

STARTERS

AFFETTATI (G, L) 7 / 12

A selection of Italian cured meats served with bread. Choose a smaller (one kind) or larger (two kinds) portion. *(Bread is not gluten-free)*

CARPACCIO DI MANZO (G, L) 16

100gr. Raw beef fillet, meticulously sliced and marinated with salt, pepper, olive oil, and Parmigiano Reggiano.

GAMBERI (G, L) 15

Shrimps (ASC), pan-seared and served with a delicate sauce of olive oil, flavorful stock, and a hint of chili, finished with a vibrant roasted bell pepper purée.

ALICI MARINATE (L, F) 10

Marinate anchovies served over homemade cracker with Tumaca of fresh tomato, red onion, olive oil, salt and black pepper.

TARTARE VEGANA (V) 12

A vibrant vegan tartare of roasted eggplant, raw zucchini, tomatoes, accented with crispy onions, parsley, and a homemade citrus vinaigrette. Served with a Lemon-Curd and Dijon mustard dressing.

CIPOLLA CAMELLATA (V) 7

Homemade crackers topped with caramelized onions and salty capers.

FLAN DI PARMIGIANO (L, G) 8

A warm, savory custard made with Parmigiano Reggiano cheese, accompanied by a Balsamic vinegar reduction.

FORMAGGI 11

Two kinds of Italian cheeses served with homemade jam.

L=Lactose Free F=Fish V=Vegan G=Gluten free N=Nuts

MAINS

RISOTTO (G, F) 25

Quintessential Northern Italian dish, creamy texture, and rich flavors.
Arborio rice, Shaded white wine, cold butter and Parmigiano Reggiano cheese.

GNOCCHI CON PESTO DI PISTACCHI (L, N) 23

Soft potato gnocchi tossed in flavourful pesto made with pistachios, extra virgin olive oil, black pepper, seasoned pig's cheek (Guanciale), and Parmigiano Reggiano.
(Can be prepared fully vegan) 20

SPAGHETTI ALLE COZZE (L) 26

The essence of coastal Italian cuisine, that combines the rich taste of mussels with the simplicity of spaghetti and the crunchiness of flavored bread with a just a touch of chilly.

ROAST BEEF (L, G, F) 25

Tender roast beef, slow cooked in sous vide for 6 hours at 57 degrees.
Served with vegetables and a Gremolada sauce.

MELANZANA AL FORNO (G) 24

Roasted eggplant with a rich tomato sauce and a blend of mozzarella and Parmigiano Reggiano cheeses. It's our interpretation of a beloved dish that combines simple ingredients to create a delicious and satisfying meal.

CAESAR SALAD (L, F) 18

Crisp Romaine lettuce with a classic dressing of mayonnaise, lemon zest, anchovies, black pepper, rosemary flavoured breadcrumbs and Parmigiano Reggiano.
-WITH SHRIMPS- 24

DESSERT

GRANITA AL CAFFE' (V, L, G) 9

Traditional frozen dessert.

MILLEFOGLIE (L) 10

Mille-Feuille, made of layers of crisp, flaky puff pastry and rich pastry cream combined with fresh strawberries. it is topped with dusting powdered sugar.

PANNACOTTA VEGANA (V, G) 10

A twist on the traditional panna cotta, this vegan version features the flavors of blue barriers and coconut milk, set with agar-agar, and topped with meringue. Enjoy its silky, smooth texture that closely mimics the original.

FORMAGGI 15

Selection of Italian cheeses.

3 € Gluten free bread / Pasta

3 € water service charge will be added if no beverages are ordered
We don't accept lunch vouchers during a la carte service