

Cheeses and cold cuts

Italian cheese selection with walnuts and pear mustard 1800 320g
Caciotta al pepe 60g, Taleggio 60g, Parmesan 60g, Gorgonzola 60g

Italian cured meat selection with homemade "Torta Fritta" 2500 430g
Prosciutto di Parma 70g, Bresaola 70g, Coppa 70g, Pancetta 70g

Appetizers

Kalamata olives marinated with fennel seeds 400 60g

Pickled Cardoncelli mushrooms 400 80g

Deep fried calamari 550 90g

Chicken "pasticcio" crostini 450 75g

Salads

Artichoke salad served with citrus, lemon dressing & basil oil 750 160g

Burrata cheese, tomatoes from Uzbekistan and rocket salad 1100 350g

Crab claw salad, "Romano" heart leaves, cucumber & citrus dressing 1600 170g

Light cooked yellow fin tuna, Tuscan salad with croutons & tomato 950 245g

Starters

Eggplant parmigiana millefoglie 850 195g

Raw sea bream, served with radish, fennel salad & dill oil sauce 1300 165g

Beef carpaccio, green asparagus & parmesan cheese shaves 950 150g

Soups

Chilled minestrone, tomato juice, warm slow cooked egg & pesto 950 310g

Bell pepper soup served with crab meat 1200 330g

Ricotta "Gnudi", chicken broth scented with lemon 800 260g

Pasta & Risotto

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| Tortelli with burrata cheese and spinach | 950 | 240g |
| Artisan spaghetti "di Gragnano", clams & bottarga | 1400 | 210g |
| Homemade tagliolini, "aglio and olio" & sea urchin | 1300 | 220g |
| Linguini served with seafood & saffron sauce | 1700 | 330g |
| Braised duck agnolotti, parmesan cheese & balsamic vinegar from Modena | 950 | 190g |
| Risotto with red prawns, tomatoes & fresh burrata cheese | 2300 | 420g |
| Artichokes risotto with lemon confit & crunchy hazelnut | 1400 | 360g |

Fish & Seafood

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| Slow cooked cod fish, potato cream, fava beans & grilled spring onion | 1200 | 245g |
| Grilled octopus, eggplant and zucchini "Caponata", & lemon sauce | 1500 | 195g |
| Pan fried bread crust sea bream & fregola Sarda with seafood | 2100 | 260g |
| Grilled sea bass, fennel, orange, rocket salad & Taggiasche olives | 1700 | 205g |

Meat & Poultry

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| Roasted Guinea fowl, corn, green peas with pancetta & baby potatoes | 1600 | 350g |
| Roasted pork "Porchetta style", eggplant puree & mustard sauce | 1200 | 205g |
| Rib eye steak "Pizzaiola", tomato sauce, smoked scamorza cheese & rocket salad | 2200 | 280g |
| Baby veal rack, carrot puree, sautéed heart Romaine & capers sauce | 2100 | 240g |
| Charcoal grilled T-bone steak, grilled seasonal vegetables & potato puree | 450 | 100g* |