

ANTIPASTI

- ❖ **Selezione della Casa 14,50 €**
artisanal cold cuts and cheeses, marinated vegetables and fig jam
- ❖ **Veli di Bresaola Gourmet 13,50 €**
thinly sliced bresaola, Parmigiano Reggiano shavings, arugula, citrus vinaigrette and wild berry reduction
- ❖ **Bruschetta Mediterranea 10,50 €**
toasted bread with Mediterranean capers and olives on extra virgin olive oil
- ❖ **Focaccia Aromatica 7,50 €**
rosemary focaccia served with garlic olives and fresh basil sauce
- ❖ **Tartare di Salmone Marinato 15,50 €**
cured salmon with trout roe pearls, crushed pistacchios and wild dill sauce
- ❖ **Asparagi e Burrata con Bottarga di Muggine 15,50 €**
tender asparagus on classic Béarnaise sauce with butter emulsion and Apulian burrata with powdered mullet bottarga, served on a rye bread crumble

PRIMI PIATTI

- ❖ **Ravioli Pomodorini Ciliegia e Crema di Bufala 15,50 €**
stuffed ravioli served with cherry tomato sauce, buffalo cream, Parmigiano Reggiano and fresh basil oil

- ❖ **Spaghetti alla Carbonara Tradizionale 16,90 €**
spaghetti with guanciale and Pecorino Romano, emulsified in the classic Roman way

- ❖ **Gnocchi al Ragù d'Agnello 17,50 €**
potato gnocchi with slow-cooked lamb ragù, Pecorino cheese and fresh mint leaves

- ❖ **Linguine Gamberi e Bisque di Crostacei 17,90 €**
sautéed linguine with garlic, extra virgin olive oil, chili, tiger prawns, cherry tomatoes, wild dill and shellfish bisque

- ❖ **Risotto Primavera di Mare 18,50 €**
risotto with asparagus, shrimp, lemon zest, trout roe and Parmesan cream

- ❖ **Cannelloni al Tartufo 18,00 €**
baked cannelloni filled with ricotta, spinach, mixed mushrooms, Parmigiano cream and truffle sauce

PIATTI PRINCIPALI

- ❖ **Tagliata di Entrecôte ai Frutti di Bosco 32,00 €**
grilled and sliced entrecôte with wild berry reduction, served with garlic potatoes, arugula salad, cherry tomatoes and Parmigiano Reggiano shavings
- ❖ **Salmone e Asparagi al Pepe Rosa 26,00 €**
roasted salmon fillet with asparagus and pink pepper potatoes, served with wild dill and butter sauce
- ❖ **Pollo Mandorle e Balsamico 18,50 €**
roasted chicken breast with rosemary balsamic vinegar sauce, almond salad and spicy fried potatoes

INSALATA

- ❖ **Insalata Prosciutto, Bufala e Pesche 16,50 €**
mixed greens with cured prosciutto, buffalo mozzarella, fresh peaches, herb oil and truffle honey
- ❖ **Insalata Quinoa e Tofu al Sesamo 15,50 €**
mixed salad with quinoa, avocado, sesame-marinated tofu, toasted sesame seeds, cherry tomatoes and lime-lemon mayo
- ❖ **Insalata Salmone e Semi di Papavero 17,50 €**
mixed greens with cured salmon, buffalo mozzarella, poppy seeds, cucumber, cherry tomatoes and dill vinaigrette

DESSERT

- ❖ **Tiramisù Classico 9,00 €**
the iconic Italian dessert made the traditional way.
- ❖ **Tiramisù Matcha e Cioccolato 9,90 €**
a modern take with matcha green tea and dark chocolate flakes.
- ❖ **Affogato al Caffè 7,50 €**
vanilla gelato drowned in hot espresso.
- ❖ **Selezioni di Gelati Artigianali 4,50 € scoop / 11,50 €
3 scoops**
a variety of house-made artisanal flavours.
- ❖ **Cannolo Siciliano al Pistacchio e Cioccolato 9,50 €**
crispy pastry shell filled with ricotta, pistachios and chocolate chips
- ❖ **Cantuccini e Vin Santo 7,50 €**
traditional almond biscuits served with classic Tuscan dessert wine

MENU BAMBINI

❖ **Baby Pizze 9,50 €**

Bufala mozzarella, Fior di latte mozzarella and organic tomato sauce

❖ **Mini Ravioli 10,00 €**

small portion of ravioli pasta with cherry tomatoes and mozzarella cream

❖ **Mini Gnocchi al Ragù d'Agnello 11,00 €**

small gnocchi pasta with slow cooked lamb ragù

❖ **Mini Entrecôte 12,50 €**

small entrecôte steak with french fries and cherry tomato salad