

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 extra virgin, and Parmigiano Reggiano.

GAMBERI PICCANTI (G, L) 15

Shrimps (ASC), pan-seared and served with a delicate sauce of olive oil extra virgin, flavourful 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 a slice of artichoke, olive oil, salt and black pepper.

TARTALLETTE (L) 10

It is a flaky, golden crust filled with a savoury medley of seasonal vegetables as bell peppers, zucchini, yellow squash, eggplant, all seasoned with olive oil extra virgin, salt, and pepper.

CAULIFLOWER (V) 12

A luxurious creamy dish that combines the subtle flavour of cauliflower with the rich, earthy aroma of black truffle.

FORMAGGI (G) 11

Two kinds of Italian cheeses served with homemade jam.

MAINS

RISOTTO (G) 25

Creamy Arborio rice simmered with white wine, butter, vegetable stock, and a touch of black pepper.

PASTA CON RAGU' DI LENTICCHIE (V)(N) 21

Interlude pasta. Lentils Ragù is a hearty and flavourful dish that combines the rich, savoury taste of lentils with the comforting texture of pasta. The ragù is made with tomato-based sauce aromatic vegetables as onions, carrots, celery and walnuts.

CARBONARA (L) 22

The best pasta. Made of egg yolks, pecorino Romano, black pepper, and roasted pork cheek.

GUANCIA BRASATA (L)(G) 27

Tender pork cheek, slow-cooked sous vide with Sangiovese wine for 8 hours at 86 degrees. Served with roasted seasonal vegetables and a bright Salsa Verde.

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.

It can be prepared vegan. 24

POLPO ALLA LUCIANA (L) 25

Octopus simmered in a tomatoes sauce, olives, capers, chili peppers, olive oil extra virgin and garlic. The slow-cooking method ensures the octopus becomes tender and absorbs the rich sauce.

DESSERT

TORTA DELLA NONNA (L) 11

Buttery pastry crust filled with a creamy custard made from eggs, milk, sugar, and flour. The top is adorned with pine nuts and dusted with powdered sugar.

TORTA AL PISTACCHIO (V) 10

Soft combination of olive oil and pistachios in a delicious cake.

PANNACOTTA (L)(G) 10

A timeless dessert that translates to "cooked cream." This dessert is made by simmering together cream, milk, sugar, and vanilla, which is then thickened with gelatine to achieve its signature smooth and creamy texture.

FORMAGGI (G) 15

Our selection of Italian cheeses served with homemade jam.

COCKTAILS

Mediterranean Gin Tonic 14

4CL Pink kyrö Gin + Mediterranean fever tree

Hendrick's Gin Tonic 14

4CL Hendrick's Gin + Premium Indian fever tree

Milano Torino 13

Vermouth + Bitter

Americano 13

Vermouth + bitter + soda

Negroni 14

Martini Rosso + Campari + Gin (It can be vegan)

Negroni sbagliato 14

Martini Rosso + Campari + Prosecco

Spritz 14

Aperol, Campari, Cynar or Limoncello + Prosecco + soda

Crodino aperitivo analcolico 7.5

(Bitter Aperitif alcohol free)

SPARKLING

Glass 12Cl

Il Silvestre Bianco – Cà del Doge – (Triveneto) 8/45

Glera (Extra Dry)

Elegant, Smooth and fruity. Delicate bubbles with notes of green apple and white flowers

Conegliano Valdobbiadene D.O.G.C. Col del Sas – Spagnol – (Veneto) 11/65

Glera (Prosecco Extra Dry)

Fruity bouquet with strong notes of apple and pear. Hints of bread crusts.

Smooth and harmonious to the palate, with a unique tactile sensation.

Millesimato Pas Dosé 2019 – Contratto – (Piemonte) 95

Pinot Nero, Chardonnay (V)

Floral and citrus scents with great structure and freshness.

Franciacorta Brut – Ferghettina- (Lombardia) 18/105

Chardonnay, Pinot Noir (V)

Delicate notes of fruits, white flowers, and nuts. Savoury, fresh and harmonious.

For England Blanc de Noir Pas Dosé 2017 – Contratto – (Piemonte) 115

Pinot Nero (V)

Complete and elegant. Surprising minerality. Hints of citrus, fragrant notes of jasmine.

Millesimato Pas Dosé 2016 Magnum 1,5Lt – Contratto – (Piemonte) 139

Pinot Nero, Chardonnay (V)

Floral and citrus scents with great structure and freshness.

WHITE

Glass 12Cl

Miss Schmitt Riesling – Mosel – (Rheinhessen, Germany) 8/45

Riesling

Dry, crisp, fresh and acid. Hints of citrus and stone fruits.

Messer del Fauno – Terre Siciliane - (Sicilia) 48

Pinot grigio (V)

Fresh and fruity, very clean and crisp.

Bianco di Ceparano 2021 – Fattoria la Zerbina - (Emilia-Romagna) 55

Albana (V)

Fresh and vibrant with citrus notes and a clean, crisp finish.

Secrets de mar 2022 - (Cataluña, Spain) 10/58

Grenache Blanc, Macabeo

Clean and bright. White fruit, floral notes and citrus fruit in balance.

Elegant, soft wine with volume, very sweet and fresh.

Pinot grigio 2022 – Volpe Pasini – (Friuli) 11.5/69

Pinot grigio

Fruit and spice, elegant, fresh, balanced in aroma and taste.

Roero Arneis 2024 – Matteo Correggia - (Piemonte) 12.5/75

Arneis(V)

Generous notes of stone fruit and citrus. Aromatic with bold acidity.

Ronco dei Folo 2021 – Folonari – (Friuli) 75

Sauvignon blanc

Fresh, elegant and persistent. Dry with an intense floral bouquet.

Le Vaglie 2021 – Stefano Antonucci – (Jesi, Marche) 78

Verdicchio

Fresh, savoury, citrus notes, medium persistence, very balance.

Timorasso Derthona 2022 – La Spinetta - (Piemonte) 14/85

Timorasso (V)

Full bodied, aromatic, acidic, complex with notes of tropical fruit.

Hèrzu langhe D.O.C. 2021 – Ettore Germano- (Piemonte) 99

Riesling

Fruity aroma, slightly tropical youth stage and evolves towards vegetable due to the acidity which then turn into mineral and complex. Nice flavour and a nice fruit sweetness long and persistent

Vernaccia di San Gimignano Riserva 2019 – Pazzini - (Toscana) 19/105

Vernaccia

Fresh, elegant, and persistent. A dry wine with an intense floral bouquet and a clean finish

RED WINES

Glass 12CL

Messer del Fauno – Terre Siciliane – (Sicilia) 48

Nero D'Avola (V)

Notes of smoke, supple texture, soft and smooth, sustained aftertaste, structured.

Ardi Langhe 2021 (Piemonte) 9/53

Barbera, dolcetto

*Fresh red wine crafted from native Piedmont grapes, specifically **Dolcetto**. Lively acidity and soft tannins, offers flavours of red berries and subtle earthy notes.*

Secrets de mar 2020, (Cataluña, Spain) 10/58

cariñena, garnacha

Very intense red-violet color, aroma with notes of red and black fruit and spicy touches- Aromatic wine on the nose while in the mouth it is fresh, complex and very soft.

Barbera d'Alba 2022 – Matteo Correggia, (Piemonte) 12.5/75

Barbera

Medium bodies, medium tannic, berry notes, spicy, aromatic.

Mongrana 2021 – Querciabella - (Toscana) 12.5/75

Sangiovese, Cabernet sauvignon, Merlot (V)

Complex and intense with rich red fruit and a touch of integrated oak.

Limonte 2022 – Braida – (Piemonte) 13.5/80

Grignolino d'Asti

Delicate and elegant, fruity and spicy, floral, tannic and snappy.

Marziano 2012 – Fattoria la Zerbina, (Emilia-Romagna) 80

Merlot, Cabernet Sauvignon, Sangiovese (V)

Bold and developed. Complex and intense.

Langhe Nebbiolo 2022 – La Spinetta, (Piemonte) 88

Nebbiolo (V)

Light and dry with subtle flavors of tar, rose and earth. Sour and sensual.

Barolo Serralunga 2018 – Paolo Manzone, (Piemonte) 99

Nebbiolo

Beautifully balanced and structured. Delicate notes of rose and red berries.

Dry, gentle tannins.

RED WINES

Glass 12CL

Due Sorelle 2015 - Brunello di Montalcino, Tenute Folonari, Toscana 22.5/135
Sangiovese

Intense and concentrated, very fruity aromas, accentuated by delicate sweet nuances

Sassontino 2006 – La Spinetta, (Toscana) 139
Sangiovese (V)

Aromas of blackberries and dark fruit, minerals, and dried flowers, full bodied, with superb tannins.

Il Pareto 2018 -Tenuta di Nozzole, (Toscana) 145
Cabernet Sauvignon

Dry, full bodied and tasty. Intense aroma of red fruit and gentle tannins.

Barbaresco vigneto Staderi 2008 – La Spinetta, Piemonte 235
Nebbiolo (V)

Light ruby red, elegant, refined, nuances of citrus, dried violet, dark fruit, flowers, spices, ripe wild berries.

Barbaresco vigneto Gallina 2006 – La Spinetta, Piemonte 235
Nebbiolo (V)

Ruby red tending to garnet, rich, complex nose, red fruit, spices, leather, tobacco.

Barolo vigneto Campe` 2008 – La Spinetta, Piemonte 235
Nebbiolo (V)

Ruby red, rich, powerful, noted of peppermint, red berries, hints of plum jam, star anise, rose petals.

Barbaresco vigneto Valeirano 2008 – La Spinetta, Piemonte 235
Nebbiolo (V)

Intense ruby red with orange reflections, deep, well-structured, persistent, fine tannins, cocoa, mineral notes.

ROSÈ

Rosè di Casanova 2023 – La Spinetta, Toscana 11/69
Sangiovese, Prugnolo Gentile (V)

Spicy, complex character and full body, but very crisp and clean. Flavorful, sexy, and fres.

BEERS

Peroni 33Cl bottle 9
Peroni 0% 33Cl (Alcohol free) 7.5

CAFFÈ

Espresso 3.50
Espresso Doppio 3,80
Caffè macchiato 3.80
Caffè ~~americano~~ 3.70
Espresso decaffeinato 3,80

SOFT DRINKS

Mole Cola / Mole Cola Zero 33Cl 5
Oransoda / Lemonsoda 33Cl 5
Crodino (Aperitivo free alcohol) 7.5
Juice, Orange / Apple 5.5
Sparkling water 0,5Lt (S.Pellegrino) 5.5

LIQUORI & WHISKY

Limocello 8
Amaretto (Berta) 10
Amaro d'Erbe (Berta) 10
Amaro Cynar 8
Amaro Averna 8
Jägermeister 8
Fernet Branca 8
Campari 8
Sambuca (Berta) 10
The Dundee (Scotch Whisky) 8
Tomintoul 10 Years (Single malt Scotch Whisky) 12
Cognac Apttekkarin VSOP (Peyrat) 8
Cognac Apttekkarin XO (Peyrat) 14

GRAPPE

Bricco Quaglia –Moscato- (La Spinetta) 14
Pin –Di Pin- (La Spinetta) 14
Cleopatra -Amarone- (Poli) 16
Oltre il Vallo -Moscato- (Berta) 16
Bric de Gaian -Moscato- (Berta) 23
Tre soli -Nebbiolo- (Berta) 25

- We do not accept lunch vouchers during à la carte service -