

STARTERS

Soup of the day

17

Vitello Tonnato

Thin slices of slow-roasted veal,
creamy tuna sauce and capers

| GF | 21

Burrata

Roasted cherry tomatoes and basil pesto

| VG | 19

Sardine Bruschetta

Sardines served on
a tomato bruschetta

17

Tuna Tartare

with avocado

26

Sea Bass Carpaccio

Pickled cucumber,
tomato and olives

| GF | 22

Beef Carpaccio

Rocket, shaved
parmigiano reggiano

| GF | 24

Grilled Shrimps

Cooked in the jasper
with butter and garlic

| GF | 20

Italian Cheeses & Charcuterie

Gorgonzola, Parmesan, Blu'61 Pecorino, Prosciutto
and Salami served with beignets salés

36

SALADS

Green Salad

Baby gem, avocado
and a homemade vinaigrette

| VG | 17

Rocket and Parmesan

Rocket, parmesan, cherry tomatoes
and aged balsamic

| VG | 15

Kale Salad

Gorgonzola, grilled beetroot
and caramelized pecans

| VG | 18

PASTA & RISOTTO

Gnocchi al Tartufo

Homemade gnocchi,
parmesan sauce
and truffle

| VG | 25

Spaghetti alla Carbonara

Guanciale,
pecorino and
creamy sauce

21

Linguine Arrabbiata

Roasted tomatoes from
our farm and chilli

| VG | 17

Paccheri al Ragu

Slow cooked Beef
with tomato sauce

23

Shrimp Ravioli

Homemade Ravioli with
Shrimps and herbs

29

Spaghetti al Pesce

Spaghetti with Fish of the day

24

Risotto ai Funghi

Risotto with fresh seasonal mushrooms
and Parmigiano Reggiano

25

Lasagne with mushrooms

Spinach and parmesan

| VG | 22

MAIN

Sea Bass Fillet

Grilled in the jospier served with seasonal greens
| GF | 39

Sole Meunière

Cooked in a lemon and butter sauce (to share)
| GF | 79

Scaloppine al limone

Veal escalopes with a lemon sauce
29

Veal Milanese

Our signature veal milanese
39

Saltimbocca alla Romana

Chicken, prosciutto, sage and butter sauce
27

Rib-eye Black Angus

Served with French Fries and béarnaise sauce
| GF | 58

Filet Mignon

Served with French Fries, choice of béarnaise or pepper sauce
| GF | 53

SIDES

Zucchini Fritte

| VG | 11

French fries

| VG | 9

Potato purée

| VG | GF | 10

Grilled vegetables

| VG | GF | 12

DESSERTS

Tiramisu

| VG | 13

Mousse au chocolat

Gianduja sauce and
chocolate crumble

15

Tarte fine

aux pommes
| VG | 14

Affogato

Vanilla ice-cream,
espresso

9