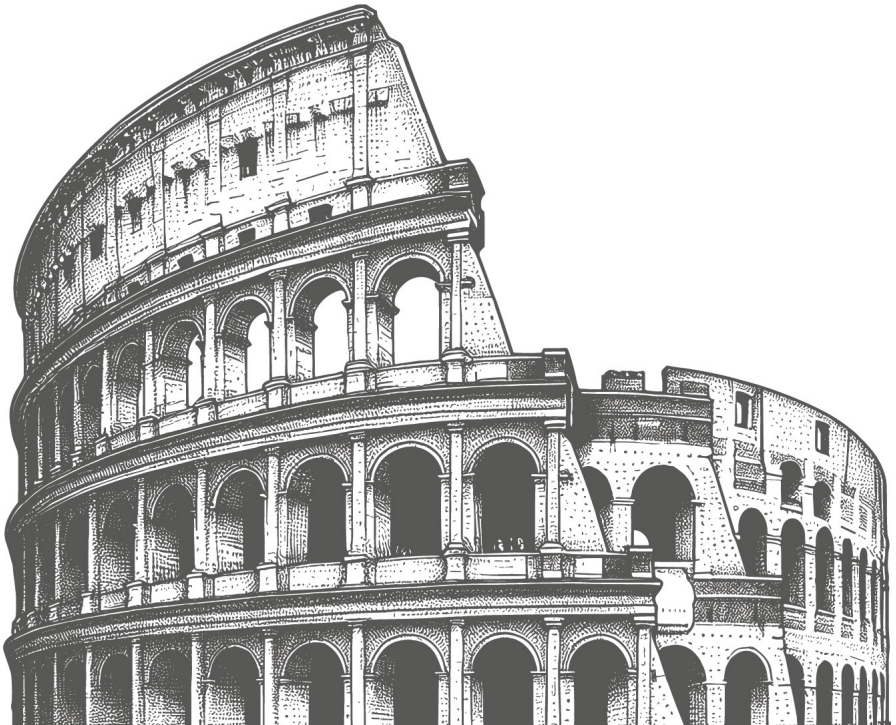
LA CANTINA 2.0

Ristorante & pizzeria

by Francesco Costa

MENU



DEAR GUEST,

You don't come here just
for pizza or pasta.
You come for an experience.

Every dough, every dish tells
its own story.
Born from bold ideas, carefully
selected ingredients, endless
research, and just a touch
of madness.

Each bite is a journey through
surprising textures and flavours.

WELCOME TO **LA CANTINA 2.0** —
RESTAURANT & PIZZERIA

by Francesco Costa

You can ask the waiter about
allergens in the dishes

ANTIPASTI

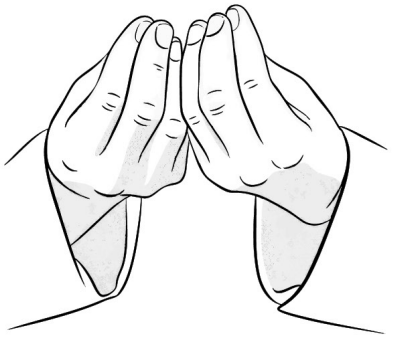
BRUSCHETTA ALL'ITALIANA | €14.00 4 pcs.
burrata | rucola | semi-dried red tomatoes
olive powder | basil

COZZE ALLA MARINARA | €15.00
mussels | tomato sauce | chili pepper | garlic | parsley

CARPACCIO DI MANZO CON PARMIGIANO | €16.00
beef | rucola | parmesan | black pepper | lemon zest
extra virgin olive oil

CARPACCIO DI TONNO | €18.00
tuna | rucola | black sesame | black pepper | lemon zest
extra virgin olive oil

CIABATTA | €1.00 4 pcs.



PRIMI

SPAGHETTI ALLA BOLOGNESE | €15.00
classic Bolognese sauce | parmesan | basil

LASAGNE ALLA BOLOGNESE | €16.00
classic Bolognese sauce | béchamel sauce
mozzarella | parmesan

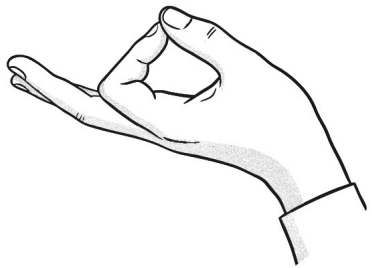
SPAGHETTI ALLA CARBONARA | €16.00
guanciale | black pepper | egg yolks
parmesan | pecorino

RIGATONI MARE D'ITALIA | €17.00
tomato sauce | mussels | parsley

SPAGHETTI MARE E ORTO | €18.00
tomato sauce | chili pepper | shrimp tails | peas | parsley

RISOTTO CREMA DI ZUCCA E GAMBERI | €18.00
pumpkin cream | shrimp tails
dehydrated black olive powder | butter

RAVIOLI CON BURRATA | €18.00
tomato sauce | parmesan | burrata | parsley

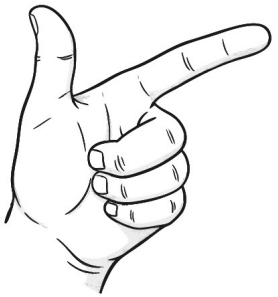


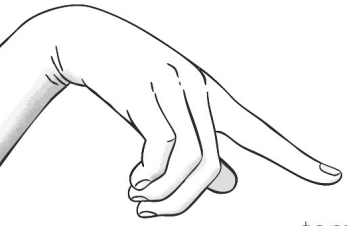
INSALATE

BURRATA E POMODORINI | €13.00
cherry tomatoes | burrata | rucola | basil
extra virgin olive oil

CAESAR POLLO | €14.00
chicken | iceberg lettuce | cherry tomatoes
Caesar dressing | parmesan | croutons

CAESAR GAMBERI | €16.00
tiger prawns | iceberg lettuce | cherry tomatoes
Caesar dressing | parmesan | croutons





PIZZE CLASSICHE

MARGHERITA | €13.00
tomato sauce | fior di latte mozzarella
extra virgin olive oil | basil

FIORENTINA | €15.00
tomato sauce | fior di latte mozzarella | chicken
caramelized red onion | extra virgin olive oil

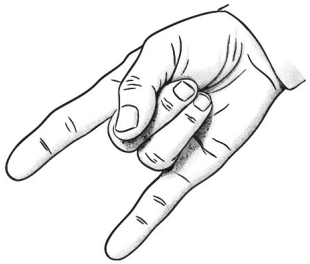
SICILIANA | €15.00
yellow tomato sauce | anchovies | oregano
semi-dried red cherry tomatoes | Taggiasca olives
garlic oil | basil

ROMANA | €16.00
pecorino cream | fior di latte mozzarella
black pepper | guanciale | extra virgin olive oil

CALABRESE | €17.00
tomato sauce | fior di latte mozzarella | spicy salami
'nduja cream | extra virgin olive oil | basil

MANTOVA | €17.00
pumpkin cream | fior di latte mozzarella | broccoli
caramelized red onion | toasted pumpkin seeds | basil
extra virgin olive oil

TOSCANA | €18.00
tomato sauce | fior di latte mozzarella
honey mushrooms | prosciutto cotto
parmesan flakes | extra virgin olive oil



PIZZE CLASSICHE

CARLOFORTE | €19.00
fior di latte mozzarella | tuna fillets
semi-dried red tomatoes | Taggiasca olives
Carlofortino pesto | basil | extra virgin olive oil

LA BERGAMASCA | € 19.00
creamy mascarpone | fior di latte mozzarella
gorgonzola | toasted walnuts | caramelized onions
extra virgin olive oil

LOMBARDIA | € 20.00
tomato sauce | stracciatella burrata | prosciutto crudo
semi-dried red cherry tomatoes | basil
extra virgin olive oil

PIZZE GOURMET 2.0

LA CANTINA 2.0 | €30.00
(SERVED SMOKING AT THE TABLE)
pizza dough breaded with black and white sesame seeds
yellow tomato sauce | stracciatella burrata
sautéed mussels with garlic, parsley and white wine
'nduja cream | toasted breadcrumbs | lemon zest | basil
extra virgin olive oil

NOBLESSNER | €26.00
yellow tomato sauce | stracciatella burrata
prawn tails wrapped in crispy guanciale | toasted pine nuts
lemon zest | basil | extra virgin olive oil

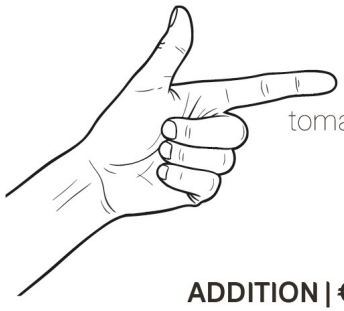
ZUCCA & MARE | €26.00
pumpkin cream | stracciatella burrata | tuna carpaccio
burnt onion powder | toasted breadcrumbs | lemon zest
black pepper | basil | extra virgin olive oil

FUME' DI MANZO | €25.00
(SERVED SMOKING AT THE TABLE)
yellow tomato sauce | rucola | beef carpaccio
stracciatella burrata | parmesan wafers
dehydrated black olive powder | extra virgin olive oil

2024 | €21.00
pumpkin cream | fior di latte mozzarella | guanciale
honey mushrooms | 'nduja cream | parmesan wafers
dehydrated black olive powder | basil
extra virgin olive oil

PIZZE GOURMET 2.0

CARBONARA AL TARTUFO | €21.00
pecorino cream | fior di latte mozzarella
honey mushrooms | crispy guanciale
truffle carbonara cream | parmesan wafers
black pepper | extra virgin olive oil



AUSTRALIANA | €100.00
tomato sauce | mozzarella | chicken | pineapple

ADDITION | €7.00: beef carpaccio | tuna carpaccio
mussels | prawns

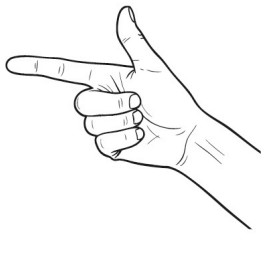
ADDITIONS | €3.00: dehydrated black olive powder
basil | extra virgin olive oil | garlic | burnt onion powder
toasted breadcrumbs | lemon zest | oregano
tomato sauce | cherry tomatoes | toasted pumpkin seeds
parmesan flakes | broccoli | prosciutto cotto
Carlofortino pesto | rucola | red tomato sauce | peas
ragù sauce

ADDITIONS | €4.00: gluten-free pasta
vegan mozzarella

ADDITIONS | €5.00: creamy mascarpone
fior di latte mozzarella | semi-dried red cherry tomatoes
tuna fillets | stracciatella burrata | anchovies
parmesan wafers | pumpkin cream | honey mushrooms
guanciale | toasted pine nuts | 'nduja cream
yellow tomato sauce | prosciutto crudo | gorgonzola
toasted walnuts | caramelized onions | chicken
Taggiasca olives | pecorino cream
truffle carbonara cream

ADDITIONS | €10.00: smoked directly at the table

ADDITIONS | €50.00: pineapple



BEVANDE

STILL WATER 0.33 | €2.50
SPARKLING WATER 0.33 | €2.50
GLASS OF TAP WATER | €0.50
PITCHER OF TAP WATER 1L | €2.00
MILK | €1.00
PEPSI 0.2 | €3.00
PEPSI ZERO 0.2 | €3.00
FANTA 0.25 | €3.00
SPRITE 0.25 | €3.00

LIMONATE SICILIANE

ZERO SUGAR |

LIMONATA ZERO | €4.50
ARANCIATA ROSSA ZERO | €4.50
MANDARINO VERDE ZERO | €4.50

CLASSIC |

LIMONATA | €4.50
ARANCIATA ROSSA | €4.50
MANDARINO VERDE | €4.50
MELAGRANA | €4.50
MANDARINO | €4.50
CHINOTTO |€4.50
CEDRATA | €4.50
PESCA | €4.50
GINGER BEER | €4.50

SERVIZIO DEL TÈ

BLACK TEA — POT | €9.00
GREEN TEA — POT | €9.00

CAFFETTERIA

RISTRETTO | €3.00
ESPRESSO | €3.00
ESPRESSO MACCHIATO | €3.00
AMERICANO | €3.50
CAPPUCCINO | €4.00
LATTE MACCHIATO | €4.50
ICE LATTE MACCHIATO | €4.50
RAF | €5.00
ICE RAF | €5.00
GLACÉ | €6.00
ESPRESSO CON PANNA | €4.00
FLAT WHITE | €5.00
HOT CHOCOLATE | €5.00

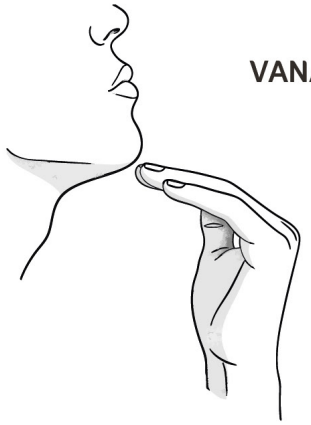
CAFFE CORRETTO

WITH ALCOHOL |

GROLLA | €5.00
(per person, minimum 2 people)

IRISH COFFEE | €8.00

VANA TALLINN COFFEE | €8.00



BIRRA ALLA SPINA

MORETTI 0.4 L | €7.00

BIRRA IN VETRO

MORETTI 0.0% 0.33 L | €6.00

MORETTI 0.33 L | €6.00

COCKTAIL

WHISKEY COLA | €9.00

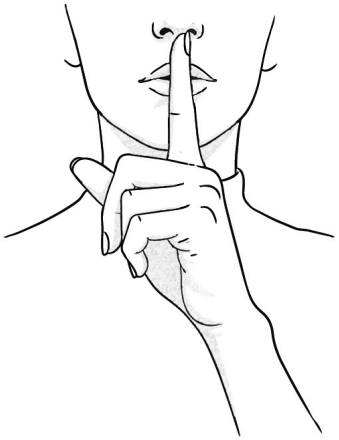
GIN TONIC | €10.00

APEROL SPRITZ | €10.00

LIMONCELLO SPRITZ | €10.00

NEGRONI LIGHT | €11.00

MIMOSA | €8.00



BICCHIERINO

LIMONCELLO | €6.00

MIRTO | €6.00

GIN | €7.00

VERMOUTH | €6.00

WHISKEY | €6.00

VANA TALLINN 40% | €6.00

VANA TALLINN 50% | €7.00

GRAPPA | €8.00

PROSECCO | €7/30
(glass/bottle)

VINO CALDO

HOT WINE 0.2 L | €6.00

HOT WINE 0.8 L | €20.00

NON-ALCOHOLIC HOT WINE 0.2 L | €4.00

NON-ALCOHOLIC HOT WINE 0.8 L | €15.00