

ANTIPASTI

CARPACCIO DI MANZO (S) € 17

Marinated beef carpaccio with rocket pesto, chicory leaves, pecorino, & multi-seed crouton

TORTINO DI MELANZANE € 15

Aubergine "parmigiana" with san marzano tomato & ricotta salata

TIMBALLO TRE COLORI (V) € 15

Mozzarella di bufala, avocado, confit tomatoes & crumbled olives

BURRATINA AL TARTUFO (M) € 18

Homemade truffle burratina

ALL'ITALIANA (P)(M) € 33

Selection of cured meats, cheeses, and condiments served with gnocco fritto & homemade bread

ZUPPA DEL GIORNO € 12

Soup of the day

LA PASTA

FETTUCCINE ALLA "NORCINA" (P)(M) € 18

Fettuccine with sausage, cream & truffle shavings

SPAGHETTONI ALLA "CARBONARA" (P)(M)(E) € 17

Spaghettoni alla Carbonara with guanciale

RISOTTO CREMOSO ALLA MONTANARA (P)(M) € 18

Risotto with porcini mushrooms, guanciale & provola

GNOCCHI ZUCCA E BURRATA (M)(N) € 16

Gnocchi with pumpkin, burrata & pistachios

FETTUCCINE AL RAGU DI CONIGLIO (M) € 18

Fettuccine with rabbit ragu & parmesan fondue

CARNI

FILETTO DI MANZO BLACK ANGUS € 34

300G Black Angus Fillet

RIB-EYE DI SCOTTONA € 32

300G Ribeye steak
With optional sauce: Mushroom | Pepper | Truffle € 3

BOCCONCINI DI MANZO (M) € 27

Beef "bocconcini" with rocket, cherry tomatoes, balsamic vinegar & parmesan shavings

CROCCHETTA DI POLLO (P)(N) € 26

Chicken breast filled with parma & cheese, in a pistachio crust

COTOLETTA ALLA MILANESE (E) € 31

Breaded veal cutlet

SCALOPPA DI VITELLO € 29

Veal escalope with lemon sauce

PETTO D'ANATRA (H) € 28

Pan seared duck breast drizzled with a honey and chilly glazing

ANTIPASTI DI MARE

CRUDO GAMBERI ROSSI (C)(M)(N) € 21

Raw red prawns with guacamole, pistachio & burrata mousse

CARPACCIO DI SALMONE (F) € 16

Salmon carpaccio with fennel, orange, & black grapes

L'INSALATA DI POLPO (F) € 17

Crispy octopus salad with taggiasche olives, cherry tomato, & baby spinach

GUAZZETTO DI COZZE (ML) € 17

Steamed mussels with fresh tomatoes served with garlic & oregano bruschetta

ZUPPETTA DI MARE (C)(F)(ML) € 19

Our shellfish & seafood soup

GRAN CRUDO (C)(F) € 40

Raw seafood, tartar & carpaccio of the day, langoustine & red prawns

LA PASTA DI MARE

TAGLIOLINI AI GAMBERI (C)(N) € 21

Tagliolini with prawns & pistachio pesto

PACCHERI AL SAPORE DI MARE (F)(ML) € 20

Paccheri with a seafood mix, cherry tomatoes & basil

FETTUCCINE ALLE VONGOLE (ML)(H) € 18

Fettuccine with fresh clams, garlic, white wine & chilli

SPAGHETTI ALLA BOTTARGA (F)(M) € 19

Spaghettoni with tuna bottarga, burrata & mint

RAVIOLI RIPIENI DI ARAGOSTA (C) € 23

Lobster ravioli served with cherry tomatoes & basil

PESCE

PESCATO DEL GIORNO (F) market price

Catch of the day cooked to your choice

SPIGOLA AL SALE (F) € 29

Seabass fillet in a sea salt crust with a lemon vegetable salad & aioli sauce

CALAMARI ALLA MARINARA (ML) € 27

Brased calamari with marinara sauce

FRITTO MISTO DI PESCE (C)(F) € 26

Mixed fried fish

GAMBERONI (C)(S) € 34

Honey sesame king prawns with vegetable couscous

GRIGLIATA DI PESCE (F) € 27

Mixed grilled fish

SALMONE CROCCANTE (F)(N) € 28

Salmon fillet with lemon-almond crust & beetroot velouté

All our main courses are served with a side dish of the day.

If you have any food allergies or intolerances, please let our staff know before placing your order.

(C) Crustaceans (E) Egg (F) Fish (H) Hot (ML) Molluscs (M) Milk (N) Nuts (S) Sesame Seeds (P) Pork (V) Vegetarian