

STARTERS

AFFETTATI (G)(L) 7/12

A selection of Italian cured meats served with bread. Choose a smaller (one kind), or larger (two kinds). *(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.

PANE BURRO E ACCIUGHE (L) 12

Salty anchovies served with butter and bread. (bread is not gluten free)

CAPONATA DI VERDURE (V)(G) 10

Delightful medley of chopped eggplant (aubergine), bell peppers, zucchini. These vegetables are seasoned with olive oil extra virgin, tomato sauce, olives, and capers.

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) 25

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. 25

POLPO ALLA LUCIANA (L) 26

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.

DESSERTS

CHEESECAKE (G)(L) 10

A rich and creamy dessert, classic cheesecake features a smooth, velvety filling atop a buttery graham cracker crust. It contains gelatine.

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.