


Antipasti

Bruschetta pomodoro  **550**

Grilled bread, cherry tomato, basil, garlic, extra virgin olive oil & rocket salad

Bruschetta funghi e tartufo  **650**


Grilled bread, porcini, champignon mushrooms, truffle oil & parmesan shavings

Parmigiana di melanzana  **650**

Deep fried eggplant, buffalo mozzarella mousse, tomato confit & basil sauce

Tagliere di formaggi  **1200**

Italian cheese platter with honey & mustard

Mozzarella in carrozza  **700**

Crumb fried buffalo mozzarella

Tagliere di salumi 1300

Italian cold cut platter with mix dry fruit

Tagliere di salumi e formaggi 2000

Mix of cold cut platter, cheese platter with honey and dry fruit

Burrata e Parma 1100

Classic artisanal fresh cheese with Parma ham and rocket salad

Fritto misto 800

Fried anchovies and sardines

Gamberi in agrodolce 900

Sweet and sour prawns rolled with pasta kataifi, served on bed of venere rice with citrus tartare sauce

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*Please inform the server in case of any dietary requirement or allergic condition

Insalate

La fruttarola **650**

Rocket salad, romaine lettuce, fresh seasonal fruit, walnuts in balsamic dressing

Caprina **650**

Roman lettuce, lollo rosso, lollo verde, carrot, cucumber, onion, cherry tomato & goat cheese.

Insalata del mio giardino **550**

Bio lettuce leaves, celery juice, edible flowers, smoked eggplant & beetroot

Insalata di pollo **650**

Chicken, green beans, carrot, sweet corn, yogurt & garlic dressing

Del pescatore **900**

Quinoa, fennel, bell pepper, carrot, celery, calamari, octopus, prawns, smoked salmon & lobster

Zuppe

Minestrone **600**

Classic Italian spring vegetables soup, with toasted country bread

Zuppa di pomodoro e Stracciata **700**

Tomato soup, stracciata cheese, pesto sauce & rosemary garlic crouton

Zuppa di patate e porcini **850**

Potato soup flavored with porcini mushroom & truffle

Zuppa alla pescatora **1000**

Squids, prawns, red snapper, crab, sardine, kalamata olives & capers

Stracciatella **700**

Chicken soup, chicken stock, egg, & parsley

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Fatti a mano

Mezze lune ricotta, Pere e noci 850

Pasta stuffed with ricotta, pear with walnut & cream sauce

Quadrotti patate e funghi 850

Pasta stuffed with potatoes & wild mushroom in sage & butter emulsion

Tortelli alla amatriciana 850

Tortelli, amatriciana sauce, tomato sauce & crispy guanciale

Orecchiette con rape e cozze 1000

Orecchiette pasta, broccoli, mussels, chili & anchovies,

Tagliolini ai frutti di mare 1100

Tagliolini with mussels, clam, oyster, wine, cherry tomato & basil

Maltagliati pollo e funghi 900

Pasta with slow cooked chicken, porcini in creamy truffle sauce

Risotto e gnocchi

Gnocchi ai 4 formaggi 800

Potato gnocchi with four cheese sauce

Gnocchi alla sorrentina 650

Potato gnocchi in tomato sauce with buffalo mozzarella gratin

Risotto alla Milanese e tartufo 1500

Vialone nano selection rice, saffron, Portobello mushrooms with black truffle shaving

Risotto alla barbabietola 1100

Vialone nano rice, beetroot puree, parmesan & prosecco sauce

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Main course

Ratatouille 850

Spring vegetables served on potato veloute marinated overnight in Indian malt whisky

Sformato di verdure 850

Eggplant, zucchini, red potatoes, smoked scamorza, bell peppers & parmesan

Cannelloni alla Fiorentina 850

Baked cannelloni stuffed with baby spinach, fresh ricotta with tomato sauce

Lasagna 1000

Baked pasta, mince tenderloin, buffalo mozzarella, tomato sauce, basil & carrot

Stinco arrosto 2400

Sous-vide & roasted imported lamb shank with aromatic herbs in pan gravy sauce & vegetable

Red Snapper all'acqua pazza 2000

Red snapper, cooked in paper pouch with cherry tomato, olives, capers, parsley & seasonal vegetables

Pollo alla cacciatora 1500

Boneless chicken legs, tomato sauce, onion, carrots, celery, & fresh red chili

Salmone croccante 2000

Norwegian salmon with asparagus veloute, spring vegetables & saffron sauce

Scottadito di Agnello 2400

New Zealand lamb rack with potato pave, seasonal vegetables, lamb jus & black pepper sauce

Filetto al burro 2000

Buffalo tenderloin cooked in salted butter with baby vegetables & red wine sauce

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Dolci

Tiramisu 650

Savoardi, mascarpone, coffee & Baileys

Torta Caprese 750

Almond, chocolate, egg, butter, cocoa melted, salted cashew ice cream

Cannolo Siciliano 650

Crispy cannolo, ricotta cheese, pistachio with bitter orange sauce

Crème caramel 650

Cream, eggs, sugar, caramel with vanilla ice cream

Zuppetta di agrumi 650

Butter cooked apple served with citrus semi-candied fruits and topped with red berry ice-cream

Gelato artigianale 650

Selection of artisanal ice cream

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