Cooking is an exciting journey through
the senses, an experience that captures
the heart and the palate with every taste.
Food for us is much more, it is a memory,
an emotion, a person we love.

This is why the food that you are going to eat
is a reference to the true Italian tradition,
everything is made from scratch and with love,
exactly as our nonne did.

STUZZICHINI

BRUSCHETTA CON POMODORINI E BASILICO 8

HOMEMADE BREAD RUBBED WITH GARLIC, TOPPED WITH MIXED CHERRY TOMATOES, BLACK BASIL, EXTRA VIRGIN OLIVE OIL AND SALT - V, DF, NF

PANE, BURRO E ALICI 27

HOMEMADE BREAD, SALTED BUTTER "DEL BOCIA", CETARA ANCHOVIES (45G) - NF

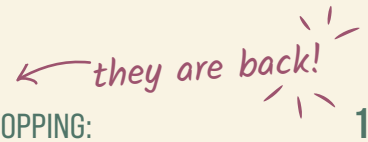
GNOCCO FRITTO 8

FRIED DOUGH, PROSCIUTTO DI PARMA, SQUACQUERONE CHEESE - NF

SUPPLÌ 9

CRUMBED RICE BALL FILLED WITH BOLOGNESE, FIOR DI LATTE, PARMIGIANO - NF

CROCCHETTE DI PATATE



FRIED POTATO CROQUETTES. CHOOSE YOUR TOPPING: 12

- MORTADELLA AND PISTACHIO
- CACIO E PEPE CREAM, WITH CRUNCHY GUANCIALE - NF

BREAD BASKET 8

OUR BREAD IS MADE IN HOUSE. A SELECTION OF FOCACCIA, BREAD AND CRACKERS

10% surcharge on Sundays, 15% surcharge on public holidays.

ANTIPASTI

CARNE CRUDA 28

STOCKYARD WAGYU PETIT TENDER TARTARE WITH LIME MAYO, LIME ZEST, CONFIT TOMATOES AND FRIED CAPERS, TARALLO CRUMBLE - GFO, DF, NF

CARPACCIO DI TONNO 28

SLICED TUNA (SASHIMI GRADE), MANGO AND JALAPENO GEL, CAPER POWDER - GF, DF, NF

CAPRESE 25

HEIRLOOM TOMATOES WITH BURRATA, FRISELLA BREAD, SWEET AND SOUR ONIONS, FRESH BASIL - V, NF, VGO

SEPPIA MADE IN CASA 27

SQUID SERVED WITH BROAD BEAN AND GREEN BEAN COULIS - GF, DF, NF

CUOPPO 29

RICE FLOUR FRIED SEAFOOD, CALAMARI, WHITEBAIT, PRAWNS, CARROTS, ZUCCHINI - GF,DF, NF

GF=gluten free, GFO=gluten free option, VG=vegetarian option, V=vegetarian, VGO=vegan option, DF=dairy free, NF=nut free

PASTA

Pasta has always been at the heart of our kitchen.
For years, Annapaola worked as a sfoglina, crafting fresh pasta by hand in prestigious Italian restaurants. Today, that tradition continues at Made in Casa, where our pasta is made in-house, hand-shaped or freshly extruded. No packets, no shortcuts.
Just flour, eggs, time and a little Italian soul.

SPAGHETTI ALLE VONGOLE — 42

summer favourite

SPAGHETTI WITH CLAMS, BOTTARGA AND FERMENTED GARLIC - GFO, DF, NF

GNOCCHETTI ALLA CREMA DI SCAMPI — 54

an '80s classic, our way

POTATO GNOCCHI WITH FRESH SCAMPI BISQUE,CREAM AND A TOUCH OF TOMATO, TOPPED WITH ONE WHOLE SCAMPO - NF, GFO

TAGLIATELLE ALLA BOLOGNESE — 42

TAGLIATELLE, SLOW COOKED VEAL & BEEF MINCE IN TOMATO SUGO - GFO, DF, NF

RISOTTO AGLI ASPARAGI — 42

RISOTTO WITH ASPARAGUS IN TWO TEXTURES, 24 MONTHS PARMIGIANO REGGIANO, TOPPED WITH CRUNCHY PARMA PROSCIUTTO - GF, VO, VGO, NF

CAPPELLACCI ALLA NORMA — 42

RICOTTA FILLED RAVIOLI, NORMA SAUCE OF TOMATO AND FRIED EGGPLANT, SALTED RICOTTA, FRIED EGGPLANT CHIPS AND FRESH BASIL - V, NF

CASERECCE ALLA GENOVESE — 38

CASERECCE WITH PORK AND ONIONS SLOW-COOKED FOR 6-7 HOURS, A TRADITIONAL NEAPOLITAN DISH - GFO, NF, DF

Gluten free handmade gnocchi available +5
Cross-contamination and allergens cannot be guaranteed

SECONDI

BISTECCA FRITTA (FOR 2 PEOPLE) **1KG/165**
SIGNATURE CRUMBED T-BONE FRIED IN CLARIFIED BUTTER
(ASK OUR WAITER FOR AVAILABLE SIZES) - NF
signature

QUAGLIA **42**
ROASTED QUAIL, SAUTEED ASPARAGUS, CHERRY JUS - GF, NF

POLPO GRIGLIATO **38**
GRILLED FREMANTLE OCTOPUS, CAPSICUM & CHILLI SAUCE,
STRACCIATELLA, TOPPED WITH BASIL CRUMBLE - GFO, NF

PESCE DEL GIORNO **48**
SLOW-COOKED MARKET FISH, SAUTEED ENDIVE WITH SWEET AND SOUR
ONIONS, TAGGIASCHE OLIVES GF, DF, NF

FROM THE GRILL

STOCKYARD ANGUS T-BONE SHORT LOIN MB3 **1KG/155**
SERVED WITH JUS ON THE SIDE
(ASK OUR WAITER FOR AVAILABLE SIZES) - GF, DF, NF

STOCKYARD PREMIUM WAGYU RUMP MB8 250G **70**
SERVED WITH JUS ON THE SIDE - GF, DF, NF

CONTORNI

PATATINE FRITTE 13
FRIES, HOMEMADE MAYONNAISE AND KETCHUP - GF, DF, NF, VG

INSALATA RUCOLA E PERE 18
ROCKET AND PEAR SALAD, WALNUTS, SHAVED PARMIGIANO,
BALSAMIC REDUCTION, PARMIGIANO CREAM - GF, V, VGO

ASPARAGI 13
SAUTEED ASPARAGUS - GF, DF, NF, VG,

INDIVIA 13
SAUTEED ENDIVE WITH SWEET AND SOUR ONIONS,
TAGGIASCHE OLIVES - GF, DF, NF, VG

SET MENU "TERRA"

available in multiple of 2 (2, 4, 6 etc.)
90 per person

CARNE CRUDA

STOCKYARD WAGYU PETIT TENDER TARTARE WITH LIME MAYO, LIME ZEST, CONFIT TOMATOES AND FRIED CAPERS, TARALLO CRUMBLE - GFO, DF, NF

CAPPELLACCI ALLA NORMA

RICOTTA FILLED RAVIOLI, NORMA SAUCE OF TOMATO AND FRIED EGGPLANT, SALTED RICOTTA, FRIED EGGPLANT CHIPS AND FRESH BASIL - NF

QUAGLIA

ROASTED QUAIL, SAUTEED ASPARAGUS, CHERRY JUS - GF, NF

PROFITEROLES

CHOUX PASTRY FILLED WITH VANILLA WHIPPED CREAM,
GLOSSY CHOCOLATE GLAZE - NF, V

SET MENU "MARE"

available in multiple of 2 (2, 4, 6 etc.)
90 per person

CARPACCIO DI TONNO

SLICED TUNA (SASHIMI GRADE), MANGO AND JALAPENO GEL,
CAPER POWDER - GF, DF, NF

SPAGHETTI ALLE VONGOLE

SPAGHETTI WITH CLAMS, BOTTARGA AND FERMENTED GARLIC - GFO, DF, NF

POLPO GRIGLIATO

GRILLED FREMANTLE OCTOPUS, CAPSICUM & CHILLI SAUCE,
STRACCIATELLA, TOPPED WITH BASIL CRUMBLE - GFO, NF

PROFITEROLES

CHOUX PASTRY FILLED WITH VANILLA WHIPPED CREAM,
GLOSSY CHOCOLATE GLAZE - NF, V

DOLCI

TIRAMISU' 19
MASCARPONE CREAM, ESPRESSO, SAVOIARDI - NF, V

PROFITEROLES 10
CHOUX PASTRY FILLED WITH VANILLA WHIPPED CREAM,
GLOSSY CHOCOLATE GLAZE - NF, V

CROSTATINA RICOTTA E CILIEGIE 15
CHOCOLATE PASTRY TART FILLED WITH RICOTTA AND CHERRIES,
CHERRY COULIS - V, NF

BISCOTTI E PASSITO *nonna style* 19
SELECTION OF HOMEMADE BISCUITS, SICILIAN DESSERT WINE - V

AFFOGATO 15
ESPRESSO, VANILLA GELATO - GF, NF, V
WITH FRANGELICO **+7**

ESPRESSO 4

DIGESTIVI E AMARI

Montenegro	13
Vecchio Amaro del Capo	13
Amaro Lucano	13
Rupes	13
Mirto	13
Limoncello	13
Baileys	13
Frangelico	13
Disaronno	13

GRAPPE

	30ml
Grappa Bianca	13
Grappa Riserva	15
Grappa Premium	25

At Made in Casa, Italy is more than a flavour, it is a feeling. It unfolds through taste and aroma, through the beauty that meets your eyes and the textures beneath your fingertips. From food lovingly made by hand to the paintings around you, every detail invites you to slow down and savour the moment.

Let your gaze wander between courses.
Our dining room is also an intimate gallery, where Italian artists share their stories in colour, light and brushstrokes. Curated by Art in Habit, which brings art into galleries and restaurants, these exhibitions change every two to three months, offering something new to discover.

And if a painting stays with you long after the last bite, it need not remain a memory: every work on display is available to purchase and take home.

A taste of Italy, a moment of beauty, a story to carry with you.

artsinhabit.com

This space hosts a curated selection of Italian contemporary art. The works are part of a ongoing project designed to bring art into everyday life: to be experienced, not only observed.

Grazie