



TO SHARE

The more you share, the more you taste.

Garlic Cheese Knots **VEGGIE** 6,90
Fluffy baked pizza dough knots with garlic butter and melting mozzarella, zucchini slice.

Arancini al Tartufo **VEGGIE** 12,50
Crispy fried risotto balls with a melting centre, served with the signature injector filled with creamy “Truffle Drip” (cashew truffle mayo), rocket, parmesan snow.

Burrata con Avocado **VEGGIE** 14,50
Neapolitan dough base, fresh avocado, a whole truffle burrata and chilli oil, rocket, parmesan snow.

Crispy Salmon Bites 14,50
Breaded, crispy salmon cubes with a silky teriyaki glaze and toasted sesame, pizza fries, lemon.



Meglio un uovo oggi che una gallina domani.

Better an egg today than a hen tomorrow.

PASTA

*Fresh artisanal Strozzapreti.
You choose the sauce, we toss it in the pan.*

Nonna’s Daily Pick 10,50
A different pasta sauce every day, chosen by Nonna. Freshly cooked.

Burro e Salvia **VEGGIE** 12,50
Brown butter, fresh sage, lemon and crispy toasted garlic pankò.

Roasted Garlic & Lemon Pepper **VEGAN** 12,50
Roasted garlic, pasta water emulsion, olive oil, lemon zest and black pepper.

’Nduja & Sweet Tomato 15,00
Chopped San Marzano tomatoes with spicy, creamy Nduja salami, chilli honey and ricotta.



Pimp it. +3,00
You can also order your pasta in the pizza bowl.

WHERE IT COMES FROM

A stroll through Italy’s back streets, past the cheesemaker, the pasta workshop and the vegetable stall. That is where everything on our plates comes from.

The Dough
Rests for up to 48 hours before it goes into the oven.

The Cheese
Burrata and Fior di Latte from Italian artisan dairies.

The Pasta
Fresh from an artisan pasta maker in southern Italy. Nobody there gives the recipe away.

The Tomatoes
San Marzano, grown in the volcanic soil of Vesuvius.

PIZZA & PANZEROTTI

*Neapolitan at heart, free in form.
Round, folded or rolled.*

Panzerotti Margherita **VEGGIE** 9,90
Folded pizza slice with Fior di Latte, tomato sauce, rocket and basil, parmesan snow.

Panzerotti Diavola 10,50
Folded pizza slice with spicy salami, San Marzano tomatoes, Fior di Latte and chilli honey, leaf salad, parmesan snow.



Che cos’è un panzerotto?
Pizza, folded into a half-moon. That’s how they eat it in Puglia. Ours is baked, not fried.

Minute Margherita **VEGGIE** 10,00
The Naples classic with tomato sauce, Fior di Latte and basil, baked in 70 seconds, parmesan snow.

Salami, Not Nonna’s Way 15,50
Classic salami pizza with San Marzano tomatoes, Fior di Latte and spicy chilli honey (hot honey), parmesan snow.

Mac & Cheese Calzone **VEGGIE** 15,50
Crispy calzone filled with creamy Mac & Cheese.



Pimp it. +2,50
Mac & Cheese meets spicy salami. In your calzone, on request.

Pizzorito Chicken Nduja 17,50
Neapolitan pizza dough, freshly baked and rolled like a burrito, filled with BBQ chicken, creamy Nduja, San Marzano tomatoes, Fior di Latte.

Salmone e Cheddar 18,50
Pizza dough topped with salmon strips, Fior di Latte and parmesan snow. Doused at the table with piping-hot cheddar lava from the pan.

PIZZA BOWL

Edible down to the last bite.

Teriyaki Salmon Pizza Bowl 17,50
Baked pizza dough bowl filled with crispy salmon cubes, teriyaki sauce, avocado wedges and leaf salad, parmesan snow.

Truffle Garden Pizza Bowl **VEGAN** 18,00
Baked pizza dough bowl filled with hot wild mushrooms, leaf salad, vegan melting cheese and the vegan Velvet Truffle Glaze.

FISH & MEAT

*Good produce, no detours.
Here Nonna has the final say.*

Salmon Fillet Napoli 22,50
Juicy salmon fillet (sous-vide) in a Mediterranean tomato and herb sauce.

Tagliata, As It Should Be 24,50
Rump steak slices pre-cooked medium and briefly grilled, served on a bed of rocket with parmesan shavings and olive oil.

ON THE SIDE

The perfect complement to other dishes.

Bimi 5,00
Pan-fried tenderstem broccoli with delicate roasted aromas.

Pasta al Tartufo **VEGAN** 5,00
Small portion of Strozzapreti with a velvety cashew truffle base.

Pasta Burro e Salvia **VEGGIE** 5,00
Small portion of Strozzapreti in brown butter, sage, lemon and garlic pankò.

Pizza Fries 5,00



Our signature sauces. +2,00
Homemade and changing. Just ask for today’s selection.

SWEETS

No meal is over without dolce.

Cannoli Siciliani **VEGGIE** 4,50
Sicilian pastry specialities with lemon mascarpone or nougat filling.

Tiramisu | Nonna x Gigi **VEGGIE** 7,50
Our collaboration with Gigi from Karlsruhe. Classically layered, in a branded design box.



Dulcis in fundo.
Save the sweetest for last.





APERITIVO URBANO

Modern Aperitivi & Spritz

Prosecco 0,1 l 4,90
Teresa Rizzi Prosecco Frizzante. 0,75 l 26,90

Aperol Spritz 7,50
The classic: Aperol, Prosecco, soda and a slice of orange.

Sarti & Tonic 7,50
Sarti Rosa, the fruity aperitivo from Italy (blood orange & passion fruit), with tonic water over plenty of ice.

Sarti & Tonic 0,0 % 7,50
The alcohol-free version with tonic water and orange.

Urbano Highball 7,50
Our signature highball: Amaro del Capo, Limoncello and fresh lemon, with tonic water and rosemary.

Urbano Highball 0,0 % 7,50
The signature highball without alcohol: elderflower and fresh lemon, with tonic water and rosemary.

Espresso Tonic Boost 7,50
Our espresso tonic with a shot of amaretto or rum.

Espresso Tonic con Limone 5,00
Fresh espresso over chilled tonic water with lemon zest.

LONGDRINK CLASSICS

0,3 l each

Italian Gin & Tonic 10,00
Gin, premium tonic, lemon and rosemary.

Jack & Cola 10,00
Jack Daniel's and Coca-Cola.

Bacardi & Cola 10,00
Bacardi Carta Blanca, Coca-Cola and lime.

LIMONATA DELLA CASA

Homemade Lemonade

Nonna's Limonata 0,3 l 4,90
Homemade to Nonna's recipe, 0,5 l 16,30
with sparkling water, fresh lemon, lime, mint and plenty of ice.



Choose your flavour.

Lampone (Raspberry)
Sambuco (Elderflower)
Ciliegia (Cherry)
Ribes (Currant)

ACQUA & SOFT

Water & Refreshment

Taunusquelle 0,5 l 5,00
Still / sparkling. Regional mineral water in a glass bottle.

Coca-Cola / Coca-Cola Zero 0,4 l 4,90

Fanta / Sprite 0,4 l 4,90

Apple Spritzer 0,25 l 3,50
0,5 l 5,90

Orange Juice 0,2 l 4,10
The breakfast classic, served ice-cold.

VINO

Wines by the Glass

Pinot Grigio 0,25 l 6,70
Bianco. Fresh and light, 0,5 l 12,40
with notes of pear and apple.

Lugana 0,25 l 7,50
Bianco. Mineral and elegant, 0,5 l 13,90
with a fine citrus note.

Bardolino Chiaretto 0,25 l 6,70
Rosato. Delicate rosé 0,5 l 12,40
with aromas of red berries.

Merlot 0,25 l 6,70
Rosso. Soft and round, 0,5 l 12,40
with cherry and plum.

Tempranillo 0,25 l 6,70
Rosso. Bold and spicy, 0,5 l 12,40
a perfect match for the Tagliata.

BIRRA

Peroni Nastro Azzurro 0,33 l 5,00
Rome's beer, pale and crisp.

Peroni Radler 0,33 l 5,00
Peroni with sparkling lemonade.

Peroni Nastro Azzurro 0,0 % 0,33 l 5,00
The same taste, completely alcohol-free.

SHOT & DIGESTIVO

2 cl each

Limoncello 3,00
Nonna's favourite: ice-cold lemon liqueur from the Amalfi Coast.

Amaro del Capo "Ice Cold" 3,00
The herbal liqueur from Calabria, served at minus 20 degrees straight from the freezer.



Anni e bicchieri di vino non si contano mai.

Never count years or glasses of wine.

CAFFÈ

Espresso Single l 2,00
Bold southern Italian Doppio l 2,50
roast with a dense crema.

Espresso Macchiato 2,50
Espresso with a dash of milk foam.

Cappuccino 3,00
Espresso with hot milk and finely textured milk foam.

Caffè Americano 2,50
Espresso lengthened with hot water.

Espresso Shakerato 4,90
Espresso shaken on ice with light sugar syrup and a foamy crown.

