

LAVAN

LET'S START!

CROCCANTES DE POLLO	8.90
Chicken strips, crispy outside and soft inside. With our special truffle mayonnaise and curry - mango sauce.	
BURRATA MARMELLATA	10.90
The classic burrata but with a delicious guanciale jam, accompanied by cherry tomatoes, arugula bed and crispy toasts.	
CARPACCIO CAPRIANI	12.50
Meat slices with olive oil, salt, lemon slices, diyonesa sauce and parmigiano cheese. Taste it!	
CROQUELLAS	9.90
Creamy iberian ham and truffle croquettes. Reeeeeeally good!	
LA PROVOLETA	9.90
With tomato jam straight from the slopes of Vesuvius and crispy toast from our wood-fired bread.	
INSALATA FRESCAPRA	9.50
Lettuce salad, goat cheese, our homemade sweet mustard and surrounded by red apple slices. Where are the #CHEESELOVERS?	
PARMIGIANA DI MELANZANE	10.90
Thin slices of aubergine, on mozzarella, Parmigiano Reggiano, moistened with San Marzano DOP tomato sauce. A Neapolitan version of the classic lasagne!	

THE REAL PIZZA NAPOLITANA!

MARGHERITA	9.50
San Marzano DOP tomato, mozzarella Fior di Latte and grana padano cheese, olive oil and basil.	
COTTO E FUNGHI	12.50
San Marzano DOP tomato, mozzarella Fior di Latte cheese, prosciutto cotto and mushrooms.	
DIAVOLA 🍷	11.90
San Marzano DOP tomato, mozzarella Fior di Latte cheese, spicy spianata and spicy oil.	
AL TUNA TUN	12.50
Tomate San Marzano DOP, atún, cebollita morada y stracciatella	
IBERICA	14.90
San Marzano DOP tomato, mozzarella Fior di Latte cheese, iberian ham, rocket, cherry tomatoes and parmigiano chesse.	
MELANZA 🌱	11.50
Pumpkin cream, mozzarella Fior di Latte cheese, cabbage, aubergine chips and sweet syrup. (Vegetarian)	
CALZONE 🍷	12.90
San Marzano DOP tomato, mozzarella Fior di Latte and ricotta cheese, spicy spianataand parmigiano cheese.	
MONA LI	14.90
Grana padano and mozzarella Fior di Latte cheese, rocket, pastrami, parmigiano cheese and dijon.	
TARTUFO	14.90
Truffle cream, mozzarella Fior di Latte cheese, mushrooms and iberian ham.	
DONDA	13.90
Grana padano bianca base, Fior di Latte mozzarella, mortadella di pistaccio, stracciatella and fresh lemon zest	
QUATTRO E FICO	12.90
Gorgonzola and mozzarella Fior di Latte cheese, scamorza affumicata, caciocavallo parmigiano cheese.	
TANTO TANTO	13.50
Grana padano and mozzarella Fior di Latte cheese, guanciale, purple onion, toast almonds and honey.	
MARINARA	8.90
San Marzano PDO tomato base, cherry tomatoes, garlic confit, Cantabrian anchovies, Italian black olives and oregano.	
VIOLETTA 🌱	12.90
Red cabbage base, Fior di latte mozzarella, sweet corn, cherry tomatoes, stracciatella, a little crispy onion and carrot cream topping.	

DESSERTS

PIZZELLA	7.50
The pizza of your dreams! NUTELLA and biscuits. Boom!	
SORBETTO LEMONARE	4.50
Silky smooth lemon sorbet. Ask for it with an extra splash* of gin for extra frisky...	
MILENO	5.50
A very, very fluid chocolate cake with a touch of salted caramel and a scoop of vanilla ice cream. The perfect contrast between hot and cold!	
TIRAMISU ALLA NEBBIA	5.50
The most creative tiramisú. Made with mascarpone, Savoirdi sponge cake, coffee, cocoa and amaretto.	
TARTA DE LA VICTORIA	5.20
It's between a panna cotta and a cold cheesecake with kiwi jam and mango ice cream.	
FIGO BIANCA	4.90
Crunchy Suspiro filled with a light lemon cream, on a bed of biscuits. I - RRE - SIS - TI - BLE like a kiss.	

SUCCHI

POMPEIA	4.20
Orange juice with strawberries, papaya and banana.	
CICALESI	4.20
Apple juice with strawberries, kiwi and a hint of ginger	
BELLA CIAO	4.20
Orange juice with berries and strawberries	
MARCHESA	4.20
Pineapple juice with kiwi, mango, papaya and melon.	

COCKTAILS

NONINO BERRY SENSATION	6.90
With that bitter and refreshing touch of tonic and the pleasant acidity of red fruits.	
NONINO SPRITZ	7.00
Aperol is more repeated than Louis Vuitton bags, so change the brand and try this version of Spritz, richer than anything or anyone.	
MIDSUMMER NEGRONI	7.00
International cocktail typical of Florence, dry and more bitter than a week without pizza.	
LIQUID TIRAMISU	7.50
Our funniest and most unique take on one of Italy's most classic desserts, especially if you're hungover and don't want to chew.	
ROSE LADY	7.50
The rose lady. If you think only roses can drink it, you're missing the point. It is sweet, unctuous and citric. Don't be shy.	
AMARO NONINO SOUR	7.50
A bitter, citric and sweet cocktail to drink after you've put up with your colleague's chatter throughout the meal.	
GRAPPA TONIC	7.00
You are a fashion victim of gin and tonic and you know it Be sure to try this herbal and digestive drink before you're criticised.	

WINE

RED

ASUA CRIANZA	Copa Botella 3.70 18.50
Modern Rioja. Round, balanced, with the barrel well integrated although without forgetting the fresh fruit. It is a guarantee to get you out of the classic Riojas.	
LAVA	3.70 18.50
Pure Canariedad bottled! High altitude vineyards cultivated with care, handcrafted wine that breathes softness and elegance, one of those that unintentionally empty the bottle!	
BARÓN DE LEY ROSADO	3.60 18.00
What will a wine with that name be like? Well, as you are imagining it: pink, with candy aromas, light, fresh and casual.	
EL NIÑO DE CAMPILLO	3.80 19.00
Bottled grape juice. Lots of fruits. Innocent and without complexes like a small child.	
COSME PALACIO CRIANZA	--- 23.00
When you think of a real gentleman, that comes to mind. A SIR. Well, if you want his namesake in wine, his name is Cosme Palacio.	
VIÑA ALMATE	3.50 17.50
The sea and the trade winds, few things more Canarian than these two elements and if we bottle them now... BOOM!!! Wine, cool, light and very easy to drink.	
LA PODA	3.90 20.00
Have you ever heard the expression "vino robe"? Well, that only happens in Ribera del Duero and the clearest example of a wine like that is this pruning that will make you amazed and want more!!	

WHITE

AZZULO	Copa Botella 3.50 18.00
Modern Rioja. Round, balanced, with the barrel well integrated although without forgetting the fresh fruit. It is a guarantee to get you out of the classic Riojas.	
CONDES DE ALBAREI	3.50 19.00
What do you expect from an Albariño from the Rías Baixas? A fresh, light wine, with good acidity with citrus and floral aromas.	
BARON DE LEY	3.50 18.50
Guava in liquid form. Smell it in a still glass and you will hallucinate with that aroma that will evoke that fruit. Sweet on the palate, but with a very nice acidity. A guaranteed success.	
PORTIA VERDEJO	--- 19.00
The best Verdejazo. Super aromatic, fresh and with a bitter point at the end very characteristic of the variety.	

SPARKLING

GANCIA ASTI	Copa Botella 3.00 16.00
Do you remember when your mother used to give you grapes for dessert? Well now you order this wine and remember those moments, because this is muscatel in it's purest form. Calm, simple, so na'mas!!!!	
DA LUCA	--- 15.00
We don't have Lambrusco, okay, we know that. But what about this wine that is not a brother but a first cousin of the famous Italian sparkling wine? Well, everything is a matter of taste in this life. Cheers!	

