



INSALATE

CEASAR

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

TONNO

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

VITELLO

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

RICOTTA DI BUFALA

Summer salad with thinly sliced radishes, cabbage, kale, buffalo ricotta cheese, grilled croutons and honey & balsamic dressing.

145

CARPACCIO

CARPACCIO DI CARNE SALADA

Thinly sliced flavored beef carpaccio with datterini tomatoes, rucola, parmesan, olive oil and lemon.

CRUDO E BUFALA

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

155

PANINI

PARMA

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

GIUSTO

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

115

PLEASE ASK YOUR WAITER OR WAITRESS ABOUT ALLERGENS



PASTE

PENNE AL PESTO GENOVESE

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

SPAGHETTI AL POMODORO E BURRATA

Fresh pasta with tomato sauce, burrata, garlic, peperoncino and basil

SPAGHETTI AL RAGU DI MARE

Fresh pasta with vongole, mussels, calamari, shrimp, white wine, sage, thyme, garlic, peperoncino and tomato sauce.

RAVIOLI AI CARCIOFI

Artichoke and ricotta filled fresh pasta with salsiccia sausage, artichoke creme, sage and parmesan.

MEZZE MANICHE AL RAGÚ DI CODA DI BUE

Mezze maniche with chunky ragu on slow cooked oxtail, tomato, red wine, garlic, sage, rosemary and parmesan.

CARBONARA

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

160

DOLCI

AMARETTI DI SARONNO

Bitter sweet almond macaron.

30

TIRAMISÚ

No explanation needed...

85

CANNOLI SICILIANI

Pastries filled with chocolate, pistachio or lemon

30

SORBETTO

A scoop of sorbet, flavour of the day.

50

GELATO

A scoop of ice cream, flavour of the day.

50

WE HAVE MORE SMALL PASTRIES AT THE BAR

CURATED BY CHEF MARCO BAUDONE
