

Buongiorno

Focaccia with plum tomato, buffalo mozzarella and green pesto 🌿	6.5
Focaccia with prosciutto di Parma, buffalo mozzarella and sundried tomatoes	7
Focaccia with salame ventricina, Taleggio, plum tomato tapenade and arugula	7
Pizze uovo e pancetta: Pizza with three eggs, pancetta and grated provolone	12.5
Pizze uovo e tartufo: Pizza with three eggs, creamy truffle sauce, seasonal truffle, Parmesan cheese and arugula 🌿	14.5

Bruschetta

CARPACCIO DI MANZO E TARTUFO 9.5	POLLO 9
Thinly sliced beef, truffle cream, pine nuts, arugula and shaved Parmesan	Slow-braised chicken with garlic, black olives, pine nuts, cherry tomatoes, Parmesan, red pesto and arugula
SALMONE FRESCO E CIPOLLINA 9.5	MELANZANA VEGETARIANI E CAPRINO 9
Salmon salad prepared with green herb mayonnaise, cornichons, baked red onion pickles, lemon oil and black olive crumbs	Aubergine & sweet pepper chutney with grilled zucchini, crumbled goat cheese, arugula and black olive crumbs
VITELLO TONNATO 9.5	BARBABIETOLA E CECI 9
Medium-rare roasted veal, tuna cream, red onion rings, olive oil, arugula and salted capers	Baked red beet & chickpea spread with red pepper, crispy mustard, balsamic vinegar, arugula and olive oil

PRANZO mon to fri 11.00 - 13.00 Glass of wine or fresh orange juice, soup and bruschetta of choice.	12.5
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Piatti piccolo

PANE 🌿 6	Small dishes	FRITTURA DI CALAMARI 8.5
Mini ciabatta with olive oil, sea salt with herbs and plum tomato-tapenade		Deep-fried calamari rings with fresh lemon, flat parsley and garlic-mayonnaise
PROSCIUTTO E SALAME 9		VERDURE AL FORNO 🌿 6
Selection of Italian hams and salami from Tuscany and Lombardy		Roasted vegetables and balsamic vinegar
POLPO E CAPPERI 14.5		ZUPPA DI GRANCHIO 8.5
Octopus carpaccio with lemon oil, salted capers, pickled red onions, sundried tomatoes, arugula and black olive crumbs		Creamy spicy soup with shore crabs, red pepper, soft-braised cod and chives
CARPACCIO DI MANZO E TARTUFO 12		ZUPPA DI ZUCCHINI 🌿 7
Thinly sliced beef, arugula, truffle cream, pine nuts, olive oil and shaved Parmesan		Roasted zucchini soup with crispy mustard crumbs, lemon oil and burrata
VITELLO TONNATO 12.5		ANTIPASTI VEGETARIANI 🌿 16.5
Medium-rare roasted veal, tuna cream, red onion rings, arugula, olive oil and salted capers		Platter with aubergine-capsicum chutney, grissini, caper berries, various grilled vegetables, marinated olives, buffalo mozzarella, mini ciabatta, sundried tomatoes, fig jam and Provolone Piccante
BURRATA for two persons 11 p.p.		ANTIPASTI DI CARNE 17
Specialty from Puglia: 250 grams of mozzarella filled with cream, served with different tomatoes, small bruschetta, marinated olives and 18 months aged Parma		Platter with a selection of hams and sausages, two bruschetta with spicy salami from Calabria, grissini, buffalo mozzarella, mini ciabatta, marinated olives, fig ham and Provolone Piccante
GAMBERETTI 10.5		ANTIPASTI DI PESCE 17.5
Pan-fried peeled prawns with garlic, red peppers, white wine, parsley and bruschetta		Platter with housemade pickled vegetables, smoked Bawkykov® salmon, smoked mackerel salad, soft-braised cod, grissini, mini ciabatta, caper berries and marinated olives
BRUSCHETTE MISTE 8.5		
Four different bruschetta		

Insalate

INSALATA VERDE 🌿 9.5	INSALATA CAPRESE 🌿 13.5
Salad with baked beets, artichoke, pickled red onions, olives, crushed walnuts and a grape must, coarse mustard and honey dressing	Buffalo mozzarella, different types & coloured tomatoes, fresh basil, arugula and olive oil
PROSCIUTTO DI PARMA E FICO 9.5 16.5	
Salad with 18 months aged Parma ham, fresh figs, pine nuts, sundried tomatoes, Parmesan, Taggiasca olives and Villa Manodori balsamic vinegar	



Pizze

MARGHERITA 🌿 12.5	VERDURE 🌿 17.5
Buffalo mozzarella, olive oil and fresh basil	Roasted vegetables with Taleggio, Provolone Piccante, marinated black olives, arugula and lemon oil
PROSCIUTTO DI PARMA 18 MESI E ZUCCHINI 17.5	QUATTRO FORMAGGI 🌿 15.5
Parma ham aged 18 months with grilled zucchini, pomodori, buffalo mozzarella, fresh basil and green pesto	Gorgonzola Piccante, Taleggio, buffalo mozzarella and Pecorino Romano
SALAMI SPIANATA ROMANA 16	DIAVOLO CON 'NJUDA PICCANTE E BURRATA 19
Flat Roman salami with buffalo mozzarella, marinated black olives and arugula	Spicy salami from Calabria, salame ventricina with burrata, black olives, red onion, fresh basil and olive oil

BURRATA E MELANZANE 🌿 17.5	MON, TUE, WED BETWEEN 17.00 & 19.00	Pizza Pasta Mania
Baked aubergine sauce, mini burrata, garlic, pomodori, fresh basil, Parmesan cheese, arugula and olive oil	All pizza & pasta 10* <small>*excluding the linguine tartufo and not during holidays. Advance reservation required.</small>	

Pasta e risotto

PENNE AL SALMONE E LIMONE 9.5 18	FREGOLA CON VERDURE 🌿 9.5 18.5
Penne pasta with slow-braised salmon fillet, grilled zucchini, sundried tomatoes and a creamy caper, sweet onion, lemon and chive sauce with black olive crumbs	Fregola with roasted fennel, asparagus, cherry tomatoes, baked garlic, sundried tomatoes, pesto alla Trapanese, fresh parsley and olive crumbs
TORTELLINI NERO CON GAMBERETTI & RICOTTA 10 19.5	PAPPARDELLE CON BRESAOLA E CREMA DI PARMIGIANO 9.5 18.5
Black tortellini filled with prawns and samphire-ricotta, fresh parsley and a warm white wine dressing with garlic, red pepper, cherry tomatoes, salted capers and lime	Pappardelle pasta with thinly sliced bresaola, roasted asparagus, creamy Parmesan cheese sauce, cherry tomatoes, pine nuts, arugula and olive oil
RISOTTO AL TARTUFO E UOVO IN CAMICIA 🌿 9.5 17.5	LINGUINE AL CREMA DI TARTUFO 🌿 13.5 23.5
Creamy risotto with wild mushrooms, seasonal truffle, pine nuts, poached egg, fresh parsley and shaved Parmesan	Linguine pasta with cream, fresh flat parsley, olive oil, Parmesan and freshly shaved seasonal truffle
PENNE POLLO E PESTO 9 17	
Penne pasta and slow-braised chicken with garlic, black olives, pine nuts, cherry tomatoes, Parmesan, red pesto and arugula	

Pesce e carne

FILETTO DI MANZO 22.5	SARDE ALLA GRIGLIA CON LIMONE E AGLIO 21
Pan-fried beef tenderloin with Sicilian caponata, baked garlic and green herb oil	Roasted sardines with garlic, fresh lemon, baked cherry tomatoes, lemon-thyme butter and arugula & Parmesan salad
PORCO 19.5	PESCE SPADA E FINOCCHIO ALLO ZAFFERANO 22.5
Crispy-fried pork shoulder fillet with herb-gnocchi, tomato-basil salsa and balsamic vinegar	
SALTIMBOCCA DI POLLO 19	
Chicken breast wrapped in prosciutto di Parma, baked cherry tomatoes, charred leek and a sage, shallot, garlic, olive oil & sundried tomato dressing	

Dolci

NOCCIOLA E CIOCCOLATA 9	AFFOGATO 6
Tuscan chocolate-hazelnut mousse, mandarin-olive oil, white chocolate crumble and vanilla ice cream	Two scoops of vanilla ice cream with espresso, coffee-zabaglione and caramelized walnuts
TIRAMISU DELLA CASA 7	TORTA AL LIMONCELLO 6.5
Classic Italian cake with mascarpone, lady fingers, coffee and Amaretto with almond ice cream and an almond crunch	Housemade Italian lemon cake with powdered sugar and vanilla ice cream
FORMAGGI 12.5	GELATO 6.5
Selection of various Italian cheeses with an apricot-smoked almond compote and nut bread	Three different flavours of Italian sorbet ice cream
SGROPPINO 7.5	
The Italian drink with lemon ice cream, vodka and Prosecco	

Vini Bianchi

PRECISO GRILLO IGP 4.25 21.5	CASTELLO MONACI MARU IGT 4.75 23.5
Grillo, Sicily Citrus spice round	Negroamaro, Salento Fruity intense ripe
VERDICCHIO DEI CASTELLI DI JESI 4.6 23.5	ZENSA 5.6 29.5
Verdicchio, Jesi Fruity vibrant tang aromatic	Primitivo (BIO), Puglia Ripe chocolate intense
BOLLA PINOT GRIGIO IGT (BIO) 6 32.5	CRUDO RED ORGANIC TERRE SICILIANE 32.5
Pinot Grigio, Veneto Juicy tropical fruit citrus	Cabernet Sauvignon Nero D'Avola, Sicily Silky soft tender fruity
CASTELLO MONACI CHARÀ IGT (BIO) 32.5	EÒ MORRECINE D'ABRUZZO DOC 32.5
Chardonnay, Salento Tropical fruit almonds vanilla	Montepulciano (BIO Slow Wine), Abruzzese Cherries spice broad
ZENSA 35.5	BORGOGNO, BARBERA D'ALBA DOC 35.5
Fiano (BIO), Puglia Juicy delicate aromatic	Barbera (BIO Slow Wine), Piemonte Powerful fruity cacao
TOMMASI ADORATO APPASSIONATO 35.5	NINO NEGRI QUADRIO VALTELLINA SUPERIORE NEBBIOLO DOCG 35.5
Chardonnay Garganega, Veneto Round ripe intense	Nebbiolo (BIO Slow Wine), Lombardy Powerful long finish berries
LAPILLI GRECO DI TUFO DOCG 35.5	TOMMASI RIPASSO 35.5
Greco di tufo, Beneventano Fruity touch of spice dry	Corvina Veronese Corvinone Rondinella, Veneto Distinctive ripe cherries
GUICCIARDINI STROZZI ARABESQUE 35.5	BENI DI BATASIOLO ROERO ARNEIS DOCG 35.5
Vermentino Sauvignon, Tuscany Juicy crisp fruity aroma	Arneis, Piemonte Aromatic dry crisp

Le Selezioni di Prestigio

CASTELLO DI GABBIANO CHIANTI CLASSICO RESERVA DOCG 38.5
Merlot Sangiovese, Tuscany Stunning broad round
TENUTA DI BISERNO IL PINO DI BISERNO 64.5
Cabernet franc Merlot Cabernet sauvignon Petit verdot, Tuscany Ripe black fruit spicy wood
TOMASSI AMARONE CLASSICO DELLA VALPOLICELLA DOCG 32.5 64.5
Corvina Corvina Veronese Molinara Rondinella, Veneto Stunning ripe fruity
BORGOGNO BAROLO DOCG 2014 64.5
Nebbiolo (BIO Slow Wine), Piemonte Intense delicate red fruit

Spumante

ROSANTI PROSECCO FRIZZANTE 9	TENIMENTI CA'BIANCA MOSCATO D'ASTI DOCG 4.75
Glera (Prosecco), Veneto Vibrant refreshing white fruit	Moscato, Piemonte Flowery sweet honey
ROSANTI PROSECCO SPUMANTE EXTRA DRY 7.5	FLORIO VECCHIO SWEET 5.5
Glera (Prosecco), Veneto Vibrant refreshing white fruit	Cataratto grillo, Marsala Powerful round ripe
VINADA SPARKLING GOLD (NON-ALCOHOLIC) 59.5	Grappa 5.5
Airèn, La Mancha (Spagna) Refreshing white fruit non-alcoholic	BORGOGNO GRAPPA DI MOSCATO Moscato, Piemonte
BOTTEGA PROSECCO GOLD 44.5	BORGOGNO GRAPPA DI BAROLO 6
Glera (Prosecco), Veneto Fruity spritzly delicate	Nebbiolo, Piemonte
MONOGRAM BLANC DE BLANCS FRANCIACORTA DOCG 4.5 22.5	
Chardonnay Pinot Bianco, Lombardije Elegant smooth rich	

Rosati

ORNATO GRIGIO BLUSH ROSÉ 4.5 22.5
Pinot Grigio, Veneto Dry red summer fruit finesse