
ANTIPASTI

BRUSCHETTA ALLA ROMANA 160
Grilled country bread with tomato, onion, olive oil, garlic and basil.

BURRATA CON ALBICOCCA E PISTACCHIO 200
Burrata with apricot sauce, leaf salad, pistachios and radish shavings.

MOZZARELLA CAPRESE 200
Whole mozzarella di bufala with datterini tomatoes, rucola, olives, olive oil and basil.

ANTIPASTO ITALIANO 225
Antipasto platter with mixed bruschettas, prosciutto & melon, olives, sicilian almonds and mozzarella and tomato skewers.

CARPACCIO

CARPACCIO DI CARNE SALADA 220
Thinly sliced flavored beef carpaccio with datterini tomatoes, rucola, parmigiano reggiano, olive oil and lemon.

CRUDO E BUFALA 220
Thin slices of prosciutto crudo, rucola, datterini tomatoes, olive oil and a whole mozzarella di bufala.

INSALATE

CEASAR 185
Rosemary fried chicken with romaine lettuce, croutons, parmigiano reggiano and caesar dressing.

VITELLO 185
Grilled veal with crispy salad, tomatoes, Tropea onion, capers, celery, lemon and classic creamy tonnato tuna dressing.

SCAMPI 195
Seared and marinated scampi with mixed salad, datterini tomatoes, carrots julienne and lemon aioli.

PANZANELLA 195
Tuscan bread salad with lettuce, tomato, red onion, taggiasca olives, cucumber, basil, topped with buffalo mozzarella and house dressing.

PIZZA

MARGHERITA 160
Pizza with fior di latte, tomato sauce and basil.

SALAMINO 195
Pizza with fior di latte, tomato sauce, salamino piccante and parmesan.

CRUDO E RUCOLA 210
Pizza with fior di latte, tomato sauce, prosciutto crudo and rucola.

VEGETARIANA 210
Pizza with fior di latte, tomato sauce, bell peppers, zucchini, aubergine and basil.

IF DESIRED, WE HAVE GLUTEN-FREE PIZZA CRUST.

PLEASE ASK YOUR WAITER OR WAITRESS ABOUT ALLERGENS

PASTE

RIGATONI ALLA NORMA 265
Rigatoni with fried Italian eggplant, tomato sauce, garlic and basil, topped with ricotta salata.

PACCHERI AL RAGÙ DI AGNELLO 265
Paccheri with a hearty lamb ragu, soffritto, garlic, white wine and sage, topped with aged pecorino cheese and oven-baked datterini tomatoes.

CARBONARA 260
Rigatoni with guanciale, egg yolk, pecorino Romano and black pepper. "Our Carbonara is salty with a lot of pepper and no cream".

SPAGHETTI ALLE VONGOLE 275
Spaghetti with vongole, datterini tomatoes, white wine, Calabrian chili, garlic and leaf parsley.

RIGATONI AL PESTO DI PISTACCHIO 275
Rigatoni with Sicilian pistachio pesto, basil, garlic and parmigiano reggiano, topped with fresh burrata.

PACCHERI ALLA NORCINA 285
Paccheri with salsiccia, porcini mushrooms, cream, white wine, rosemary, garlic, topped with parmigiano reggiano and black truffle.

CONTORNI

CRUDITE
Grated seasonal vegetables with vinaigrette and roasted pumpkin seeds.
65

PANE ALL'AGLIO
Grilled country bread with olive oil, garlic and parsley
50

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 50
Pastries filled with chocolate, pistachio or lemon.

FONDENTE AL CIOCCOLATO 95
Chocolate fondant with whipped cream.

PANNA COTTA
Panna cotta with summer berry compote.

TIRAMISÚ
No explanation needed...

95 **SORBETTO** 60
A scoop of sorbet, flavour of the day.

110 **GELATO** 60
A scoop of ice cream, flavour of the day.

WE HAVE MORE SMALL PASTRIES AT THE BAR

CURATED BY CHEF MARCO BAUDONE
