



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.

155

PROSCIUTTO E MELONE

Classic served prosciutto di Parma wrapped around cantaloupe melon wedges.

195

MOZZARELLA CAPRESE

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

200

ANTIPASTO ITALIANO

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

210

CARPACCIO

CARPACCIO DI CARNE SALADA

220

Thinly sliced flavored beef carpaccio with datterini tomatoes, rucola, parmesan, 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, parmesan and caesar dressing.

VITELLO

185

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

SCAMPI

195

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

PANZANELLA

195

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

PANINI

PARMA

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

135

GIUSTO

145

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

PLEASE ASK YOUR WAITER OR WAITRESS ABOUT ALLERGENS

PASTE

CAVATELLI AL PESTO GENOVESE 240
Cavatelli with chef Marco's ligurian pesto sauce with roasted pine nuts and parmesan.

MEZZE RIGATONI AL RAGÚ DI CODA DI BUE 240
Mezze rigatoni with chunky ragu on slow cooked oxtail, tomato, red wine, garlic, sage, rosemary and parmesan.

LASAGNE ALLA BOLOGNESE 225
Fresh pasta layers with bolognese sauce, béchamel, tomato, garlic and parmesan.

SPAGHETTI ZUCCHINE E SCAMPI 235
Spaghetti with garlic and peperoncino fried scampi, zucchini in a light tomato and lobster sauce.

CARBONARA 225
Mezze rigatoni with guanciale, egg yolk, pecorino romano and black pepper. "Our Carbonara is salty with a lot of pepper and no cream".

CAVATELLI ALLA CAMPIDANESE 245
Cavatelli with salsiccia, saffron, datterini tomatoes, garlic, onion, white wine and pecorino cheese.

CONTORNI

CRUDITE
Grated seasonal vegetables with vinaigrette and roasted pumpkin seeds.
60

PANE ALL'AGLIO
Grilled country bread with olive oil, garlic and parsley
45

CAESAR
Romaine salad with caesar dressing and grated parmesan.
60

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 40
Pastries filled with chocolate, pistachio or lemon.

AMARETTI DI SARONNO 30
Bitter sweet almond macaron.

TARTUFO AL PISTACCHIO 35
White chocolate truffle with pistachios.

TIRAMISÚ 95
No explanation needed...

SORBETTO 50
A scoop of sorbet, flavour of the day.

GELATO 50
A scoop of ice cream, flavour of the day.

WE HAVE MORE SMALL PASTRIES AT THE BAR

CURATED BY CHEF MARCO BAUDONE
