



In Italy, when friends and family have dinner, the food is served in four rounds, presented at the middle of the table for everyone to share. The different dishes are usually prepared with a few quality ingredients and together they add great variety and flavour. People usually call this a tasting menu, we simply call it dinner.

/ MARCO & NENNE

ANTIPASTI

BRUSCHETTA ALLA ROMANA 115
Grilled country bread with tomato, onion, olive oil, garlic and basil.

MOZZARELLA CAPRESE 180
Whole mozzarella di bufala with datterini tomatoes, rucola, olives, olive oil and basil.

VERDURE GRIGLIATE 160
Mixed grilled marinated vegetables topped with fresh goat cheese and croutons.

ANTIPASTO ITALIANO 180
Finger food plate with bruschetta, tapenade, prosciutto, olives, sicilian almonds and grilled zucchini involtini.

CARPACCIO

CARPACCIO DI BRESAOLA 185
Bresaola di Valtellina carpaccio with datterini tomatoes, rucola, parmesan, olive oil and lemon.

CRUDO E BUFALA 185
Thin slices of prosciutto crudo, rucola, datterini tomatoes, olive oil and a whole mozzarella di bufala.

INSALATE

POLLO 175
Rosemary fried chicken with romaine lettuce, croutons, parmesan and caesar dressing.

VITELLO 165
Grilled veal with crispy salad, tomatoes, red onion, capers, celery, lemon and tonnato dressing.

TONNO 195
Seared and marinated fresh tuna with thinly sliced fennel, orange, grapefruit, capers and citronette.

CAPRETTA 150
Winter salad with thinly sliced radishes, cabbage, kale, fresh goat cheese, grilled croutons and honey & balsamic dressing.

PANINI

PARMA 115
Neapolitan pizza bread with mozzarella, prosciutto, tomato, arugula and basil.

GIUSTO 125
Country bread with grilled chicken, capretta cheese, tomato and green olive tapenade.

PLEASE ASK YOUR WAITER OR WAITRESS ABOUT ALLERGENS

PASTE

GARGANELLI CON CREMA DI ZUCCA

175

Fresh pasta with roasted pumpkin creme, pecorino romano, crispy almonds and lightly smoked ham from Valtellina.

CARBONARA

190

Mezze maniche with guanciale, egg yolk, pecorino romano and black pepper. "Our Carbonara is salty with a lot of pepper and no cream".

SPAGHETTI ALL'AMATRICIANA

190

Fresh pasta with guanciale, tomato sauce, white wine, pecorino romano, peperoncino and olive oil.

GARGANELLI AL PESTO GENOVESE

195

Fresh pasta with chef Marco's ligurian pesto sauce with roasted pine nuts and parmesan.

MEZZE MANICHE**AL RAGÚ DI CODA DI BUE**

190

Chunky ragu on slow cooked oxtail, tomato, red wine, garlic, sage, rosemary and parmesan.

PANZEROTTI AI FUNGHI

210

Porcini mushroom filled fresh pasta with salsiccia, oyster mushroom, chanterelle, rosemary, garlic and parmesan.

CONTORNI

CRUDITE

Grated seasonal vegetables with vinaigrette and roasted pumpkin seeds.

55

PANE ALL'AGLIO

Grilled country bread with olive oil, garlic and parsley

45

CAESAR

Romaine salad with caesar dressing and grated parmesan.

65

TAGLIERI

SALUMI

Our selection of charcuterie and salami with olives and grissini.

250

FORMAGGI

Our selection of italian cheese with marmalade and grilled bread.

250

DOLCI

CANNOLI SICILIANI

30

Pastries filled with chocolate, pistachio or lemon.

TARTUFO AL PISTACCHIO

25

White chocolate truffle with pistachios.

SORBETTO

50

A scoop of sorbet, flavour of the day.

AMARETTI DI SARONNO

30

Bitter sweet almond macaron.

TIRAMISÚ

85

No explanation needed...

GELATO

50

A scoop of ice cream, flavour of the day.

WE HAVE MORE SMALL PASTRIES AT THE BAR

CURATED BY CHEF MARCO BAUDONE
