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!

AUTUMN - WINTER 2026/2027

Gluten Free

Lactose Free

Vegan

TAPAS

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 amatriciana pasta frittatine (tomato, Amatrice guanciale and “Scorza Nera” Roman pecorino PDO), topped with pecorino cream and crispy Amatrice guanciale.

13

LE PATATE DOLCI

Fried sweet potatoes served with a sauce of your choice.

6

L’HUMMUS

Chickpea hummus served with our focaccia (gluten-free focaccia available for intolerances).

7

LA TEMPURA DI STAGIONE

Courgettes, carrots and aubergines in tempura, served with rosemary mayonnaise.

12

I CROSTONI

Two slices of toasted bread topped with roasted Delica pumpkin cream, grilled cardoncelli mushrooms, pecorino, thyme and extra virgin olive oil.

10

IL SALTIMBOCCA

Two pieces of wood-fired saltimbocca topped with Apulian stracciatella, roast potatoes, roasted peppers, “punta di coltello” sausage and black olive powder.

12

IL TAGLIERE

A selection of cured meats and cheeses, served with fried dough, jam, honey and walnuts (gluten-free focaccia available for intolerances).

10

All pizzas are also available with:

- *Gluten-Free Dough (+2 euro, free for coeliac guests)*
- *Lactose-Free Mozzarella or Plant-Based Mozzarella Alternative (+ 1 euro)*

PIZZE TRADIZIONALI

LA MARGHERITA

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

9

LA BUFALA

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

10

LA QUATTRO STAGIONI

Hand-crushed peeled tomatoes, fiordilatte mozzarella, seasonal mushrooms, grilled artisanal artichokes in oil, Taggiasca olives, topped with premium cooked ham, basil, and extra virgin olive oil.

12.5

LA MARINARA

Hand-crushed peeled tomatoes, garlic, extra virgin olive oil, topped with oregano.

8

L'ORTOLANA

Fiordilatte mozzarella, grilled vegetables (zucchini, eggplant, and peppers), topped with basil and extra virgin olive oil.

11

LA CRUDO

Buffalo mozzarella, topped with cured ham, rocket leaves, Grana Padano PDO shavings, basil, and extra virgin olive oil.

12.5

LA TONNO E CIPOLLE

Hand-crushed peeled tomatoes, fiordilatte mozzarella, red onion, topped with A. Parodi Mediterranean tuna fillets, basil, and extra virgin olive oil.

13

The most popular

NDUJA, STRACCIATELLA E SOPPRESSATA

'Nduja tomato reduction, topped with Apulian stracciatella cheese, spicy soppressata salami, black olive powder, basil, and extra virgin olive oil.

13

PIZZE GOURMET

ZUCCA, BURRATA E CULATTA

Roasted Delica pumpkin cream, Fiordilatte mozzarella, finished with Apulian burrata, aged culatta ham, pumpkin crisps, rosemary mayonnaise, toasted pumpkin seeds, basil and extra virgin olive oil.

16

CIME DI RAPA, ACCIUGHE E TARALLO

Sautéed turnip greens, Fiordilatte mozzarella, finished with Apulian stracciatella, Cantabrian Sea anchovies, red confit tomato, lemon zest, crumbled artisan tarallo, basil and extra virgin olive oil.

15.5

RADICCHIO, FRIGGITELLI E SALSICCIA

Roasted radicchio, buffalo-milk mozzarella, friggitello pepper and "punta di coltello" sausage; finished with spicy provolone cream, crispy crusco pepper, basil and extra virgin olive oil.

15

MELANZANE, PATATE E PESTO

Smoked eggplant cream, baked potatoes, Fiordilatte mozzarella, basil pesto on the way out, yellow cherry tomato confit, Grana Padano waffle, basil and EVO oil.

14.5

TOPINAMBUR, CIPOLLA E NOCI

Sage Jerusalem artichoke cream, cardoncelli mushrooms, finished with oven-baked black olives, charred onion, chickpea hummus, rocket pesto, walnuts, basil and extra virgin olive oil.

14.5

POMODORO, GUANCIALE E PECORINO

Sauge With Amatriciana, on the way out of Puglia stracciatella, crispy Amatrice guanciale, pecorino romano "Scorza Black" Grated DOP, ground black pepper, basil and oil EVO.

15

CARCIOFI, PROVOLA E ROBIOLA

Artichoke cream, smoked provola, finished with soft cheese, fried artichokes, grated lime zest, toasted hazelnuts, basil and extra virgin olive oil.

14.5

PATATE, POLPO E PAPRIKA

Roasted potato cream, Fiordilatte mozzarella, finished with handmade paprika stracciatella, browned sous-vide octopus, potato crisps, black Maldon salt, basil and extra virgin olive oil.

17

PORCINI, SPECK E CASTELMAGNO

Porcini cream, buffalo-milk mozzarella, finished with rocket, South Tyrolean speck, Castelmagno PDO shavings, pecans, basil and extra virgin olive oil.

15.5

CAVOLO NERO, GORGONZOLA E PECORINO

Black kale cream, Gorgonzola PDO, Fiordilatte mozzarella, finished with chestnut honey, crispy black kale, hay-and-straw-aged pecorino, basil and extra virgin olive oil.

15.5

BIRRE ARTIGIANALI

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

BIBITE

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

BIRRE alla spina

	20 cl	40 cl
FORST Felsenkeller	3.50	5.50
FORST Sixtus	4.00	6.00
BIRRA CARRU Biancafilanda	4.00	6.00

CAFFÈ e AMARI

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

Cover charge 2.5

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