

Appetizers

Mixed Bruschetta (*1,3,5,9,14,11,13)

€9.00

Garlic and oil – Seasoned cherry tomatoes –
Bruschetta with various sauces – Arugula

Mixed Platter (*1,3,4,5,8,9,11,13,14)

€14.50

Mixed cold cuts – Mixed cheeses –
Bruschetta with various homemade sauces
Olives – Arugula

Gran Sole Platter (*1,3,4,5,8,9,11,13,14)

€22.00

Mixed cold cuts – Mixed cheeses – Bruschetta with various sauces
Arugula – Grilled vegetables – Battered vegetables and French fries

Mixed Fried Vegetables (*5,9,11)

€8.00

Zucchini – cauliflower – Artichokes – French fries

Side Dishes

Roasted Potatoes

€4.00

(2, 3, 9)

Tricolor salad

€5.00

Arugula - Radicchio - Grana Padano shavings

- Pachino tomatoes dressed -Olive oil

Grilled Vegetables

€5.00

Zucchini - Eggplant - Radicchio

Fried Specialties ❄️

Classic Suppli €2.00 each

Potato Croquette €2.00 each

Stuffed Zucchini Flower €2.50 each

Salted Cod Fillet €4.00 each

Arancino (Rice Ball) €3.50 each

French Fries €4.50 per portion

Vegetable Tempura €5.00 per portion

Ascolana Olives (stuffed & fried) €5.00 (6 pieces)

Mixed Fried Platter €21.00

(Includes all items listed above in the fried section)

(5, 7, 9, 11, 12, 13, 14)

First Courses

Amatriciana (*5,8,9,14)

€10.00

Spaghetti – Guanciale (cured pork cheek) – Tomato – Pecorino cheese – Black pepper – Extra virgin olive oil

Carbonara (*8,9,11)

€12.00

Rigatoni – Guanciale – Pecorino Romano – Eggs – Black pepper

Verde Tufo (*8,9)

€9.00

Spaghetti – Parmesan – Extra virgin olive oil – Basil

Main Courses

Sliced Beef Steak (300g) (*5,8)

€18.00

Choice of seasoning:

- 1. Extra virgin olive oil – Pink salt – Rosemary*
- 2. Seasoned cherry tomatoes – Arugula – Shaved Grana cheese – Balsamic reduction*

Sliced Chicken Breast (200g) (*5,8)

€14.00

Arugula – Seasoned cherry tomatoes – Smoked Scamorza cheese – Balsamic reduction

Mixed Grill (*1,2,3,5,8,9,11,14)

€20.00

*Pork chop – Bacon – Sausage – Chicken breast
Mixed salad with cherry tomatoes*

White Pizzas / Calzones

Bianca della Cava

€9.50

(4 Cheeses) (5, 8, 9, 14)

Cow's milk mozzarella – Spicy gorgonzola – Emmental

Smoked scamorza

Oven Carbonara

€9.50

(Carbonara-style) (5, 8, 9, 11)

Cow's milk mozzarella – Guanciale (cured pork cheek)

– Eggs – Pecorino cheese – Black pepper

Cave Delight

€9.50

(5, 8, 9)

Cow's milk mozzarella – Porcini mushrooms – Taleggio cheese

Griciotto (Gricia-style)

€ 9.00

(5, 8, 9)

Cow's milk mozzarella – Guanciale –

Pecorino cheese – Black pepper

Brie Drops

€9.00

(5, 8, 9)

Cow's milk mozzarella – Speck (smoked ham) – Brie cheese

Grotta's Big Potato

€8.00

(5, 8, 9)

Cow's milk mozzarella – Roasted potatoes – Fried ham – Rosemary

Stone Scent

€9.00

(1, 8, 9)

Cow's milk mozzarella – Spicy gorgonzola – Walnuts

Pistacchiona

€9.50

(1, 5, 8, 9)

Cow's milk mozzarella – Stracciatella di burrata – Mortadella – Crushed pistachios

Cold Queen

€9.00

(5, 8, 9)

Cow's milk mozzarella – Cured ham – Arugula – Shaved parmesan

Rose in the Tuff

€10.00

(5, 8, 9, 12)

Cow's milk mozzarella – Smoked salmon – Lime – Pink peppercorns

Secret in the Tuff

€10.00

(1, 5, 8, 9, 14)

Cow's milk mozzarella – Truffle cream –
Porcini mushrooms – Shaved parmesan

Mountain Shavings

€9.50

(5, 8, 9)

Cow's milk mozzarella – Arugula – Bresaola – Shaved parmesan

Vegetarian

€9.00

(5, 8, 9)

Cow's milk mozzarella – Grilled vegetables –
Radicchio – Bell peppers

Extra topping on pizza – €1.50

Red Pizzas / Calzones

Ancient Forest

€10.50

(5, 8, 9)

Tomato – Cow's milk mozzarella – Sausage
Champignon mushrooms

Heart of Italy (Margherita)

€8.00

(8, 9)

Tomato – Cow's milk mozzarella – Basil

Caramelized Onion

€10.00

(5, 8, 9, 12)

Tomato – Cow's milk mozzarella – Tuna – Red onion

Smoky One

€9.50

(5, 8, 9)

Tomato – Cow's milk mozzarella – Smoked scamorza cheese – Speck

Little Guanciale (Amatriciana style)

€10.50

(5, 8, 9)

Tomato – Cow's milk mozzarella – Guanciale (cured pork cheek) –
Pecorino – Black pepper

Tuff Hell

€11.00

(5, 8, 9)

Tomato – Cow's milk mozzarella – Spicy salami – 'Nduja – Spicy oil

Ancient Naples

€9.00

(5, 8, 9, 12)

Tomato – Cow's milk mozzarella – Anchovies

Na' Bufalata

€11.00

(5, 8, 9)

Tomato – Cow's milk mozzarella – Buffalo mozzarella – Basil – Extra virgin olive oil

Red Stones

€11.50

(5, 8, 9)

Tomato – Buffalo mozzarella – Sausage – Roasted potatoes

Spicy Stone (Diavola)

€9.50

(5, 8, 9)

Tomato – Cow's milk mozzarella – Spicy salami

Romana

€9.00

(5, 8, 9, 12)

Tomato – Anchovies – Capers – Oregano

Crackling

€10.50

(5, 8, 9)

Tomato – Cow's milk mozzarella – 'Nduja – Guanciale – Porcini mushrooms

Tufarella (Capricciosa-style)

€12.00

(5, 8, 9, 11)

Tomato – Cow's milk mozzarella – Cured ham –
Champignon mushrooms – Artichokes – Olives – Egg

Extra topping on pizza – €1.50

Desserts

Focaccia with Nutella (*1, 5, 8, 9, 14) €5.00

Sweet focaccia filled with Nutella

Nà botta de vita (*1,4,5,8,9,11,13,14) €6.00

(chocolate salami with zabaglione cream)

Panna cotta (*1,8,9,11,14) €5.00

Homemade dessert €4.00

Assorted Semifreddo Desserts (*1, 3, 4, 5, 7, 8, 9, 10, 13, 14) €5.00

Choose from:

Wild Berry Cheesecake

White Truffle

Dark Truffle

Non-Alcoholic Beverages

Nepi Sparkling Natural Water

San Benedetto Still Water

75 cl €2.00

Coca-Cola (Regular/Zero)

33 cl €2.50

1 L €5.00

Fanta

33 cl €2.50

Heineken

€2,50

Coffee-ginseng-barley- decaffeinated

€1.50

Alcoholic Beverages

Glass of Wine

150 ml €2.00

House Wine

¼ L €4.00

500 ml €6.00

1 L €10.00

Liqueurs / Digestifs / Grappa / Whisky

€4.00 each

*Amaro del Capo – Jägermeister – Fernet Branca –
Jack Daniel's – Montenegro – Averna – Limoncello*

Beer List

On Tap

Ichnusa

330 ml	€4.00
550 ml	€6.00
1 L	€10.00

Unfiltered Sardinian craft beer with fresh and slightly bitter notes.

Perfect for any time of day.

Krušovice Pils

330 ml	€4.50
550 ml	€7.00
1 L	€12.00

Traditional Pilsner with a dry, hoppy taste. Refreshing and easy to drink, brewed according to the original Czech recipe.

Bottled

Moretti 66 cl	€4.50
Heineken 66 cl	€4.50

Service charge: €2.00 per person

Rosé Wines

Sabine – Toscana Rosato IGT (Pianirossi, Maremma) €20.00

A fresh and elegant rosé made from Tuscan grapes. Notes of wild strawberries and pomegranate, with a mineral vein that makes it perfect for aperitifs, light pizzas, or summer dishes.

Sparkling Wines

Arione “Contessa” – Moscato Spumante €9.00

Lively and aromatic, with scents of white peach and orange blossom. Sweet and light, perfect at the end of a meal or for a cheerful toast.

Doglia – Moscato d’Asti DOCG €18.00

Sweet and aromatic, with aromas of peach and sage. Perfect with desserts or enjoyed on its own at the end of a meal.

Follador – Valdobbiadene Prosecco Superiore DOCG €20.00

Fruity and fresh, with notes of green apple, pear, and white flowers. Elegant and refined, ideal as an aperitif.

Non-Alcoholic Beverages

Nepi Naturally Sparkling Water € 2.00
75cl

San Benedetto Still Water € 2.00
75cl

Coca-Cola Regular/Zero
0.33L € 2.50
1L € 5.00

Fanta
0.33L € 2.50

Coffee € 1.50

Alcoholic Beverages

Digestif/Grappa/Whisky € 4.00 each

Amaro del Capo

Jägermeister

Fernet Branca

Montenegro

Averna

Limoncello

Service charge: € 1.50 per person

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White Wines

Roeno Müller Thurgau – Trentino DOC “Le Giare” €18.00

Fresh and aromatic, with notes of white flowers, green apple, and a hint of minerality. A versatile white, perfect as an aperitif or with light appetizers.

Moretti Omero – Montefalco DOC (Organic) €20.00

A fresh and savory organic wine made from Grechetto and local grapes. Elegant, with floral notes, yellow fruit, and a mineral finish. Ideal with appetizers, light first courses, and fresh cheeses.

Terenzi “Balbino” – Vermentino Maremma DOC €19.00

Fresh, savory, and floral. Notes of green apple, citrus, and a touch of minerality. Excellent with appetizers and pizza.

Red Wines

Terenzi – Morellino di Scansano DOCG €18.00

Pure Sangiovese from the Maremma region. Ripe red fruits, spices, smooth tannins, and a savory finish. Perfect with meats, pasta dishes, and aged cheeses.

Montauto “Silio” – Ciliegiolo Toscano IGT €25.00

From vineyards at 300 meters altitude, a pure and elegant expression of Ciliegiolo. Red fruit, fine spices, and great drinkability with strong character. A rare wine, produced in small quantities.

Moretti Omero – Montefalco DOC (Organic) €20.00

A certified organic blend of Sangiovese and Sagrantino in perfect balance. Structured and elegant, with red fruit and spice notes. Ideal with red meats and rich pasta dishes.

