
ANTIPASTI

BRUSCHETTA ALLA ROMANA**155**

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

MOZZARELLA CAPRESE**200**

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

BURRATA CON ALBICOCCA E PISTACCHIO**180**

Burrata with apricot sauce, leaf salad, pistachios and aged balsamic.

ANTIPASTO ITALIANO**210**

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

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, Tropea 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.

PIZZA

MARGHERITA**160**

Pizza with fior di latte, tomato sauce and basil.

CRUDO E RUCOLA**210**

Pizza with fior di latte, tomato sauce, prosciutto crudo and rucola.

SALAMINO**195**

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

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

SPAGHETTI AL POMODORO E BURRATA 250
Spaghetti with datterini tomatoes, burrata, taggiasca olives, peperoncino, garlic and basil.

CASARECCE AL PESTO GENOVESE 265
Fresh pasta with chef Marco's ligurian pesto sauce, roasted pine nuts and parmesan.

CARBONARA 250
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, peperoncino, garlic and parsley.

LASAGNE ALLA BOLOGNESE 250
Fresh pasta layers with bolognese sauce, béchamel, tomato, garlic and parmesan.

RIGATONI AL RAGÙ DI SALSICCIA 250
Rigatoni with chunky ragu on salsiccia, tomatoes, white wine, soffritto, peperoncino, garlic, rosemary and sage.

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.

FONDENTE AL CIOCCOLATO 95
Chocolate fondant with whipped cream.

PANNA COTTA
Panna cotta with summer berry compote.

TIRAMISÚ
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
