

Menu

PICCOLI PIATTI

Marinated olives	75
Freshly baked garlic bread	95
Mushroom soup	80
Truffle Arancini	115

ANTIPASTO ITALIANO

The house selection of charcuterie, Served with Italian delicacies, olives, marmalade and cheeses

225 /PP

PASTA

BUCATINI ALLA CARBONARA	225
<i>Traditional Italian pasta with crispy pancetta, eggs, Pecorino Romano, and black pepper</i>	
FUSILLONE AL PESTO DI PISTACHIO	245
<i>Green pesto, pistachio, semi dried tomatoes & Parmesan</i>	
CALAMARATA POMODORO	235
<i>Marinara sauce with cherry tomatoes, chili, garlic & basil. Topped with fresh Burrata & Parmesan</i>	
SPAGHETTI ALL'AGLIO CON GAMBERI	275
<i>Served with scampi, white wine, chili, garlic & parsley</i>	
FETTUCCINE TARTUFO	295
<i>Tenderloin, with baby spinach. Served in a creamy truffle sauce with mascarpone, Parmesan & fresh black truffle</i>	
TORTELLONI CON FUNGHI	260
<i>Wild mushrooms, garlic, cream, thyme & Parmesan</i>	

ANTIPASTI STARTERS

TOMATO CARPACCIO	130
<i>Sliced tomatoes, red onion, capers, Parmesan, served with extra virgin olive oil</i>	
RISOTTO FUNGHI	145
<i>Creamy arborio rice with wild mushrooms, white wine, garlic, and Parmesan. Finished with fresh black truffle</i>	
CROCCHETTE DI CHÈVRE	165
<i>Fried chèvre balls, served with yellow beet cream, honey & walnuts</i>	
BURRATINA	170
<i>Cream-filled Mozzarella served with tomatoes, extra virgin olive oil blended with fresh basil & Balsamico</i>	
SCAMPI ALL'AGLIO	185
<i>Scampi, garlic, chili, parsley & olive oil</i>	

SECONDI PIATTI MAINS

OSSO BUCO ALLA MILANESE	385
<i>Classic Osso Buco made with lamb, served with saffron risotto, tomato & seasonal vegetables</i>	
TAGLIATA DI ENTRECÔTE	395
<i>Perfectly grilled entrecôte, topped with sea salt, served with a fresh arugula & Parmesan salad</i>	
SALMONE AL FORNO	315
<i>Salmon with olives, capers, cocktail tomatoes, bell pepper, asparagus, and lime cream</i>	

RISOTTO

RISOTTO ALLO ZAFFERANO CON SCAMPI	315
<i>A creamy saffron risotto made with arborio rice, shrimp, pepperoncini, white wine, garlic, fresh herbs & Parmesan</i>	

2 COURSE SPECIAL

TO START WITH BURRATINA

Cream-filled Mozzarella served with tomatoes, extra virgin olive oil blended with fresh basil & Balsamico

MAIN COURSE FETTUCCINE TARTUFO

Tenderloin, with baby spinach. Served in a creamy truffle sauce with mascarpone, Parmesan & fresh black truffle

385

Pizza Napoletana

THE MARGHERITA	195	FORMAGGIO DI CAPRA	255
<i>"No explanation needed"</i>		<i>Chèvre, Fior di Latte, thyme, crème fraiche, beets, honey & walnuts</i>	
PROSCIUTTO E MOZZARELLA	245	LE SALAMI	265
<i>San Marzano tomato sauce, Fior di Latte, prosciutto, buffalo Mozzarella & semidried tomatoes</i>		<i>San Marzano tomato sauce, spicy soppressata, fennel salami & chili honey</i>	
VEGETARIANA	245	SPICY PEPPERONI	265
<i>San Marzano tomato sauce, Fior di Latte, grilled eggplant, zucchini, peppers, ricotta, basil & Parmesan</i>		<i>San Marzano tomato sauce, Fior di Latte, pepperoni, jalapeño & basil</i>	
CAPRICCIOSA	245	IN GIARDINO	245
<i>San Marzano tomato sauce, Fior di Latte, prosciutto cotto, mushrooms & Parmesan</i>		<i>Pistachio pesto, mortadella, Fior di Latte, basil, Burrata & Parmesan</i>	
GAMBERI PICCANTE	275	TARTUFATA	355
<i>San Marzano tomato sauce, Fior di Latte, scampi, red onions, cherry tomatoes & lemon. Topped with chili flakes.</i>		<i>Truffle sauce, Mozzarella, wild mushrooms, garlic, chives, freshly grated black truffle & Parmesan</i>	
SPICY NDUJA E BURRATA	275	4 FORMAGGIO	255
<i>San Marzano tomato sauce, Fior di Latte, minced Nduja salami, creamy burrata, fresh tomatoes & Parmesan.</i>		<i>Fior di Latte, Gorgonzola, Taleggio & Parmesan</i>	

Dolce

NUTELLA PIZZA	155	PISTACHIO TIRAMISU	165
<i>A crispy pizza base topped with rich, creamy Nutella, finished with a dusting of powdered sugar</i>		<i>Espresso-soaked ladyfingers, creamy mascarpone with pistachio, topped with crushed pistachios</i>	
CRÈME BRÛLÉE	125	ITALIAN GELATO	95
<i>Creamy custard infused with vanilla topped with caramelized sugar</i>		<i>Ask us about today's flavours!</i>	
CHOCOLATE FONDANT	130	AFFOGATO	115
<i>A rich and warm chocolate fondant with a molten center, served with vanilla ice cream</i>		<i>Vanilla gelato topped with espresso shot</i>	

