

Dolci (dessert)

Tiramisù. 11

Coffee-flavored dessert with savoiardi biscuits and mascarpone.

Tortino di Mele 11

Apple cake with cinnamon and brown sugar, served with vanilla ice cream.

Gelato Artiganale from Gelato Club 11

Classic artisan Italian pistachio and dark chocolate ice cream.

Bonet 11

Homemade chocolate pudding made with amaretti biscuits, Disaronno (liquor) and coffee.

Formaggi 11

Pecorino Gigante one year aged from Tuscany (sheep cheese), Robiola cheese (soft cow and sheep cheese) from Piedmont. Served with orange marmalade and Taralli (typical savoury biscuits from Italy). (Check the availability with a member of the staff)

Head Chefs: Simone Portas & Stefano Mancusi

Sous Chef: Jaena Pereyra



B.Y.O.M. (Build Your Own Menu):

Option 1 (3 courses menu):

1 Antipasto + 1 Primi + 1 Dolci = 42

Option 2 (4 courses menu):

1 Antipasto + 1 Grigliati e Brasati + 1 contorno + 1 Dolci = 56

Dopo cena (after dinner)

Espresso Martini. 14

Koskenkorva Vodka, Kahlua, Coffee

Old Fashioned. 14

Jim Beam, Angostura, sugar.

Antipasti (starter)

***Arancini con Tartufo e Funghi* 15**

Deep fried rice balls with mushroom and truffle. Served with gorgonzola cheese sauce.

***Tartare di Manzo* 16,50**

Raw Finnish beef seasoned with extra virgin olive oil, salt, black pepper, Castelmagno cheese IGP (semi-hard cheese from Piedmont, aged in cave) and hazelnut.

***Tigelle con Mortadella & Stracchino* 15**

Homemade small round flat bread cooked in an iron press with lard. Served with Mortadella (cold cuts) and Stracchino (soft cow cheese).

***Abbacchio Fritto* 16**

Deep fried lamb breaded with parsley, lemon, and garlic. Served with a wedge of lemon and mayonnaise.

***Polenta frita con crema di funghi* 16**

Deep fried polenta with creamy mushroom (Portobello and Champignon) sauce and white truffle oil.

***Carpaccio di Orata* 16,50**

Seabream carpaccio served with blood orange zest, pink pepper, and Maldon salt flakes.

***Caponata* 15**

Sweet and sour mix of fried aubergine, San Marzano tomatoes, celery, onion, capers and served with toasted pine nuts and parsley.

***Vitello Tonnato* 16,50**

Slow cooked veal topped cappers and tuna sauce.

Primi (Pasta)

***Cavatelli con i Broccoli* 18**

Handmade cavatelli pasta with Romanesco Broccoli, garlic and chilli. Served with salted ricotta (Ask for a vegan option)

***Fettuccine alla Pastorella* 18**

Handmade fettuccine pasta with homemade lamb ragu (made with tomato sauce and

onion) with fresh ricotta cheese and basil. Served with pecorino cheese on top.

***Tagliolini in Forma* 19**

Handmade tagliolini pasta, seasoned with butter and parmesan, served in the cheese wheel.

***Ravioli Pecorino e Calamari* 22**

Handmade ravioli filled with pecorino cheese, squid, and bread. Served with roast tomatoes sauce, garlic, and basil.

***Tagliolini al Nero con Cannolicchi e cacio dei poveri* 24**

Handmade cuttlefish ink tagliolini pasta served with razor clams, garlic, chilli, parsley and breadcrumbs (cacio dei poveri) on top.

***Pici alla Carbonara* 20**

Handmade pici (hand rolled semola flour rustic thick spaghetti), egg yolk, pecorino and guanciale (pork jowl).

***Risotto allo Zafferano & Taleggio* 24**

Risotto with saffron, taleggio cheese and parsley (ask for a vegan option).

Grigliati & Brasati (Grilled and Braised)

***Mix di Salsicce* 28**

Mix of Sausage: homemade spicy pork sausage with nduja and homemade “zampino” sausage made with pork and beef, tomatoes, garlic, basil and caciocavallo cheese. All served with roasted leek.

***Quaglia Grigliata* 28**

Slow cooked and grilled quail served with Portobello grilled mushroom, chestnuts and beefjoux.

***Polpo e Ceci* 28**

Slow cooked grilled Octopus served with chickpeas, roast tomatoes, garlic and basil.

***Cozze alla Marinara* 28**

Mussels sautee served with Napoli sauce (tomato sauce with garlic), oregano and basil. Served with toasted bread.

***Agnello allo Scottadito* 28**

Grilled short ribs and ribs Lamb. Served with baby gem salad and calabrese sauce (spicy sauce)

Contorni (side)

Verza Soffocata 9

Braised green cabbage with white vinegar, blond onion, capers, toasted pine nuts and Taggiasca olives.

Lenticchie alla Romana 9

Roman style lentils braised with guanciale (pork jowl) and mix of herbs.

Topinambur arrosto 9

Roasted Jerusalem artichoke with lemon and garlic, served with citronette.