STARTERS

Soup of the day
18

Vitello Tonnato
Thin slices of slow-roasted veal,
creamy tuna sauce and capers
| GF | 23

Burrata
With Prosciutto San Daniele and glazed onions
21

Sardine Bruschetta
Sardines served on
a tomato bruschetta
19

Tuna Tartare
with avocado
26

Sea Bass Carpaccio
Pickled cucumber,
tomato and olives
| GF | 24

Beef Carpaccio
Rocket, shaved
parmigiano reggiano
| GF | 28

Grilled Shrimps
Cooked in the josper
with butter and garlic
| GF | 24

Italian Cheeses & Charcuterie
Gorgonzola, Parmesan, Blu'61 Pecorino, Prosciutto
and Salami served with beignets salés
39

SALADS

Green Salad
Baby gem, Avocado
and a homemade vinaigrette
| VG | 19

Rocket and Gorgonzola
Rocket, radicchio, pumpkin, pine nuts
and aged balsamic vinegar
| VG | 20

Kale Salad
Shrimp, smoked pancetta
and Parmesan
| VG | 23

PASTA & RISOTTO

Gnocchi al Tartufo
Homemade gnocchi,
parmesan sauce
and truffle
| VG | 31

**Spaghetti
alla Carbonara**
Guanciale and pecorino
27

Bucatini Amatriciana
Smoked pancetta and tomato sauce
| VG | 27

Paccheri al Ragu
Slow cooked Beef
with tomato sauce
31

Shrimp Ravioli
Homemade Ravioli with
Shrimps and herbs
33

Spaghetti al Pesce
Spaghetti with Fish of the day
32

Risotto ai Funghi
Risotto with fresh seasonal mushrooms
and Parmigiano Reggiano
29

Spaghetti Cacio e Pepe
Pecorino cheese and black pepper
| VG | 25

MAIN

Sea Bass Fillet
With glazed vegetables, mussels and saffron
| GF | 41

Sole Meunière
Cooked in a lemon and butter sauce (to share)
| GF | 86

Scaloppine al limone
Veal escalopes with a lemon sauce
34

Ossobuco with Risotto alla Milanese
(to share)
74

Veal Milanese
Our signature veal milanese
45

Saltimbocca alla Romana
Chicken, prosciutto, sage and butter sauce
29

Tagliata
Served with French Fries and béarnaise sauce
| GF | 45

Rib-eye Black Angus
Served with French Fries and béarnaise sauce
| GF | 61

Filet Mignon
Served with French Fries, choice of béarnaise or pepper sauce
| GF | 56

SIDES

Creamy Spinach
| VG | 13

French fries
| VG | 9

Potato purée
| VG | GF | 10

Grilled vegetables
| VG | GF | 12

DESSERTS

Tiramisu
| VG | 14

Chocolate Viennetta
15

Tarte fine
aux pommes
| VG | 14

Affogato
Vanilla ice-cream, espresso
9

| VG | Vegetarian, **| GF |** Gluten Free, **| V* |** , **| VG* |**, **| GF* |** Can be modified to
Executive Chef: Panagiotis Giakalis | The prices include Municipal Tax & VAT | **Person in charge in case of market inspection:** Panagiotis Giakalis
CONSUMER IS NO T OBLIGED T O PAY IF THE NOTICE OF PAYMENT HAS NOT BEEN RECEIVED (RECEIPT - INVOICE) | **Bread: 3**