rum - pineapple - pandan - lime - bitters	120
<b>AL CAFFE</b> Vodka - espresso - coffe liqueur - caramel	120

## NON ALCOLICI

<b>M1</b> Pineapple - starfruit - lemongrass	50
<b>M2</b> Apple - raspberry - lime - cinnamon - basil	50

# PIZZA

OUR PIZZAS ARE RISEN FOR 48HOURS, 100% HAND MADE AND COOKED IN OUR WOOD FIRE PIZZA OVEN

<b>MARGHERITA</b> DMT - fior di latte - basil - parmesan	105
<b>MARINARA</b> DMT - garlic - anchovies - oregano - basil	110
<b>PESTO</b> Ricotta + pesto - fior di latte - cherry tomato - parmesan	110
<b>DA MARIA</b> DMT - cherry tomato - roasted pepper - capers - olives	110
<b>FORMAGGI</b> Fior di latte - taleggio - gorgonzola - emmental	120
<b>PROSCIUTTO</b> Fior di latte - cherry tomato - prosciutto - rocket	140
<b>SALAME</b> DMT - salami - fior di latte - oregano	125
<b>COTTO</b> DMT - fior di latte - organic ham - mushrooms - oregano	115
<b>PORCO</b> DMT - fior di latte - pulled pork - balsamic onion - kale	120
<b>SCHIACCIATINA</b> Olive oil - garlic - oregano	30

# PASTA

( ALL PASTA IS FRESHLY MADE IN HOUSE )

<b>RAGU</b> Pappardelle - braised beef shin - parmesan	140
<b>GAMBERI</b> Saffron fettuccine - prawns - cherry tomato	130
<b>SORRENTINA</b> Potato gnocchi - tomato sauce - tomato confit - mozzarella - basil	120
<b>FUNGHI</b> Mafaldine - mixed mushrooms - confit garlic - hazelnut	120
<b>PESTO</b> Spinach strozzapreti - basil pesto - pistachio	110

# BAMBINI

<b>KIDS MARGHERITA</b> DMT - fior di latte - basil	40
<b>TOMATO</b> Housemade penne - tomato sauce - parmesan	40
<b>BURRO</b> Potato gnocchi - butter - parmesan	40
<b>KIDS COTOLETTA</b> Bread crumbed chicken - rocket	40

# ANTIPASTI

<b>PANE</b> Farine sourdough + focacciatina - evoo	40
<b>OLIVE</b> Sicilian green olives	40
<b>ARANCINI</b> Bread crumbed rice balls - tomato sauce - mozzarella	50
<b>BURRATA</b> Mixed tomatoes - burrata cheese - basil - evoo	110
<b>PROSCIUTTO</b> Prosciutto san daniele 60g	130
<b>CALAMARI</b> Calamari sant' andrea - squid ink aioli - rocket	80
<b>CARNE CRUDA</b> Beef tartare - mustard seeds - shallot - parmesan - potato chips	130
<b>ARROSTICINI X 5</b> Grilled lamb skewers - rosemary salt - evoo	95

# SECONDI

<b>PESCE DEL GIORNO</b> Grilled fish - asparagus - seaweed aioli - rocket	150
<b>COTOLETTA</b> Bread crumbed chicken - capers - oregano - butter - lemon	130
<b>MAIALE</b> Slow roasted pork belly - lentils - leeks - pork juice	140
<b>BISTECCA</b> 250g Grilled angus sirloin - rocket - black pepper sauce	250

# CONTORNI

<b>RUCOLA</b> Rocket salad - parmesan - balsamic vinegar	50
<b>CAVOLO</b> Shaved pickled cabbage - parmesan - evoo	40
<b>RADICCHIO</b> Wood roasted beetroot - radicchio - salted ricotta	60
<b>PATATINE</b> French fries	30

# DOLCI

<b>TIRAMISU</b> Savoardi biscuits - coffee - mascarpone - cocoa	75
<b>TORTA AL CIOCCOLATO</b> Pressed chocolate cake - mascarpone	65
<b>CANNOLI</b> Lemon + pistachio - chocolate + hazelnut	60
<b>AFFOGATO</b> Vanilla ice cream + coffee	60
<b>GELATO</b> Ice cream selection	60

All food and drinks + 10% tax + 7% service