

APERTIVI

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

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, peperoncino, garlic and green sicilian olives	150
BURRATINA CON POMODORINI PIENNOLO E PANCETTA Handmade burratina with piennolo pomodorini sauce, crispy pancetta, peperoncino, olive oil, oregano and deep-fried basil	150
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	165
CARPACCIO ITALIANO Fillet of beef carpaccio with a gentle mustard sauce, olive oil, celery, lemon and parmigiano reggiano	185

PASTA

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"	195
PASTA MEDUSA Penne Rigate with fillet of beef, mustard, mushrooms, crème fraiche, cream and white wine	245
TORTELLONI AL GORGONZOLA E NOCI Fresh spinach and ricotta filled tortelloni with gorgonzola, cream, parmigiano reggiano, arugula and walnuts	225
RIGATONI ALLA CALABRESE Rigatoni with salsiccia piccante, 'ndujà, eggplant, tomato sauce, peperoncino, garlic and smoked buffalo mozzarella (Spicy)	195
SPAGHETTI AL ALL'ARAGOSTA Spaghetti with lobster, garlic, peperoncino, white wine, tomato based lobster sauce and dash of cognac	250
TAGLIATELLE MARE E MONTI Tagliatelle with scampi, truffle cream, porcini mushroom, mushrooms, cream, thyme and a splash of tomato sauce	230

RISOTTO

RISOTTO ALLA BOSCAIOLA Risotto with salsiccia sausage, porcini mushrooms, portobello, chanterelles, mushrooms, kale, white wine and parmigiano reggiano	235
---	-----

PESCI

SALMERINO CON RISOTTO ALL'ARAGOSTA Grilled char fillet with fried porcini mushrooms, portobello, mushrooms, white wine, thyme, garlic and peperoncino. Served with creamy lobster risotto	275
TONNO ALLA SICILIANA Grilled tuna with sicilian caponata on eggplant, bell peppers, zucchini, potatoes, pomodorini, white wine, onions, pantelleria capers, garlic and peperoncino	275

CARNI

COSTOLETTE D'AGNELLO CON PARMIGIANA Grilled lamb racks with roasted garlic sauce and oven-baked eggplant with fior di latte mozzarella, tomato sauce, parmigiano reggiano, garlic and basil	295
SCALOPPINE AL GORGONZOLA Veal schnitzel with gorgonzola piccante, cream, white wine and broccoli. Served with rosemary fried potatoes	295
PETTI DI POLLO ALLA SORRENTINA Chicken fillet with buffalo mozzarella, piennolo tomato sauce, pomodorini, white wine, garlic, peperoncino and basil. Served with gnocchi di patate	250
FILETTO DI BUE AL MARSALA E FUNGHI PORCINI Grilled beef tenderloin tournedos with marsala sauce, porcini mushrooms and mushroomson a bed of butter-fried spinach. Served with mashed potatoes	335

SECONDO VEGETARIANO

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

CONTORNI

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

TIRAMISÚ Tiramisú	90
PANNA COTTA ALLA VANIGLIA Vanilla panna cotta with wild berries and grated chocolate	85
TORTA AL CIOCCOLATO Chocolate cake with mint marinated raspberries and whipped cream	85
SORBETTO AL LIMONE A scope of lemon sorbet	40
GELATO ITALIANO A scope of cioccolato, pistachio or vanilla ice cream	40
TARTUFO NERO Dark chocolate truffle	30
FORMAGGI MISTI Cheese platter with parmigiano reggiano, pecorino and gorgonzola piccante. Served with fig marmalade, grapes and crackers	135

