

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
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	160
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	235
MEZZE MANICHE ALLA NORCINA Mezze maniche with spicy salsiccia, funghi porcini, mushrooms, cream, white truffles cream and pecorino toscano	230
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"	190
BUCATINI MAMMA MIA Bucatini with Papá's hand rolled meatballs with pancetta, tomato sauce, garlic, peperoncino and pecorino romano	185
TAGLIATELLE AL PESTO Tagliatelle with pesto made from basil, rucola, olive oil, garlic, grana padano and roasted pine nuts	190
RIGATONI ALLA NORMA Rigatoni with fried eggplant, tomato sauce, 'ndujà, basil, garlic, peperoncino and ricotta salata	190
SPAGHETTI ALLA NAPOLETANA Spaghetti with piennolo tomato sauce, neapolitan buffalo mozzarella, pomodorini, garlic, peperoncino and basil	190

RISOTTO

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

SCAMPI ALLA GRIGLIA Grilled scampi with butter fried spinach and a sicilian salmoriglio sauce on lemon, olive oil, garlic, oregano, peperoncino and leaf parsley	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'arrabbiata	345
SALTIMBOCCA ALLA ROMANA Veal schnitzel with prosciutto, sage, pomodorini and white wine. Served with grilled artichokes and tagliatelle alfredo	295
PETTI DI POLLO AL MARSALA Corn fed chicken fillet with marsala wine, mushrooms, porcini mushrooms and a splash of tomato sauce. Served with thyme roasted vegetables in season	260
COSTOLETTE D'AGNELLO CON CAPONATA Grilled lamb racks with rosemary, thyme and roasted garlic butter. Served with Sicilian caponata on eggplant, peppers, zucchini, pomodorini, capers, garlic and potatoes	280
TAGLIATA DI MANZO CON SALSA 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 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 AI LAMPONI E NUTELLA Raspberry panna cotta with nutella sauce and caramelized pecans	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
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	130
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