



Here tradition and innovation intertwine to give you emotions of taste caressed by the sea!

“Life is a combination of pasta and magic. ”

FEDERICO FELLINI





ANTIPASTI

RAW SEA

**Seafood selection: oysters,
noodles, hairy mussels,
walnuts and red shrimp** € 15,00

**Red prawns
(marinated) 5pcs** € 10,00

**Scampi
(marinated) 4 pcs** € 10,00

EARTH STARTER

**Trilogy of cured
meats (Parma ham,
Capocollo from Martina Franca,
Felino salami and pistachio
ricotta)** € 12,00

Bufalina € 8,00
**(buffalo mozzarella from Campania,
Parma ham, red and yellow tomatoes
and basil)**

SEA COOKED

Bola appetizer € 13,00
min. 2 portions
7 courses (hot and cold)

**Fried cod on a bed of
sautéed turnips** € 8,00

**Catalan prawns (prawns
with mango, cucumbers,
cherry tomatoes and red
onion osmosis)** € 8,00

Octopus in Primitivo € 8,00
**(octopus marinated and
cooked in Primitivo wine)**

**Red tuna tartare (red tuna
tartare with stracciatella,
lemon zest and toasted almonds)** € 10,00





PRIMIPIATTI

FIRST OF SEA

Spaghettone Bola € 13,00
(spaghetti alla chitarra with pistachio cream, stracciatella and red tuna tartare)

Spaghetti with cacio e pepe € 12,00
(spaghetti with cacio e pepe, Red prawn bisque and chopped pistachios)

Pacchero with monkfish € 12,00
(Paccheri with monkfish ragout and black olive powder)

Greek cicada tagliolini € 18,00
(tagliolini with Greek cicada and yellow datterino tomatoes)

Sea cavatelli € 12,00
(cavatelli with seafood and mullet bottarga)

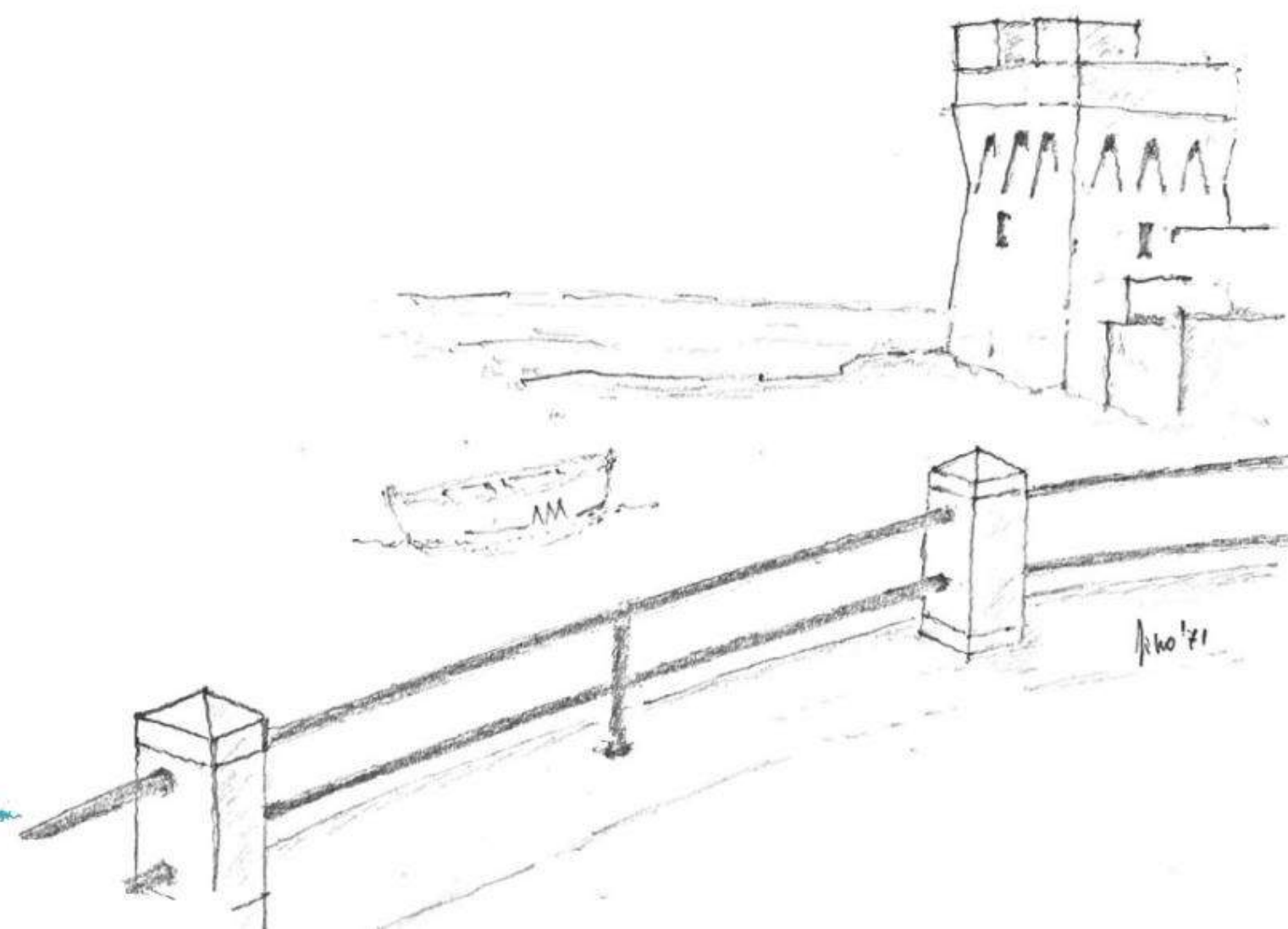
Risotto Bola € 13,00
(Carnaroli rice with cod, blue curacao, sprinkled with lime and dried tomato preserves)

FIRST COURSES

Gnocchetti alla sorrentina € 8,00
(gnocchi sauteed with tomato, basil, puppet of joy and green sauce gel)

€ 11,00
Tagliolini porcini
(tagliolini with porcini, yellow and red cherry tomatoes, thyme and crumble of Capocollo)

€ 9,00
Orecchiette and rape
(orecchiette with turnips, yellow datterino tomatoes and Sannichele's zampina)





SECONDS

SECONDS OF SEA

<i>Fried calamari and prawns *</i>	€ 15,00
<i>Mixed fried fish</i>	€ 18,00
<i>* (squid, prawns and paranza)</i>	
<i>Tuna Tataki</i>	€ 14,00
<i>(tuna steak with mango, cucumber, chopped pistachio and Teriyaki sauce)</i>	
<i>Mediterranean swordfish (cut of swordfish with red and yellow tomatoes, olives and mint)</i>	€ 12,00
<i>Catch of the day - roast</i>	<i>Price according to season</i>
<i>- soups</i>	
<i>- oven</i>	
<i>Lobster</i>	€ 13.00 / hectogram
<i>Lobster</i>	€ 8.00 / hectogram

SECOND COURSES

<i>Roasted entrecote with side dish</i>	€ 13,00
<i>Sliced beef (with rocket, cherry tomatoes and parmesan)</i>	€ 13,00
<i>Zampina di Sammichele with side dish</i>	€ 8,00

SIDE DISHES

<i>French fries (small) *</i>	€ 3,00
<i>French fries (large) *</i>	€ 6,00
<i>Baked potatoes</i>	€ 4,00
<i>Mixed salad</i>	€ 3,00
<i>Grilled vegetables</i>	€ 4,00

*Frozen product





PIZZE

THE REDS

MARGHERITA

(tomato, mozzarella)

€ 6,00

CICCIO

(Double mass, oil, oregano, salt)

€ 4,00

ROMAN

(Tomato, mozzarella, anchovies, capers)

€ 7,00

WURSTEL

(tomato, mozzarella, sausage)

€ 7,00

COOKED

(tomato, mozzarella, cooked ham)

€ 7,00

STRACCIATELLA

(tomato, stracciatella)

€ 7,50

FRESH MUSHROOMS

(tomato, mozzarella, fresh mushrooms)

€ 7,50

CALABRESE

(Tomato, mozzarella, spicy salami)

€ 8,00

CRUDAIOLA

(tomato, mozzarella, cherry tomatoes, marzotica ricotta, rocket)

€ 7,00

NORCINA

(tomato, mozzarella, Norcia salami)

€ 8,00

BUFFALO

(tomato, buffalo mozzarella, basil)

€ 8,00

ORTOLANA

(Tomato, mozzarella, aubergines, courgettes, cherry tomatoes, fresh mushrooms)

€ 8,00





PIZZE

FOUR CHEESES (tomato, mozzarella, parmesan, gorgonzola, emmental, French cheese)	€ 8,00
FOUR SEASONS (tomato, mozzarella, cooked ham, artichokes, frankfurters, capers, black olives)	€ 9,00
PARMA (tomato, mozzarella, Parma ham)	€ 9,00
CAPRICCIOSA (tomato, mozzarella, mushrooms, artichokes, cooked ham, parmesan)	€ 8,00
SMOKED (tomato, mozzarella, smoked scamorza cheese, speck)	€ 8,00
PRINCESS (tomato, mozzarella, stracciatella, Parma ham)	€ 9,50
REAL (tomato, mozzarella, bresaola, rocket, parmesan)	€ 9,00
PALESE (tomato, mozzarella, cherry tomatoes, spicy salami, scamorza cheese, parmesan, rocket)	€ 9,00
AMERICANA (tomato, mozzarella, wurstel, french fries)	€ 8,00
MANHATTAN (tomato, mozzarella, Norcia, cheddar cheese / slices, fried potatoes)	€ 8,50
PUGLIA MIA (Tomato, mozzarella, turnips, dried tomatoes, stracciatella, crumbled taralli)	€ 9,00
LA SABRY (tomato, mozzarella, cooked ham, stracciatella, champignon mushrooms)	€ 8,00
DECIDED (Yellow datterino tomatoes, mozzarella, sautéed porcini mushrooms, crispy bacon)	€ 9,00





PIZZE

BOLA

(tomato, buffalo mozzarella, aubergines, bresaola, capers, rocket)

€9,50

ANGELO

(tomato, stracciatella, Martina's capocollo, dried tomatoes, crumbled taralli)

€ 10,00

PESTIFERA

(Tomato, pesto, stracciatella, cherry tomatoes, speck)

€ 10,00

VANITY

(dried tomato cream, Andriese stracciatella, Andriese burratina 60gr, Martina's capocollo)

€11,50

BOLA SUL MARE

€ 12,00

(Thin cheese, tomato and seafood)

THE WHITE

INFINITY

(mozzarella, Felino salami, cherry tomatoes, black olives)

€9,00

CACIO AND

€ 8,00

PEPE (fiordilatte, cream of melted caciocavallo, white pepper)

GRATINATA

(mozzarella, eggplant, Philadelphia, breadcrumbs, capers)

€ 8,00

BIANCANEVE

(mozzarella, cherry tomatoes, basil, parmesan, raw ham)

€10,00

TASTE

(mozzarella, French cheese, courgettes, cooked ham, cherry tomatoes, gratè)

€ 8,50

CASABLANCA

(mozzarella, shrimp, salmon, cream, rocket)

€ 10,00

TOOTH

(ALL RAW Mozzarella, cherry tomatoes, raw ham, rocket)

€ 9,50





PIZZE

INFERNO <i>(fiordilatte, spicy ventricina, nduja or holy oil, red onion)</i>	€ 9,00
MYA <i>(mozzarella, mortadella, 60gr burratina, chopped pistachios)</i>	€ 10,00
SANTO SPIRITO <i>(mozzarella, smoked salmon, smoked cheese, zucchini)</i>	€ 10,00
AMARA <i>(mozzarella, truffle cream, radicchio, speck)</i>	€ 10,00
REGINA <i>(mozzarella, courgette cream, cooked ham, parmesan flakes, balsamic glaze)</i>	€ 9,00
VITO <i>(buffalo mozzarella, smoked salmon, lime zest, chopped pistachios)</i>	€ 10,00
ZUCCOTTO <i>(fiordilatte, pumpkin cream, Ariccia cheek, French form, cantandou with herbs)</i>	€ 10,00

PIZZELLA CHANGE: € 1 LESS THAN THE RESPECTIVE PIZZAS

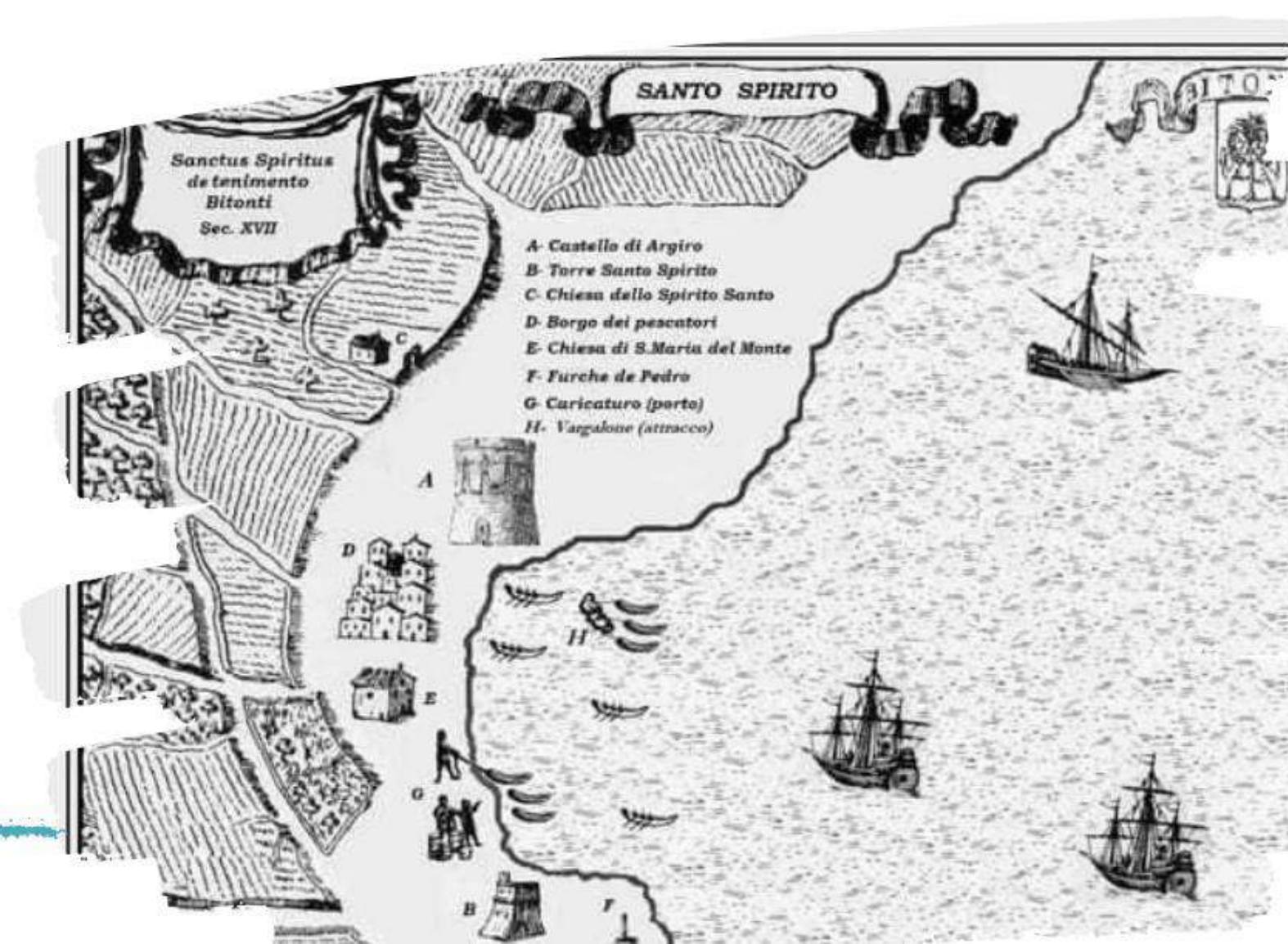
Variation DOUBLE MOZZARELLA OR DOUBLE MASS	€ 1,00
MOZZARELLA NO LACTOSE variation	€ 2,00
Variation WHOLEMEAL DOUGH OR 7 CEREALS	€ 2,00
NEAPOLITAN DOUGH variation	€ 1,00
GLUTEN FREE DOUGH variation	€ 3,00





FRUITEDESSERT

<i>Seasonal fruit</i>	€ 4,00
<i>Chocolate souffle</i>	€ 5,00
<i>At Cafe Tiramisu</i>	€ 5,00
<i>Panna cotta with topping</i>	€ 5,00
<i>Sporcamusi</i>	€ 5,00
<i>White chocolate mousse with dark chocolate crumbled biscuit</i>	€5,00
<i>Decomposed cannolo (ricotta, candied fruit and chopped pistachios)</i>	€5,00





DRINKS

Water	€ 2,00
Coca / Fanta (small / large)	€ 2,50/4,00
Blond agricultural craft beer 25cl 40cl	€ 2,50 € 4,00
Red craft beer 25cl 40 cl	€ 3,00 € 4,50
Birra Tennent's GLUTEN FREE 33cl	€ 4,00
Coffee	€ 1,00
Amari	€ 2,50
Grappa	€ 3,00

COVERED € 2.00 PER PERSON

