

NEGRONI

ANTIPASTI

CARPACCIO DI MANZO

Slices of beef fillet, lemon vinaigrette, parmesan shavings, arugula, capers 80 g

CARPACCIO DI SALMONE

Asparagus, avocado, creamy ricotta dressing 80 g

PARMIGIANA DI MELANZANE

Baked eggplant, arrabbiata sauce, parmesan 170 g

MOZZARELLA IN CARROZZA

Breaded mozzarella, arrabbiata sauce, arugula 180 g

FRITTO MISTO DI MARE

Baby squid, shrimp, tartar sauce, puttanesca sauce 390 g

POLPO ARROSTO

Roasted octopus, lemon, roasted potato 180 g

ZUPPE E INSALATE

VELLUTATA DI FIORI DI ZUCCA

Creamy zucchini flower soup, goat cheese, crispy prosciutto 280 ml

MINISTRONE

Beans, garden vegetables, short pasta 250 ml

MOZZARELLA DI BUFALA

Extra virgin olive oil, Maldon salt, pepper, tomato 340 g (Product importado)

INSALATA DELLA CASA

Mixed greens, gorgonzola, red wine-poached pear, caramelized walnuts, lemon dressing 150 g

INSALATA DI SPINACI

Spinach, crispy prosciutto, walnuts, cherry tomatoes, goat cheese, balsamic-truffle vinaigrette 230 g

INSALATA DI BIETOLA ROSSA

Spinach, goat cheese, garlic chips, sweet beet dressing 350 g

INSALATA DI CARCIOFI E PARMIGIANO

Artichoke, arugula, parmesan shavings, toasted walnuts, lemon dressing 220 g

PASTA E RISOTTI

PASTA NEGRONI

Prepared at your table in a wheel of parmesan 280 g

FETUCCINI BOLOGNESE

Slow-cooked meat ragù 180 g

FUSILLI ALLA PEPE

Tomato sauce, cream, garlic, truffle 180 g

13 GOBBI

Rigatoni alla fiorentina, tomato sauce, fresh mozzarella 180 g

QUISSISANA

Spaghetti with tomato sauce, chili, roasted garlic, Pecorino Pepato, fresh basil 180 g

RAVIOLI EN SALSA ROSSA

Cheese-filled ravioli in a pink sauce 110 g

GNOCCHI DI CODA DI BUE

Beef stew with red wine and tomato 180 g

LASAGNA SPINACI

Spinach, tomato, bechamel sauce, parmesan 250 g

RISOTTO DE GAMBERI AL LIMO

Shrimp, lemon, pumpkin 235 g

RISOTTO AL TALEGGIO E TARTUFO

Taleggio cheese, pear, truffle oil 195 g

RISOTTO FUNGHI

Porcini, portobello, mushrooms, white mushroom, truffle oil 275 g

PIZZA

MARGHERITA

Mozzarella, tomato sauce, fresh basil 100 g

CAPRICCIOSA

Mozzarella, mushrooms, ham, artichoke, black olives 150 g

CINQUE FORMAGGI

Taleggio, gorgonzola, mozzarella, pecorino, parmesan 170 g

DIAVOLA

Spicy Calabrese salami 140 g

QUATTRO STAGIONI

Artichoke, ham, mushrooms, tomato 120 g

PROSCIUTTO E RUCULA

Prosciutto, tomato sauce, arugula, lemon 150 g

MAIALONA

Prosciutto, Italian sausage, spicy salami 185 g

AL TARTUFO

Ricotta, truffle 180 g

PIATTI FORTI

SPIGOLA MEDITERRANEO

Sea bass, white wine, artichokes, Kalamata olives, cherry tomatoes, Provenzal potatoes 180 g

CHICKEN PICCATA

Chicken with lemon sauce, mashed potatoes 190 g

BRANZINO

European sea bass, seasonal grilled vegetables 180 g

SALMONE ALLA PUTTANESCA

Salmon fillet, potato timbale, grilled asparagus, puttanesca sauce 180 g

COTOLETTA DI MAIALE ALLA MILANESE

Kurobuta pork chop, arugula, parmesan, arrabbiata sauce, lemon vinaigrette 450 g

FILETTO DI MANZO AL FUNGHI

Beef fillet, porcini mushrooms, asparagus, mushroom sauce 180 g

FILETTO DI MANZO E FOIE GRAS AL PORTO

Beef fillet with foie gras, Port wine sauce 220 g

The weight of our dishes is prior to cooking. | Check product availability. | Eating raw or undercooked seafood or shellfish is the responsibility of the customer. | Table service: \$16.

Prices in National Coin M.N. | All our prices include 16% of TAX. | Authorized payment methods: Cash, Debit/Credit Card (Visa, MasterCard, Amex) 0% comision. | Tip is voluntary, not obligatory.