

From 17:00 to 22:30

STARTERS

-2€ Take Away

Mozzarella Bio "La Querceta"

Caprese with fresh slices of mozzarella, tomatoes, and basil drizzled with Extra virgin olive oil
8,9

Bread balls Special (20 pieces)

Our bread balls in a fresh tomato sauce with Parmigiano Reggiano and basil
8,9

Burrata & Capocollo di Martina Franca

Thinly sliced Capocollo from Martina Franca topped with burrata Pugliese (to share)
14,9

Parmigiana di melanzane homemade

Sliced eggplant layered in lasagne with mozzarella (to share)
14,9

APPETIZERS

Focaccia vegan with vegetable in Extra virgin olive oil and nuts

3,9

Focaccia with mortadella, stracciatella cheese and chopped pistachio

4,9

Focaccia with ham and mozzarella

4,9

Focaccia salmon with avocado and fennel

5,9

Bread balls

Small fried bread balls with Pecorino, parsley and egg (20 pieces)
5,9

Torta rustica ripiena

please ask to the staff wich flavour is daily available (to share as a starter)

5,9

 Vegetarian

 Vegan

 Slow Food

SOUPS

-2€ Take Away

Crema di Barbabietola

Beetroot cream served with stracciatella Bio and hazelnuts

7,9

Zuppa di Grano con Funghi

Durum wheat soup with porcini and champignon mushrooms

8,9

Crema di Cardoncelli e Tartufo

Mushroom cream with natural white truffle aroma

10,9

Fave e cicorie

White bean purée with wild chicory seasoned with EVO oil

12,9


Insalata verde

Spinach, carrot juliennes, pomegranate, nuts, extra virgin olive oil

4 s / 6 b

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MAIN DISHES

-2€ Take Away

Orecchiette Integrali al Pomodoro fresco

Classic pasta from Puglia made with "Senatore Cappelli" whole wheat only and served with homemade tomato sauce, basil and Cacioricotta

13,9

Busiate con salsa al Pesto DOP

Bronze drawn pasta from the Sicily tradition with pesto DOP, fresh stracciatella cheese and chopped pistachio

14,9 (whole wheat pasta +1)

Lasagna Bolognese

Homemade lasagna with bolognese sauce, mozzarella and ham

14,9

Tagliatelle fresche in salsa bolognese

Tagliatelle served with bolognese sauce, made with italian beef only, braised in Extra virgin olive oil, and cooked at low temperature in a fresh tomato *sauce*

14,9 (whole wheat pasta +1)

Tagliatelle fresche ai funghi Porcini

Fresh tagliatelle with creamy Porcini sauce, fresh parsley and Grana Padano DOP

14,9 (whole wheat pasta +1)

Spaghetti carbonara pugliese

Bronze drawn fresh spaghetti, capocollo from Martina Franca, pecorino Romano DOP, black pepper

15,9 (whole wheat pasta +1)

Risotto al limone con melograno e stracciatella fresca

Lemon beurre risotto served with fresh stracciatella and pomegranate.

15,9

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CASA SABATELLI

ITALIAN PASTA MAKERS

SPECIALS

-2€ Take Away

Spaghetti al ragout di polpo

Octopus cooked for a long time at low temperature in our home-made tomato sauce

16,9

Panciotti speck & radicchio in caciocavallo fondue

Speck & red chicory filled panciotti, served with caciocavallo fondue, chopped walnuts and black pepper

16,9

Fagotto fatto a mano ripieno di stracciatella su crema di pomodoro fresco e basilico

Handmade pasta filled with stracciatella cheese & basil served on fresh tomato sauce

18,9

Black Panciotti ripieni con salmone fresco, servito in crema di agrumi

Fresh salmon filled Panciotti, sautéed with orange zest and served on a lemon cream sauce

18,9

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HOME MADE DESSERTS

-2€ Take Away

Homemade Tiramisù

7

Strawberry Tiramisù

7


Vegabond's famous vegan cakes 

Ask for flavors

6

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CASA SABATELLI
ITALIAN PASTA MAKERS

DRINKS

Panna water 25cl

2

San Pellegrino water 25cl

2

Panna water 75cl

4

San Pellegrino water 75cl

4

Fritz Cola 20cl

3

Crodino apertivo analcolico 20cl

3

WHITE WINE

Vino della casa bianco

Malvasia 11,5%

4

Terre Carsiche Agorà frizzante

Bianco frizzante Valle d'Itria 11%

5 / 25

Tenuta Ognisole Pontelama

Nero di Troia 12,5%

6 / 28

Petraia Bio

Chardonnay 13%

7 / 32

BEER

Linfa Golden ale 33cl

6,5

Abboccata Strong ale 33cl

6,5

Arsa Smoked porter 33cl

6,5

Hang Back Black IPA 33cl

6,5

Birra Peroni 33cl

3

RED WINE

Vino della casa rosso

Negroamaro e malvasia 12,5%

4

Terre Carsiche

Primitivo 13,5%

5 / 25

Tenuta Ognisole brecciato

Nero di Troia e Montepulciano 13%

6 / 28

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ROSE' WINE

Tenuta Ognisole Pontelama
Nero di Troia 12,5%
6/28

HOME MADE JUICES

Orange
3,5 (+1 ginger)

Pineapple
4 (+1 ginger)

CAFFE' VERONERO

Espresso singolo
2,5

Soy Cappuccino
3,8

Espresso doppio
3,5

Latte macchiato
3,5

Espresso macchiato
3

Digestivo, amaro, limoncello, grappa
3,5

Espresso dec
3

**Try out our Tea selection from "Le vie
del tè Firenze"**
3 (+1 ginger)

Cappuccino
3,5

Mint & ginger tea
3,5

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