



Antipasti

Bruschetta 17.00

Focaccia bread served with 4 toppings: black olive tapenade, cherry tomato and basil, chicken liver pate & ricotta and parmesan flakes

Italian antipasto 22.50

Traditional antipasto with variety of cured meats and cheeses, served with homemade pickles

Eggplant Parmigiana 16.00

Fried Eggplant, rustic tomato sauce, parmesan cheese, mozzarella

Calamari 19.00

Calamari, squid ink, zucchini, cherry tomatoes, fennel, green peas and fava puree

Grudo

Classic beef carpaccio 21.00

Beef Carpaccio, arugula salad, parmesan, mustard sauce, tomato, summer black truffle

Tuna Tartar 21.00

Red tuna tartar, avocado puree, green apple, kewpie style mayonnaise, salmon caviar, nasturtium, baguette crisps, extra virgin olive oil

Vegetarian (V)

We welcome enquiries from customers who wish to know whether any dishes contain particular ingredients.
Please inform us of any allergy or special dietary requirements that we should be made aware of, when preparing your menu request.
Prices are in euros € and include all applicable taxes.

Insalate

Melon and Prosciutto 16.00

Baby spinach, prosciutto, figs, compressed honeydew melon, glassy pecan nuts, honey and white balsamic vinaigrette

Burrata 17.00

Compressed watermelon, burrata cheese, pickled beets, orange, mixed lettuce, raspberry vinegar, extra virgin olive oil

Caprese 16.00

San Marzano and kumato tomatoes, buffalo mozzarella, pine nuts, basil, extra virgin olive oil

Arugula 16.00

Arugula leaves, brown lentils, sundried tomato, asparagus, goat cheese, extra virgin olive oil and lemon

Panzanella 16.00

Vine ripped tomatoes, cucumber, red onion, ciabatta croutons, mozzarella, caper berries, red wine vinegar, extra Virgin olive oil, basil

Pasta e Risotti

Spaghetti alla chitarra all' Amatriciana 14.50

With tomato, cured pork cheek & pecorino romano cheese

Linguine con gamberi e pettini (v) 22.00

With shrimps, scallops, tomato, garlic confit, basil, flavored with grappa

Ravioli di ricotta e spinaci (v) 15.00

Ravioli filled with ricotta cheese and spinach, fresh tomato sauce with basil & garlic

Rigatoni alla Carbonara 15.00

Cooked the traditional way with eggs, pecorino romano and parmesan, cured pork cheek and black pepper

Tagliatelle al pomodoro (v) 12.50

Fresh pasta with fresh tomato sauce flavored with basil

Risotto porcini (v) 19.00

Porcini Mushroom risotto scented with truffle oil & parsley

Risotto asparagus (v) 21.00

Risotto with asparagus, shrimp carpaccio served with sweet and sour marinated ginger slices

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Secondi

Straccetti di manzo 27.00

Beef fillet 'straccetti' with rucola salad, cherry tomato, Parmigiano

Orata in padella (v) 26.00

Dorado fillet. Served with carrot puree flavored with spearmint, eggplant, cherry tomato confit and gremolata

Pollo con finocchi e arancia 24.00

Chicken breast with roasted peppers, milk sauce served with Sicilian fennel salad and orange fillets

Tagliata di manzo 29.00

Cut of beef rib eye with saute crushed potato flavored with fresh oregano, peas, cherry tomato confit and local sea salt

Pizze

Margherita (v) 13.75

Mozzarella, tomato sauce and basil

Biancaneve (v) 15.50

Mozzarella, cream cheese, porcini mushrooms and garlic drizzled with truffle oil
Add Fresh Greek Truffles 7.00

Scamorza and Salame 15.00

Mozzarella, tomato fillets, smoked scamorza cheese, salami

Peperoni 15.50

Mozzarella, tomato sauce, salami peperoni

Ricotta and pesto sauce (v) 13.50

Mozzarella, tomato, ricotta cheese and basil pesto sauce

Prosciutto and Pecorino Romano 15.00

Arugula, Parma prosciutto, cherry tomato, Pecorino Romano

Calzone Diavola 15.00

Mozzarella, Tomato sauce, spicy pepperoni, mushrooms, chili flakes

Buffalo mozzarella and Coppa 15.00

Buffalo Mozzarella, Coppa, black pepper

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