

JUST  ITALIA

MENU TRATTORIA



ALLERGENS

- We have an **allergen menu** available; please ask one of our waiters for it.
- ATTENTION! Our **basil Pesto** contains peanuts and cashews in addition to pine nuts.
- We offer **gluten-free pasta**, but please **notify us 24 hours in advance** (via email or phone) or expect a 15-20 minute wait at the restaurant, depending on kitchen demand.

VIDEO MENU

- Through this QR you can view our menu and each of our dishes in video format.



SIDE DISHES

Appetizer	<i>2 People Minimum</i>	2,90€/PERSON
Gourmet Italian Bread	<i>Puccia, Saltimbocca or Rosetta</i>	2,50€
Taralli	<i>Typical bread rings from Apulia (Italy)</i>	2,50€
Sesame Grissini		3,50€
Pizzetta del Panettiere		4,50€
Focaccia with Oregano		6,90€
White Pinsa with Garlic and Oregano		7,90€
Mix Focaccine	<i>3 small focaccinas with a variety of flavors</i>	9,90€
Dish of Grana Padano and Taralli		8,90€
Dish of Mortadella with Pistachio and Grissini		8,90€
Dish of Mortadella with Truffle and Crispy Italian Bread		9,90€

TOPPINGS

Basics	<i>Basil Pesto, Red Pesto, Olives (Taggiasche), Tuna, Anchovies, Mortadella, Cotto, Salami...</i>	+2€
Premium	<i>Truffle Sauce, Pistachio Pesto, Olive Paté (Taggiasche), Guanciale, Mozzarella Pearls, Coppa, Speck, Raw, Smoked Pancetta, Salame, 'Nduja, Eggplants in Oil...</i>	+2,50€
Extra-Premium	<i>Slices of Truffle, Burratina, Salmon, Bresaola...</i>	+3,50€



ANTIPASTI

Gourmet Bruschetta «5 Terre» with Mozzarella**8,90€**

Italian-style bread, with fresh diced Tomato, fresh Mozzarella and Basil, with a touch of garlic, like on the best terraces in Porto Venere

Gourmet Bruschetta «5 Terre» with Burrata**11,90€**

The classic Bruschetta "5 Terre" with fresh Burrata from Apulia

Dish of Gourmet Italian Olives, Mozzarella Pearls and Taralli**9,90€**

Olives (Taggiasche), Bufala Mozzarella Bocconcini and ring-shaped crackers (typical of Apulia, region of southern Italy)

Russian Salad with Guanciale**11,90€****Classic Provolone with Tomato and Oregano Sauce****11,90€****Provolone with Pancetta Affumicata****12,90€****Eggplant Parmigiana****15,90€****"Cestini" of Bresaola with Lemon Ricotta****16,90€**

Bresaola bags (Italian cured meat) filled with Bufala Ricotta with a touch of lemon, arugula and Grana Padano



Vitello Tonnato

16,90€

Slices of cooked Beef with tuna mayonnaise and capers

Beef Carpaccio Cannelloni

17,90€

Beef carpaccio in cannelloni-shaped slices, filled with creamy Bufala Ricotta, tomato, arugula and lime

Bufala Mozzarella with Tomato, Arugula and Premium Gourmet Italian Sausage

16,90€

*Bufala mozzarella (150 gr) and Italian charcuterie to choose from. You can choose one or two types, among: Mortadella de Bologna, Mortadella with Truffle, Salame Milano, Coppa and Speck (smoked ham)**You can replace the Mozzarella with Burrata (125 gr) for +€2,50*

Classic Burrata with Arugula and Tomatoes

12,90€

You can add: Dried Tomato (+€1), Basil Pesto (+€2), Olive spread (+€2,50), Black Truffle Sauce (+€2,50), Eggplant Sott'olio (+€2,50), Pistachio Pesto (+€2,50)

Burrata with Pistachio and Salmon Pesto

16,90€

Original Burrata Carbonara with Egg Cream and Crispy Guanciale16,90€



ANTIPASTI - TASTINGS

Tris de Burratinas Tasting (Ideal for 3 people)

24,90€

A Classic Burratina; a second Burratina of your choice with one of our toppings (see "toppings" at the beginning of the menu); and a third Burratina to choose between Burratina with Pistachio Pesto and Salmon, and Burratina Carbonara. The 3 Burratinas are accompanied by Taralli from Apulia

Classic Antipasti Tasting (Vegetarian Option, Ideal for 4 people)

40€

- Eggplant Parmigiana
 - Bruschetta "5 Terre" with Mozzarella
 - Burrata with Pesto or Truffle
 - Classic Provolone
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Special Antipasti Tasting (Ideal for 4 people)

50€

- Vitello Tonnato or Bresaola "Cestini" or Carpaccio Cannelloni
 - Bruschetta "5 Terre" with Burrata
 - Burratina Carbonara
 - Provolone with Pancetta Affumicata
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TAGLIERI

Gourmet Italian Cheese Selection	19,90€
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Board of Gourmet Italian Charcuterie and Cheeses	20,90€
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Board of Charcuterie with Truffle and Gourmet Italian Cheeses with Truffle	22,90€
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INSALATE

Caprese with Bufala Mozzarella	14,90€
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One of the most classic Italian salads, with slices of fresh tomato, slices of Bufala Mozzarella and basil

Mixed Salad “Melanzane Sott’olio”	15,90€
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Lettuce and dried tomato base, with Bufala Ricotta, eggplants “in oil” and olives

Burrata Salad	16,90€
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With arugula and lettuce, honey mustard sauce, dried tomato and dried fruits

Stromboli Salad	16,90€
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Lettuce and cherry tomato base, with “alla Puttanesca” vinaigrette: capers, onion, olives, anchovies and lemons

Salad with Bufala Ricotta, Salmon, sun-dried Tomato	16,90€
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Accompanied by lettuce, honey mustard sauce and nuts

Salad with Bresaola and Mozzarella Pearls	18,90€
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Italian cured meat with Mozzarella pearls, accompanied with Cherry tomatoes, lettuce and Grana Padano



PASTA

PASTA AL FORNO

Lasagna della Mamma

12,90€

The real lasagna with fresh pasta millefeuille with our bolognese and bechamel sauce

Cannelloni Ricotta e Spinaci

12,90€

Fresh egg pasta cannelloni with bechamel, ricotta and spinach filling

SHORT PASTA

Tortellini Bolognese

14,90€

Tortellini with tomato sauce and minced meat, stuffed with Mortadella and meat

Fagottini with Ricotta and Salmon *

14,90€

Our pasta stuffed with Ricotta, with salmon sauce and a citrus touch

4 Cheese Tortellini with Prosciutto Cotto and Peas

15,90€

Tortellini stuffed with Mortadella and meat, with 4 cheese sauce, cooked ham and peas

All of our pastas, except those with fish or seafood (), come with grated cheese on top. Please let the waiters know if you do not want grated cheese.*



Ravioli with Ricotta and Spinaci	15,90€
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Ravioli stuffed with Ricotta and spinach, in tomato sauce

Short Pasta with Spicy 'Nduja, Bufala Ricotta and Dried Tomato	15,90€
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With the typical cured meat of Calabrian cuisine, very spicy, made with pork and spices

Short Pasta with Sugo ai Pomodorini and Ricotta Forte	15,90€
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With a strong cottage cheese, typical of Apulia (southern Italy), creamy, spicy and slightly bitter

Casoncelli with Cream and Panceta	15,90€
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Small crescent-shaped ravioli, stuffed with Mortadella and Serrano ham, in a cream sauce with Panceta

Ravioli with Butter, Sage and Salmon *	16,90€
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Small ravioli stuffed with Ricotta and spinach, in butter sauce with salmon

Potato Ravioli with Ragù Bolognese	16,90€
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Potato ravioli, in bolognese sauce (tomato and minced meat)

Lunette Verdi with Spinach Dough	16,90€
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Our crescent-shaped pasta, stuffed with meat, with cream sauce, Gorgonzola, a touch of Speck (smoked ham) and pistachio granella

Ravioli with Truffle and Walnuts	16,90€
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Small Ravioli stuffed with sausages and meat, with cream, Italian black truffle and walnuts

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GNOCCHI

Gnocchi della Zia Rosa	15,90€
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With tomato sauce, milk cream and Mozzarella

Gnocchi Panna e Speck	15,90€
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With cream and smoked ham

Gnocchi with Pesto	15,90€
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Gnocchi Panna e Salsiccia	16,90€
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With cream and Italian pork sausage

Tartufo Gnocchi	16,90€
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With truffle and cream sauce

Gnocchi with Tomato, Salsiccia Ragù and Mushrooms	17,90€
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With tomato sauce, Italian pork sausage and Boletus

RISOTTI

Risotto with Boletus	15,90€
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Exquisite Italian risotto with Boletus

Risotto with Saffron and Smoked Speck	16,90€
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With smoked ham, typical of the Tyrol region (Alto Adige, northern Italy)

Risotto with Radicchio, Gorgonzola and Noci	16,90€
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With Chicory (usually purple vegetable), gorgonzola and walnuts

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Risotto with Salsiccia, Mushrooms and Dried Tomatoes 17,90€

With Boletus and Italian pork sausage

LONG PASTA

Spaghetti al Pomodoro e Basilico ** 10,90€

Accompanied by a tomato and basil sauce

Spaghetti with Pesto ** 13,90€

With the classic Genova basil Pesto

Spaghetti Arrabbiata 13,90€

Spaghetti accompanied by a special Pomodoro and Peperoncino spicy sauce

Spaghetti Aglio, Olio e Peperoncino 14,90€

*An Italian classic. You can add shrimp * (+3.50€)*

Tagliatelle Bolognese 14,90€

Typical Bologna dish of Tagliatelle with egg with its tomato sauce and minced meat

Tagliatelle with Mushrooms 14,90€

Egg Tagliatelle dish with mushrooms, cream and Grana Padano

Spaghetti Tricolore 15,90€

Spaghetti accompanied by a tomato sauce, Pesto alla Genovese and fresh Mozzarella pearls

All of our pastas, except those with fish or seafood (), come with grated cheese on top. Please let the waiters know if you do not want grated cheese.*

*All indicated pastas (**) can be ordered with short pasta (normally Rigatoni), subject to availability, especially on weekends and holidays.*

Spaghetti with Beef Ragù alla Napoletana	**	16,90€
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With tomato sauce and chopped beef

Spaghetti Amatriciana	**	16,90€
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Classic dish from Rome with a special tomato sauce and authentic Guanciale (of Protected Origin) from Amatrice

Spaghetti alla Puttanesca	*	16,90€
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The quintessential Mediterranean sauce, straight from the port of Naples (with olives, capers, and anchovies)

Spaghetti Cacio e Pepe		16,90€
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Our version of the classic Roman dish: spaghetti accompanied by an exquisite cheese and black pepper sauce

Spaghetti Tricolore with Burrata		17,90€
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Spaghetti accompanied by a delicious tomato sauce, Pesto alla Genovese and Burrata Stracciatella

Original Spaghetti Carbonara	**	18,90€
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With egg cream, authentic crunchy Guanciale and Pecorino Romano

Spaghetti Cacio e Pepe with Trufa		19,90€
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With an exquisite cheese and black pepper sauce, truffle sauce and truffle slices

Spaghetti Carbonara with Salmon	*	19,90€
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With egg and Salmon cream

Spaghetti Carbonara with Truffle	**	20,90€
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With egg cream, authentic crunchy Guanciale, Pecorino Romano, truffle sauce and truffle slices

All of our pastas, except those with fish or seafood (), come with grated cheese on top. Please let the waiters know if you do not want grated cheese.*

*All indicated pastas (**) can be ordered with short pasta (normally Rigatoni), subject to availability, especially on weekends and holidays.*

**Spaghetti with Pistachio Pesto, Red
and Yellow Tomatoes and Prawns ***

20,90€

Spaghetti with Pistachio Pesto, Burrata and Pancetta

20,90€

Spaghetti with Pistachio Pesto, Mozzarella and Salmon *

20,90€

All of our pastas, except those with fish or seafood (), come with grated cheese on top.
Please let the waiters know if you do not want grated cheese.*

PINSAS

The lightest and crispiest Rome Pizza!

CLASSIC PINSAS

Pinsa Margherita

12,90€

With a tomato base and Mozzarella fior di Latte and basil

Pinsa Prosciutto Cotto

14,90€

*With a tomato, Mozzarella fior di Latte base, and cooked ham. You can
order it with Mortadella Bologna instead of Prosciutto Cotto at no
additional cost, or with Mortadella with Truffle for +2€*

Pinsa Tricolore with Pesto

15,90€

With a tomato base, Mozzarella fior di Latte and basil Pesto

Vegetarian Pinsa

15,90€

With a tomato base, Mozzarella fior di Latte, eggplant, tomatoes and onion

Pinsa Tonno e Cipolla

15,90€

With a tomato base, Mozzarella fior di Latte, tuna and onion



Pinsa Diavola with Salame Piccante	15,90€
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With tomato base, Mozzarella fior di Latte and spicy sausage

Pinsa 4 Formaggi	15,90€
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Based on different cheeses, without tomato

Pinsa Speck e Scamorza Affumicata	16,90€
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With a tomato base, smoked cheese and smoked ham

Pinsa Prosciutto Cotto e Funghi Porcini	17,90€
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With tomato base, Fior di Latte Mozzarella, cooked ham and Boletus

Pinsa Capricciosa	18,90€
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With a tomato base and Mozzarella fior di Latte, cooked ham, artichokes, Boletus and olives

Pinsa Provola, Patate e Pancetta	18,90€
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With a tomato and smoked cheese base, boiled potatoes and smoked pancetta

SPECIAL PINSAS

Pinsa Calabresa el Diablo	18,90€
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With a tomato base, Mozzarella fior di Latte, spicy oil, basil and 'Nduja (spicy cured meat from Calabria, southern Italy): especially spicy

Pinsa Amatriciana	18,90€
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With a tomato base, Fior di Latte Mozzarella and crunchy authentic Roman Guanciale



Pinsa Prosciutto Crudo di Parma	18,90€
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With a tomato base, Fior di Latte Mozzarella, Prosciutto Crudo (Serrano ham), arugula, Pomodorini and Grana Padano

Pinsa with Bresaola	19,90€
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With a tomato base, Fior di Latte Mozzarella, arugula, Pomodorini, Grana Padano and Italian Cecina

Burrata Pinsa with Mortadella with Pistachio	19,90€
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With a Burrata Stracciatella base (without tomato), Mortadella with pistachio, accompanied by pistachio granella

Pinsa Provola, Patate e Salsiccia	19,90€
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With a base of smoked cheese (without tomato), cooked potatoes and Italian pork sausage

Pinsa Scamorza with Patate e Porchetta	19,90€
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With a tomato and smoked cheese base, boiled potatoes and Porchetta (oven roasted pork)

Pinsa Cacio e Pepe con Speck	19,90€
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With a base of Pecorino cream (sheep's cheese), black pepper and smoked ham

Original Pinsa Carbonara	19,90€
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With an egg cream base and crispy Guanciale

Pinsa with Pecorino with Truffle, Mortadella with Truffle and Salame with Truffle	20,90€
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With a tomato base and Mozzarella fior di Latte, Mortadella with truffle, Salami with truffle and Sheep's Cheese with truffle

Pinsa "The Queen" by Just Italia	21,90€
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With a tomato base and Fior di Latte Mozzarella, Apulian Burrata, Pomodorini, Mortadella with pistachio, Basil Pesto and pistachio granella



PINSA TASTING

Pinsa Napoli-Genova

14,90€

Half Margherita and half Tricolore with Pesto

Pinsa Milano-Torino

16,90€

Half spicy Diavola and half Prosciutto e Funghi

Pinsa Parma-Bologna

17,90€

Half Prosciutto Crudo and half Mortadella Bologna

Pinsa Roma Fori Imperiali

19,90€

Half Porchetta and half Amatriciana

Pinsa Roma Trastevere

19,90€

Half Carbonara and half Cacio e Pepe with Speck

MEAT

Each dish comes with a garnish, to choose between:

- *Baked potatoes*
- *Mixed lettuce and tomato salad*

You can add an additional garnish for €3.

Beef Cheek Stew with Peas	17,90€
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Roast Beef with Lime Mayonnaise	18,90€
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With arugula, tomatoes and Grana Padano shavings

Grilled Beef Sausage	18,90€
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3 pieces of Italian pork sausage, grilled with red wine

Grilled Porchetta	19,90€
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Typical dish from central Italy: oven-roasted pork fillet with spices, cooked on the grill

