

Diana's Place

AN ITALIAN GOURMET STORY

Starters

APPETIZERS

Beef Tartare with Black Truffle, Cantabrian anchovies, pear marmalade and Crunchy Pochè egg	€ 16
Zucchini Cream with cuttlefish and orange dust	€ 14
Beef Tartare with topinambur chips, cheese ice cream and traditional balsamic vinegar	€ 16
Salmon Tataki with agrums, fennel and olives	€ 15
Deep fried artichoke "alla Giudia", pecorino foam and crunchy mint	€ 14
Octopus on Mantovan pumpkin with coffee powder	€ 16

BUFFALO MOZZARELLA CHEESE

with fresh tomato	€ 12
with prosciutto	€ 16
with sundried tomatoes, capers from Pantelleria, Sicilian oregano and olives	€ 14

Follow us

 @dianasplaceofficial
 @dianasplaceofficial
#dianasplace

Food and Wine

Discover our menu of authentic and balanced flavours.

We'll happily recommend the best food and wine pairing, drawing on labels from our wine cellar.

Unwind and enjoy the journey

Tasting

A pathway of Parmigiano Reggiano cheese through different aging	€ 12
Selection of cured meats	€ 14
Selection of cured meats and cheeses	€ 16
"Cheese Route"	€ 20

Our Wine Cellar

More than a thousand labels from the best "Maisons" from Italy and the World!

An ancient temple of wine

Bread basket and table service € 2

Based on seasonality and availability, some products some may be frozen or blast-chilled on site. The fish we purchased is fresh and undergoes blast chilling in accordance with Reg. CE 853/2004.

Diana's Place

AN ITALIAN GOURMET STORY

First courses

- Ravioli stuffed with buffalo burrata cheese served with shrimps, clams & candied lemon..... € 16
- Fusillone with Guinea-fowl, thyme and buffalo ricotta cheese..... € 14
- Trofie with three tomatoes, basil cream and almond € 14
- Risotto as a "Caprese" with prawns..... € 18
- Orecchiette with roman broccolo, capocollo and pecorino..... € 14
- Spaghetto "Cacio e Pepe", with codfish and crispy artichoke..... € 16

TRADITIONAL COURSES

- Mezze Maniche Gricia..... € 13
- Guitar made Spaghettoni "Pastificio Gragnano" Carbonara..... € 14
- Mezze maniche Amatriciana..... € 14

Main courses

- Hand-sliced tenderloin steak on potatoes cream with rosemary, rocket salad and Parmesan cheese..... € 24
- Grilled Swordfish fillet with friggittelli green peppers, almond mayonnaise and anchovies..... € 24
- The Lamb and The artichokes..... € 24
- Monkfish, spinach and shellfish soup € 22
- Diana's Burger: Fassona beef, smoked scamorza, caramelized onions, tomato, iceberg ginger mayo served with french fries..... € 20
- "Moscardini" baby octopus soup, crispy rosemary bread and golden onion dust..... € 20

Salad & side dish

- Royalfresh € 8
- Rocket, feta, piccadilly tomatoes, Itrane olives crumbled taralli
- Diana..... € 13
- Lettuce, rocket, cottage cheese, salmon, nuts
- Caesar € 12
- Fried chicken breast, lettuce, mayonnaise, hard boiled eggs, bacon, parmesan, croutons
- Wild Chicory..... € 6
- French fries..... € 6

Dessert

- Cannolo Siciliano..... € 7
- Lemon Caprese Cake..... € 7
- Tiramisù € 7
- Homemade jelly pie € 7
- Cheesecake..... € 7
- Fresh Fruit..... € 7

Enjoy
The Experience

A continuous journey of discovery through Italian cuisine.

Each dish on our menu creates a harmonious balance on the palate & memorable flavours!

#dianasplace