

ANTIPASTI

PARMIGIANA EGGPLANT.....

Baked with arrabiatta sauce, mozzarella and parmesan cheese

PARMESAN LITTLE BALLS 6 pcs.....

Made with Parmiggiano Reggiano, with arrabiatta sauce

OCTOPUS AND POTATOES 120gr.....

Marinated with lemon juice, pepperoncino, garlic, and parsley with cooked potatoes

ARTICHOKE CARPACCIO 120gr.....

With citrus vinaigrette, Kalamata olives, dried tomato, and fresh parsley, topped with orange supremes

TUNA CARPACCIO.....

With a citric juice and a touch of dill

BEEF CARPACCIO.....

With parmesan cheese, arugula, and balsamic vinagrette

PORTOBELLO CARPACCIO.....

OCTOPUS CARPACCIO.....

TUNA TARTARE 120gr.....

With capers, and a 3 olive medley, topped with fried leek

BEEF TARTARE 120gr.....

Marinated beef with yolk, finished table-side with capers, pepper mayo, anchovies, onion and Dijon mustard

MOZZARELLA DI BUFALA (imported product).....

Fresh mozzarella cheese macerated with extra virgin olive oil and Tuscan herbs

CHEESE ANTIPASTO 150gr.....

Asiago, Pecorino, Gorgonzola, Ricotta and Taleggio cheeses

MEATS ANTIPASTO 180gr.....

Prosciutto, Mortadella, Roast Beef, Spicy Salamino, Porchetta, and Bresaola

MIXED ANTIPASTO 180gr.....

Asiago, Pecorino and Gorgonzola Cheese with Spicy Salamino, Prosciutto and Bresaola

PLATE OF PROSCIUTTO.....

INSALATA

GREEN SALAD.....

Mixed lettuce with avocado, asparagus, green beans, and celery covered in lemon dressing

ARTICHOKE AND PARMESAN SALAD.....

CAPRESE.....

Fresh mozzarella cheese with tomato, basil and pesto

MILAN ASPARAGUS.....

Asparagus, crispy pancetta, poached egg, crunchy parmesan, and cherry vinegar

HOUSE SALAD.....

Mixed lettuce, Italian friseé and endive, with gorgonzola cheese, pears in red wine, and Caramelized walnuts in a lemon mint dressing

ZUPPE

VELUTATA DI POMODORO.....

PASTA E FAGIOLI.....

Traditional Veneto soup, with handmade pasta cooked in bean cream and crunchy pancetta

RISOTTO

TALEGGIO CHEESE AND TRUFFLE RISOTTO.....

With pears and a touch of truffle oil

SHRIMP AND LEMON RISOTTO.....

With zucchini

PARMESAN RISOTTO.....

With butter and parmesan cheese

RISOTTO FUNGHI.....

SAFFRAN RISOTTO.....

with mozzarella and truffle oil

ASPARAGUS RISOTTO 230gr.....

Sautéed with garlic, butter and parmesan

PANINI

PORCHETTA PANINI 100gr.....

With fresh spinach, taleggio cheese, and tomato

MORTADELLA PANINI 100gr.....

With mayonnaise and mustard

ROASTBEEF PANINI 100gr.....

Roast beef, mozzarella cheese, roasted peppers, mayonnaise, and peperoncino

SALMON PANINI 100gr.....

Smoked salmon marinated with lemon, oil, salt and pepper, onion, and fennel in a mascarpone cream cheese and caper dressing

PIZZA

ROSSA

MARGARITA.....

Tomato sauce, fresh mozzarella cheese and fresh basil

CAPRICCIOSA.....

Mozzarella cheese, mushrooms, ham, artichoke, black olives, and capers

VEGGI.....

Pepper, zucchini, artichoke, eggplant, and mozzarella cheese

PROSCIUTTO.....

SPICY SALAMINO.....

MAIALONA.....

Prosciutto, italian sausage and spicy salamino

CARPACCIO.....

Tuna and beef carpaccio with extra virgin olive oil, sea salt, fresh arugula, and parmesan cheese

CONTADINA.....

Italian sausage from Tuscany with a mix of onions and kalamata olives

GAMBERI.....

Shrimp cooked in sparkling wine with a touch of garlic and rosemary, accompanied with mozzarella cheese and a creamy tomato sauce

BIANCA

MARGARITA BIANCA.....

Mozzarella cheese, fresh tomato and basil

QUATTRO FORMAGGI.....

Asiago, gorgonzola, mozzarella and parmesan cheese

FIORENTINA.....

Ricotta, parmesan and mozzarella cheese with spinach, cherry tomato, and fried egg

SALMONE.....

With cherry tomatoes, mozzarella cheese, and fresh salmon

REGINA BIANCA.....

With prosciutto, mozzarella cheese, arugula, and lemon

VERONA.....

With gorgonzola cheese, pears in red wine, and walnuts

PORCINI.....

Mix of portobello and porcini mushrooms, with butter, white wine, and parsley

GENOVESE.....

Fresh tomatoes, genovese pesto, crispy pancetta, and mozzarella

ZINGARA.....

Artichoke, mushrooms, and pecorino cheese

PASTA

LASAGNA BOLOGNESE.....

PENNE ARRABBIATA.....

Spicy tomato sauce with basil and garlic

CHEESE RAVIOLI.....

Filled with ricotta, goat, and parmesan cheese in a honey tomato sauce

LOBSTER RAVIOLI.....

The same as the cheese ravioli, but the sea version

TOMATO SAUCE GNOCCHI.....

With mushrooms

FETUCCINI ALFREDO.....

The traditional

FUSILLI "A LA PEPE".....

It's a must have pasta!

SPAGHETTI POMODORO.....

PIATTI FORTI

GRILLED TUNA 180gr.....

Fresh tuna filet cooked in a lemon caper sauce with pepper, eggplant, and white wine cooked onions

WHITE WINE SEA BASS 180gr.....

With provenzal potatoes, artichoke, and cherry tomatoes

CHICKEN PARMIGIANA 180gr.....

Lightly breaded chicken breast with a homemade tomato sauce and topped with mozzarella cheese

BEEF STEAK WITH FRESH MUSHROOMS 190gr.....

Filet mignon with a porcini mushroom sauce, melted potatoes, and extra virgin olive oil

SALMON FILET IN A DRY FRUIT CRUST 180gr....

Fresh salmon with a thin almond, walnut, chestnut and pine seed crust, over grilled asparagus in a caper butter sauce

BOAR PAPPARDELLE.....

Traditional and 100% from Tuscany, this boar ragù is cooked for a long period of time with Tuscan herbs and San Marsala tomatoes

SPAGHETTI CARBONARA.....

With parmesan cheese and pancetta

QUISSISANA.....

Spaghetti with a slightly spicy tomato sauce, a touch of roasted garlic, sautéed with Pecorino Pepato cheese and fresh basil

13 GOBBI.....

Rigatone alla Fiorentina with creamy tomato sauce and fresh Mozzarella

DOLCI

TIRAMISU.....

Mascarpone cheese cream with soft biscotti soaked in coffee and sprinkled with dark chocolate

CHOCOLATE "BOMB".....

Filled with dark chocolate fondant and served with our homemade asparagus ice cream

PANNA COTTA.....

The traditional Italian dessert! Milk cream with a touch of Amaretto

ASSORTED ICE CREAM.....

Ask your waiter

BANANA OR STRAWBERRY NUTELLA CALZONE....

CHEESECAKE DE ALBARICOQUE.....

ALMOND TART.....

Gluten free

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Table service: \$16. Eating raw or undercooked seafood or selfish is the responsibility of the person who ingests it. Authorized payment methods: Cash, Debit/Credit Card (Visa, MasterCard, Amex) 0% comision. Tip is voluntary, not obligatory. The weight of our dishes is prior to cooking.