

Antipasti

Villa Severino®

Salumi e formaggi con pala unta, 2 pax / 4pax € 19 / 27.50

-Leikkelelautanen italialaisilla juustoilla, extra-neitsytoliiviöljy, suola, mustapippuri, tarjoiltu leivän kanssa.

-Cold cuts with Italian cheeses served with bread, Guglielmi extra virgin olive oil, salt, black pepper.

Burrata e pomodori € 14

-Italialaista burrata-mozzarellaa, tarjoiltu kirsikkatomaateilla, rucolanversoa, tryffeli Guglielmi extra-neitsytoliiviöljyä.

-Italian burrata cheese served with different cherry tomatoes, baby rocket, truffle Guglielmi extra virgin olive oil.

+ ***ADD San Daniele ham*** € 4.90

Insalata con mozzarella di bufala € 18

-Salaattisekoitus, kirsikkatomaatteja, kurkkua, sipulia, Taggiasche oliiveja, buffalo mozzarella, Guglielmi extra-neitsytoliiviöljyä tarjoiltu leivän kanssa.

-Mixed salad, cherry tomatoes, cucumbers, onions, Taggiasche olives, buffalo mozzarella, Guglielmi extra Virgin Olive oil served with a slice of bread.

Arancini al tartufo € 14.50

-Friteerattuja risottopalloja mozzarellalla, tryffelillä, 24kk Parmigiano Reggianoa *D.O.P.*, tarjoiltu tryffelimajoneesikerman kanssa.

-Fried risotto arancini balls filled with mozzarella, black truffle, 24-month Parmigiano Reggiano *D.O.P.*, accompanied with truffle mayonnaise cream.

Crema di zucca dello Chef (L) € 14

-Matalassa lämpötilassa kypsennettyä kurpitsakermaa tarjoillaan 24kk Parmigiano Reggianoa *D.O.P.*, rucolan versoa ja kotitekoisten rapeiden leipäpalojen kanssa.

-Pumpkin cream cooked at low temperature served with 24-month Parmigiano Reggiano *D.O.P.*, baby rocket and homemade crusty pieces of breads.

Primi

We exclusively use only the finest fresh pasta to craft our dishes.

Risotto alla Milanese con stracotto di carne di Fassona Piemontese (L) € 28.50

-Vialone Nano riisi, puhdas luonnon sahrami, 100% Italialaista Piedmontesa Fassona lihaa kypsennettyä alhaisella lämpötilalla 4 tuntia, voita, 24-kk Parmigiano Reggiano *D.O.P*, Guglielmi extra neitsyt-oliiviöljyä.

-Vialone Nano rice, pure natural saffron, 100% Italian Piedmontese Fassona beef cooked at low temperature for 4 hours, butter, 24-Month Parmigiano Reggiano *D.O.P*, Guglielmi extra virgin olive oil.

Fettuccine ai funghi porcini con salsiccia di Fassona (L) € 27.50

-Fettuccine pasta, porcini sieniä, 24-kk Parmigiano Reggiano *D.O.P*. kermaa, 100% Italialaista Piedmontesa Fassona salsicciaa, persiljaa, Guglielmi extra neitsyt-oliiviöljyä.

-Fettuccine pasta, porcini mushrooms, 24-month Parmigiano Reggiano *D.O.P* cream, 100% Italian Piedmontese Fassona sausage, parsley, Guglielmi extra virgin olive oil.

Tonnarelli alla carbonara (L) € 24.70

-Tonnarelli pasta, kananmunankeltuaista, guanciale (porsaanleuka), Pecorino Romano *D.O.P*, mustapippuria.

-Tonnarelli pasta, egg yolks, guanciale (pork jowl), Pecorino Romano *D.O.P*, black pepper.

Paccheri allo scoglio con frutti di mare (L) € 27

-Paccheri pasta, merenelävillä, kalmaria, simpukoita, mustekalaa, Argentiinalaisia L katkarapuja, valkosipulia, chiliä, tuoretta persiljaa, Guglielmi extra-neitsytoliiviöljyä.

-Paccheri pasta with seafood, squids, mussels, octopus, Argentinian L shrimps, garlic, chily, fresh parsley, Guglielmi extra virgin olive oil.

Orecchiette al salmone affumicato con gorgonzola e tartufo (L) € 28.50

-Orecchiette pasta, suomalaista savustettua lohta, Gorgonzola *D.O.P* kastike, musta Tryffeli Guglielmi extra neitsyt-oliiviöljyä.

-Orecchiette pasta, Finnish smoked salmon, Gorgonzola *D.O.P* sauce, black truffle, Guglielmi extra virgin olive oil.

Ravioli al farro con burro e salvia (L) € 23

-Spelttiraviolit täytetty italialaisella juustolla ja saksanpähkinöillä tarjoiltu voilla ja salvialla, 24-kk Parmigiano Reggiano *D.O.P*, mustapippuria, Guglielmi extra-neitsytoliiviöljyä.

-Spelt ravioli filled in with Italian cheese and walnuts enriched with butter, salvia, 24-month Parmigiano Reggiano *D.O.P*, black pepper, Guglielmi extra virgin olive oil.

Ravioli al brasato in salsa di pomodoro (L) € 23

-Raviolit täytettynä haudutetulla naudanlihalla tarjoillaan tomaattikastikeessa, 24-kk Parmigiano Reggiano *D.O.P*, mustapippuria, Guglielmi extra-neitsytoliiviöljyä.

-Ravioli filled with minced braised beef, served with tomato sauce, 24-month Parmigiano Reggiano *D.O.P*, black pepper, Guglielmi extra virgin olive oil.

Gluten-free pasta € 3.50

(L) = Laktoositon / Lactose-free

-Fassona Piemontese is a breed of cow native to the Piedmont region (North Italy). Piedmontese Fassona meat it is a premium cut that stands out as a premier delicacy in the global culinary landscape, representing the pinnacle of Italian craftsmanship. Its exceptional tenderness, and remarkable leanness set it apart from other meats. –



Secondi

Parmigiana di melanzane

€ 23

-Tomaattikastiketta, munakoisoa, 24kk Parmigiano Reggianoa *D.O.P*, mozzarellaa, basilikaa ja pizza leipää.

-Tomato sauce, aubergines, 24-month Parmigiano Reggiano *D.O.P*, mozzarella, basil, served with a slice of pizza bread.

Polpette Nanninella (L)

€ 23.90

-Napolilaisia lihapullia tomaattikastikkeessa, mustapippuria, 24 kk Parmigiano Reggianoa *D.O.P* ja pizza leipää (tarjoillaan munakoisolla tai tuoreella pastalla).

-Neapolitan meatballs with tomato sauce, 24-month parmigiano Reggiano *D.O.P*, black pepper, and a slice of pizza bread (served with aubergines or fresh pasta).

Salsiccia di Fassona in umido con broccoli napoletani (L)

€ 23.90

-Haudutettua 100% Italialaista Piedmontesa Fassona salciccia (3kpl), napolilaista parsakaalia ja leipää.

-Stewed 100% Italian Piedmontese Fassona sausage (3p.) with Neapolitan broccoli and a slice of side bread.

Gamberoni al vino bianco con crostini

€ 25.70

-Argentiinalaisia katkarapuja L (6kpl) paistettuna valkoviinissä tarjoillaan kotitekoisten crostinin (paahdetun leivän) kanssa.

-Argentinian shrimps L (6p.) sautéed in white wine served with homemade crostini (crusted bread).

Le Pizze

L'Unika ugualmente Napoletana®.

(with sprouted wheat)

Marinara Vegan

€ 14

-Tomaattikastiketta, Piennolo punaisia kirsikkatomaatteja, valkosipuli confit, kotitekoista kuivatettua basilikaa, basilikaa, vuoristo origanoa, Guglielmi extra-neitsytoliiviöljyä.

-Tomato sauce, Piennolo red cherry tomatoes, garlic confit, homemade dehydrated basil, basil, mountain oregano, Guglielmi extra virgin oil.

+ ***ADD Cantabrico Anchovies***

€ 3.90

Margherita Veg.

€ 15.40

-Tomaattikastiketta, La Sorrentina fiordilatte-mozzarellaa, basilikaa, Guglielmi extra-neitsytoliiviöljyä.

-Tomato sauce, La Sorrentina fiordilatte-mozzarella, basil, Guglielmi extra virgin olive oil.

+ ***ADD San Daniele ham***

€ 4.90

Diavola

€ 20.70

-Tomaattikastiketta hitaasti kypsennetyn Calabrialaisen chilin kanssa, La Sorrentina fiordilatte-mozzarellaa, Calabrialaista tulista salamia, Calabrialaista 'ndujaa, Guglielmi extra-neitsytoliiviöljyä.

-Tomato sauce with Calabrian chilly cooked at low temperature, La Sorrentina fiordilatte-mozzarella, Calabrian spicy salami, Calabrian 'nduja, basil, Guglielmi extra virgin olive oil.

Napoli

€ 21.70

-Napolilaista makeaa salamia, La Sorrentina fiordilatte-mozzarellaa, Piennolo punaisia kirsikkatomaatteja, Italialaista ricotta moussea, hitaasti kypsennettyä paahdettua Piennolo tomaattikermaa, mustapippuria, basilikaa, Guglielmi extra-neitsytoliiviöljyä.

-Neapolitan sweet salami, La Sorrentina fiordilatte-mozzarella, Piennolo red cherry tomatoes, Italian ricotta mousse, roasted Piennolo tomato cream cooked at low temperature, black pepper, basil, Guglielmi extra virgin olive oil.



Maria Antonietta

special top 50 pizza Europe®

€ 32

-La Sorrentina fiordilatte-mozzarellaa, rucola pestoa manteleilla, 100% Suomalaista carpaccio naudanlihaa, mustaa tryffeli perlagellaa, limen kuorta, tryffeli Guglielmi extra- neitsytoliiviöljyä.

-La Sorrentina fiordilatte-mozzarella, rocket pesto with almonds, 100% Finnish beef carpaccio meat, black truffle perlage, lime zest, truffle Guglielmi extra virgin olive oil.

Capricciosa

€ 23.90

-Tomaattikastiketta, La Sorrentina fiordilatte-mozzarellaa, Napolilaista makeaa salamia, grillattua artisokkaa, herkkusieniä, paistettua kinkkua (kypsennetty puu-uunissa), Taggiasche oliiveja, basilikaa, Guglielmi extra-neitsytoliiviöljyä.

-Tomato sauce, La Sorrentina fiordilatte mozzarella, Neapolitan sweet salami, grilled artichokes, porcini mushrooms, baked ham (wood-oven baked), Taggiasche olives, basil, Guglielmi extra virgin olive oil.

Tonno e Cipolla

€ 24.90

-Tomaattikastike kapriksen ja punasipulin kanssa kypsennetty alhaisella lämpötilalla 24-tuntia, Taggiasche oliiveja, premium Cetara keltaevättonnikalaa, käsin-leikattuja 24kk Parmigiano Reggiano *D.O.P* lastuja, basilikaa perlagea, kuivattuja Corbara kirsikkatomaatteja, basilikaa, Guglielmi extra-neitsytoliiviöljyä.

-Tomato sauce with capers and red onions cooked at low temperature for 24 hours, Taggiasche olives, premium Cetara yellowfin tuna, hand-cut 24-months Parmigiano Reggiano *D.O.P* flakes, basil perlage, dry Corbara cherry tomatoes, basil, Guglielmi extra virgin olive oil.

Villa Severino

€ 23.90

-Kotitekoista basilikakastiketta, La Sorrentina fiordilatte-mozzarellaa, San Daniele *D.O.P* ilmakuivattua kinkkua, rucolan versoa, käsin-leikattuja 24kk Parmigiano Reggiano *D.O.P* lastuja, balsamiviinietikkaa, Guglielmi extra-neitsytoliiviöljyä.

-Homemade basil sauce, La Sorrentina fiordilatte-mozzarella, San Daniele ham *D.O.P*, baby rocket, hand-cut 24-months Parmigiano Reggiano *D.O.P* flakes, reduction of balsamic vinegar, Guglielmi extra virgin olive oil.

Re Ferdinando II

€ 24

-Napolilaista broccoli kermaa, 100% Italialaista Fassona makkaraa kypsennetty alhaisella lämpötilalla, La Sorrentina savustettua provola-juustoa, Piennolo punaisia kirsikkatomaatteja, Guglielmi extra-neitsytoliiviöljyä.

-Neapolitan broccoli cream, 100% Italian Fassona sausage cooked at low temperature, La Sorrentina smoked provola, Piennolo red cherry tomatoes, Guglielmi extra virgin olive oil.

Ricordi di Casa

€ 23

-Tomaattikastiketta, La Sorrentina savustettua provola-juustoa, Napolilaisia Nanninella lihapullia, mustapippuria, La Sorrentina burrata-mozzarellaa, basilikaa, Guglielmi extra-neitsytoliiviöljyä

-Tomato sauce, La Sorrentina smoked provola, Neapolitan Nanninella meatballs, black pepper, La Sorrentina burrata cheese, basil, Guglielmi extra virgin olive oil.

Alba 2.0 Veg.

€ 21.70

-La Sorrentina fiordilatte-mozzarellaa, Piennolo kirsikkatomaatteja, rucolan versoa, hitaasti kypsennettyä paahdettua Piennolo tomaattikermaa, käsin-leikattuja 24kk Parmigiano Reggiano *D.O.P* lastuja, Guglielmi extra-neitsytoliiviöljyä.

-La Sorrentina fiordilatte-mozzarella, Piennolo cherry tomatoes, baby rocket, hand-cut 24-months Parmigiano Reggiano *D.O.P* flakes, roasted Piennolo tomato cream cooked at low temperature, Guglielmi extra virgin olive oil.

La Siciliana

€ 24

-Hitaasti kypsennettyä paahdettua Pachino tomaattikermaa, La Sorrentina provola-juustoa, grillattua munakoisoa valkosipulilla, mintulla ja chilillä, käsin-leikattuja 24kk Parmigiano Reggiano *D.O.P* lastuja, Guglielmi extra-neitsytoliiviöljyä.

-Roasted Pachino tomato cream cooked at low temperature, La Sorrentina provola cheese, grilled aubergines with garlic, mint and chilly, hand-cut 24-month Parmigiano Reggiano *D.O.P* flakes, Guglielmi extra virgin olive oil.

Menu' Bambini

Polpette Nanninella with fresh pasta € 12

-Pieniä Napolilaisia lihapullia tomaattikastikkeessa, tarjoiltu tuoreella pastalla ja 24kk Parmigiano Reggiano D.O.P.

-Neapolitan meatballs cooked in tomato sauce with fresh pasta and 24-month Parmigiano Reggiano D.O.P.

Penne al pomodoro Veg. € 10.50

-Penne pastaa tomaattikastikkeella ja 24kk Parmiggiano Reggiano D.O.P.

-Penne pasta with tomato sauce and 24-month Parmigiano Reggiano D.O.P.

Pizza Margherita Veg. € 10.50

-Tomaattikastiketta, La Sorrentina fiordilatte-mozzarellaa, basilikaa, Guglielmi extra-neitsytoliiviöljyä.

-Tomato sauce, La Sorrentina fiordilatte-mozzarella, basil, Guglielmi extra virgin olive oil.

+ADD Extra ham or salami € 3

Extras:

San Daniele ham <i>D.O.P</i>	4.90
Baked ham	3.60
Cetara yellowfin tuna	4.90
La Sorrentina fiordilatte-mozzarella, Calabrian n´duja, tomato sauce 100% Italiano	3.90
Baby rocket	2.00
Garlic Confit	1.00
Gluten free dough, (brown rice, corn, buckwheat flour)	3.90
Burrata	3.90
Beetroot with truffles	3.20
Fresh pasta	6.90

-We kindly ask our customers to communicate to our staff in case of any allergies or intolerances. -

Soft drink

<i>San Pellegrino sparkling water 0,5l</i>	5.90
<i>Cola, Cola Zero, Sprite, Fanta with ice cubes, iced-tea</i>	5.50
<i>Orange, or apple juice</i>	4.10

Birre

<i>Peroni alla spina 0.4l</i>	9.90
<i>Peroni Nastro Azzurro 0.33l</i>	8.60
<i>Peroni GlutenFree 0.33l</i>	9.00
<i>Peroni alcohol free 0%</i>	7.70

Refreshing drinks

<i>Limoncello spritz</i>	12.50
<i>Aperol spritz</i>	12.50
<i>Lonkero</i>	7.50
<i>Cider (cloudy apple/pear extra dry)</i>	7.50
<i>Mocktail</i>	7.50

Bollicine

12cl/ 16cl/ 75cl

<i>House sparkling wine Selfie Brut extra dry</i>	7/ 8.50 /39
<i>Sparkling Rose' OROSA' Brut Charmat</i>	8/ 9.20 / 39
<i>Spumante Oro Del Marchese Sparkling Falanghina extra dry</i>	9/ 10.90 / 45
<i>Vegan Prosecco Alberto Nani</i>	9.90/ 12.90/ 49
<i>Asolo Prosecco DOCG Superiore</i>	12 / 39

Vino bianco (white wine)

12cl/ 16cl/ 75cl

House white wine Pinot Grigio

9/ 12/ 39

(The grapes yield highly sweet juice with a copper-colored skin. The wine showcases its unique traits most effectively in its early stages, when delicacy is complemented by the graceful body structure).

Sannio Fiano white DOC 2021

10.90/ 12.90/ 49

(This wine presents an opulent amalgamation of white blossoms with subtle mineral undertones, displaying a delightful combination of freshness and refinement. The wine's acidity is well balanced, contributing to its overall structure and body. It offers a clean and fruity experience, its medium-bodied nature is complemented by a juicy, uncomplicated, and invigorating palate, leaving a refreshing sensation).

Vino rosso (red wine)

12cl/ 16cl/ 75cl

House red Aglianico IGT 2018

9.50/ 10.90/ 39

(This wine displays a garnet red hue and exudes a powerful bouquet of red fruits, spices, and tobacco. Upon tasting, it reveals a warm and well-structured profile with subtle tannins, finishing with a hint of black pepper).

Ca' Vegar Valpolicella Doc

12/ 15/ 45

(Intense deep ruby red color, it highlights a bouquet of luscious fruits, aromatic spices, and hints of tobacco on the nose. On the palate, it offers a warm and inviting experience).

Sannio Piediroso Red DOC 2021

11.80/ 13.90/ 49

(This wine is derived from Piediroso grapes which exhibits a sensory profile characterized by a deep ruby red color accompanied by alluring violet reflections. Its aroma is delicate, showcasing fruity notes reminiscent of raspberry, cherry, and plum. On the plate, it presents a dry and slightly tannic taste, which is further enhanced by its commendable intensity).

Aglianico del Taburno DOCG Red 2018

12.90/ 14.90 / 55

(This red Aglianico exhibits a big body and a robust structure. Its ruby red color is accompanied by a scent of wild berries, while its palate offers a truly gentle experience, following a delightful hint of black cherry jam culminating in a spicy finish).

Champagne

Bauchet champagne Origine Brut 0.75L

€ 99

(The flavors reminiscent of summer are immediately perceived consisting of cooked peaches, honey, candied citrus fruits and tasty almonds).

LaFortezza TREMIÈN 0.75L

€ 79

(Freshness and enjoyment of the sip announced by light floral notes and a well-perceived bread crust gradually enriched by fruity hints).

Champagne HENRIOT Rose' 0.75L

€ 129

(Complex and delicately fruity, on the palate it is extremely fresh, balanced with harmonious aromatic register. The perlage is remarkable).

Champagne HENRIOT Brut Souverain 0.75L

€ 129

(The delicate bubbles reveal a delightful interplay of spicy and vanilla nuances, complemented by the essence of white flowers, cherry, and candied plum).

Champagne HENRIOT Blanc de Blancs 0.75L

€ 129

(This Champagne has a good persistence, concentrated and expressive, it releases hints of floral honeysuckle, orange and lime blossom, fruity lemon, dried apricot, almond and pastry aromas followed by spicy notes)

Dolci

We adhere to the tradition by meticulously handcrafting all our food/desserts by using exclusively natural and carefully chosen ingredients. Our passion gives birth to our strict commitment to quality.

GELATO 100% NATURALE ARTIGIANALE

Ice cream is the specialty of our chef Carmen. Our idea of 100% Natural gelato was born from the intention of creating recipes starting from processing of raw materials, forbidding the use of preparations or semi-finished products, free of thickeners, dyes, and chemical aromas.

S cup (1 flavor)	5.80
M cup (1 flavor)	6.80
L cup (1-2 flavors)	7.80
XL cup (2-3 flavors)	8.80

Villa Severino	14
(homemade profiteroles with carduelin with gelato)	

Tiramisu' di Carmen (L,G)	12
(Homemade Savoiaro biscuit)	

Pannacotta (L, G)	8.90
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Crema catalana (L)	9.90
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L'affogato	10.90
(gelato with espresso)	

Caffe'

Caffe' Americano 3.90
Espresso / Doppio espresso 3.20 / 4.90
Cappuccino 5.40
Caffe' Latte 5.80
Te 3.90

Liquori

Crema Pistacchio/Fragola/Melone 9.50
Amaretto di Disaronno 9.50
Tiramisu' Originale Borgatti 9.50
Limoncello Di Sorrento 9.50
Grappa Aglianico 9.90
Crema al limoncello (buffalo milk) 10.50

