

MATURA

L'esperienza del giusto tempo

Here, cuisine is born from time,
from raw ingredients
and from conscious choices.

Dishes designed to be shared,
slowly savored
and remembered.

Your feedback is essential to us!

*By sharing your experience on Google,
you will help us improve and let more people
discover our restaurant.*

*Scan the QR code below
and leave a review.*



Thank you for your support!

WINTER - SPRING MENU 2026



Gluten Free



Lactose Free



Vegan

Small creations designed to be shared, capable of telling a story of tradition and innovation in a single bite (Recommended for 2 people)

IL CUBO

Two pasta omelets cacio e pepe style, Argentine red shrimp tartare scented with orange, mayonnaise, lime zest and paprika.

15

LE PATATE DOLCI

Fried sweet potatoes served with homemade sauce.

6

I NACHOS

Corn nachos served with guacamole.

6

I GAMBERI IN TEMPURA

Shrimp tempura served with wasabi mayonnaise.

12

TAPAS

I CROSTONI

Two slices of toasted bread with chickpea hummus, marinated red cabbage, confit cherry tomatoes and toasted peanuts.

8

LE PIZZETTE

Two double-cooked mini pizzas (fried and baked):

- CBT ragu and grated Grana
- Apulian stracciatella, caramelized onion and prosciutto crudo

10

IL TAGLIERE DI CULATTA

Aged culatta served with our homemade bread.

For celiacs: served with gluten-free focaccia.

12

LE ZUCCHINE MARINATE

Fried zucchini marinated with vinegar and mint.

5

PIZZE TRADIZIONALI

All pizzas are also available with:

- *Gluten-free dough (€2 surcharge, free for celiacs)*
 - *Plant-based mozzarella alternative (€1 surcharge)*
-

LA MARGHERITA

Hand-crushed peeled tomatoes, Fiordilatte mozzarella, basil and extra virgin olive oil.

9

LA BUFALA

Hand-crushed peeled tomatoes, buffalo mozzarella, basil and extra virgin olive oil.

10

LA QUATTRO STAGIONI

Hand-crushed peeled tomatoes, Fiordilatte mozzarella, seasonal mushrooms, handmade grilled artichokes in oil, Taggiasca olives, high-quality cooked ham added after baking, basil and extra virgin olive oil.

12

LA MARINARA

Hand-crushed peeled tomatoes, garlic, extra virgin olive oil, oregano added after baking

8

L'ORTOLANA

Fiordilatte mozzarella, grilled vegetables (zucchini, eggplant and peppers), basil and extra virgin olive oil added after baking.

11

LA CRUDO

Buffalo mozzarella, prosciutto crudo added after baking, arugula, Grana Padano PDO flakes, basil and extra virgin olive oil.

12

LA TONNO E CIPOLLE

Hand-crushed peeled tomatoes, Fiordilatte mozzarella, red onion, Mediterranean tuna fillets added after baking, basil and extra virgin olive oil.

12

'NDUJA, STRACCIATELLA e SOPPRESSATA

Tomato and 'nduja reduction, Apulian stracciatella added after baking, spicy soppressata, black olive powder, basil and extra virgin olive oil.

12

RADICCHIO, SPECK e NOCI

Fiordilatte mozzarella, roasted late radicchio, sweet Gorgonzola PDO, Alto Adige IGP speck, walnut crumble, orange zest, basil and extra virgin olive oil.

14

CAVOLO NERO, ZUCCA e SALSICCIA

Smoked provola, black kale in two textures, oven-baked butternut squash, knife-cut sausage, crispy crusco pepper, basil and extra virgin olive oil.

13.5

TONNO, CAPPERI e CIPOLLA

Hand-crushed peeled tomatoes, caper berries, confit yellow cherry tomatoes, Mediterranean tuna fillets, Apulian stracciatella, caramelized red onion petals, basil pesto and extra virgin olive oil.

15

PISELLI, FUNGHI e TOPINAMBUR

Stewed pea cream, sautéed mixed mushrooms, plant-based stracchino, toasted hazelnuts, Jerusalem artichoke chips, olive soil, basil and rosemary oil.

14

CULATTA, CARDONCELLI e FONDUTA AL PARMIGIANO

Fiordilatte mozzarella, oven-baked cardoncelli mushrooms, Apulian stracciatella, aged culatta in two textures, Grana Padano PDO fondue, basil and extra virgin olive oil.

15

RAGÙ, BURRATA e RICOTTA SALATA

Our CBT ragù (made with selected pork and beef), Apulian burrata, basil, ricotta salata and extra virgin olive oil.

14

PATATE, ASPARAGI e PECORINO

Purple potato cream, buffalo mozzarella, stewed leeks, buttered asparagus tips, Tuscan Pecorino PDO, basil and extra virgin olive oil.

13.5

ZUCCHINE, GAMBERI e PORRI

Fiordilatte mozzarella, marinated fried zucchini, Argentine shrimp tartare, crispy leek, drops of cacio e pepe sauce, lemon zest, basil and extra virgin olive oil.

15.5

POMODORI, ACCIUGHE e AGLIO NERO

Hand-crushed peeled tomatoes, Taggiasca olives, Apulian stracciatella, Cantabrian Sea anchovies, confit red cherry tomatoes, black garlic reduction, oregano and extra virgin olive oil.

14.5

CRAFT BEERS

From the Alto Sebino Agricultural Brewery PAGUS

BLONDE ALE

Top-fermented light beer with noble malt aromas and elegant floral notes.

7

WEISSBIER

Refreshing top-fermented wheat beer, brewed with selected malts that enhance aroma and body, with a creamy ivory-colored foam.

7

RED IPA

Top-fermented red beer where hops take center stage, providing aroma and freshness.

7

BELGIAN IPA

Amber top-fermented beer with warm tones and a full-bodied taste.

7

Acqua 75 cl	3
Coca Cola	3.5
Coca Cola Zero	3.5
Fanta	3.5
Sprite	3.5
Gluten-free bottled beer 33cl	5

BIBITE

	0.20 cl	0.40 cl
FORST Felsenkeller	3.50	5.50
FORST Sixtus	4.00	6.00
BIRRA CARRU Biancafilanda	4.00	6.00

BIRRE alla spina

CAFFÈ e AMARI

Coffee	2
Coffee (decaf / ginseng / barley)	2.5
BITTERS	5
<i>Amaro del Capo, Amaro Montenegro, Amaro Lucano, Jefferson, Braulio</i>	
LIQUEURS	5
<i>Baileys, Mirto, Nocino, Liquirizia, Hierbas, Sambuca, Jägermeister</i>	
GRAPPA	6
<i>Grappa Bianca, Grappa Barrique</i>	
WHISKY	6
<i>Jack Daniels, Caol Ila</i>	

Cover charge 2.5

For food intolerances and allergies, please ask our staff for the allergen book.