



GLI ANTIPASTI

Insalata di Capra^{1,5,7,8,10,11} 17,50€*Bread toast with goat cheese, honey & nuts*Carpaccio di Manzo⁷ 19€*100% Luxembourgish beef*Insalata Bufala⁷ 17,50€*Italian tomatoes & bio Mozzarella di Bufala*Burratina & Parma^{1,7} 19,00€*Burratina from Andria & Parma Ham*Insalata di Scampi^{2,4,10} 22€*Scampi & Mushrooms over Mixed Salad*Insalata Caesar^{1,4,10} 16,90€*Chicken slices, Salad, Parmesan, Croutons & Dressing*Antipasto Misto^{1,6,7,8,12} 20,50€*Italian Cured meat with pickled vegetables*

LE CARNE E PESCE

Scaloppina di vitello alla Milanese^{1,3,5} 25€*With fries, pasta or Salad*Tagliata Di Manzo⁷ 30€*100% Luxembourgish beef*Cordon Bleu^{1,3,5} 27€*Pasta with Mushrooms sauces**“ L'Appetito
Vien Mangiando! ”*



LA PASTA

Lasagna Classica^{1,3,7,12} 18€

Prepared with 100% Luxembourgish beef

Gnocchi di Patate alla Sorrentina^{1,3,7} 17€

Cherry tomato sauce, mozzarella basilico oven baked

Spaghetti alla Carbonara^{1,3,7,12} 17,50€

Eggs Pecorino Romano & Guanciale

Orechiette Salsiccia e Funghi^{1,7,12} 18€

Italian Sausage & Mushrooms

Tagliatelle al Salmone^{1,3,4,7} 20€

Creamy sauce with smoked Salmon

Tagliatelle alla Bolognese^{1,3,9,12} 17€

Prepared with 100% Luxembourgish beef

Penne allo Speck^{1,7,12} 17€

Cherry tomatoes sauce with Speck "Tirolese"

Penne Onesto^{1,7} 16€

Old fashioned "Giorgio Sauce"

Penne Arrabiata¹ 16€

Spicy tomato sauce

Rigatoni alla Forestiera^{1,7} 16,50€

Mushrooms & garlic sauce

Penna al Pesto^{1,5,7,8} 16,50€

Green Pesto Sauce

Strozzapreti agli Scampi 24€

Ravioli della Casa^{1,3,4,5,7,8,12} 22€

Homemade Ravioli, ask your waiter

ONESTO

LE PIZZE

Marinara^{1,4} 11,90€
Tomato Sauce, Anchovies, garlic & origan

Margherita^{1,7} 12,90€
Tomato Sauce & Fiordilatte

Regina Marghertia^{1,7} 17€
Light Tomato Sauce , Cherry tomatoes, Basil & Bufala

Diavola^{1,7,12} 15,50€
Tomato Sauce, Fiordilatte & Spicy Salami

Capricciosa^{1,4,7,12} 17,50€
*Fiordilatte, Tomato Sauce, Ham, Mushrooms, Artichokes,
Olives & Anchovies*

Calabrese^{1,7,12} 19,50€
Salamino Piccante , Nduja Calabresere, Roquette & Bufala

Vegetariana^{1,7} 17€
Mushrooms, peppers, Artichokes & Onions

Pizza Trevisana^{1,7} 17€
Tomato Sauce, Radicchio Gorgonzola & Parmigiano

Pizza Onesto^{1,3,7,12} 17,50€
Tomato Sauce, Spicy Salami, Tuna & Egg

*La pizza è come l'amore : non sai mai cosa ti aspetta. ma è sempre
una bella sorpresa. - Massimo Gramellini*





LE PIZZE

Pizza Prosciutto e Funghi^{1,7,12}.....16,50€

Tomato Sauce, fiordilatte, Ham & Mushrooms

Pizza Finta Carbonara^{1,3,7,12}.....18,50€

Fiordilatta Guanciale, Egg Pecorino & Black pepper

Pizza Primavera^{1,7,12}.....19,50€

*Tomato Sauce, Fiordilatte, Parma Ham, Eggplants
Parmiggiano Rucola & Buffalo*

Pizza Ripieno^{1,7}.....16,50€

Pizza Gustosa19,50€

Fiordilatte, Mortadella, Burratina e Granella di Pistacchio

Pizza Verace^{1,7,12}.....19€

Fiordilatte, Italian Sausage & Friarielli

Pizza Estate^{1,5,7,8}.....17,50€

Fiordilatte, Tomatoes Eggplants, pesto & Parmigiano

Pizza Estate 2.0^{1,5,7,8}.....17,50€

*Fiordilatte, Tomatoes Rucolo Parmigiano & Balsamic
Cream*

Pizza Sfiziosa^{1,5,7,8}.....19,50€

*Fiordilatte, Dry Tomatoes, Persto, Burratina, Ruccola &
Tralli*





I DOLCI

Tiramisu della Casa	10€
Mousse al Cioccolato	10€
Panna Cotta	10€
Caffè Gourmand Desserts & coffee	11€
Gelato o Sorbetto	4€

ECCO QUA

Espresso/Caffè	3,50€
Doppio Espresso	4,20€
Espresso Macchiato	3,70€
Cappuccino Italiano / Delux	4,60€
Irish Coffee	10€
Hot Tea	4,30€
Espresso Corretto	7€
Latte Macchiato	4,60€

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BEVANDE

Acqua Panna / San pellegrino 50cl.....	4,50€	Acqua Tonica San Pellegrino 20cl.....	3,90€
Rosport Bleu 50cl.....	4,50€	Fuze Tea Peach 20cl.....	3,90€
Coca / Coca zero/ Sprite 20cl.....	3,90€	Juices Looza 20cl.....	3,90€
Bio Aranciata/ Limonata San Pellegrino 20cl.....	4,10€	Fresh Orange Juice 20cl.....	7€

BIRRA IN BOTTIGLIA

Battin Blanche	6,50€
Battin Fruitée	6,50€
Ichnusa.....	7,10€
Orval.....	6,50€
Chouffe.....	6,50€
Leffe Blonde or Brune.....	6,50€
Beer no Alcool.....	6€

BIRRA ALLA SPINA

VOLUME	30cl	50cl
Bofferding/ Battin	4,50€	6,50€
Panache Lemonade/ Coca	4,70€	6,70€
Monaco	4,70€	6,70€

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APERITIVO

Aperol Spritz Originale	12€
Campari or Summer Spritz	12€
Mojito Italiano	12€
Capo Tonic	12€
Negroni	12,50€
Tanqueray / Mintis / Malfi Gin Tonic	12,50€
Gin / Vodka Tonic/Orange/Lemon	11€
Americano	11€
Kir Royal	11€
Kir & White Wine	10€
Prosecco Bosco del Merlo (Glass)	9€
Campari Orange or Soda	9,50€
Cynar Sec /Soda	7€ / 8,50€
Ricard	7,50€
Picon Beer 30cl /50cl	6€ / 8,90€
Whisky Jack Daniel	10€
Ballantines Scotch Whisky	10€
Jamenson Irish Whisky	9€
J&B	9€
Rhum Diplomatico	9€

DIGESTIVO

Hennency Cognac	10€
Calvados	9€
Amaro Averna	7€
Sambuca	8€
Hennency Cognac	10€
Calvados	9€
Amaro Averna	7€
Sambuca	7€
Amaro Ramazzotti / Lucano / Montenegro/ del Capo	7€
Fernet Branca	7€
Bailey's	7€
Amaretto Caffo	7€
Borsci Elisir	7€
Jagermeister	7€
Limoncello	7€
Mirto	7€
Sambuca al Caffè	8€
Spritz no Alcool	8€
Gin no Alcool	8€



VINO DELLA CASA

VOLUME	Glass	25cl	50cl	1L
Rosso	6€	7€	13€	25€
Rosato	6€	7€	13€	25€
Bianco	6€	7€	13€	25€

VINO PREMIUM -BICCHIERE-

BIANCO

Sarenas Grillo BIO	7,50€
Pinot Griogio, DOC Vernezie, Paladin	7,50€
Chardonnay La Torre	7,50€

ROSATO

Torre Rosato	7€
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ROSSO

Le Due Colline Montepuciano D'Abruzzo	7€
La Torre Primitivo di Manduria DOC	8€
Sollazzo, Nero D'Avola Sup, BIO	7,50€
Valpolicella DOC, Bertani	7,90€

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VINO BLANCO -BOTTIGLIA-

PINOT GRIGIO - PALADIN 30€

VENETO - DOC - 12% VOL

Très beau vin blanc du Veneto, fraîcheur et minéralité

VERMENTINO NURAGHE SUPRAMONTE 25€

SARDEGNA - DOP - DOC - 12,5% VOL

LA TORRE CHARDONNAY IGP SALENTO 25€

PUGLIA - IGP - 12,5% VOL

Bel ambassadeur de la région des Pouilles



BIALENTO - AMASTUOLA 27€

PUGLIA - 25%, FIANO, 75% MALVASIA - IGT - BIO - 12,5% VOL

Vin fruité aux notes de pêche et d'agrumes et aux multiples d'aromes : poire acacia fenouille



SARENAS GRILLO, FEUDI DI CASTELLAZZO 29€

SICILIA - BIO - DOC - 12,5% VOL

Puissance et fraîcheur, l'expression authentique de la côte ouest sicilienne.

GAVI - LA RAIA 40€

PIEMONTE, CORTESE - BIODYNAMICO DOCG - 12,5% VOL

Nez d'agrumes, notes citronné, un peu perlant, la bouche est grasse et bien enveloppée

MOSCATO - FONTANAFREDDA 35€

PIEMONTE - DOCG - 5% VOL



KERRIAS PECORINO - COL DEL MONDO 36€

ABRUZZO - IGT - BIO - 14,5% VOL

Nez d'amande et de muscade, bouche ronde avec des arômes de cédrat et forte minéralité



VINO FRIZZANTE -BOTTIGLIA-

DONELLI LAMBRUSCO DOC AMABILE REGGIANO 1915 **28,50€**

EMILIA - 60% LAMBRUSCO MARANI, 30% LAMBRUSCO SALAMINO & 10% ANCELLOTTA - 8% VOL

PROSECCO - BOSCO DEL MERLO **40€**

VENETO - BRUT MILLESIMATO - DOC - 12,5% VOL

VINO ROSATO -BOTTIGLIA-

PINOT GRIGIO ROSE **33€**

VENETO - PINOT GRIGIO, BOSCO DEL MERLO - 13% VOL

ROSATO - LA TORRE **28€**

PUGLIA - 50% NEGROAMARO , 50% MALVASIA - IGP - 13% VOL

BERTAROSE - BERTANI **30€**

VENETO - 75% MOLINARA, 25% MERLOT - IGT - 12% VOL

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VINO ROSSO -BOTTIGLIA-

PINOT NERO DOC - PIZZOLATO 30€

FRIULI - 12,5% VOL

Notes de fruits rouges et cerises , vin gouleyant et désaltérant.

DRAGO ROSSO - PALADIN 35€

VENETO - MERLOT -14% VOL

VALPOLICELLA - BERTANI 35€

VENETO - CANTINE BERTANI - DOC - 12% VOL



EVANTE - SAN SIMMONE 54€

FRIULI - MERLOT RISERVA - BIO 13%

Grand vin rouge aux allures de Pomerol, arômes de fruits rouges et tanins soyeux



LA RAIA - BARBERA DOC 40€

PIEMONTE - BIODYNAMICO - 14,5%

Joli nez fin et arômes de fruits rouges et bouche vive et fraîche: idéal avec pâtes et pizzas



MONGRANA - QUERCIBABELLA 49€

TOSCANA - IGT - BIO - 14% VOL

Assemblage de Sangiovese, Cabernet et Merlot : Goût corsé, intense, frais et doux





VINO ROSSO -BOTTIGLIA-



CHIANTI CLASSICO - QUERCIBELLA 54€

TOSCANA - GALLO NERO - DOCG - BIO - 14% VOL

Tanins suaves, fruit intense avec des arômes de fruits rouges frais, de cerise avec une pointe vanillée.

MONTEPULCIANO D'ABRUZZO 27,50€

ABRUZZO - LE DUE COLLINE - DOC - 12,5%

PRIMITIVO - VIGNA FREDERICO II 37,50€

PUGLIA - PRIMITIVO DI MANDURIA - DOC - 14%

CURIOUS DONKEY, LA TORRE 40€

PUGLIA - SUSUMANIELLO - IGP - 13% VOL

Moins connu que le primitivo, il est délicieusement fruité de mûres, charpenté et puissant.



SOLLAZZO NERO D'AVOLA BIO 39€

SICILIA - FEUDI DI CASTELLAZZO - IGP - 14% VOL

NURAGHE SUPRAMONTE 29€

CANNONAU DI SARDEGNA - DOC - 13,5% VOL



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ALLERGENES

1. Cereals containing gluten, namely: wheat (such as spelt and khorasan wheat), rye, barley, oats or their hybridised strains, and products thereof, except:
 - (a) wheat based glucose syrups including dextrose
 - (b) wheat based maltodextrins
 - (c) glucose syrups based on barley
 - (d) cereals used for making alcoholic distillates including ethyl alcohol of agricultural origin
2. Crustaceans and products thereof
3. Eggs and products thereof
4. Fish and products thereof, except:
 - (a) fish gelatine used as carrier for vitamin or carotenoid preparations
 - (b) fish gelatine or isinglass used as fining agent in beer and wine
5. Peanuts and products thereof
6. Soybeans and products thereof, except: (a) fully refined soybean oil and fat
 - (b) natural mixed tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopherol acetate, and natural D-alpha tocopherol succinate from soybean sources
 - (c) vegetable oils derived phytosterols and phytosterolesters from soybean sources
 - (d) plant stanol ester produced from vegetable oil sterols from soybean sources

7. Milk and products thereof (including lactose), except:
 - (a) whey used for making alcoholic distillates including ethyl alcohol of agricultural origin
 - (b) lactitol
8. Nuts, namely: almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashews (*Anacardium occidentale*), pecan nuts (*Carya illinoensis* (Wangenh.) K. Koch), Brazil nuts (*Bertholletia excelsa*), pistachio nuts (*Pistacia vera*), macadamia or Queensland nuts (*Macadamia ternifolia*), and products thereof, except for nuts used for making alcoholic distillates including ethyl alcohol of agricultural origin
9. Celery and products thereof
10. Mustard and products thereof
11. Sesame seeds and products thereof
12. Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO₂, which may not be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers
13. Lupin and products thereof
14. Molluscs and products thereof

