

APERTIVI

BELLINI Prosecco and peach puree	130
ROSSINI Prosecco and strawberry 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	160 300
TARTARA DI TONNO Tartar on tuna with crispy parsnip, rucola, pecorino, red onion, lemon, roasted garlic and basil mayonnaise	150
ASPARAGHI CON PROSCIUTTO Grilled green asparagus with prosciutto, rucola, parmigiano reggiano, olive oil and roasted pomodorini	150
BURRATINA E BRESAOLA Handmade burratina with thinly sliced bresaola, rucola, celery and olive oil	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	180

PASTA

TAGLIATELLE ALLA BOLOGNESE Tagliatelle with meat sauce and parmigiano reggiano	185
PASTA MEDUSA Penne Rigate with fillet of beef, mustard, mushrooms, crème fraiche, cream and white wine	225
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, n'duja, eggplant, tomato sauce, peperoncino, garlic and smoked buffalo mozzarella (Hot)	185
SPAGHETTI AL ALL'ARAGOSTA Spaghetti with lobster, garlic, peperoncino, white wine, tomato based lobster sauce and dash of cognac	235
TAGLIATELLE IN SALSA VERDE DI MARE Tagliatelle with scampi, vongole, avocado cream, baby spinach, spring onion, cherry tomatoes, garlic, peperoncino and white wine	220
SPAGHETTI ALLE VONGOLE Spaghetti with vongole veraci, pomodorini, peperoncino, garlic, white wine and leaf parsley	225

RISOTTO

RISOTTO AGLI ASPARAGI Risotto with green and white asparagus, parmigiano reggiano, herbs, butter, peperoncino and white wine	190
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PESCI

SALMERINO CON RISOTTO AGLI ASPARAGI Fried char fillet with mussel cream, vongole and taggiasca olives. Served with green asparagus risotto	295
TONNO ALLA GRIGLIA Grilled tuna with parmigiano reggiano and lemon cream. Served with a salad of eggs, fresh potatoes, capers, tomatoes, cucumbers, and olive oil	275

CARNI

FILETTO D'AGNELLO Rosemary fried lamb tenderloin with garlic butter and a Sicilian caponata on eggplant, paprika, zucchini, potato, tomato, onion, capers, garlic and peperoncino	315
SCALOPPINE AL VINO BIANCO Veal schnitzel with white wine sauce, smoked scamorza, pomodorini and broccoli. Served with tagliatelle alfredo	295
PETTI DI POLLO AL MARSALA Chicken fillet with marsala wine, tomato sauce, taggiasca olives, garlic and peperoncino. Served with roasted primers	260
TAGLIATA DI MANZO CON SALSA AL BALSAMICO Tranched grilled fillet of beef with balsamic sauce on a salad bed of rucola, pomodorini and planed parmigiano reggiano	330

SECONDO VEGETARIANO

MELANZANE ALLA PARMIGIANA Oven baked eggplant with fior di latte mozzarella, tomato sauce, parmigiano reggiano, garlic and basilica	200
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CONTORNI

PANE ALL'AGLIO Grilled bread with garlic, parsley and olive oil	35
INSALATA DI POMODORINI E CIPOLLA Pomodorini salad with red onion, basil, parsley 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 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
SEMIFREDDO AL FRUTTO DELLA PASSIONE Semifreddo on passion fruit with almond crunch	85

FORMAGGIO

FORMAGGI MISTI Cheese platter with parmigiano reggiano, pecorino and gorgonzola piccante. Served with fig marmalade, grapes and crackers	135
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ITALIANO

R I S T O R A N T E

