

APERTIVI

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| BELLINI Prosecco and peach puree | 130 |
| APEROL SPRITZ Aperol, prosecco, soda and orange | 135 |
| DRY MARTINI Gin, dry vermouth and green olive | 135 |
| NEGRONI Gin, campari and martini rosso | 135 |
| AMERICANO Campari, martini rosso and soda | 130 |

ANTIPASTI

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| ANTIPASTO DELLA CASA Mixed Italian starters from selected regions Shared for two people | 175 300 |
| VITELLO TONNATO Thin slices of roasted veal with arugula and a sauce made on tuna, pantelleria capers, eggs, pepperoncino, garlic and green sicilian olives | 150 |
| CARNE CRUDA Raw beef with egg yolk, arugula, lemon mayonnaise, roasted garlic, pomodorini, red onion, pantelleria capers, parsley, pepperoncino and parmigiano reggiano | 160 |
| BURRATINA CON POMODORINI PIENNOLO E PANCETTA Handmade burratina with piennolo pomodorini sauce, crispy pancetta, peperoncino, olive oil, oregano and deep-fried basil | 145 |
| BRUSCHETTA ALLA ROMANA Garlic toast with tomatoes, olive oil, onions and basil | 125 |
| MOZZARELLA CAPRESE Mozzarella di bufala salicella DOP with pomodorini, roasted itrana olives, olive oil, oregano and basilica | 160 |
| CARPACCIO ITALIANO Fillet of beef carpaccio with a gentle mustard sauce, olive oil, celery, lemon and parmigiano reggiano | 185 |

PASTA

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| PAPPARDELLE AL RAGÙ DI CINGHIALE Pappardelle with wild boar ragout, itrana olives, rosemary, red wine, pomodorini, peperoncino, garlic and pecorino toscano | 210 |
| SPAGHETTI ALLA CARBONARA Spaghetti with crispy guanciale and pecorino romano from amatrice, egg yolk and black pepper. "Carbonara is salty with lots of pepper and no cream" | 190 |
| PASTA MEDUSA Penne Rigate with fillet of beef, mustard, mushrooms, crème fraiche, cream and white wine | 235 |
| TORTELLONI AL GORGONZOLA E NOCI Fresh spinach and ricotta stuffed tortelloni with gorgonzola, cream, parmigiano reggiano, arugula and walnuts | 210 |
| RIGATONI ALLA CALABRESE Rigatoni with salsiccia piccante, 'ndujà, eggplant, tomato sauce, peperoncino, garlic and smoked buffalo mozzarella (Spicy) | 190 |
| SPAGHETTI AL ALL'ARAGOSTA Spaghetti with lobster, garlic, peperoncino, white wine, tomato based lobster sauce and dash of cognac | 245 |
| TAGLIATELLE MARE E MONTI Tagliatelle with scampi, truffle cream, porcini mushrooms, mushrooms, cream, thyme and a splash of tomato sauce | 225 |

RISOTTO

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| RISOTTO ALLO ZAFFERANO E SCAMPI Saffron risotto with scampi, zucchini, thyme, parmigiano reggiano and white wine | 210 |
| RISOTTO ALLA BOSCAIOLA Risotto with mushroom mushrooms, portobello, chanterelles, mushrooms, kale, fried oyster mushrooms, parmigiano reggiano, white wine and pecorino toscano | 210 |

PESCI

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| SALMERINO CON RISOTTO ALL'ARAGOSTA Grilled char fillet with fried porcini mushrooms, portobello, mushrooms, white wine, garlic, peperoncino and leaf parsley. Served with creamy lobster risotto | 280 |
| TONNO ALLA SICILIANA Grilled tuna with Sicilian caponata on eggplant, paprika, zucchini, potatoes, pomodorini, white wine, onions, pantelleria capers, garlic and peperoncino | 275 |

CARNI

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| FILETTO D'AGNELLO AL ROSMARINO Rosemary grilled lamb fillet with browned garlic butter, chickpea puree and red wine sauce. Served with potato and jerusalem artichoke gratin | 290 |
| SCALOPPINE AL VINO BIANCO Veal schnitzel with white wine sauce, smoked scamorza, pomodorini and broccoli. Served with tagliatelle alfredo | 290 |
| PETTI DI POLLO AL MARSALA Corn chicken fillet on the bone with marsala wine, tomato sauce, mushrooms, garlic and peperoncino. Served with thyme roasted root vegetables | 250 |
| FILETTO DI BUE AROMATICO Pancetta wrapped fillet of beef medallions with herbs, baked pomodorini and red wine and pine nut sauce. Served with grilled polenta with gorgonzola | 330 |

SECONDO VEGETARIANO

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| MELANZANE ALLA PARMIGIANA Oven baked eggplant with fior di latte mozzarella, tomato sauce, parmigiano reggiano, garlic and basilica | 220 |
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CONTORNI

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| PANE ALL'AGLIO Grilled bread with garlic, parsley and olive oil | 35 |
| INSALATA DI POMODORINI E CIPOLLA Pomodorini salad with red onion, basil, parsely and olive oil | 50 |
| INSALATA VERDE Mixed green salad | 50 |
| BROCCOLI AL PEPERONCINO Fried broccoli with peperoncino and garlic | 50 |
| SPINACI AL BURRO Butter fried spinach | 60 |

DOLCI

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| TIRAMISÙ Tiramisù | 90 |
| PANNA COTTA AI LAMPONI E NUTELLA Raspberry panna cotta with nutella sauce and caramelized pecans | 85 |
| TORTA AL CIOCCOLATO Homemade chocolate cake with mint marinated raspberries and whipped cream | 85 |
| SORBETTO AL LIMONE A scope of lemon sorbet | 40 |
| GELATO ITALIANO A scope of chocolate, pistachio or vanilla ice cream | 40 |
| TARTUFO NERO Dark chocolate truffle | 30 |
| CANNOLO SICILIANO Pastry tube filled with sweetened ricotta cream, lemon, pistachios and chocolate | 40 |

FORMAGGIO

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| FORMAGGI MISTI Cheese platter with parmigiano reggiano, pecorino and gorgonzola piccante. Served with fig marmalade, grapes and crackers | 135 |
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We are a cash-free restaurant

ITALIANO

R I S T O R A N T E



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