



STARTERS

Gnocco fritto al pezzo	€ 1,50
Fried dumpling by the piece	
Gnocco fritto con Prosciutto crudo al pezzo	€ 2,80
Fried dumpling with raw ham by the piece	
Tagliere della casa	€ 11,00
Mix of cold cuts	
Affettato di culatello e grana	€ 11,00
Typical ham with Parmigiano Reggiano cheese	
Affettato di bresaola con rucola e grana	€ 12,50
Dried beef with rocket/arugula and Parmigiano Reggiano cheese	
Prosciutto e melone (in stagione)	€ 12,00
Ham and melon (seasonal)	
Bruschetta al pomodoro o al prosciutto crudo	€ 6,50
Grilled bread with tomato sauce or ham	
Fiori di zucca ripieni	€ 9,00
Stuffed zucchini's flowers	
Caprese	€ 9,00
Mozzarella Basil tomato olives	
Millefoglie di melanzana	€ 8,00
Grilled eggplant mozzarella tomato basil	

SEAFOOD STARTERS

Degustazione fredda di mare	€ 20,00
Cold seafood tasting	
Trittico affumicato	€ 13,50
Smoked swordfish, marlin and tuna	
Cocktail gamberi e salsa rosa avocado o mele	€ 13,00
Shrimps with cocktail sauce and avocado or apples	
Soute, cozze e vongole	€ 15,00
Souté of mussels and clams	
Insalatina tiepida di mare	€ 16,00
Warm seafood salad	
Polpo e patate	€ 16,00
Octopus (polyp) with potatoes	

(According to law, for these dishes can be used frozen foods)

MAIN COURSE

*Tortellini in brodo di cappone o alla panna	€ 15,00
Tortellini with broth or with cream	
*Passatelli in crema di parmigiano o in brodo di cappone	€ 14,00
Passatelli in parmesan cream or broth	
*Tortelloni burro e salvia	€ 11,00
Tortelloni stuffed with ricotta (cottage cheese) and spinach in butter, together with sage sauce	
*Tortelloni vecchia Modena	€ 12,00
Tortelloni stuffed with sausage, together with bacon and cream	
*Tortelli di zucca burro e salvia	€ 11,00
Tortelli stuffed with pumpkin, together with butter and sage sauce	
*Tortelli di zucca con ragù di salsiccia	€ 12,50
Tortelli stuffed with pumpkin, together with bolognese sauce	
*Tagliatelle al ragù	€ 12,00
Tagliatelle with bolognese sauce	
*Gnocchi dello chef sorrentina con provola	€ 12,00
Gnocchi with tomato sauce and provola cheese	
*Casarecci trafilati bronzo della nonna	€ 10,00
Casarecci (typical pasta) with tomato sauce, Parmigiano Reggiano cheese, basil and few peppers	
*Spaghetti alla Zeus	€ 12,00
Spaghetti with tomato sauce, rocket, bacon, and Greek cheese	
Risotto Aceto Balsamico e scaglie di parmigiano	€ 12,00
Rice with balsamic vinegar and Parmigiano cheese	
*Gramigna trafilata al bronzo panna e salsiccia	€ 11,00
Gramigna (typical pasta) with cream and sausage	

On request

Fettucine Alfredo

Pasta alla Carbonara

Pasta Cacio e pepe

*** Homemade pasta**

(According to law, for these dishes can be used frozen foods)

MAIN COURSE WITH SEA FOOD

*Spaghetti alla vongole in bianco	€ 18,00
Spaghetti with clams	
*Spaghetti cozze e vongole, pomodorini e rucola	€ 18,00
Spaghetti with mussels, clams, cherry tomatoes and rocket	
*Scialatielli allo scoglio	€ 20,00
Scialatielli (typical pasta) with mixed seafood	
*Gnocchi di patate ai frutti di mare	€ 18,00
Gnocchi with seafood	
*Passatelli con zucchini e gamberetti	€ 16,00
Passatelli with courgettes and prawns	
Risotto scampi e gamberetti al limone	€ 18,00
Rice scampi and prawns with lemon	
* Homemade pasta	

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MEAT

Grigliata mista di carne	€ 24,00
Mixed grill meat	
Filetto alla griglia	€ 19,00
Grilled fillet (tenderloin)	
Filetto all'aceto balsamico rucola e parmigiano	€ 20,00
Fillet (tenderloin) in balsamic vinegar sauce, rocket and Parmigiano Reggiano cheese	
Filetto al pepe	€ 20,00
fillet with pepper sauce	
Tartara	€ 20,00
Tartar	
Tagliata di filetto rucola e grana	€ 22,00
Selected fillet (tenderloin) with Parmigiano Reggiano cheese rocket	
Cotoletta alla milanese	€ 13,00
Pork steak, breaded and fried	
Cotoletta alla bolognese	€ 16,00
Pork steak with melted cheese	
Scaloppine all'aceto balsamico	€ 11,00
Meat with balsamic vinegar sauce	
Scaloppine ai Funghi	€ 13,50
with mushrooms	
*Zampone o Cotechino con fagioli S/D	€ 14,00
Typical pork's sausage with beans	
*Bolliti misti S/D	€ 15,00
Mix of boiled meat	

*** Winter only**

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FISH

Grigliata mista di pesce	€ 28,00
Mix of grilled fish	
Gamberoni alla griglia al sale rosa o Vodka	€ 25,00
Grilled prawns with pink salt or vodka	
Branzino agli agrumi o alla griglia	€ 24,00
Sea Bass with citrus fruits, or grilled	
Orata patate e olive o alla griglia	€ 24,00
Sea Bream with potatoes and olives, or grilled	
Pesce Spada alla griglia rucola e pomodorini	€ 19,00
Grilled swordfish with cherry tomatoes and rocket	
Tagliata di Tonno	€ 19,00
Selected Tuna	
Frittura del golfo	€ 19,00
Fried prawns, squids and minnows	

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CHEESE

Mix di formaggi	€ 12,00
Mix of cheese	
Mozzarella di bufala	€ 9,00
Mozzarella di bufala	
Parmigiano Reggiano	€ 7,50
Parmigiano reggiano cheese	
Formaggio di pecora, stracchino, emmental, gorgonzola	€ 7,50
Sheep cheese, stracchino cheese, emmental cheese, gorgonzola cheese (single serving)	

SIDE DISHES

Insalata mista, pomodori, e carote	€ 5,00
Mixed salad, tomatoes and carrots	
Patate al forno	€ 5,00
Baked potatoes	
Verdure grigliate	€ 4,50
Grilled vegetables	
Verdure lesse	€ 4,50
Boiled vegetables	
Purè di patate	€ 5,00
Mashed potatoes	

BIG SALAD

<u>Accademia</u>	€ 13,00
Red salad, iceberg salad, sheep cheese, chicken	
<u>By Italo</u>	€ 12,00
Lettuce, red salad, rocket, carrots, corn, tomatoes, mozzarella cheese	
<u>Marinara</u>	€ 12,00
Salad, rocket, corn end Shrimps	
<u>Fantasia</u>	€ 12,00
Tomatoes, sweet pepper, Greek cheese, olives, onion, basil	
<u>Nizzarda</u>	€ 12,00
Mixed salad, tuna, boiled eggs, fontina cheese, olives	

PIZZA

ACCADEMIA	€ 12,00
Mozzarella cheese, truffle cream, stracchino cheese, red salad	
ITALO	€ 10,00
Ham, mushrooms, artichokes, sausage, wurstel, olives, tomato sauce, mozzarella cheese	
VECCHIA MODENA	€ 9,00
Mozzarella cheese, pancetta ham, Grana Padano cheese, balsamic vinegar	
SALSICCIA E FRIARIELLI	€ 9,50
Mozzarella cheese, sausage, turnip greens	
PARMIGIANA	€ 10,00
Tomato sauce, mozzarella cheese, eggplant, Parmigiano cheese	
MARGHERITA	€ 6,50
Tomato suace, mozzarella cheese, oregano	
NAPOLI	€ 7,50
Tomato sauce, mozzarella cheese, anchovies, oregano	
MARINARA	€ 6,00
Garlic, parsley, tomato sauce	
PUGLIESE	€ 8,50
Anchovies, onion, olives, tomato sauce, mozzarella cheese, oregano	
ROMANA	€ 8,00
Anchovies, capers, tomato sauce, mozzarella cheese, oregano	
PROSCIUTTO E FUNGHI	€ 8,00
Tomato sauce, mozzarella cheese, mushrooms, ham, oregano	
PROSCIUTTO E SALSICCIA	€ 8,00
Tomato sauce, mozzarella cheese, ham, sausage, oregano	
AMERICANA	€ 8,00
Tomato suace, mozzarella cheese, wurstel, french fries	
BUFALA	€ 7,80
Tomato sauce, mozzarella di bufala cheese	
QUATTRO STAGIONI	€ 8,50
Tomato sauce, mozzarella cheese, mushrooms, artichokes, ham, oregano	
QUATTRO FORMAGGI	€ 8,50
Tomato sauce, mozzarella cheese, Grana padano cheese, fontina cheese, emmenthal cheese	
CAPRICCIOSA	€ 9,50
Tomato sauce, mozzarella cheese, ham, mushrooms, artichokes, sausage	

FUNGHI PORCINI	€ 10,00
Tomato sauce, mozzarella cheese, porcini mushrooms	
PANCETTA E RUCOLA	€ 8,80
Tomato sauce, mozzarella cheese, rocket, pancetta ham	
STRACCHINO E RUCOLA	€ 8,80
Tomato sauce, mozzarella cheese, stracchino cheese, rocket	
POMODORO FRESCO E RUCOLA	€ 8,80
Tomato sauce, mozzarella cheese, sliced tomato, rocket	
PROSCIUTTO CRUDO	€ 9,00
Tomato sauce, mozzarella cheese, Parma ham, oregano	
SPECK E RUCOLA	€ 9,00
Tomato sauce, mozzarella cheese, speck ham, rocket	
TRICOLORE	€ 10,00
Tomato sauce, mozzarella cheese, dried beef, Grana cheese, rocket	
SALAMINO PICCANTE	€ 8,00
Tomato sauce, mozzarella cheese, spicy salami, oregano	
VERDURE	€ 8,50
Tomato sauce, mozzarella cheese, mixed vegetables	
FRUTTI DI MARE	€ 11,00
Tomato sauce, mozzarella cheese, seafood, oregano	
CALZONE NORMALE	€ 8,00
Pizza stuffed with tomato sauce, mozzarella cheese, ham	
CALZONE FARCITO	€ 9,00
Pizza stuffed with tomato sauce, mozzarella cheese, ham, mushrooms, artichokes	
TONNO E CIPOLLA	€ 9,50
Tomato sauce, mozzarella cheese, tuna, onion	
<u>STRIE:</u>	
ACCADEMIA	€ 5,50
Anchovies, capers, spicy oil, oregano	
FORNARINA	€ 4,50
Oil, rosemary	
PICCANTINA	€ 4,50
Spicy oil, tomato sauce, oregano	
Single – ingredient supplement	€ 1,80
Parma ham, bresaola, tuna supplement	€ 2,50

FRUITS

Seasonal fruits

Pineapple

According to quantity

According to quantity

HOMEMADE DESSERTS

€5,00

Mascarpone con torta tipo Barozzi

Panna cotta al caramello, al cioccolato, ai frutti di bosco

Crema catalana

Zuppa inglese

Tiramisù

Torta della casa

COLD DESSERTS

White chocolate truffle

€ 6,00

Black chocolate truffle

€ 6,00

Torroncino

€ 6,00

Coffee sorbet

€ 4,00

Lemon sorbet

€ 4,00

Cafeteria

Coffee, barley coffee, decaffeinated coffee

€ 2,00

coffee with alcohol

€ 3,00

Bitters and distillates

Bitters

€ 4,00

Grappa (Italian liquor)

€ 4,00

Grappa Nonnino (Italian liquor)

€ 4,80

Grappa Prime Uve (Italian liquor)

€ 5,00

Normal Whisky

€ 9,00

Twelve years Whisky

€ 10,00

Vodka

€ 4,00

Limoncello

€ 5,00

Mirto (Myrtle liquor)

€ 5,00

Liquirizia (Liquorice liquor)

€ 5,00

Vodka Beluga

€ 7,00

Zacapa xò

€ 12,00

Zacapa 23

€ 9,00

BEVERAGES

Water 75 cl	€ 3,00
Canned drink 33 cl	€ 4,00
Lemonsoda 33cl	€ 4,00
Chinotto drink	€ 4,00
Coke (on tap) Small	€ 4,00
Coke (on tap) Medium	€ 5,00
Coke (on tap) 1 Liter	€ 11,00
Bottled Coke 1 Liter	€ 7,50
Beer (on tap) Small	€ 4,50
Beer (on tap) Medium	€ 6,00
Bottled beer 66 cl	€ 7,50
Beer from Messina da 50 cl	€ 6,80
Beer from Ichnusa da 33 cl	€ 4,50
Beer Ayinger Bräuweisse da cl 50	€ 7,00
Beer Corona 33 cl	€ 5,00
Beer Shepherd (IPA) India Pace Ale 50 cl	€ 8,00
Alcohol-free beer	€ 4,50