

HORTUS

BY ZIBIBBO

Entrate

Calamari and spinach stew with toast

-10 euro

Seasonal vegetable flan with Monte 27 cheese sauce

-9 euro

Fish Tartare with fennel cream and soy gelee

-11 euro

Fried dough with stracchino cheese and ham

-9 euro

Poached egg with pecorino fondue

-8 euro

I Frittini:

Montanarine (Fried dough with tomato sauce) – 4 euro

Mozzarella in carrozza (Fried mozzarella) -5 euro

Fiori fritti (fried zucchini flowers)– 5 euro

Fried smoked scamorza with fresh onion and tomatoes -6 euro

La pasta di nostra produzione

Lobster and burrata filled Ravioli with bisque

-15 euro

Spaghetti alla Arselle (clams)

-13 euro

Certaldo onion filled Ravioli and sweetbreads

-12 euro

Buckwheat tagliatelle duck ragù with grappa di Brunello

-10 euro

Spaghetti Monte 27 cheese

-9 euro

I Secondi

Fried veal brain with seasonal vegetables

-12 euro

Duck leg (sous vide) with vegetables and white white

-14 euro

Tartare Chianina beef with egg yolk and pickled vegetables

-14 euro

Fried fish

-15 euro

Shrimp with lard and brandy and seasonal vegetables

-15 euro

Le nostre dolci tentazioni

Vin Santo e cantuccini di Prato

-6 euro

Babà al Rum

-6 euro

Cannolo al Pistacchio di Bronte

-4 euro

Cake with ice cream from gelateria Caminia

-6 euro

Cheese cake with bitter orange marmalade

-6 euro

Sweet Pizza with Nutella, pistacchio cream e pistacchio

- 8 euro

Marco Manzi

e le sue pizze da...



Le Classiche

Marinara

(San Marzano DOP tomato, oregano from Monte Saro, Ufita garlic, basil, Fontana Lupo Petrazzuoli extra virgin olive oil)

-5.5€

Margherita

(San Marzano DOP tomato, Agerola fiordilatte, 24-month DOP Parmigiano Reggiano, basil, Fontana Lupo Petrazzuoli extra virgin olive oil)

-6.5€

Salsiccia e Friarielli

(fiordilatte di Agerola, sausage, broccoli, 24-month DOP Parmigiano Reggiano, Fontana Lupo Petrazzuoli extra virgin olive oil)

-9€

Parmigiana

(San Marzano DOP tomato, Agerola fiordilatte, eggplant parmigiana, 24-month DOP Parmigiano Reggiano, basil, Fontana Lupo Petrazzuoli extra virgin olive oil)

-9€

Doc

(Piennolo tomatoes from Vesuvius DOP, buffalo mozzarella from Battipaglia DOP, Parmesan cheese DOP 24 months, basil, extra virgin olive oil Fontana Lupo Petrazzuoli)

-9€

Napoli a Firenze

(San Marzano DOP tomato, basil, Agerola fiordilatte, Fontana Lupo Petrazzuoli extra virgin olive oil, capers, anchovies from Cetara)

-9 euro

Le Speciali

Gambero Rosso

(Focaccia, straciatella, red prawns from Mazara del Vallo, truffle and chives base)

19,50 euro

Montanara 2.0

(fried pizza with datterino tomato sauce, 24-month DOP Parmesan cheese cream, basil pesto in Rossi mortar, basil, Fontana Lupo Petrazzuoli extra virgin olive oil)

- 7 euro

Sole di Napoli

(yellow piennolo tomatoes, Ufita garlic, oregano, capers, Taggiasca olives, anchovies from Cetara, Fontana Lupo Petrazzuoli extra virgin olive oil)

-9 euro

Ripieno

(San Marzano DOP tomato, buffalo ricotta, Agerola fiordilatte, cooked ham, salami, 24-month PDO Parmigiano Reggiano, Fontana Lupo Petrazzuoli extra virgin olive oil)

-9 euro

Hortus

(fiordilatte from Agerola, raw ham from Casentino (Macelleria Fracassi) rocket, flakes of Parmigiano Reggiano DOP, extra virgin olive oil Fontana Lupo Petrazzuoli)

-10 euro

Bronte

(fiordilatte di Agerola, 24-month DOP Parmigiano Reggiano, pistachio pesto, mortadella from Prato Slow Food Presidium, buffalo ricotta cream, lemon flakes, Bronte pistachio grains, Fontana Lupo Petrazzuoli extra virgin olive oil)

-14 euro