

PASTA & PINSA

Pinsa romana



Pinsa Romana (from the Latin pinsere: to lengthen, to extend) from an ancient Roman recipe. Based on wheat, soy and rice flour, and with a higher hydration and maturation period of at least 48 hours, we obtain a low-calorie, low-fat product with high digestibility.



Papa Pinsa €19

Fior di latte, taleggio, Marzano D.O.P. tomato jam, arugula, speck and orange pecorino.

The perfect match: a glass of Vermentino Blanc (Tuscany) 8€

Capra 19€

Fresh cream, fior di latte, goat's cheese, fig jam and hazelnut crushed with truffle.

Regina 17,50€

Tomato, fior di latte, country ham with herbs (nitrite-free) and fresh mushrooms.

Tartufo €21

Homemade cream of mushroom soup with white truffle, Gorgonzola DOP, guanciale (pork), cherry tomatoes, fresh mushrooms and arugula.

The perfect match: a glass of Primitivo Bio Rouge (Puglia) 7€

Basilicata 18€

Tomato, fior di latte, zucchini, eggplant, taleggio and homemade basil pesto.

Diavola 17€

Fior di latte, spicy spianata, black leccino olives and caper flowers.
Sup: anchovies €2

Personalize your Pinsa!

homemade pasta fresca

All our pasta is made in-house every day, using durum wheat semolina imported from Italy.

Papa pasta 24€

Tagliatelle, cherry tomatoes, garlic, parsley, shelled prawns, squid, fresh mussels, homemade shellfish juice.

The perfect match: a glass of Terre di Marca Rosé (Venetie) 8€

Fusilis pesto 17€

Fresh pasta, homemade basil pesto, smoked stracciatella and slivered almonds.

Curves Melanzana and Burrata 17€

Fresh pasta with eggplant and cherry tomatoes and Pugliese burrata.

The perfect match: a glass of Fiano Notte Rossa Blanc (Puglia) 6€

Curves agnelo €20

Fresh pasta, lamb shoulder confit with spices, cherry tomatoes and oregano

Pistacchio €20

Fior di latte, smoked stracciatella, mortadella with pistachio and arugula.

The perfect match: a glass of Fiano Notte Rossa White (Puglia) 6€

Margarita Romolo 15,50€

Tomato sauce, fior di latte, D.O.P. buffalo mozzarella (cold-process), basil pesto and fresh basil.
Sup: Parma ham €4

The perfect match: a glass of Terre di Marca Bio Rosé (Venetie) 8€

Lazio €18

Fior di latte, guanciale (pork), eggs (x2), pecorino with pepper and rosemary.

Colorata 17€

Tomatoes, eggplant, zucchini, balsamic onions, sun-dried tomatoes and pistachio crushed.

Pollo 18€

Fior di latte, taleggio, chicken aiguillette, roasted bell pepper cream, rosemary, arugula and orange pecorino

Supplements :

Egg, black olives, arugula, fresh mushrooms, taleggio: €2.00
Speck, White ham with herbs, Parma ham, S p i a n a t a : €4.00
Summer truffle carpaccio: €7.00
Whole burrata: € 8.00

Gluten-free Pinsa base €3.90

Vegetable ravioli 17€

Tomato sauce, fresh basil and parmesan.

Fusilis pollo €18

Fresh pasta, grilled chicken, roasted bell pepper cream, red onions and cherry tomatoes.

Curves al ragu €19

Fresh pasta, parmesan (18 months), Neapolitan beef ragout (cooked for 6 hours).

The perfect match: a glass of Negroamaro Red (Puglia) 8€

Truffle tagliatelle 24€

Fresh pasta, mushroom cream with white truffle parmesan and summer truffle carpaccio.

The perfect match: a glass of Fiano Nottre Rossa Blanc (Puglia) 6€

Fusilis verdure 16€

Fresh pasta, zucchini, peas and parmesan cheese

dessert

Papa dessert €9.50

Bufflone Ricotta, red fruit and Marzano D.O.P. tomato jam

Homemade tiramisu with coffee or chocolate 9€

Homemade passion panna cotta €9

Passion fruit coulis

Artisanal ice cream

Vanilla, chocolate, coffee, stracciatella, pistachio
1 ball €4 / 2 balls €8

Half Pinsa nutella €9

Bouchon of baba with limoncello and whipped cream €8

Affogato €8

Vanilla ice cream with espresso and whipped cream

Café Gourmand €10

Depending on the chef's mood

Gourmet Limoncello 12€

Depending on the chef's mood

Hot beverage

Coffee/decaffeinated 3€

Coffee with milk 4€

Double espresso 5,5€

Tea/Infusion
Kusmi-tea 4€