

## **ANTIPASTI/STARTERS**

### **POMODORO E MOZZARELLA**

Fresh buffalo mozzarella, tomatoes, wild rocket and Italian basil.

**380**

### **BURRATA E POMODORI**

Fresh Italian burrata, cherries tomatoes, extra virgin olive oil and wild rocket leaves.

**380**

### **MELANZANE ALLA PARMIGIANA**

Baked layers of eggplants, with tomato sauce, Parmigiano Reggiano and mozzarella cheese.

**380**

### **INSALATA MISTA CON TONNO, MOZZARELLA, OLIVE E GRANA PADANO**

Mix salad leaves, tuna chunks, buffalo mozzarella bocconcini, olives and Grana Padano shaved.

**400**

### **PIATTO DI PROSCIUTTO DI PARMA**

24 months Parma Ham and marinated olives.

**430**

### **FRITTO MISTO**

A selection of fried crispy mixed seafood coated in semolina and flour.

**450**

### **CARPACCIO DI MANZO CON RUCOLETTA SELVATICA E SCAGLIE DI GRANA PADANO**

Fine sliced raw beef marinated with extra olive oil and lemon zest, wild rocket leaves and Grana Padano shaved.

**450**

### **COZZE IN GUAZZETTO DI POMODORO LEGGERMENTE PICCANTE**

Italian mussels sauteed with slightly spicy tomato sauce and white wine, served with crispy bread.

**480**

### **UTELLO TONNATO CON VERDURINE SOTT'ACETO**

Piedmont style veal loin sliced, served cold with homemade tuna sauce, capers, pickled.

**480**

### **TAGLIERE DI SALUMI E FORMAGGI**

Selection of cured Italian meats, soft and hard cheeses, served with olives and sundried tomatoes.

**480**

### **BRESAOLA OLIO E LIMONE, RUCOLA E RICOTTA SALATA AFFUMICATA**

Bresaola with extra virgin olive oil and lemon juice, wild rocket leaves and shaved smoked salted ricotta cheese.

**490**

### **INSALATA DI ARAGOSTA**

Poached Canadian lobster, romaine lettuce, avocado, red radish and olive oil and lemon dressing.

**650**

Prices are subject to 10% service charge and 7 % Government tax.

## **ZUPPE/SOUPS**

### **MINISTRONE**

Mix vegetables soup.

**300**

### **ZUPPA DI SALSICCIA, FAGLIOLI E FUNGHI**

Italian sausage and mushrooms soup with cannellini beans.

**380**

### **ZUPPA DI PESCE**

Seafood soup tomato base with stew mussels, clams, squid, shrimp and red mullet.

**480**

## **PASTA**

### **SPAGHETTI CON AGLIO, OLIO E PEPERONCINO**

Spaghetti sautéed with garlic, chili, extra virgin olive oil and Parsley.

**300**

### **TRENETTE AL PESTO DI BASILICO**

Trenette pasta with basil pesto.

**350**

### **PENNE ALL'ARRABIATA**

Penne pasta with slightly spicy tomato sauce, garlic and parsley.

**350**

### **TAGLIATELLE FATTE IN CASA IN SALSA BOLOGNESE**

Homemade tagliatelle pasta with beef ragout slow cooked in red wine and tomato sauce.

**380**

### **GNOCCHI AI FORMAGGI MISTI E NDUJA**

Homemade potatoes gnocchi, with gorgonzola and taleggio cheese sauce and spicy Italian sausage paste.

**380**

### **RAVIOLI DI RICOTTA E SPINACI IN SALSA DI POMODORO**

Traditional homemade ravioli stuffed with ricotta cheese and spinach, served with tomato sauce.

**380**

### **TORTIGLIONI CACIO E PEPE**

Tortiglioni pasta with Pecorino Romano cheese and fresh cracked black peppercorn.

**380**

### **SPAGHETTI ALLA CARBONARA**

Spaghetti pasta with egg yolk sauce mixed with pecorino cheese, fried guanciale and black pepper.

**450**

### **STROZZAPRETI CON COZZE, FAGLIOLI E BROCCOLETTI**

Strozzapreti pasta with mussel's sauce, white beans, broccoli and sundried tomatoes.

**450**

Prices are subject to 10% service charge and 7 % Government tax.



**SPAGHETTI ALLE VONGOLE**

Spaghetti with vongole.

450

**RAVIOLI ALLA VACCINARA IN SALSA DI POMODORO E PECORINO**

Roman style beef tail stew stuffed ravioli with tomato sauce, topped with Pecorino Romano cheese.

450

**TAGLIATELLE FATTE IN CASA CON PORCINI E SALSICCIA**

Homemade fresh tagliatelle pasta with porcini mushroom and Italian sausage.

450

**LASAGNA BOLOGNESE**

Baked flat fresh pasta on layers with Bolognese ragout beef, Parmigiano Reggiano cheese and bechamel sauce.

480

**SPAGHETTI ALL'ARAGOSTA**

Spaghetti sauteed on lobster sauce and Canadian lobster chunks.

750

**RISOTTO**

**RISOTTO DI ZUCCA, CAPRINO E RUCOLA**

Risotto with pumpkin, goat cheese and wild rocket leaves.

390

**RISOTTO AL NERO DI SEPIA, STRACCIATELLA E PISELLI**

Black ink risotto with green peas and Stracciatella cheese.

430

**RISOTTO ALLA PESCATORA**

Risotto with mixed fresh seafood and cherry tomatoes.

480

**RISOTTO FUNGHI E TARTUFO**

Risotto with mixed mushroom and black truffle paste.

580

## **PIZZA**

### **SCHIACCIATA BIANCA**

Pizza with extra virgin olive oil, sea salt and rosemary.

220

### **MARGHERITA**

Tomato sauce, buffalo mozzarella, extra virgin olive oil and basil.

350

### **PATATE AL ROSMARINO PROVOLA AFFUMICATA E FUNGHI**

White pizza, smoked provola cheese, mozzarella, mushroom and rosemary potatoes.

360

### **NAPOLI**

Tomato sauce, mozzarella, capers, anchovies and oregano.

380

### **MORTADELLA E STRACCIATELLA**

White pizza, Stracciatella, mozzarella, mortadella and pistacchio.

380

### **SALSICCIA, PECORINO E ASPARAGI**

White pizza, Pecorino cheese, mozzarella, Italian sausage and asparagus.

390

### **QUATTRO FORMAGGI**

Tomato sauce, mozzarella, gorgonzola, taleggio and pecorino.

390

### **PIZZA SALAME**

Tomato sauce, mozzarella, and choice of salami spicy or not spicy.

390

### **PROSCIUTTO COTTO E FUNGHI**

White pizza, mozzarella, Italian cooked ham and mushroom

400

### **FRUTTI DI MARE**

Tomato sauce, mozzarella and mixed seafood.

420

### **PROSCIUTTO DI PARMA**

Tomato sauce, mozzarella, Parma ham, rocket leave and Parmigiano Reggiano shaves.

480

### **PIZZA BURRATA E PROSCIUTTO**

Tomato sauce, mozzarella, Parma ham, wild rocket and burrata cheese.

650

### **PIZZA TARTUFO E PORCINI**

White pizza, mozzarella, truffle cream, truffle oil, porcini mushroom.

680

## SECONDI DI CARNE/MAIN COURSES MEATS

**POLLO ALLA CACCIATORA CON OLIVE, CAPPERI, POMODORI SECCHI E SALSA AL VINO BIANCO**  
Slow cooked chicken stew, with olive, capers, tomatoes, sundried tomatoes and white wine.

580

**PORCHETTA AL FORNO CON PATATE AL ROSMARINO E SALSA DI FUNGHI**  
Slow cooked pork belly with crispy skin, served with rosemary roasted potatoes and porcini mushrooms sauce.

650

**COTOLETTA DI MAIALE ALLA MILANESE CON INSALATA DI POMODORINI E RICOTTA SALATA**  
Crispy pork chop Milanese style, served with tomatoes, wild rocket and salted ricotta salad.

680

**STINCO DI AGNELLO CON PUREA ALLO ZAFFERANO E PISELLI**  
6 hours slow cooked lamb shank, served with saffron mash potato, sauteed green peas and red wine lamb jus.

780

**TAGLIATA DI COSTATA DI MANZO CON RUCOLA, POMODORINI E GRANA PADANO**  
Grilled black angus beef rib-eye, served sliced with wild rocket salad, cherry tomatoes and Grana Padano cheese shaved.

980

**COSTINE DI AGNELLO AUSTRALIANO ALLA GRIGLIA CON CAROTINE SALTATE E SEDANO RAPA**  
Grilled Australian lamb chops, sauteed baby carrots, celeriac and lamb jus.

1200

**FILETTO DI MANZO CON SALSA DI PORCINI E PUREA DI ZUCCA AL TALEGGIO**  
Grilled black angus beef tenderloin, served with roasted pumpkin and taleggio mash and porcini mushrooms sauce.

1,200

## SECONDI DI PESCE/MAIN COURSES FISH

**POLIPETTI IN SALSA DI POMODORO E ALLORO CON POLENTA CREMOSA AL ROSMARINO**  
Stew baby octopus in tomato and bay leaves sauce on creamy rosemary scented polenta.

600

**BISTECCA DI TONNO ALLA GRIGLIA SU INSALATINA DI FAGIOLI CANNELLINI, POMODORINI E CIPOLLA ROSSA  
MARINATA**

Grilled tuna steak, served with tomatoes, white beans and pickled red onions salad.

680

**FILETTO DI BRANZINO CON PATATE, OLIVE, CAPERI, ORIGANO E POMODORINI**  
Pan fried seabass fillet with potatoes, olives, capers, tomatoes and aromatic herbs in white wines sauce.

700

**GRIGLIATA DI PESCE CON SALSA AL SALMORIGLIO**  
Grilled prawns, seabass and squid, Sicilian style salmoriglio sauce.

800

**POLPO ALLA GRIGLIA CON STRACCIATELLA, GUANCIALE E CECI**  
Grilled Spanish octopus, with Stracciatella cheese, crispy pork cheeks and chick peas.

950

## **DOLCI/DESSERTS**

### **TIRAMISU'**

Mascarpone and lady fingers cookies soaked in espresso coffee, on layers and topped with cocoa powder.

**280**

### **PANNA COTTA CON FRUTTI DI BOSCO**

Italian cream pudding, served with mix berries.

**280**

### **BABA' AL RUM CON CREMA PASTICCERA E FRUTTI DI BOSCO**

Babá sponge with rum syrup, Italian vanilla custard cream and mix berries.

**280**

### **MILLEFOGLIE DI CREMA PASTICCERA ALLA VANIGLIA E FRAGOLE**

Layered puff pastry cake, with Italian vanilla custard cream and strawberries.

**280**

### **TORTINO CALDO AL CIOCCOLATO CON GELATO ALLA VANIGLIA**

Warm chocolate cake lava, served with vanilla ice cream

**290**

### **ZUPPA INGLESE CION PAN DI SPAGNA ALL'ALCHERMES, CREAMA ALLA VANIGLIA, CIOCCOLATO E PANNA**

Zuppa Inglese, Alchermes liquor soaked sponge cake with vanilla Chantilly cream, chocolate cream and whipping

cream

**320**

### **TARTELLETTA ALLA NOCCIOLA PIEMONTESE CON GELATO ALLA VANIGLIA**

Piedmont hazelnut tart with vanilla ice cream

**350**

### **PIATTO DI MOUSSE DI PISTACCHIO SICILIANO E YOGURT CON MELOGRANO**

Sicilian pistachio and yogurt mousse with pomegranate

**380**

### **FORMAGGI**

Taleggio, Gorgonzola, Pecorino Romano, Goat cheese, walnuts, grapes and honey

**450**

### **GELATO**

Ice creams

(Vanilla, Chocolate, Strawberry, Pistachio, Cassata Siciliana and Lemon Sorbet)

**90**

(Per scoop)