

*English*



*Ristorante*

*Il*

*Gufo*



Unlike how modern symbology portrays it,  
in the past, hearing the owl's song was considered a good omen,  
as well as a bearer of luck and wealth.

I decided it was this charming animal to symbolize my restaurant,  
so that it can lead to me, as to you,  
the same luck.

Welcome to Gufo

*Andrea*

**In Our kitchen  
all dishes are prepared  
with great care following  
the typical recipes of traditional Italian cuisine:**

## Starters

<b>Starter il Gufo</b> (Mixed land-sea mix for 2 people) *      	<b>€ 25,00</b>
(Salad sea, shrimp cocktail, meat carpaccio salada, crostini with peperonata and scamorza, Taggiasca olives, pecorino, burrata)	
<b>Caprese with buffalo mozzarella</b> * 	<b>€ 10,00</b>
(buffalo mozzarella, tomatoes, basil)	
<b>Tomato bruschetta</b> * 	<b>€ 6,00</b>
(coppery tomato, basil, garlic-flavored oil)	
<b>Warm croutons with tuscan lard</b> * 	<b>€ 8,00</b>
<b>Mixed cold cuts platter</b> * 	<b>€ 13,00</b>
(raw ham, speck, bresaola, mortadella, salami Felino)	
<b>Mixed cheese platter</b> * 	<b>€ 13,00</b>
(brie, grana padano, zola, tete de moin, pecorino)	
<b>Carpaccio of carne salada (beef), rocket and parmesan shavings</b> * 	<b>€ 14,00</b>
<b>Vegetarian puff pastry tart with cream cheese</b> *   	<b>€ 10,00</b>
(spinach, ricotta, eggs, parmesan)	
<b>Octopus and potatoes salad</b> *  	<b>€ 15,00</b>
<b>Seafood salad (octopus, squid, prawns)</b> *   	<b>€ 14,00</b>
(oil, garlic, parsley, lemon)	
<b>Smoked swordfish, tuna and salmon</b> * 	<b>€ 14,00</b>
(iceberg lettuce, radicchio)	
<b>Shrimp cocktail</b> *     	<b>€ 12,00</b>
(iceberg, prezzemolo, ramati)	
<b>Norwegian salmon tartare</b> *** * 	<b>€ 22,00</b>
(oil and salt)	

\* Allergens

\*\*\* Certificate for raw tasting

**Cover charge 3,00 €**

# Pasta & Co.

- Handmade Gufo maccheroni (homemade pasta rolled by hand) € 13,00  
with the “ferretto”) \*     (with stewed ribs creamed with seasoned pecorino cheese and pepper)
- Mezze maniche with aubergines, tomatoes and pecorino cheese \*    € 10,00  
(chili pepper, garlic-flavored oil)
- Fresh pasta “orecchiette” with turnip greens \*    € 10,00  
(chili pepper, anchovies, garlic)
- Pappardella with ragù (beef) \*    € 14,00
- Risotto with porcini mushrooms \*    € 13,00  
(parsley, garlic-flavored oil)
- Handmade potato gnocchi \*     € 13,00  
(with parmesan cheese sauce)
- Ravioloni with Asiago and radicchio filling with fresh tomato and basil \*     € 14,00
- Handmade spaghetti with clams \*     € 18,00  
(parsley, pepper)
- Basil risotto with burrata, Sicilian red prawns and lemon zest € 18,00  
\*     
- Handmade spaghetti with whole lobster \*      € 28,00  
(basil, tomato, brandy, chili pepper)
- Fresh pasta “tagliolini” squid ink with king prawns, swordfish, squid and prawns \*        € 20,00  
(cherry tomatoes, basil)
- Calamarata \*    € 18,00  
(giant squid, fresh chili pepper, parsley, tomatoes)
- Fresh pasta bellies stuffed with scallops and prawns served with calamari and cherry tomatoes and basil \*       € 16,00

\* Allergens

# Main Courses

Sliced beef fillet	€ 30,00
Grilled beef fillet	€ 30,00
Milanese-style veal cutlet beaten like elephant ear *   	€ 28,00
Beef fillet with green pepper *      (green pepper, brandy, parsley, radicchio and crostini)	€ 32,00
Beef tartare *    (parsley, lemon, oil, salt and pepper)	€ 30,00
Grilled vegetables with piedmontese tomino *  (courgettes, peppers, aubergines)	€ 13,00
Mixed salad with buffalo, cherry tomatoes, carrots, tuna, olives and corn *  	€ 12,00
Sea bass fillet with porcini mushrooms *     (celery, black pepper, parsley, white wine, vegetable broth)	€ 24,00
Seafood grill (king prawns, scampi, swordfish, squids)* *    	€ 28,00
Grilled king prawns skewer *   (iceberg lettuce, parsley, sliced lemon)	€ 25,00
Fried squids and shrimps *     (fried courgettes)	€ 20,00
Grilled swordfish steak *  (parsley)	€ 18,00
Fresh grilled tuna fillet*** *  (parsley)	€ 22,00
Baked Norwegian salmon fillet in foil with lemon and parsley * 	€ 22,00

# Side Dishes

Mixed salad (iceberg lettuce, radicchio, carrots, cherry tomatoes)	€ 5,00
French fries**	€ 5,00
Grilled vegetables (aubergines, courgettes, peppers)	€ 7,00
Sauteed spinach	€ 5,00

\* Allergens

\*\* Manufactured by third parties

\*\*\* Certificate for raw tasting

# Our Homemade Desserts

Nutella and coconut semifreddo on a hazelnut brittle *	🌾 🥚 🥛 🥜 🍫	€ 7,00
Tiramisù *	🌾 🥚 🥛	€ 7,00
(ladyfingers, mascarpone, coffee)		
Apple pie with custard *	🌾 🥚 🥛	€ 7,00
(cinnamon, powdered sugar)		
Panna cotta with caramel sauce *	🥛	€ 7,00
(berries or chocolate)		
Cheesecake *	🌾 🥚 🥛 🥜 🥛	€ 7,00
(plain or berries or chocolate)		
Pistachio cake with vanilla sauce *	🌾 🥚 🥛 🥜 🥛 🥛	€ 7,00
Meringue with chocolate sauce** *	🥚 🥛 🌾 🥛 🥜	€ 7,00
Lemon sorbet *	🥛 🥛 🥜 🥜	€ 5,00
Ice-cream **	🥛	€ 6,00
(with cream or lemon or green apple)		
Fruit		€ 6,00
(Pineapple and strawberries)		
Gluten-free and lactose-free apple tart **	🥚 🥜	€ 8,00
Gluten- and lactose-free brownies with pears and chocolate *	🥚	€ 8,00

## Dessert Wines\*

Denomination and blend	Origin	
Pantelleria Moscato	Sicily	€ 24,00
Pantelleria Passito by the glass with cantucci *	🌾 🥚 🥛 🥜 Sicily	€ 5,00
Zibibbo by the glass with cantucci *	🌾 🥚 🥛 🥜 Sicily	€ 5,00
<b>Coffee</b>		€ 3,00
<b>Barley *</b>	🥜 🥛	€ 3,00
<b>Ginseng *</b>	🥜 🥛	€ 3,00

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# Pizza

*Always loved by everyone for taste, tradition and simplicity,  
pizza is the typical dish of Italian cuisine.*

*Years of experience led me to find a formula  
to be able to offer a truly special pizza, maintaining  
the canons of true Italian tradition.*

*The choice of ingredients is fundamental, 100% Italian,  
always of the highest quality, as well as the type of flour,  
which allows me a natural leavening for up to 72 hours.*

*Dosages, timing and lastly a special attention  
in preparation of the dough, they make my pizza  
a quality and highly digestible product.*


*Trusting to be able to satisfy your palate,  
I wish you good appetit.*









# Our Gourmet Pizzas

<b>Marinara</b> (tomato, garlic, origan) * 	€ 7,00
<b>Sicilian</b> (tomato, anchovies, capers, origan, olives) *  	€ 9,00
<b>Margherita</b> (tomato and mozzarella cheese) *  	€ 9,00
<b>Napoletana</b> (mozzarella cheese, tomato, anchovies, origan) *   	€ 10,00
<b>Prosciutto</b> (mozzarella cheese, tomato, ham) *  	€ 10,00
<b>Würostel</b> (mozzarella cheese, tomato, würostel) *  	€ 10,00
<b>Zola</b> (mozzarella cheese, zola) *  	€ 10,00
<b>Rucola</b> (mozzarella cheese, tomato, rocket salad) *  	€ 10,00
<b>Pesto e brie</b> (mozzarella cheese, pesto, brie) *  	€ 10,00
<b>Diavola</b> (mozzarella cheese, tomato, spicy salami) *  	€ 10,00
<b>Salsiccia</b> (mozzarella cheese, tomato, sausage) *  	€ 10,00
<b>Patatine</b> (mozzarella cheese, tomato, french fries) *  	€ 10,00
<b>Prosciutto e funghi</b> (mozzarella cheese, tomato, ham, mushrooms) *  	€ 11,00
<b>Nduja calabrese</b> (mozzarella cheese, tomato, nduja) *  	€ 10,00
<b>Ai formaggi</b> (mozzarella cheese, zola, smoked cheese, grana) *  	€ 10,00
<b>Pomodorini</b> (mozzarella cheese, tomato, cherry tomatoes) *  	€ 10,00
<b>Romana</b> (tomato, mozzarella cheese, anchovies, capers, origan, olives) *   	€ 10,00
<b>Quattro stagioni</b> (mozzarella cheese, tomato, ham, artichokes, mushrooms, olives) *  	€ 11,00
<b>Spinaci e ricotta</b> (mozzarella cheese, tomato, spinaches and ricotta cheese) *  	€ 10,00
<b>Crudo</b> (mozzarella cheese, tomato, raw ham) *  	€ 12,00
<b>Speck</b> (mozzarella cheese, tomato, speck) *  	€ 12,00
<b>Vegetariana</b> (mozzarella cheese, tomato, grilled zucchini, aubergines and pepperoni) *  	€ 11,00
<b>Tonno</b> (mozzarella cheese, tomato, tuna) *   	€ 10,00
<b>Bismark</b> (mozzarella cheese, tomato, ham, egg) *   	€ 10,00
<b>Capricciosa</b> (mozz. cheese, tomato, ham, mushrooms, artichokes, olives, capers, anchovies, origan) *   	€ 12,00
<b>Bresaola</b> (mozzarella cheese, tomato, bresaola) *  	€ 12,00
<b>Funghi porcini</b> (mozzarella cheese, tomato, porcini mushrooms) *  	€ 12,00
<b>Bufala</b> (mozzarella cheese, tomato, buffalo mozzarella cheese) *  	€ 13,00
<b>Mare</b> (mozzarella cheese, tomato, sea salad) *     	€ 13,00
<b>Il gufo</b> (mozzarella cheese, tomato, buffalo mozzarella cheese, nduja, bacon) *  	€ 13,00
<b>Mortadella</b> (mozzarella cheese, tomato, mortadella, burrata, pistachio) *   	€ 15,00
<b>Calzone liscio</b> (mozzarella cheese, ham) *  	€ 10,00
<b>Calzone farcito</b> (mozzarella cheese, ham, mushrooms, artichokes) *  	€ 11,00
<b>Calzone ai formaggi</b> (mozzarella cheese, zola, smoked cheese, grana) *  	€ 11,00

\* Allergens














# Beverages




Mineral Water 0,50 l		€ 2,50
Drinks		€ 4,00
Beers in bottles *  		
Unfiltered Ichnusa, Ceres, Forst 0% alcool, Weissbier		€ 6,00
Ipa in bottle *  		from € 6,00
<b>Draft beers</b> *  		
Forst		
(blonde)	small	€ 4,00
	medium	€ 6,00
Red Forst		
(double malt)	small	€ 5,00
	medium	€ 7,00
<b>Wine on tap</b> * 		
White Wine	Glass	€ 5,00
	1/2 litre	€ 7,00
	1 litre	€ 12,00
<b>Still wine by the glass</b> * 		
<u>White "Passerina"</u>		€ 5,00
<u>Red "Montepulciano d'Abruzzo"</u>		€ 5,00



Here is the list of 14 foods or products that cause allergies or intolerances:

1.  gluten-containing cereals such as wheat, rye, barley, oats, spelled, kamut and their derived strains and derivative products;
2.  shellfish and shellfish-based products;
3.  eggs and egg products;
4.  fish and fish products;
5.  peanuts and peanut products;
6.  soy and soy products;
7.  milk and milk products (including lactose);
8.  nuts such as almonds, hazelnuts, walnuts, pistachios and their products;
9.  celery and celery products;
10.  mustard and mustard products;
11.  sesame seeds and sesame seed products;
12.  sulfur dioxide and sulphites in concentrations higher than 10 mg / kg or 10 mg / liter in terms of total sulfur dioxide;
13.  lupins and lupine products;

14.  shellfish and shellfish-based products

To avoid unpleasant inconveniences, please inform our staff both in the case of allergies, food intolerances and if you are following a vegetarian or gluten-free diet. We are prepared to advise you in the best way.

Customers are advised that for seasonal reasons some products may be frozen and in any case chilled.



Air-conditioned local

Closed on Monday

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[www.ristoranteilgufo.it](http://www.ristoranteilgufo.it)



Rete: RISTORANTE IL GUFO  
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