

Antipasti

- | | | | | | |
|-----|---|-------|-----|---|-------|
| 118 | Bruschetta | 8.90 | 119 | Carpaccio di Manzo | 16.90 |
| | Freshly toasted slices of bread topped with marinated tomatoes. | | | Thinly sliced beef fillet with rocket and shaved Parmesan. | |
| 101 | Caprese di Bufala | 14.90 | 104 | Polipo all'Arrabbiata | 16.90 |
| | Buffalo mozzarella with cherry tomatoes, fresh basil, pesto and olive oil on a bed of rocket. | | | Octopus in a spicy tomato sauce, served with freshly toasted bread. | |
| 99 | Vitello Tonnato | 16.90 | 105 | Montanare | 8.90 |
| | Thinly sliced veal with a creamy sauce of tuna, anchovies and capers. | | | Fried dough balls topped with tomato sauce and Parmesan. | |
| 117 | Antipasto all'Italiana | 22.90 | 358 | Fritto Misto | 17.90 |
| | Mixed Italian starter platter with cured meats, cheese, olives and grilled vegetables. <i>Min. 2 persons.</i> | | | Fresh squid rings and prawns in a crispy batter. | |

Additives (full menu): 1) Colourings 2) Preservatives 3) Antioxidants 4) Flavour enhancers 5) Blackening agents 9) Caffeine 12) Phenylalanine sources

Allergens: A) Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut and hybrid strains); B) Crustaceans; C) Eggs; D) Fish; E) Peanuts; F) Milk/Lactose; H) Tree nuts (almonds, hazelnuts, walnuts, cashews, pistachios, macadamia); I) Celery; J) Mustard; K) Sesame; L) Sulphur dioxide and sulphites (>10 mg/kg or 10 mg/l, as SO₂); M) Lupins; N) Molluscs

Insalata

109	Insalata Greca Peppers, olives, red onion, cucumber and feta-style soft cheese.	13.90	113	Insalata di Manzo Mixed salad with grilled beef tips, rocket, cherry tomatoes, croutons and shaved Parmesan.	19.50
111	Mista Mixed salad.	8.50	107	Caesar Salad Mixed salad with chicken strips, Parmesan shavings, cucumber, tomatoes and croutons, served with French dressing.	17.90
110	Verde Green salad.	7.00			

Salads served with vinegar & oil, balsamic or French dressing.

Zuppa

1002	Zuppa del Giorno Soup of the day.	7.50	1000	Minestrone Vegetable soup.	7.50
1001	Zuppa al Pomodoro Tomato soup.	7.50			

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Pasta

TERRA & MARE · SURF & TURF

- | | | | | | |
|-----|---|-------|-----|---|-------|
| 131 | Tagliatelle al Salmone | 19.50 | 122 | Spaghetti Carbonara | 18.50 |
| | Homemade ribbon pasta with fresh salmon in a sauce of cherry tomatoes and cream. | | | Spaghetti with a creamy sauce of egg, Pecorino and crispy Guanciale (cured pork cheek). | |
| 129 | Spaghettoni allo Scoglio | 22.90 | 132 | Tagliatelle Ragù alla Bolognese | 17.50 |
| | Homemade spaghetti with clams, mussels, langoustines, prawns, cherry tomatoes and shellfish bisque. | | | Homemade ribbon pasta in a slow-cooked beef Bolognese. | |
| 709 | Risotto ai Gamberi, Scampi e Limone | 21.90 | 137 | Pappardelle Manzo e Gorgonzola | 21.90 |
| | Risotto with prawns and langoustines in a delicate lemon and shellfish bisque sauce. | | | Homemade ribbon pasta with beef fillet tips in Gorgonzola sauce. | |
| 123 | Bigoli con Tonno fresco e Melanzane | 20.90 | 708 | Risotto Milanese con Salsiccia, Porcini e Grana | 21.90 |
| | Homemade spaghetti with fresh tuna, aubergine, cherry tomatoes and pine nuts. | | | Saffron risotto with Italian fennel sausage, porcini mushrooms and Parmesan cream. | |

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Pasta

VEGETARIANO

- 125 **Spaghetti Aglio e Olio** 13.00
Spaghetti with fresh garlic, olive oil and chilli.
- 134 **Tagliatelle alla Matteo** 16.90
Homemade ribbon pasta with fresh garlic, cherry tomatoes, basil and rocket.
- 138 **Pappardelle alla Valentina** 19.50
Homemade ribbon pasta with porcini mushrooms, truffle oil and Parmesan.
- 602 **Gnocchi Pomodoro e Parmigiano** 16.50
Gnocchi with tomato sauce and Parmesan shavings.
- 141 **Penne ai Quattro Formaggi** 17.50
Penne in a sauce of Gorgonzola, Parmesan, Pecorino and Fior di Latte mozzarella.

PASTA AL FORNO · BAKED

- 163 **Penne al Forno** 16.50
Penne with a meat and cream sauce, topped with Fior di Latte mozzarella and baked.
- 160 **Lasagne** 17.50
Wide ribbon pasta layered with Fior di Latte mozzarella, Parmesan, béchamel and beef Bolognese, baked.
- 165 **Gnocchi alla Sorrentina** 16.50
Gnocchi with tomato sauce, Fior di Latte mozzarella and Parmesan, baked.

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Pizza Tradizionale

1	Margherita	13.50	6	Prosciutto	14.00
	Tomato sauce, Fior di Latte mozzarella, olive oil, basil.			Tomato sauce, Fior di Latte mozzarella, Italian cooked ham.	
20	Diavola	17.50	26	Capricciosa	16.50
	Tomato sauce, Fior di Latte mozzarella, spicy salami.			Tomato sauce, Fior di Latte mozzarella, cooked ham, mushrooms, olives, artichokes.	
58	La Mozzarella	18.00	32	Quattro Stagioni	16.50
	Tomato sauce, buffalo mozzarella, cherry tomatoes, basil, olive oil.			Tomato sauce, Fior di Latte mozzarella, cooked ham, Neapolitan salami, mushrooms, artichokes.	
53	Napoli	16.50	9	Ortolana	16.50
	Tomato sauce (no mozzarella), garlic cream, oregano, anchovies, capers, olives, basil, olive oil.			Tomato sauce, Fior di Latte mozzarella, aubergine, courgette, peppers, basil, olive oil.	
7	Salami	15.00	23	Quattro Formaggi	16.50
	Tomato sauce, Fior di Latte mozzarella, fine Milanese salami.			No tomato sauce, Fior di Latte mozzarella, Gorgonzola, Parmesan shavings, Provolone.	
46	Marinara	9.00	83	Mimosa	16.50
	Tomato sauce (no mozzarella), garlic cream, oregano, basil, olive oil.			Cream base, Fior di Latte mozzarella, cooked ham, sweetcorn.	
28	Calzone Classico	17.50	83	Rucola, Parma e Grana	18.50
	Folded pizza filled with tomato sauce, Fior di Latte mozzarella, cooked ham and mushrooms.			Tomato sauce, Fior di Latte mozzarella, rocket, Parma ham, Parmesan.	

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Pizza Gourmet

- | | | | | | |
|----|--|-------|----|--|-------|
| 97 | Chef 2.0 | 19.50 | 11 | Carrettiera | 19.00 |
| | Courgette cream, Fior di Latte mozzarella, lemon-flavoured smoked salmon, olive oil, torn mozzarella and sun-dried tomatoes. | | | No tomato sauce, Fior di Latte mozzarella, Italian fennel sausage, cime di rapa (turnip greens) and spicy cheese. | |
| 56 | Nduja | 19.00 | 43 | Bresaola Rinforzata | 19.00 |
| | Tomato sauce, Fior di Latte mozzarella, spicy salami, spreadable spicy 'nduja sausage, ricotta, basil, olive oil. | | | Tomato sauce, Fior di Latte mozzarella, sun-dried yellow and red cherry tomatoes, Bresaola (cured beef), basil, olive oil. | |
| 34 | Tonno e Cipolla | 18.50 | 12 | Vasinicola | 18.00 |
| | No tomato sauce, Fior di Latte mozzarella, caramelised red onion, tuna, sun-dried cherry tomatoes, chopped walnuts. | | | Basil pesto, Fior di Latte mozzarella, ricotta, sun-dried yellow and red tomatoes, basil and olive oil. | |
| 17 | Ariccia | 18.50 | 35 | Nocina | 18.50 |
| | Potato cream, Fior di Latte mozzarella, suckling-pig ham (porchetta) and smoked mozzarella. | | | Walnut cream, Fior di Latte mozzarella, torn buffalo mozzarella, rocket, toasted walnuts and olive oil. | |
| 18 | Aria di Montagna | 19.50 | 5 | La Parmigiana della Nonna | 18.00 |
| | Porcini mushroom cream, Fior di Latte mozzarella, Italian fennel sausage, spicy hard cheese and truffle oil. | | | Tomato sauce, Fior di Latte mozzarella, aubergine parmigiana bake, spicy cheese, Parmesan shavings, fresh basil and olive oil. | |

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Carne & Pesce

- | | | | | | |
|-----|---|-------|-----|--|-------|
| 309 | Bistecca di Manzo | 30.90 | 355 | Grigliata Mista di Pesce | 64.00 |
| | 250 g rump steak, served with a side of your choice*. | | | Our daily selection of fresh grilled fish with two sides. Please ask your server for today's offering. | |
| 312 | Grigliata Mista di Carne | 64.00 | 360 | Tonno alla Siciliana | 33.90 |
| | Rump steak, pork loin steak, chicken breast and Salsiccia, with two sides. <i>Min. 2 persons.</i> | | | Tuna fillet in a sauce of capers, olives and cherry tomatoes, served with ribbon pasta. | |
| 308 | Pollo agli Agrumi | 19.90 | 351 | Salmone alla Griglia | 27.90 |
| | Chicken breast in a delicate citrus sauce, served with ribbon pasta. | | | Grilled salmon fillet, served with a side of your choice*. | |
| 359 | Polpo alla Griglia | 28.90 | | | |
| | Grilled octopus, served with a side of your choice*. | | | | |

* Sides: rosemary potatoes, grilled vegetables, fries, leaf spinach or a small side salad — 4.00 €

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Dolce

- | | | | | | |
|-----|--|-------|-----|---|------|
| 180 | Homemade Tiramisù | 9.00 | 193 | Tartufo Nocciola | 7.50 |
| | Italian layered dessert with mascarpone cream and ladyfingers. | | | Semi-frozen ice-cream truffle of hazelnut ice cream with a chocolate centre, coated in caramelised hazelnuts and meringue pieces. | |
| 185 | Panna Cotta | 7.00 | 186 | Tartufo Affogato | 9.50 |
| | Italian cream dessert served with a fruity sauce. | | | Semi-frozen ice-cream truffle of coffee and zabaione cream coated in white meringue pieces, drowned in a fresh espresso. | |
| 182 | Soufflé al Cioccolato | 10.90 | 184 | Tartufo Bianco | 7.50 |
| | Chocolate soufflé with a molten chocolate centre and a scoop of vanilla ice cream. | | | Semi-frozen ice-cream truffle of coffee and zabaione cream, coated in white meringue pieces. | |

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Bevande senza Alcool

BIBITE · SOFT DRINKS & WATER

- 522 **Sparkling Water**
0.2 l | 2.90 · 0.4 l | 3.60
- 523 **Still Water**
0.2 l | 2.90 · 0.4 l | 3.60
- San Pellegrino**
0.7 l | 7.90
- Acqua Panna**
0.7 l | 7.90
- 500 **Coke, Coke Zero, Fanta, Sprite, Mezzo Mix**
0.2 l | 3.30 · 0.4 l | 4.60
- Peach Iced Tea**
0.2 l | 3.30 · 0.4 l | 4.60
- 503 **Tonic Water, Bitter Lemon**
0.2 l | 3.90
- 527 **Orange / Lemon Soda**
0.33 l | 4.50

SPREMUTE · JUICES

- 510 **Apple, Orange, Passion Fruit, Blackcurrant**
0.2 l | 3.60 · 0.4 l | 4.70
- Spritzer (with sparkling water)**
0.2 l | 3.30 · 0.4 l | 4.60

CAFFÉ

- 550 **Espresso** 3.00
- 551 **Espresso Macchiato** 3.50
- 553 **Espresso Doppio** 4.90
- 554 **Caffé Lungo** 3.90
- 559 **Cappuccino** 4.50
- 580 **Latte Macchiato** 4.70
- 581 **Fresh Tea** 4.50
Various flavours.
- 583 **Hot Chocolate** 4.20
- 552 **Espresso Corretto** 5.00
With your choice of grappa or sambuca.

APERITIVO · NON-ALCOHOLIC

- 571 **San Bitter**
0.1 l | 4.20
- 572 **Crodino**
0.1 l | 4.20
- 573 **Orangina yellow / red**
0.25 l | 4.20
- 521 **Red Bull**
0.25 l | 4.50

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Bevande con Alcool

BIRRA · BEER

- 540 **Pilsner**
0.33 l 4.50
- 546 **Alcohol-free Pilsner**
0.33 l 4.50
- 543 **Radler (shandy)**
0.33 l 4.20
- 542 **Hefeweizen (wheat beer)**
0.5 l 5.20
- 547 **Alcohol-free Wheat Beer**
0.5 l 5.20
- 545 **Cola Wheat Beer**
0.5 l 4.90

APERITIVI & COCKTAILS

- 587 **Lillet Berry**
0.2 l 8.50
- 560 **Aperol Spritz**
0.2 l 8.50
- 591 **Limoncello Spritz**
0.2 l 8.50
- 564 **Campari Spritz**
0.2 l 8.50
- 562 **Campari Orange / Soda**
0.2 l 6.50
- 563 **Martini Bianco**
5 cl 6.50
- 574 **Prosecco**
0.1 l 6.00 · 0.7 l 36.00
- 589 **Gin & Tonic**
0.2 l 8.50
- 592 **Whiskey & Cola**
0.2 l 8.50

DIGESTIVI · DIGESTIFS

- 566 **Ramazotti**
4 cl 4.90
- 567 **Averna Amaro**
4 cl 4.90
- 568 **Limoncello**
2 cl 5.00
- 467 **Vecchio Amaro del Capo**
4 cl 4.90
- 457 **Baileys**
4 cl 5.00

GRAPPA

- 585 **Grappa Poli (Veneto)**
2 cl 6.90
- 586 **Grappa Berta Invecchiata
Barrique**
2 cl 13.80

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Vini

VINI BIANCHI · WHITE WINES

534 **Colloredo Mels — Pinot Grigio Friuli DOC**

Pinot Grigio · dry

0.1 | 4.10 · 0.2 | 6.90 · 0.75 | 31.00

533 **Feudo Arancio — Grillo 2018**

Light fruity white · Grape: Grillo

0.1 | 4.40 · 0.2 | 7.20 · 0.75 | 34.00

535 **I Frati Lugana DOC — Ca' dei Frati**

Lugana · dry

0.1 | 5.90 · 0.2 | 7.40 · 0.75 | 49.00

VINI ROSSI · RED WINES

537 **Avogadri — Nero d'Avola, Terre Siciliane IGT**

Nero d'Avola · dry

0.1 | 4.20 · 0.2 | 7.10 · 0.75 | 33.00

538 **San Marzano "Il Pumo" — Primitivo Salento IGP**

Primitivo · dry

0.1 | 5.00 · 0.2 | 7.90 · 0.75 | 36.00

VINI ROSATI · ROSÉ WINES

535 **Sartori Rosato — Provincia di Verona IGT**

Corvina, Rondinella, Molinara · dry

0.1 | 4.10 · 0.2 | 6.90 · 0.75 | 29.00

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