LA RUOTA

Pizzeria e Trattoria

Il Ceppo di Legno della Ruota*
1,5,7,8,9,10,11,12,

House-selected cold cuts & chef's specialties
18 euro



CARPACCIO DI POLPO° * 4,12
Citrus-marinated octopus with olive oil – Azienda Agricola Pace
13 euro

TOP SELLER

GAMBERETTI IN TEMPURA°* 1,2,4,12
Crispy breaded shrimp with spicy sweet-and-sour sauce
10 euro

CULATTA e BURRATA* 7
10 euro



La Ruota's fried dough
4 euro

SUPPLÌ AL RAGÙ* 1,3,7,9
Supplì with meat sauce and 30-month aged Parmigiano Reggiano
3,5 euro



u'CUOPP DI VERDURE* 1,7
Crispy battered vegetable
3,5 euro

PANZE'ROTTO* 1,7,9
con Capocollo e Caciocavallo a scaglie
4 euro

FRENCH FRIES°*
4 euro



DIPPER FRENCH FRIES° *
5 euro

KIDS MENU

Pasta with tomato sauce / Genovese pesto*
7 euro

Chicken cutlet 1,3
with French fries*
9 euro



Saffron risotto*
12 euro

PIZZA BABY*
a partire da 4euro in base agli ingredienti

First courses

Service and cover charge €2.50

For any allergies or intolerances, please ask our staff

BUCATINI ALL'AMATRICIANA* 1,7

with guanciale, Pecorino Romano and cherry tomatoes, lightly scented with rosemary

12 euro



TOP SELLER

SCIALATIELLI ALLO SCOGLIO°* 1,2,3,4,7,12,14

with calamari rings, shrimp, squid, king prawn, mussels and Rosso Gargano tomato

18 euro

MACCHERONI AL FERRETTO* 1,3,7

with spicy Calabrian sausage, wild fennel and Rosso Gargano tomato

14 euro



Homemade pasta





SPAGHETTI CON LE POLPETTE* 1,3,7,9

Nonna Antò's style, finished with a sprinkle of 30-month aged Parmigiano Reggiano

12 euro

Just like grandma used to make



FUSILLONI ALLA NORMA* 1,7

with homemade diced eggplant, salted ricotta, cherry tomatoes and basil

12 euro

Product frozen at source at –18°C

Main courses



with shrimp tails, squid, cod, calamari pieces, baby squid, king prawn and battered vegetables
22 euro

TOP SELLER

IL GRANFRITTO DELLA RUOTA* 1,2,4,6,10,14

NEW

SPEZZATINO CON LA POLENTA* 12

Slow-cooked veal bites with polenta
18 euro

TO SHARE

ORECCHIA DI ELEFANTE*

dMilanese-style veal cutlet (600 g) 1,7
on a bed of rocket and datterini cherry tomatoes,
with sautéed potatoes (depending on availability)
recommended for two people
40 euro



FRITTO DI CALAMARI E CIUFFI°* 1,2,4,6,10,14

18 euro

ENTRAÑA* 12

Bourbon-marinated beef
with sautéed root vegetables
(Jerusalem artichoke, ratte potatoes, sweet potatoes and purple potatoes, depending on availability)
18 euro

TENTACOLO DI POLPO°* 1,4,14

Octopus on sweet potato cream, sautéed catalogna chicory and Taggiasca olives
20 euro



L'intramontabile

Saffron risotto with ossobuco*
25 euro 1,7,9,12

Gli Hamburger

To go with the burger, choose between French fries or grilled vegetables

Bun Burger
Made by us!



TOP SELLER

IL CHEESEBURGER DELLA RUOTA "SMASH"* 1,3,7,8,10,12,

Smash beef patty, pickles,
lightly stewed red onion,
ketchup, mustard
and original cheddar cheese
14 euro

IL CHICKEN BURGER* 1,3,7,8,10,12,

Homemade crispy chicken burger,
green lettuce and chive mayonnaise
15 euro

IL TRADIZIONALE* 1,3,7,8,10,12,

Beef patty, green lettuce,
sliced tomato,
cheddar cheese, white onion,
crispy bacon and mustard
13 euro

NEW

Il Chicken Burger 2.0 1,3,7,8,10,12,

Homemade crispy chicken burger,
bacon, cheddar cheese
and BBQ sauce
15 euro

Double burger + €3
Gluten-free bun + €3

BEVERAGES

*Water 0,75cl-2,5€
*Chinotto-4,5€
*Aranciata-4,5€
*Gassosa-4,5€
*Coca Cola-3€
*Estathe-3€
*Gin Tonic-7€
*Spritz
con Aperol o Dahu
-6€

DRAFT BEER

*Moretti Baffo Oro
0,2L 4,5€
0,4L 6€

*Moretti La Rossa
0,2L 5€
0,4L 7€

*Ichnusa Non Filtrata
0,4L 7€

Craft beers available, gluten-free and alcohol-free

SPARKLIN WHITE WINE ON TAP

0,25l 4,5€
0,5l 7€
1l 12€

Chiedete la carta dei vini