



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

### BURRATA ESTIVA

Whole burrata with summer salad, apricot, sultana raisins, grapes and vinaigrette.

185

### MOZZARELLA CAPRESE

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

185

### ANTIPASTO ITALIANO

Finger food plate with bruschetta, tapenade, 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

### TONNO

Seared and marinated fresh tuna with thinly sliced fennel, orange, grapefruit, capers and citronette.

195

### RICOTTA DI BUFALA

Summer 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 green olive tapenade.

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****SPAGHETTI AL POMODORO E BURRATA**

Fresh pasta with tomato sauce, burrata, garlic, peperoncino and basil

**195****SPAGHETTI AL RAGU DI MARE**

Fresh pasta with vongole, mussels, calamari, shrimp, white wine, sage, thyme, garlic, peperoncino and tomato sauce.

**195****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****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****RAVIOLI AI CARCIOFI**

Artichoke and ricotta filled fresh pasta with salsiccia sausage, artichoke creme, sage and parmesan.

**215**

---

# 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*

---