scan for english menu

antipasti saison

Zuppa Zucca di Porcini G 7€
Creamy pumpkin & porcini soup

Millefoglie di Iberico G,J 19 €
Thinly sliced Iberico pork with mustard dressing, on fennel salad with Grana Padano

Pinsa Zucca e Salsiccia G,A1 23 €
Pizza-style with porcini-pumpkin cream, mozzarella, Salsiccia (Italian sausage) and Grana

Bombette al Arrabbiata G 20 €
Apulian pork rolls with a spicy filling, served on a spicy garlic-tomato sauce with rocket salad and Pecorino Romano

Calamari e Cima di Rapa G,B,D 23 €
Small Apulian Calamari, seared and baked, with Stracciatella and Cantabrian anchovies, with cime di rapa

Pesce Crudo D,M,B 22 €
Raw-marinated fish and seafood (Ceviche-style), with lemon, olive oil and garlic

primi saison

Conchiglie ai Gamberi C, A1, G, B 24 €
Shell pasta with chopped king prawns in tomato prawn bisque (umami)

Sautée di Cozze
Fresh mussels B

In white wine broth 18 €

In spicy tomato broth 19 €

Cozze MODO MIO with N'duja cream sauce G,B 20 €

Linguine alle Cozze A1,B,C 20 €

Ravioloni Neri ai Crostacei: Black tortelloni with shellfish, white wine sauce and peeled mussels A1,C,B,M 26 €

Mare e Monte: Fiorentina e Gamberoni B
From two people. Approx. 300–350g jumbo prawns and 1kg Chianina Fiorentina steak. (approx. 800g-1200g)

Small salad, vegetables and a side dish of the chef's choice.

circa 50€ - 60€ p.P.

Strozzapreti Salsiccia A1, C, G 21 €
Short, fresh pasta with porcini-pumpkin cream, Salsiccia (Italian sausage) and Pecorino Romano

Pappardelle Wildragù A1, C,D, G 25 €
Ribbon pasta with blueberry, wild boar and venison ragù, Pecorino Romano, with truffle paste

Sfogliata Verdura e Zucca A1, C, G 21 €
Lasagne with Mediterranean vegetables, porcini-pumpkin cream, mozzarella, Grana and rocket salad

secondi

Wagyu alla Zucca A1,C,G 40 €
Wagyu fillet, 220g, with ricotta-filled pasta and sun-dried tomatoes, on porcini-pumpkin puree

Tonno alla Zucca A1,B,C,G,D 38 €
Tuna steak, 220g, with black tortelloni filled with shellfish on porcini-pumpkin puree

antipasti

Antipasti Modo Mio A1, C, G, F, L, B, K, 1, 2, 4 **20 €**
our classic starter platter: with beef carpaccio, scallops on zucchini spaghetti, stuffed ham rolls, stuffed eggplant rolls in tomato pesto sauce, Bell pepper with tuna cream and buffalo mozzarella Caprese, served with bruschette

As a starter for 2 or as a main course for 1 person. For 3-4 people we recommend 2 portions "in the middle".

Tatar di Tonno D, G **19 €**
Tartar of fresh tuna gremolata,
on white beetroot tartare with burrata and frisée

Melanzane Asiago A1, G **4 pieces 13 €**
Eggplant rolls filled with Asiago cheese, with tomato cream sauce and basil pesto, with rocket, Grana shavings and bruschetta

Carpaccio di Manzo A1, C, G, F, K, 1, 4 **17 €**
Thinly sliced raw beef fillet, seasoned with olive oil and lemon, with fresh mushrooms and Grana shavings, toasted bread

Bruschetta A1, G, K **7 €**
four pieces, with seasoned tomato cubes, rocket and Grana shavings

Tartar di Vitello Tonnato C, G, 2, 4 **19€**
Veal tartare, seasoned with olive oil and lemon, on a cream of tuna, capers and anchovies

Insalata Mista A1, C, G, F, K, 1, 2, 4, 9 **small 5 € · large 8 €**
Frisée, rocket and lettuce with cucumbers, cherry tomatoes, artichokes and onions, with homemade balsamic cream dressing & bruschetta

Involtini al Crudo A1, C, G, 2, 4 **4 pieces, 15 €**
baked raw ham rolls in cream sauce, filled with zucchini and mozzarella, with rocket, Grana shavings and bruschetta

Bruschette Modo Mio A1,G, K **9 €**
four toasted breads with different toppings

primi

Fiocchi di Maurizio A1, C, G, F, 2, 4 **19€**
Fresh pasta filled with cheese and pear, in cream sauce with raw ham, Grana

Troccoli Caprese A1, G, H1 **22 €**
fresh spaghettoni, with burrata, in cherry tomato-basil sauce, with pine nuts, Grana

Strozzapreti N'duja A1, G, C, I, 2, 4 **20 €**
fresh pasta, with approx. 120g of beef fillet tips and zucchini, in a spicy N'duja cream sauce (spicy salami paste), Grana + rocket

Lasagne della Casa A1, C, G, 1, 2, 4 **19 €**
Lasagne with Bolognese-Béchamel sauce, baked with mozzarella cheese and Grana

Spaghetti al Tartufo A1, C, G, D **24 €**
thick fresh spaghetti, in a creamy, salty pecorino truffle cream sauce, sprinkled with pecorino and truffle
+ 120g beef fillet tips 6€

Strozzapreti Filetto e Porcini A1, G **20 €**
fresh pasta, with approx. 120g of beef fillet tips and porcini mushrooms, in a spicy tomato sauce with garlic and Grana

Linguine al Vulcano A1, C, G, D, L, B **22 €**
thin ribbon noodles, with seafood and cherry tomatoes, in a spicy herb-garlic sauce, baked with a crispy bread lid

secondi

Filetto Tagliata C, F, G, I **36 €**
Sliced arg. beef fillet (approx. 200- 220g) with buffalo mozzarella, salt flakes and olive oil, on a salad of rocket, frisée and lettuce, with cherry tomatoes and our homemade balsamic cream dressing

Filetto al Tartufo G, A1, C, D **39 €**
approx. 200-220g arg. beef fillet with truffle-pecorino cream, with rocket and truffle shavings, served with tagliatelle

Filetto N'duja Modo Mio G, 4, 2 **37 €**
approx. 200-220g of beef fillet in a spicy N'duja cream sauce (spicy salami paste), garnished with rocket, served with tagliatelle

Cestino di Mare A1, C, F, G, B, I **29 €**
Black tiger prawns, mussels and polpo pieces in a spicy herb-garlic sauce with cherry tomatoes and rocket, served in a bread plate

Tonno Tagliata C, F, D, G, I **32 €**
Sliced, fried tuna steak (approx. 200-220g) with buffalo mozzarella, lava salt and olive oil, on rocket, frisée and lettuce with cherry tomatoes, dressed with our homemade balsamic cream dressing

Pesce del Giorno alla Griglia D, A1 **daily price**
Fish of the day (approx. 200-220g) with herb-garlic oil, cherry tomatoes and lava salt, with a zucchini spaghetti salad with lemon and olive oil

Salmone alla Griglia D, A1 **25 €**
fried salmon fillet (approx. 200-220g) with herb-garlic oil, cherry tomatoes and lava salt, with zucchini spaghetti salad with lemon

Gamberoni alla Griglia C, F, G, B, I **25 €**
Black tiger prawns, seasoned with herb-garlic oil & cherry tomatoes, on a rocket, frisée and lettuce with cherry tomatoes, with homemade balsamic cream dressing

dessert

Tiramisu A1, G, H2, H3, I1 **8€**
in a glass, house style (with cantuccini)

chocolate soufflé A1, C, G, F **7€**
warm chocolate cake with a soft center

Panna Cotta G **7€**
with strawberry, chocolate or caramel sauce

Crema Catalana al Pistacchio G, H5 **8€**
layered dessert made from crema and pistachio cream

Dessert Modo Mio A1, G, H2, H3, I1, F **10€**
Three desserts, chefs selection

shop

gift box **49€**
Cookbook, 500ml homemade Limoncello/Marsala, pasta from RUMMO, glass straws and more.

Cookbook "Un pizzico di sale" **39€**
With many recipes and anecdotes from Maurizio's life & his family.

Truffle cream (150g jar) **12€**
Use/freeze within 4-5 days.

N'duja (2x75g, vacuum packed) **6€**
Calabrian paste made from pork and chili - a kind of spicy salami. Use within 7-10 days or freeze.

"Rummo" pasta **from 2.5€**
Maurizio's favorite pasta brand for home.

Olive oil (500ml) **11 €**
Our olive oil from Benevento, Italy.