

ANTIPASTI

LAMINE DI SALMONE AL GHEE AROMATIZZATO (Salmon carpaccio) 120 grs.
Smoked salmon with dill scent and fresh oregano

CARPACCIO DI MANZO (Beef carpaccio) 80 grs.
With parmesan rocks, balsamic vinaigrette and rocket

CARPACCIO DI ROAST BEEF E ZUCCHINI (Roast beef and zucchini carpaccio) 100 grs.
With balsamic vinegar and olive oil vinaigrette

TARTARE DI CERVO (Venison tartar) 120 grs.
With butter and garlic vinaigrette, and a side of fennel

TAGLIATTI MISTI (Cold cuts) 90 grs.
Prosciutto, spicy salamino, Italian sausage with a side of croutons and crunchy polenta

CAVOLFIORE PARMIGIANA (Parmesan cauliflower) 250 grs.
Cauliflower with cheese crust with a side of dijonnaise

RAVIOLONE BURRATA (Burrata Raviolone) 360 grs.
Stuffed with a whole burrata, cherry tomato sauce with a side of rocket, garlic chips and parmesan

CARCIOFO SU FONDUTA DI PARMIGIANO TARTUFATA (Artichoke with truffled parmesan cream).
Parmesan cream with truffle scent

VONGOLE AL VINO BIANCO (White Wine Clams) 500 grs.
Clams in White wine reduction with onion, garlic and parsley

POLPO E PATATE (Octopus and potatoes) 180 grs.
With paprika, lemon and pepperoncino

FRITTO MISTO DI MARE (Fried seafood platter) 300 grs.
Prawns, calamari, eggplant croquettes, beet chips and zucchini with tomato and mayo dressing

ZUPPE

ZUPPE DI MARE
(Seafood soup)
Shrimp, octopus, clam, mussel and pancetta, with tomato base, slightly spicy

CAPPELLETTI IN BRODO
(Cappelletti in beef broth)
Stuffed with prosciutto

MINISTRONE
(Minestrone)
Genovese pesto, carrot, zucchini, peas, artichoke and potato

ZUPPETTA DI BOSCO
(Mixed mushroom soup)
Morel, portobello, porcini and seasonal mushroom

INSALATA

MOZZARELLA DI BUFALA 125 grs.
(Buffalo Mozzarella) *Imported product*
With tomato slices and Genovese pesto

INSALATA VERDE
(Green Salad)
Mixed greens, rocket, asparagus and avocado with lemon dressing

ASPARAGI VERONESE
(Veronese Asparagus)
With parmesan gratin, crunchy prosciutto and poached egg

HEIRLOOM BURRATA
(Burrata with Heirloom tomatoes)
With balsamic vinegar cream with white truffle and rocket

INSALATA DI GRANCHIO REALE 100 grs. . .
AL LIMONE (King Crab Salad)
With croutons and Mediterranean lemon

RISOTTI

RISOTTO ASPARAGI (Asparagus risotto)
Sautéed with garlic and pepper, over butter and parmesan

RISOTTO POMODORO (Tomato risotto)
Tomato sauce over butter and parmesan

RISOTTO BAROLO (Red wine risotto)
With Italian sausage, endive and red wine, over butter and parmesan

RISOTTO ALLA PARMIGIANA (Parmesan risotto).
With crunchy parmesan

RISOTTO AL NERO DI SEPPIA (Squid ink risotto)
Shrimp, octopus, mussels and clams in red wine over risotto bed

RISOTTO GORGONZOLA (Gorgonzola risotto)
Red onion and sweet gorgonzola

RISOTTO AL GRANCHIO REALE (King Crab Risotto).
With celery, mascarpone and butter

PASTE

SPAGHETTI PRINCIPE DI NAPOLI (Spaghetti and meatballs)
Small beef meatballs in tomato and basil sauce

MEZZELUNE AI CARCIOFI (Artichoke ravioli)
With creamy Italian sausage sauce and a touch of tomato

CAPELLINI SCAMPONE (Prawn capellini) 300 grs.
Cherry tomato sauce, white wine, garlic and parsley

PACCHERI FUNGHI (Paccheri in mushroom sauce)
Mixed fresh mushroom in creamy parmesan sauce

PACCHERI AMATRICIANA (Amatriciana paccheri)
Pancetta and italian sausage, pepperoncino, garlic, white wine and tomato

PASTA TRASTEVERE (Asiago pasta)
Asparagus and speck finished in aged Asiago wheel

STROZZAPRETI AL RAGÚ DI ANATRA (Strozzapretti with duck ragu)
Handmade pasta with slow cooked duck ragu

RAVIOLI CAPRESE (Caprese ravioli)
Mozzarella and parmesan cheese ravioli with fresh tomato sauce

PACCHERI CARBONE (Paccheri Carbone)
With creamy tomato sauce and parmesan cheese

TAGLIOLINI RICOTTA LIMONE E GAMBERI (Shrimp and ricotta tagliolino)
With shrimp and creamy sauce of ricotta and lime

PIZZE

TARTUFO (Truffle pizza).
With truffle cream and fresh truffle shavings

MARGHERITA (Margherita)
Tomato sauce, mozzarella and fresh basil leaves

MARGHERITA BIANCA (White Margherita)
Heirloom tomato, basil and mozzarella

CRISTINA (Cristina)
Tomato sauce, prosciutto, rocket and parmesan

QUATTRO FORMAGGI (Four cheese)
Asiago, gorgonzola, mozzarella and parmesan

SALAME (Salami)
Salami, mozzarella and tomato

CAPRICCIOSA (Capricciosa)
Mozzarella, mushrooms, ham, artichoke, black olive and capers

PIATTI FORTI

SALMONE E FARRO (Salmon and spelt) 180 grs.
Grilled salmon in caper and lime sauce and spelt with pesto

SPIGOLA AL VINO BIANCO (Swordfish) 180 grs.
With lime sauce, potatoes, parsley and white wine

ANATRA CONFIT (Duck confit) 240 grs
With green pepper sauce and puréed cauliflower

VITELLO LIMONE (Veal with lime) 180 grs
In butter and lime sauce with mashed potatoes

FILETTO DI MANZO AL OPORTO E FOIE (Beef fillet with Port wine and foie gras sauce) 220 grs
Port wine reduction and sealed Foie Gras

CROSTATATA DI VITELLO PARMIGIANO (Veal chop with parmesan) 450 grs.
Breaded, gratinated with tomato sauce, parmesan and fresh mozzarella

AGNELLO AL BURRO E ROSMARINO (Lamb with rosemary butter) 350 grs.
Lamb chops with parsley potatoes

POLLO DI LATTE (Cornish hen) 1 pc
With rosemary, sage, lime, garlic and white wine with potato wedges

SUGGERIMENTI

LAMINE DI CHUTORO 80 grs
(Thin slices of Chutoro) *With lemon ginger vinaigrette, cucumber slices, fried capers, garlic chips and thin sliced potatoes*

CHUTORO ALLA TARTARA 80 grs
(Chutoro Tartar) *With dijon mustard dressing, echalotte, capers and extra virgin olive oil*

CRUDO DI SCAMPI (Raw di scampi) 130 grs. . .
Fresh crayfish with lemon

OSTRICHE CON VINAIGRETTE AL
BASILICO 6 pzas (Oysters with basil vinaigrette)
Fresh oysters flavored with basil and lemon vinaigrette

SPAGHETTI ALLA NERANO 150 grs
(Spaghetti ala Nerano)*Sautéed pasta with zucchini slices, pecorino and parmesan cheese*

PIZZA PISTACCHIO E MORTADELLA. . . .
(Pistache & Mortadela) *With white sauce, aged Mozzarella cheese and pistachio pesto*

GAMBERI COLOSSALI AL BRANDY 180 grs.
(Colossal shrimp with brandy) *Sautéed with a touch of basil and pepperoncino*