



INSALATE

CEASAR

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

SCAMPI

Seared and marinated scampi with sugar snaps, mixed salad, finely chopped beets and lemon aioli.

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.

160

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.

175

PANINI

PARMA

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

GIUSTO

Country bread with grilled chicken, capretta cheese, tomato and lemon aioli.

125

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.

PAPPARDELLE RICOTTA E SALSICCIA

Pappardelle with salsiccia, buffalo ricotta, sage, garlic and tomato sauce.

MEZZE RIGATONI AL RAGÚ DI CODA DI BUE

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

CARBONARA

Mezze rigatoni with guanciale, egg yolk, pecorino romano and black pepper.

"Our Carbonara is salty with a lot of pepper and no cream".

LASAGNE ALLA BOLOGNESE

Fresh pasta layers with bolognese sauce, béchamel, tomato, garlic and parmesan.

PAPPARDELLE FUNGHI E STRACCIATELLA

Pappardelle with forest mushrooms, creamy stracciatella, garlic, parsley and parmesan.

175

DOLCI

AMARETTI DI SARONNO

Bitter sweet almond macaron.

30

CANNOLI SICILIANI

Pastries filled with chocolate, pistachio or lemon

40

SORBETTO

A scoop of sorbet, flavour of the day.

50

TIRAMISÚ

No explanation needed...

85

**WE HAVE
MORE SMALL PASTRIES
AT THE BAR**

GELATO

A scoop of ice cream, flavour of the day.

50

CURATED BY CHEF MARCO BAUDONE
