

# PICCOLA CARTA

## MAIN COURSES

“Orecchiette” hand made pasta with white  
“podolico” veal ragu’ and “pecorino”

“Gnocchi alla sorrentina”, home made gnocchi with  
tomato sauce and melted fresh mozzarella

“Bucce di mandorla” with cod fish, “Pachino”  
tomato and black olives

## SECOND COURSES

Beef cheek in “Aglianico” wine reduction

Sliced beef with “caciocavallo podolico” fondue  
Stewed codfish

Mixed grilled meat (lamb, sausage and beef)

## SIDE DISHES

Mixed salad

Baked crunchy potatoes with rosemary

## DESSERTS

Tiramisù

Panna cotta alla vaniglia

Chocolate sponge cake

**STARTERS-MAIN COURSE  
SECOND COURSE  
SIDE DISH AND DESSERT**

€ 23

**MAIN COURSE  
SECOND COURSE  
SIDE DISH AND DESSERT**

€ 18

€2 Service charge

## DAL PASCOLO

### **RICOTTINA DI VACCINA**

Matera (MT)

Ricotta cheese made from “Vaccina” milk (cow milk)

### **BURRATINA**

Matera (MT)

Fresh cheese from “Vaccina” milk soft and milky inside

### **TRECCINA DI VACCINA**

Matera (MT)

Fresh cheese from “Vaccina” milk made into a braid shape

### **CACIOCAVALLO PODOLICO**

Dolomiti Lucane

Aged cheese from “Podolico” cows with a semi-soft texture

### **PECORINO STAGIONATO LUCANO**

Moliterno- Potenza(PZ)

Goath cheese with a semi-soft texture aged for 4 months

### **SALSICCIA DEL PEZZENTE**

Tricarico - Matera (MT)

Typical sausage from “Lucania” made from “scrap” pork meat and mixed with salt, pepper and local spices

### **SALSICCIA LUCANA**

Tricarico- Matera (MT)

Typical sausage from “Lucania” made from prime pork cut mixed with salt and local spices

### **SOPPRESSATA LUCANA**

Tricarico- Matera (MT)

Dry meat typical from “Lucania” from minced pork meat

### **CAPOCOLLO STAGIONATO**

Tricarico- Matera (MT)

Dry meat typical from “Lucania” made from prime pork meat seasoned and cured

Meat and cheese board  
typical from this region  
served with honey, jams and  
fresh white focaccia bread

€13

€2 Service charge