



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

BURRATA CON ACCIUGHE E ZUCCHINE

Handmade burrata with Cetara anchovies, grilled zucchini, cherry tomatoes, caramelized red onion and olive oil.

180

BRUSCHETTA ALLA ROMANA

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

115

MOZZARELLA CAPRESE

180

Whole mozzarella di bufala with cherry tomatoes, arugula, Itrana olives, olive oil and basil.

VERDURE GRIGLIATE

150

Mixed vegetarian plate with grilled marinated vegetables.

CARPACCIO

CARPACCIO DI BRESAOLA 185

Carpaccio on bresaola di Valtellina, arugula, cherry tomatoes, parmesan, olive oil and lemon.

CRUDO E BUFALA 185

Thin slices of prosciutto crudo di Parma, arugula, cherry tomatoes, olive oil and a whole mozzarella di bufala.

CARNE SALADA 185

Carpaccio on herb-marinated steak from Trentino Alto-Adige, arugula, parmesan, olive oil and lemon.

INSALATE

INSALATA CON TONNO 175

Salad with tuna, cannellini beans, taggiasca olives, eggs, cherry tomatoes, garlic, red onion, peperoncino and capers.

INSALATA CON SALMONE 190

Salad with hot smoked salmon, grilled zucchini, cherry tomatoes, caramelized red onion, capers, chickpeas and balsamic dressing.

INSALATA CESARE 175

Roman salad leaves with grilled chicken fillet, caesar dressing, cherry tomatoes, roasted pumpkin seeds, croutons and parmesan.

INSALATA ORTOLANA 175

Salad with grilled zucchini, peppers, artichoke, eggplant, cherry tomatoes and a handmade burrata.

PANINI

NAPOLETANO

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

110

PARMA

Grilled Neapolitan pizza bread with prosciutto, tomato, arugula, mozzarella and grilled zucchini.

120

PLEASE ASK YOUR WAITER OR WAITRESS ABOUT ALLERGENS

PASTE

TAGLIATELLE BOLOGNESE

Tagliatelle with classic meat sauce and parmesan.

190**MEZZE MANICHE ALLA NORCINA**

Mezze maniche with salsiccia sausage, mushrooms, white truffle cream, cream and pecorino toscano.

210**CARBONARA**

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

190**SPAGHETTI AL POMODORO E BURRATA**

Spaghetti alla chitarra with burrata, tomato sauce, taggiasca olives, cherry tomatoes and basil.

195**TORTELLONI AL GORGONZOLA**

Fresh spinach and ricotta filled tortelloni with gorgonzola, cream, walnuts and parmesan.

210**TAGLIATELLE AL PESTO GENOVESE**

Tagliatelle with pesto on basil, olive oil, garlic, parmesan and roasted pine nuts.

195

CONTORNI

PANE ALL'AGLIO

Garlic bread

35**INSALATA DI
POMODORI E CIPOLLA**

Tomato salad with red onion,
basil and olive oil.

55**INSALATA VERDE**

Mixed green salad.

50

TAGLIERI

TAGLIERE UN PÓ DELICATO

Our selection of charcuterie and cheese with a delicate and sweet flavors.

250**TAGLIERE UN PÓ PICCANTE**

Our selection of charcuterie and cheese with a spicy and smoked flavors.

250

DOLCI

CANNOLI SICILIANI

Pastries filled with chocolate, pistachio or lemon.

30**NOCCIOLOSI**

Biscotti with hazelnut and chocolate.

30**SORBETTO AL LIMONE**

A scoop of lemon sorbet.

50**MANDORLOSI**

Biscotti with almond.

30**TIRAMISÚ**

Tiramisú.

85**GELATO AL CIOCCOLATO**

A scoop of chocolate ice cream.

50

WE HAVE MORE SMALL PASTRIES AT THE BAR

CURATED BY CHEF MARCO BAUDONE
