

Starters

Couvert	5,00€
Bread and carasau basket, green olives cured in brine and olive oil with rosemary	
Croquette	3,95€
Creamy croquette of beef stewed in red wine and spices	
Mozzarella Stick	5,50€
Crispy mozzarella sticks with mildly spicy fermented honey	
Presunto San Daniele	5,95€
Italian D.O.P. cured ham, aged 13 months	
Cheese Board	6,95€
Selection of Italian cheeses: taleggio, smoked provolone, gorgonzola with pumpkin jam and walnuts	
La Mortazza	8,95€
Thin slices of mortadella with stracciatella and pesto, topped with pistachio granola	
Pastrami Tonato	9,95€
Thin slices of pastrami with tonnato sauce and capers	
Burrata Caprese	12,00€
Burrata with cherry tomatoes, basil and balsamic cream	
Beef Tartare	18,95€
Hand-cut selected beef tenderloin, seasoned with egg yolk and Dijon mustard emulsion, shallots and capers, finished with parmesan	
Seared Beef Tenderloin	19,50€
Seared aged beef loin with parmesan shavings, Dijon mustard and homemade pickles	

Pinsa Romana

Olivia & Aglio 8,45€

Tomato sauce, roasted garlic and oregano

Marinara 8,45€

Tomato sauce, roasted garlic and oregano

Fior di latte 9,95€

Roasted garlic, rosemary and garlic-infused olive oil

Margherita 10,95€

Tomato sauce, fior di latte and basil

Amatriciana 11,95€

Tomato sauce, red onion, fior di latte, guanciale, pepper, finished with parmesan

Pepperoni 12,95€

Tomato sauce, fior di latte, pepperoni and mildly spicy fermented honey

Funghi 12,95€

Ricotta, fior di latte, mixed mushrooms, finished with parmesan

Al Pesto 12,95€

Fior di latte, pesto and sun-dried tomatoes

5 Formaggi 12,95€

Fior di latte, gorgonzola, grana padano, taleggio and smoked scamorza

Carbonara 12,95€

Fior di latte, guanciale, egg yolk, ricotta cream and pepper

Nduja 12,95€

Fior di latte, nduja, stracciatella and fresh herb salsa

Prosciutto e Rucola 14,95€

Fior di latte, arugula, prosciutto crudo, sun-dried tomatoes, ricotta cream and D.O.P. extra virgin olive oil

Mortazza 14,95€

Mortadella, stracciatella, pesto and pistachio granola

Tartufata 14,95€

Truffle sauce, fior di latte, portobello mushrooms, egg yolk, finished with truffle

Pinsa Sandwiches

Cotto	13,95€
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Prosciutto cotto, taleggio and caramelised onion

Zucca	13,95€
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Roasted pumpkin, gorgonzola, crispy pancetta, mildly spicy fermented honey and pickled red onion

Diavolo	13,95€
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Tomato sauce, smoked provola, pepperoni, finished with parmesan

Prosciutto	13,95€
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Arugula, prosciutto crudo, ricotta cream and sun-dried tomatoes

Pastrami	13,95€
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Pastrami, tonnato sauce and capers

Mortazzo	14,95€
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Mortadella, stracciatella, pesto and pistachio granola

Main Course

Baron's Entrecôte	26,00€
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Sliced entrecôte with gorgonzola butter and fries, oregano and parmesan (approx. 300 g)

Baron's Octopus	29,00€
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Roasted octopus tentacle with olive oil, nduja and creamy mashed potatoes with mascarpone and parmesan

Salad

Pastrami	8,95€
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Romaine lettuce salad with pastrami, gorgonzola cream and pickled red onion

Vegan	8,95€
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Green salad with mixed mushrooms, roasted pumpkin, pumpkin hummus and pickled red onion

Sides

Bread basket 3,95€

Salad 5,00€
Romaine lettuce, cherry tomatoes and red onion
with honey mustard vinaigrette

French Fries 6,50€
French fries with oregano and parmesan

Baron's Purée 6,50€
Mashed potatoes with mascarpone and parmesan

Dessert

Lisboeta 3,00€
Traditional Portuguese chocolate salami coated in
different types of chocolate: milk, salted caramel, white
with almond – ask for the latest option

Lemon Sorbet 4,50€

Tiramisù 5,00€

Panna Cotta with Red Berries 5,00€

Nutella & Strawberry Pinsa 9,95€

Cafe

Coffee	1,50€
Decaf	1,60€
Double Coffee	2,30€
Coffee With a Splash of Milk	1,75€
Americano	2,30€
Cappuccino	5,95€
Machiatto	5,95€
Iced Machiatto	6,95€
Affogato	6,95€
Irish Coffee	6,95€
Tea	5,00€
Coffee + Lisboeta	3,50€