

ALGRANO

TO START, TO SHARE

- Sicilian Olives - 3*
- Carasau bread with basil pesto - 3.5*
- Rosemary focaccia with olives tapenade – 4.5*
- Roast chicken croquette – 2.4 un*
- Fried Arancino pasta with smoked scamorza and truffle – 3.2 un*
- Bruschetta with baked Sicilian ricotta cream and fried artichoke heart - 10*
- Mortadella with pistachios and focaccia – 9.9*
- Mixed seasonal tomato salad with balsamic spring onion and olives- 9*
- Typical Italian Charcuterie and cheese board with pear sauce and bread- 16.9*
- Burrata with sundried tomato pesto, red onion and black olives- 13.5*
- Fassona steak tartar from Piedmont with light truffle sauce and pickles served with Carasau bread- 15.5*
- Porchetta with vegetables and honey mustard vinaigrette – 13.5*

OUR SELECTION OF PASTA

- Lumaconi al forno au gratin with béchamel sauce, eggplant, speck and sun-dried tomato - 17.5*
- Fusilli Avellinesi cacio e pepe with melted cheese and pepper, served with artichoke chips– 15.8*
- Mafaldine Ventigrani ‘Three Tomatoes’ with fresh cherry tomatoes, yellow datterino tomatoes, San Marzano tomatoes, and Grana Padano – 14.5*
- Maccheroni amatriciana with San Marzano tomato sauce, Ral de Avinyon guanciale and pecorino cheese -16.5*
- Linguine vongole with clams, bottarga, garlic and parsley – 18.5*
- Tagliolini calamari homemade egg pasta with sautéed squid and cherry tomato – 17.9*
- Pappardelle cinghiale eggs homemade pasta with wild boar stew, red wine and Pecorino cheese – 16.9*
- Ravioli ossobuco eggs homemade pasta filled with ossobuco, meat sauce and saffron- 17.3*
- Pasta for kids - 7.5*

-We have gluten-free and whole wheat pasta –

- Please do not hesitate to ask our team if you don't know some of the dishes on the menu and in case of food allergy-

Our menu is a selection of homemade pasta and made by artisanal pasta workshops Mancini and Ventigrani