



BRUSCHETTE

Garlic Oil and Tomato_ 6,80

Anchovies and Burrata_ 8,90

PICCOLE INSALATE

Mixed_ 4,50

Spinach_ 5,50

CREME & ZUPPE

Tomato and Basil Soup_ 7,90

Potatoes, Curcuma and Octopus Cream _8,90

Parmesan Cheese Crème with Bacon and Bread Croutons_ 9,90

CARPACCI

Tomato Carpaccio, Rocket salad, Pistachio and Ricotta salata cheese_ 12,80

Octopus Carpaccio, Fried Onions and Italian Vinagrette_ 14,80

Parmesan Beef Carpaccio, Rocket salad with Mustard and Honey dressing_ 15,80

ANTIPASTI

Aubergine Parmigiana_ 9,90

Veal in Tuna Sauce_ 12,90

Roman Squid with three Sauces_ 13,60

Burrata with cherry Tomatoes, Rocket Salad and toasted Pine Nuts Vinagrette_ 14,80

Grilled Octopus with Gazpacho_ 15,40

Kataife Prawns_ 16,80

Tartare selection_ 19,50

Seafood (shrimps, prawns, oysters, crab, sashimi, salmon)_ 39,00



OSTRICHE & CAVIALE

Fine de Claire (½ dozen)_ 18,50

Gillardeau (½ dozen)_ 24,50

Desietra Osietra Malossol 30g _ 65,00

Desietra Osietra Malossol 50g _ 110,00

INSALATE

CAPRESE : Tomatoes, Buffalo Mozzarella and Caramelized Aubergines_ 9,80

TOSCANA : Turkey, Lettuce, Olives, Red Onion, Celery and Fennel with Herb Sauce_ 12,90

BABY SPINACH : Pistachios, Shrimp, Cherry tomato and Apple vinagrette_ 13,80

PARMA HAM : Rocket salad, Parmesan Cheese, Caramelized Walnuts,

balsamic Vinegar and Honey_ 14,90

PASTA

Spaghetti Carbonara_ 9,90

Penne Norma_ 12,90

Spaghetti AOP Shrimps_ 13,00

Sorrento Rigatoni with Beef fillet_ 16,90

Seafood Spaghetti_ 18,50

Tagliolini with Truffles_ 19,50

Fettucine with Crabs_ 22,90

Taglioni with Shrimps and Truffles_ 23,90

RISOTTERIA

Risotto with Sausage Ragù, Mushrooms, Bacon and Peas_ 16,90

Risotto with Squid ink, Shrimp, Octopus and Squid_ 19,50



PESCE

Mixture of Fried_ 17,90

Mustard Salmon_ 19,50

Octopus with Potatoes and Truffles Crème_ 19,90

Amberjack Fillet with Cherry Tomatoes, Capers and Olives_ 21,90

Bream baked in foil_ 24,50

Tuna variation_ 27,50

Seafood grill_ 29,50

CARNE

Supreme Chicken with red Wine and Mashed Potatoes_ 18,90

Pork in Pistachio Crust and Apricot sauce_ 19,90

Lamb Karre New Zeland_ 33,50

Premium Argentine Fillet with Green Pepper_ 34,70

B.A. Argentine Fillet with Parmesan Cheese and Truffle Fondue_ 38,70

DESSERT

Lemon Sorbet_ 4,00

Caramel and Vanilla Panna cotta_ 6,90

Mascarpone Ganache with Coffee_ 7,50

Strawberries Semifreddo with Almond Sponge cake_ 7,90

Berry Cheesecake_ 8,50