



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

Grilled country bread with tomato, onion, olive oil, garlic and basil.

140

BRUSCHETTA SALSICCIA E FUNGHI

Grilled country bread with forrest mushrooms, salsiccia and creamy stracciatella cheese.

150

MOZZARELLA CAPRESE

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

185

ANTIPASTO ITALIANO

Finger food plate with mixed bruschetta, prosciutto, olives, sicilian almonds and grilled zucchini involtini.

180

CARPACCIO

CARPACCIO DI CARNE SALADA

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

195

CRUDO E BUFALA

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

195

INSALATE

CEASAR

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

175

VITELLO

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

175

SCAMPI

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

185

RICOTTA DI BUFALA

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

175

PANINI

PARMA

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

125

GIUSTO

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

135

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.

210**PAPPARDELLE RICOTTA E SALSICCIA**

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

195**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.

210**CARBONARA**

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

195**LASAGNE ALLA BOLOGNESE**

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

195**PAPPARDELLE FUNGHI E STRACCIATELLA**

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

210

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

Pastries filled with chocolate, pistachio or lemon.

30**TARTUFO AL PISTACCHIO**

White chocolate truffle with pistachios.

25**SORBETTO**

A scoop of sorbet, flavour of the day.

50**AMARETTI DI SARONNO**

Bitter sweet almond macaron.

30**TIRAMISÚ**

No explanation needed...

85**GELATO**

A scoop of ice cream, flavour of the day.

50

WE HAVE MORE SMALL PASTRIES AT THE BAR

CURATED BY CHEF MARCO BAUDONE
