



INSALATE

CEASAR

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

SCAMPI

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

VITELLO

Grilled veal with crispy salad, tomatoes, Tropea onion, capers, celery, lemon and tonnato dressing.

PANZANELLA

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

175

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.

185

PIZZA

MARGHERITA

Pizza with fior di latte, tomato sauce and basil.

SALAMINO

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

160

195

PLEASE ASK YOUR WAITER OR WAITRESS ABOUT ALLERGENS



PASTE

RIGATONI ALLA NORMA

Rigatoni with fried Italian eggplant, tomato sauce, garlic and basil, topped with ricotta salata.

185

SPAGHETTI ALLE VONGOLE

Spaghetti with vongole, datterini tomatoes, white wine, Calabrian chili, garlic and leaf parsley.

190

PACCHERI AL RAGÙ DI AGNELLO

Paccheri with a hearty lamb ragu, soffritto, garlic, white wine and sage, topped with aged pecorino and oven-baked datterini tomatoes.

185

RIGATONI AL PESTO DI PISTACCHIO

Rigatoni with Sicilian pistachio pesto, basil, garlic and parmigiano reggiano, topped with fresh burrata.

190

CARBONARA

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

185

PACCHERI ALLA NORCINA

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

195

DOLCI

CANNOLI SICILIANI

Pastries filled with chocolate, pistachio or lemon

50

FONDENTE AL CIOCCOLATO

Chocolate fondant with whipped cream.

95

SORBETTO

A scoop of sorbet, flavour of the day.

60

TIRAMISÚ

No explanation needed...

110

*WE HAVE
MORE SMALL PASTRIES
AT THE BAR*

GELATO

A scoop of ice cream, flavour of the day.

60

CURATED BY CHEF MARCO BAUDONE
