

MEAT AND POULTRY

OSSOBUCO DI VITELLO ALLA MILANESE

Veal ossobuco slowly cooked with tomato sauce and vegetables, served with saffron-scented risotto.

POLLO A LA PARMIGIANA CON PASTA DEL GIORNO

Parmesan chicken breast with tomato sauce, served “au gratin” with cheese and our pasta of the day.

POLPETTE AL SUGO E RIGATONI

Meatballs cooked in tomato sauce with basil and garlic, accompanied with rigatoni pasta.

FILETTO DI MANZO CON SALSIA GORGONZOLA E NOCI, PATATE RISSOLATE AL ROSMARINO

Beef tenderloin served with a nuts and Gorgonzola cheese sauce, served with sautéed potatoes with garlic and rosemary.

COSTATA DI MANZO ALLA GRIGLIA PATATE GRATINATE

Grilled rib eye with potatoes served “au gratin”, served with your choice of sauce.

SCALLOPINA DI VITELLO AL LIMONCELLO E FUNGHI

Veal medallions flambéed with Limoncello, accompanied with sautéed parsley-scented mushrooms.

SALADS

INSALATA DI FARFALLE E POLPO

Farfalle pasta salad with octopus chunks marinated in garlic, olive oil, and parsley, served with pesto.

INSALATA DI FRAGOLE E FORMAGGIO DI CAPRA CON RIDUZIONE BALSAMICA

Mixed fine lettuces served with strawberries, goat cheese, and balsamic vinegar reduction.

INSALATA DI RUCOLA E SPINACI

Arugula and spinach salad with Gorgonzola cheese, hazelnut vinaigrette, Sambuca-poached pears, and caramelized pecans.

INSALATA DI CESARE

Romaine lettuce with homemade Caesar dressing, topped with Parmesan cheese.

COLD APPETIZERS

ANTIPASTO DI SELEZIONI DI SALUMI ITALIANI E VERDURE DEL CARELLO

A selection of Italian cold cuts, accompanied with vegetables served tableside from our antipasto cart.

CARPACCIO CLASSICO DI FILETTO DI MANZO

Thin slices of marinated beef tenderloin, served with mushrooms and Parmesan cheese.

CARPACCIO DI POLPO, ANANAS, PEPPERONCINO E MISTICANZA DI LATTUGA

Thin slices of octopus with pineapple, red chili pepper, and mixed lettuces.

“LA BURRATA FRESCA” E POMODORINI AL BALSAMICO DI MODENA E OLIO AROMATIZZATO AL TARTUFFO

Burrata cheese served with a cherry tomato salad, truffle-scented olive oil, and balsamic vinegar from Modena.

MOZZARELLA ALLA CAPRESE

A harmony of tomatoes, fresh Mozzarella cheese, and basil marinated in olive oil, served with homemade pesto.

WARM APPETIZERS

MELANZANE ALLA PARMIGIANA

Eggplant with Mozzarella and Parmesan cheeses served “au gratin” with basil-scented tomato sauce.

FRITTURA DI PESCE ALLA VENEZIANA

Breaded calamari duo in fine herbs, fried, and served with homemade tartar sauce.

SOUPS

MINISTRONE DI VERDURE CON BASILICO

Vegetable soup made with celery, carrot, zucchini, “alubia” beans, and spinach, infused with basil.

VELLUTATA DI POMODORO CON QUENELLE DI BURRATA E PESTO LEGGERO AL BASILICO

Creamy tomato soup with Burrata cheese quenelle and a light basil pesto.

TORTELLINI A BRODO

Fresh tortellini pasta filled with meat, served “au just” broth.

RISOTTI

RISOTTO AI FUNGHI PORCINI AL TARTUFO

Creamy risotto with porcini mushrooms, white mushrooms, and Parmesan cheese.

RISOTTO, MASCARPONE E SCAMPI ALLO ZAFFERANO

Risotto with saffron-scented Mascarpone cheese, served with grilled shrimp glazed with butter and garlic.

FISH AND SEAFOOD

TRANCIO DI SALMONE CON Crosta DI MASCARPONE AL LIMONE, CROCCANTE DI MAIS, INSALATA DEL MOMENTO

Seared salmon fillet in a lime-scented Mascarpone cheese crust, flaked corn crisps, accompanied with the salad of the day.

POLPO ALLA DAVIOLA

Grilled octopus marinated with fine herbs and red chili pepper, served with tomato sauce, bell peppers, and black olives.

GAMBERI CON PANCETTA E RISOTTO AL BURRO CON NERO DI SEPIA E SALSALLO ZAFFERANO

Bacon-wrapped shrimp served with risotto prepared with butter, squid’s ink, and saffron sauce.

PESCA DEL GIORNO ALLA FIORENTINA, RAVIOLO RIPIENO

Fresh catch of the day served on a creamy spinach sauce, accompanied with a ravioli filled with Ricotta cheese.

PASTA

LASAGNA ALLA BOLOGNESE FATTA IN CASA

Homemade lasagne with bolognese “ragout” and bechamel sauce, served “au gratin”.

RAVIOLI CASARECI CON RIPIENO DEL MOMENTO

Homemade ravioli filled with fresh seasonal ingredients. Ask your waiter for today’s selection.

THE CLASSICS

SUGO DI POMODORO

Classic tomato sauce with fresh basil.

BOLOGNESE

Tomato sauce with ground beef.

PUTTANESCA

Tomato sauce with capers, black olives, anchovies, garlic, parsley, and red chili peppers.

ARRABIATA

Fresh diced tomatoes, parsley, and red chili pepper.

CARBONARA

Cream, egg yolks, panceta, pepper, and Pecorino cheese.

ALFREDO

Parmesan cheese, butter, and cream.

OUR CHEF’S SUGGESTION

FETTUCINI AGLIO OLIO E PEPERONCINO

Fettucini pasta with garlic, olive oil, and red chili pepper.

PAPPARDELLE ARAGOSTA FIOR DI ZUCCA, PISELLI E POMODORO FRESCO

Pappardelle pasta with lobster, zucchini blossoms, peas, and tomato sauce.

PACCHERI ALLE VONGOLE

GAMBERI E POMODORINI

Paccheri pasta with clams, shrimp, and cherry tomatoes.

CONCHIGLIONI RIPIENI

DI CARNE GRATINATE AL FORNO

Conchiglioni pasta filled with meat, served “au gratin” with Mozzarella cheese.