

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
TARTARA DI TONNO Tuna tartar with roasted garlic, pine nuts, semi-dried thyme tomatoes, basil mayonnaise, red onion, spring onion, croutons and pecorino toscano	165
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

TAGLIATELLE ALLA BOLOGNESE Tagliatelle with minced meat sauce and parmigiano reggiano	185
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
SPAGHETTI ALLE VONGOLE Spaghetti with vongole veraci clams, pomodorini, peperoncino, garlic, white wine and leaf parsley	235
MEZZE MANICHE ALLA NORCINA Mezze maniche with spicy salsiccia, funghi porcini, mushrooms, cream, white truffles cream and pecorino toscano	230
SPAGHETTI AL ALL'ARAGOSTA Spaghetti with lobster, garlic, peperoncino, white wine, tomato based lobster sauce and dash of cognac	245
TAGLIATELLE IN SALSAL VERDE DI MARE Tagliatelle with scampi, vongole, avocado, baby spinach, spring onion, pomodori, garlic, peperoncino and white wine	225

RISOTTO

RISOTTO AGLI ASPARAGI Risotto with green and white asparagus, thyme roasted cherry tomatoes, white wine and parmigiano reggiano	195
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PESCI

SALMERINO CON RISOTTO ALL'ARAGOSTA Trout fillet with lemon marinated fennel, baby spinach and roasted black cabbage. Served with creamy lobster risotto	255
TONNO ALLA SICILIANA Grilled tuna with Sicilian caponata on eggplant, paprika, 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
SALTIMBOCCA ALLA ROMANA Veal schnitzel with prosciutto, sage, pomodorini and white wine. Served with grilled artichokes and tagliatelle alfredo	295
PETTI DI POLLO ALLA SORRENTINA Corn fed chicken fillet with buffalo mozzarella, piennolo tomato sauce, pomodorini, white wine, garlic, peperoncino and basil. Served with gnocchi di patate	250
TAGLIATA DI MANZO CON SALSAL AL BALSAMICO Thinly cut grilled fillet of beef with balsamic sauce on a salad bed of rucola, pomodorini and planed parmigiano reggiano	325

SECONDO VEGETARIANO

MELANZANE ALLA PARMIGIANA Oven baked eggplant with fior di latte mozzarella, tomato sauce, parmigiano reggiano, garlic and basilica	220
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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
CANNOLO SICILIANO Pastry tube filled with sweetened ricotta cream, lemon, pistachios and chocolate	40

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

