



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

**”Life is a combination of pasta and magic. ”**

**FEDERICO FELLINI**





• RISTOPIZZA CON BELVEDERE •

## ANTIPASTI

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### RAW SEA

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

*Red prawns (marinated) 5pcs* € 12,00

*Scampi (marinated) 4 pcs* € 12,00

*White walnuts on the plate* € 10,00

*Hairy mussels on the plate* € 10,00

*French oysters per piece* € 2,00

### LAND STARTER

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

*Trilogy of Bufala DOP Bufala Campana DOP di , Ricottine Bufala and Burratina di Bufala* € 13,00

### COOKED SEA

*Bola appetizer* € 13,00  
*min. 2 portions*  
*7/8 courses (hot and cold sea and land)*

*Cooked sea* € 12,00  
*min. 2 portions*  
*(4 courses cooked sea only)*

*Tempura cod on rocket pesto and toasted almonds* € 10,00

*Roasted octopus tentacles on chickpea cream, sage and confit cherry tomatoes* € 10,00

*Bluefin tuna tartare (bluefin tuna tartare with stracciatella cheese, lemon zest and toasted almonds)* € 10,00





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## PRIMIPIATTI

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### FIRST SEASONING

**Spaghettone Bola** € 13,00  
*(fresh hand-rolled pasta)  
pistachio cream, bluefin  
tuna tartare and stracciatella cheese*

**Tagliolini with clams and bottarga** € 13,00

**Seafood risotto (Carnaroli  
rice min 2 servings)** € 12,00

**Spaghetti alla chitarra with  
Dormouse** € 12,00

**Spaghettone (fresh hand-  
rolled pasta) cacio e pepe  
with shrimp tartare** € 14,00  
*red*

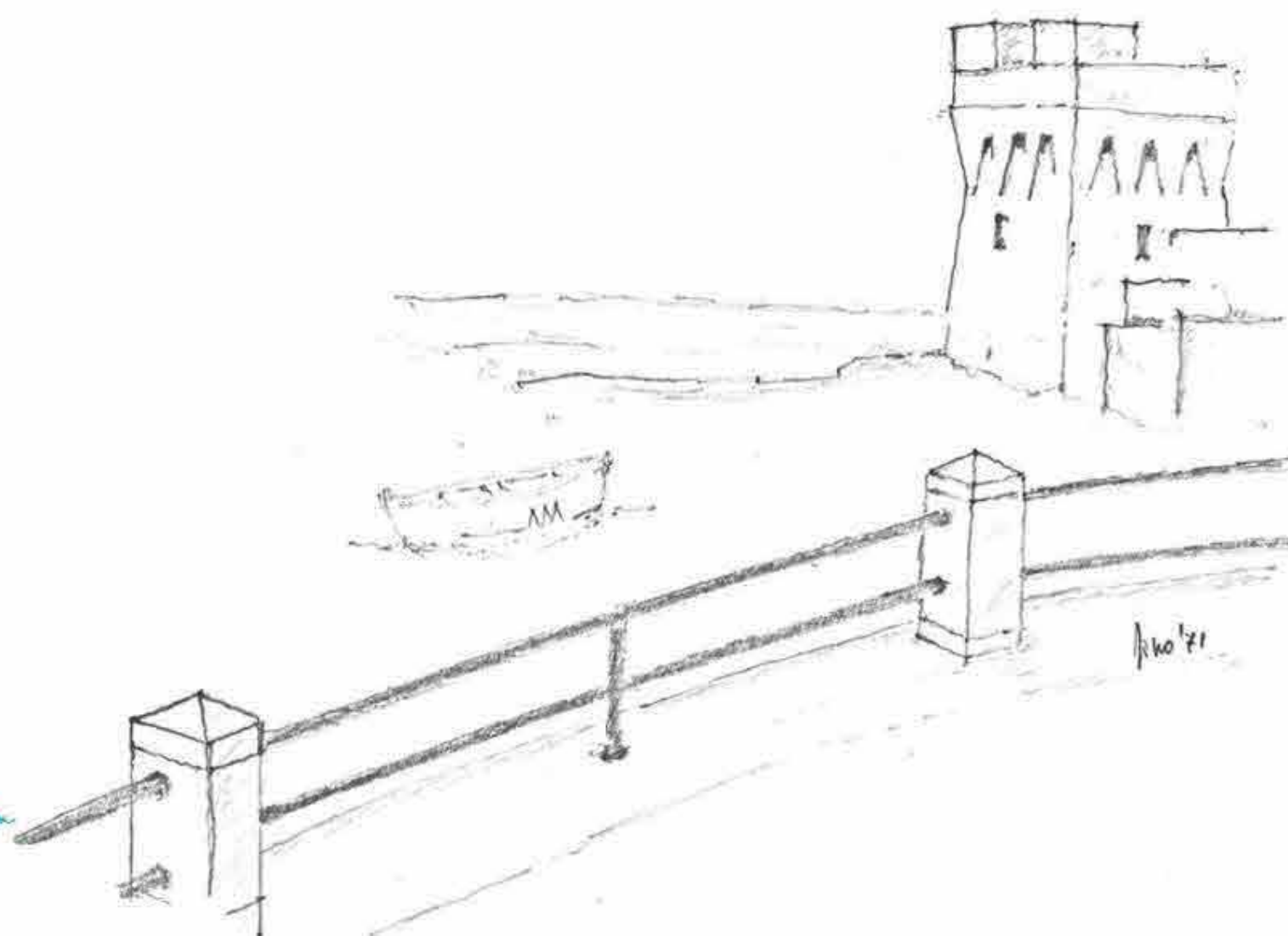
**First courses with fish from  
Day (price according to  
weight)**

### FIRST OF EARTH

**Spaghetti Carbonara** € 10,00

**Scialatielli alla "Scarpariello"** € 9,00  
*(Scialatielli of fresh pasta with  
friggiteli, dates or red,  
pecorino romano and fresh  
chilli pepper)*

**Risotto with Norcia sausage  
and saffron** € 12,00





## SECONDS

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### SECONDS OF THE SEA

*Almond crusted salmon on  
yoghurt sauce and spring vegetables* € 14,00

*Bluefin tuna tataki with dried  
green apple chips and  
pistachio pesto* € 14,00

*Mediterranean swordfish  
(sliced swordfish with  
fresh cherry tomatoes, olives and mint)* € 14,00

*Catch of the day  
(according  
to availability) roasted/  
grilled/baked (price according to season)*

*Mixed fried fish of squid and  
prawns* €15.00/20.00 (medium and large  
portions)

### SECONDS OF EARTH

*Lamb chops cooked at low  
temperature in a fragrant bread  
crust* € 14,00

*Angus steak with rocket and  
branch* € 13,00

*Roast beef entrecote* € 13,00

### SIDE DISHES

*French fries (small)\** € 3,00

*French fries (large)\** € 6,00

*Baked potatoes* €4,00

*Mixed salad* € 3,00

*Grilled vegetables* € 4,00

\*Frozen product

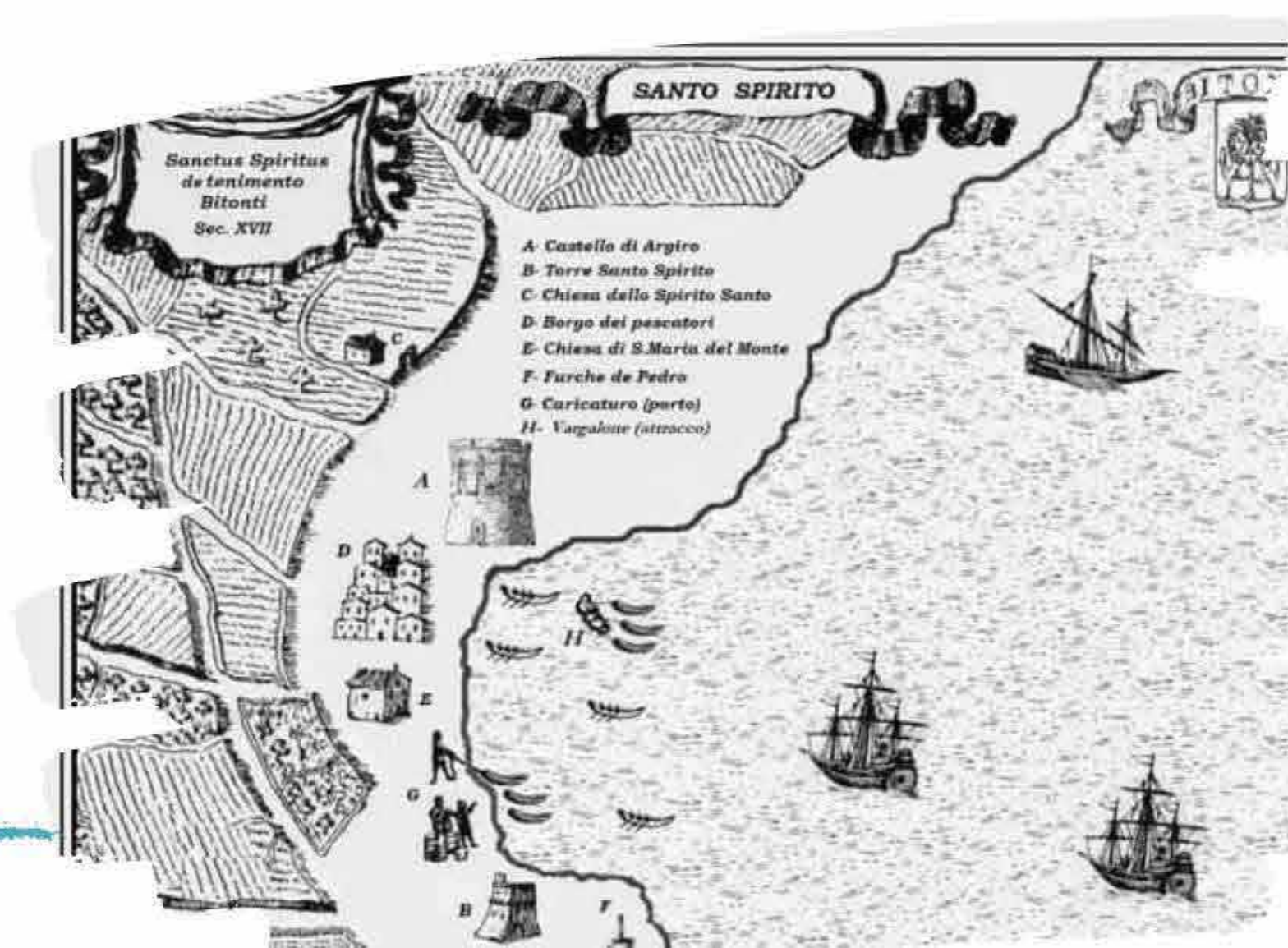




## FRUIT AND DESSERT

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|   |        |
|---|--------|
| <i>Seasonal fruit</i>   | € 4,00 |
| <i>Chocolate soufflé</i>  | € 5,00 |
| <i>Tiramisu at the café</i>   | € 5,00 |
| <i>Panna cotta</i>  | € 5,00 |
| <i>Dirty faces</i>  | € 5,00 |
| <i>Artisan dadi</i>   | € 6,00 |
| <i>Decomposed<br/>cannolo (ricotta, candied fruit and chopped pistachios)</i> | € 5,00 |
| <i>Lemon Delight Sal De Riso</i>  | € 6,00 |
| <i>Caribbean Kiss/I Love You Sal De Riso<br/>(ask for availability)</i>       | € 6,50 |
| <i>Vesuvius/Etna Sal De Riso</i>  | € 7,00 |





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## DRINKS

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**Water**

**€ 2,00**

**Coke/Fanta (small/ large)**

**€ 2,50/4,00**

**Blond 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**

**COVER € 2.00 PER PERSON**





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## BITTER LIQUORS

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|                                  |               |
|----------------------------------|---------------|
| <b>Talisker Whiskey</b>          | <b>€ 5,00</b> |
| <b><i>Spritz</i></b>             | <b>€ 7,00</b> |
| <b><i>Rum Zacapa 23 anni</i></b> | <b>€ 8,00</b> |
| <b><i>Room Don Papa</i></b>      | <b>€ 4,00</b> |
| <b><i>Chartreuse Green</i></b>   | <b>€ 6,00</b> |
| <b><i>Jefferson</i></b>          | <b>€ 5,00</b> |
| <b><i>Bitter of Saronno</i></b>  | <b>€ 3,00</b> |
| <b><i>Grappa</i></b>             | <b>€ 3,00</b> |
| <b>Coffee</b>                    | <b>€ 1,00</b> |

**COVER € 2.00 PER PERSON**

