

FOOD MENU



EVERY TESTO IS BORN FROM A UNIQUE RECIPE, CREATED EXCLUSIVELY FOR US BY THE SCUOLA ITALIANA PIZZAIOLI. A DOUGH MADE OF SOFT WHEAT, BARLEY, OATS, SPELT, AND RYE. 20 HOURS OF LEAVENING TO PROVIDE EXTREME LIGHTNESS AND HIGH DIGESTIBILITY. DON'T CALL IT BREAD.

WE DON'T BELIEVE IN SHORTCUTS. WE'VE COVERED MILES ON ITALY'S NARROWEST ROADS TO SHAKE HANDS WITH THOSE WHO DO THINGS THE WAY THEY SHOULD BE DONE.
DON'T CALL IT FOCACCIA.

#1 IL DOGE

THE NORTH WIND TURNS INTO SILKY WHITE GOLD. CLOSE YOUR EYES, AND YOU CAN STILL HEAR THE SHIP'S RIGGING CREAKING.

BACCALÀ MANTECATO, "SAOR" ONIONS, SEAWEED POWDER, SARDINES.

*ALLERGENS: (1) (4) (11) (12)

15,00€



#2 IL PITTORE WITH BEEF CARPACCIO

A PAINTING YOU CAN EAT.
RAW ART, UNTOUCHED BY FIRE.

BEEF CARPACCIO, HAND-TORN MOZZARELLA, PESTO ALLA GENOVESE, EXTRA VIRGIN OLIVE OIL.

*ALLERGENS: (1) (7) (8) (11)

15,00€



#3 L'ONTO WITH PORCHETTA

*ALLERGENS: (1) (7) (11)

11,50€

GETTING YOUR HANDS DIRTY IS A MUST.
A VILLAGE FAIR IN ONE BITE.

ARTISANAL PORCHETTA, PEPPERS,
ONIONS, CASATELLA TREVIGIANA DOP.



#4 IL NOBILE WITH BEEF TARTARE

*ALLERGENS: (1) (7) (11) (12)

15,00€

NAKED AND RAW.
RED MEAT AS A RELIGION, UNFILTERED.

FASSONA BEEF TARTARE, ROBIOLA CREAM,
CARMELIZED ONIONS.



#5 L'OSTINATO

*ALLERGENS: (1) (7) (11)

13,50€

TIME IS AN INGREDIENT.
TENDER AS BUTTER, STUBBORN IN FLAVOR.

SLOW-BRAISED DONKEY, HERBED
CREAM CHEESE, RED ONION.



#6 L'IMPERATORE WITH CARBONARA

*ALLERGENS: (1) (3) (7) (11)

12,00€

ROMA DOCET.
CARBONARA IS A FLUTTER IN THE HEART.

CARBONARA CREAM, GUANCIALE,
CRISPY GUANCIALE, PECORINO SHAVINGS.



#7 IL SINCERO

LESS IS MORE.
LUXURY IN SIMPLICITY THAT WORKS.

ARTISANAL PROSCIUTTO COTTO,
MOZZARELLA.

*ALLERGENS: (1) (7) (11)

10,50€



#8 IL MAESTRO

WITH
MORTADELLA

A PROUD, INDULGENT MASTERPIECE, WITH NO REGRETS.
NO APOLOGIES FOR THE ABUNDANCE: JUST EMBRACE IT.

MORTADELLA BOLOGNA,
PISTACHIO PESTO, BURRATA, CRUSHED
ALMONDS, CRUSHED PISTACHIOS.

*ALLERGENS: (1) (7) (8) (11)

12,50€



#9 LO STORICO

WITH
MORTADELLA

TIME IS A GENTLEMAN.
IT'S NOT JUST A FLAVOR: IT'S A RUSH OF THE SENSES.

MORTADELLA BOLOGNA, BUFFALO
MOZZARELLA, GIUSTI BALSAMIC GLAZE,
TOMATO, EXTRA VIRGIN OLIVE OIL.

*ALLERGENS: (1) (7) (11) (12)

13,50€



#10 L'ORTO

SUMMER EXPLODING IN YOUR MOUTH.
THE GARDEN IS NO LONGER JUST A SIDE DISH.

BUFFALO MOZZARELLA, ZUCCHINI,
EGGPLANT, TOMATO CONFIT, EGGPLANT
CREAM, EXTRA VIRGIN OLIVE OIL.

*ALLERGENS: (1) (7) (11)

12,00€



#11 TERRA MADRE

THE SUN IS WITHIN REACH. AND IT TASTES LIKE HOME.
THE COUNTRYSIDE ON A PLATE.

OLIVE OIL WHIPPED POTATOES, EGGPLANT,
ZUCCHINI, SEMI-DRY TOMATOES.

*ALLERGENS: (1) (11)

11,50€



#12 LO SPADA

IT'S NOT FUSION. IT'S PALERMO.
ARABIC AND SICILIAN: DRIFTING THROUGH THE
MEDITERRANEAN WITHOUT A COMPASS.

SWORDFISH, VEGETABLE CAPONATA,
PISTACHIO PESTO, CRUSHED PISTACHIOS.

*ALLERGENS: (1) (4) (8) (11)

14,50€



#13 IL SIGNORILE

ENGLISH TRADITION, PIEDMONTESE ELEGANCE.
DON'T CUT IT, CARESS IT. AND THEN, TAKE A BITE.

ENGLISH-STYLE ROAST BEEF,
STRACCIATELLA, LETTUCE, TOMATO,
EXTRA VIRGIN OLIVE OIL.

WITH
ROAST BEEF

*ALLERGENS: (1) (7) (11)

14,50€



#14 IL SABAUDO

A PINK PETAL IN A SEA STORM.
A CONTRABAND OF FLAVORS.

VEAL, "TONNATA" SAUCE, CAPERS.

WITH
VEAL & TONNATA SAUCE

*ALLERGENS: (1) (3) (4) (11)

12,00€



#15 IL SOLEGGIATO

BITE AFTER BITE, THE PUGLIA SUN LINGERS.
A FLAVOR THAT BURNS SLOW, SPEAKS LONG,
AND STAYS WITH YOU.

MARTINA FRANCA CAPOCOLLO,
STRACCIATELLA, TOMATO CONFIT,
CRUSHED TARALLO.

*ALLERGENS: (1) (7) (11)

14,00€



#16 L'AMERICANO

AMERICAN CLASSIC, REVISITED.
DAMN, THAT'S GOOD.

PULLED PORK, SHREDDED CABBAGE,
YOGURT SAUCE.

WITH
PULLED PORK

*ALLERGENS: (1) (7) (11)

13,00€



DRINK MENU

WATER

STILL 0,5 lt
SPARKLING 0,5 lt

1,50€

SOFT DRINKS

COCA-COLA 0,45 lt
COCA-COLA ZERO 0,45 lt
FUZE TEA PEACH & ROSE 0,4 lt
FUZE TEA LEMONGRASS 0,4 lt

3,00€

CRAFT

BEERS

ITALIAN LAGER 0,33 lt
ITALIAN PILSNER 0,33 lt
ITALIAN RED ALE 0,33 lt
ALCOHOL FREE 0,33 lt

5,00€

SPRITZ

BITTER TASTE
ORIGINAL TASTE

3,00€

GIN & TONIC 0,237 lt

6,50€