

APERTIVI

PROSECCO ITALIANO A glas of prosecco	95
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
NEGRONI SBAGLIATO Campari, martini rosso and prosecco	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	145
GAMBERONI FRITTI Crispy fried red prawns with peperoncino mayonnaise, spring onion and lemon	160
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 ALLE VONGOLE Spaghetti with vongole mussels, pomodorini, peperoncino, garlic, white wine and parsley	245
MEZZE MANICHE ALLA NORCINA Mezze maniche with spicy salsiccia, funghi porcini, mushrooms, cream, white truffles cream and pecorino toscano	235
MEZZE MANICHE ALLA CARBONARA DI PAPÀ Mezze maniche stirred in a bowl with guanciale, egg yolk, pecorino romano and black pepper. "It's salty with a lot of peppar and no cream"	195
BUCATINI MAMMA MIA Bucatini with Papá's hand rolled meatballs with pancetta, tomato sauce, garlic, peperoncino and pecorino romano	195
TORTELLONI AL GORGONZOLA E NOCI Fresh spinach and ricotta filled tortelloni with gorgonzola, cream, parmigiano reggiano, arugula and walnuts	225
PAPPARDELLE AL RAGÙ DI CINGHIALE Pappardelle with ragu on wild boar, itrana olives, rosemary, red wine, pomodorini, peperoncino, garlic and pecorino	220

RISOTTO

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

BRANZINO AI FUNGHI Sea bass fillet with white wine braised porcini mushrooms, portobello and mushrooms . Served with mashed potatoes	295
TONNO ALLA SICILIANA Grilled tuna with a sauce made on pantelleria capers, green olives, mint, white wine and pomodorini. Served with creamy lobster risotto	275

CARNI

COTOLETTA ALLA MILANESE Breaded veal cutlet with lemon and a rucola and pomodorini salad. Served with gnocchi all'arrabiata	345
SALTIMBOCCA ALLA ROMANA Veal schnitzel with prosciutto, sage, pomodorini and white wine. Served with grilled artichokes and tagliatelle alfredo	295
POLLO ALLA CACCIATORA Chicken fillet braised with white wine, mushrooms, itrana olives, garlic and rosemary. Served with sage baked potatoes	250
COSTOLETTE D'AGNELLO CON CAPONATA Grilled lamb racks with rosemary, thyme, peperoncino and roasted garlic butter. Served with sicilian caponata on eggplant, bell peppers, zucchini, pomodorini, capers and garlic as well as potato and jerusalem artichoke gratin	280
FILETTO DI BUE AL PEPE VERDE Grilled beef tenderloin tournedos with green pepper sauce, bellaverde broccoli and rosé pepper. Served with mashed potatoes	330

SECONDO VEGETARIANO

MELANZANE ALLA PARMIGIANA Baked eggplant with fior di latte mozzarella, tomato sauce, parmigiano reggiano, garlic and basil	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, 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 chocolate, 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	130

