

# PROSECCO

## TAVOLA RUSTICA

### ANTIPASTI

**SALMON CARPACCIO** 80 g.....  
*Lemon ricotta, dill, capers*

**BEEF CARPACCIO** 80 g.....  
*Arugula, balsamic vinaigrette, parmesan*

**OCTOPUS CARPACCIO** 80 g.....  
*Lemon vinaigrette, pepperoncino, cucumber salad*

**MELANZANE ALLA PARMIGIANA** 170 g.....  
*Baked with arrabbiata sauce, parmesan*

**ARANCINI** 5 pcs.....  
*Risotto balls, pomodoro sauce*

**PARMESAN BALLS** 6 pcs.....  
*Parmesan, arrabbiata sauce*

**MOZZARELLA DI BUFALA** 125 g.....  
*Extra virgin olive oil, tomato, basil (imported product)*

**PROSCIUTTO PLATTER** 100 g.....

### ZUPPE E INSALATA

**VELLUTATA DI POMODORO** 250 ml.....  
*Tomato cream soup (dairy-free)*

**MINISTRONE DI VERDURE** 250 ml.....  
*Beans, garden vegetables, short pasta, Genovese pesto*

**VERDE** 220 g.....  
*Mixed greens, avocado, asparagus, green beans, celery, lemon dressing*

**CARCIOFI** 200 g.....  
*Artichoke, pickled onion, arugula, parmesan, citrus dressing*

**CAPRESE** 300 g.....  
*Mozzarella cheese, tomato, basil, Genovese pesto*

**ROMANA** 160 g.....  
*Prosciutto, Parmesan dressing, crouton*

**DELLA CASA** 200 g.....  
*Mixed greens, gorgonzola, red wine-poached pear, caramelized walnuts; lemon dressing*

### PIZZA

**MARGHERITA** 100 g.....  
*Fresh mozzarella, tomato sauce, basil*

**PROSCIUTTO** 150 g.....  
*Arugula, Grana Padano*

**DIAVOLA** Spicy salami 140 g.....

**PEPPERONI** 150 g.....

**CAPRICCIOSA** 150 g.....  
*Mushroom, ham, artichoke, black olive, capers*

**GENOA** Genoa salami 150 g.....

**PORCINI E TARTUFO** 200 g.....  
*Porcini, portobello, mushrooms, truffle oil*

**QUATTRO FORMAGGI** 165 g.....  
*Taleggio, gorgonzola, mozzarella, parmesan*

### PASTA

**FUSILLI ALLA PEPE** 180 g.....  
*Pomodoro sauce, cream, garlic, truffle oil*

**SPAGHETTI CARBONARA** 180 g.....  
*Guanciale, egg*

**FETUCCINI ALFREDO DI ROMA** 180 g.....

**PACCHERI POMODORO** 180 g.....

**TAGLIATELLE BOLOGNESE** 250 g.....  
*Slow-cooked ragù*

**RAVIOLI AI FORMAGGI IN SALSA ROSA** 110 g  
*Ricotta, pecorino, mascarpone, parmesan*

**PAPPARDELLE DI WILD BOAR** 420 g.....  
*Traditional Tuscan style, wild boar ragù, herbs, red wine, pomodoro*

### RISOTTI

**BIANCO** 260 g.....  
*Taleggio, parmesan*

**VERDE** 275 g.....  
*Asparagus, green peas, parmesan*

**ROSSO** 245 g.....  
*Pomodoro sauce*

**FUNGHI** 245 g.....  
*Porcini, portobello, mushrooms, truffle oil*

**AI GAMBERI E LIMONE** 245 g.....  
*Shrimp, zucchini*



### PIATTI FORTI

**MILANESA PARMIGIANA** 180 g.....  
*Organic chicken, mozzarella, Pepe sauce*

**FILETE E PORCINI** 180 g.....  
*Porcini mushroom sauce, gratin potatoes, extra virgin olive oil*

**SALMÓN ALLA NOCE** 180 g.....  
*Almond, hazelnut and pine nut crust, asparagus, butter, lemon, capers*

**POLPO E PATATE** 180 g.....  
*Lemon, pepperoncino, garlic, parsley potato timbale*

**PESCA BIANCA** 180 g.....  
*White wine, artichoke, Kalamata olives, cherry tomatoes, Provenzal potatoes*

**LASAGNA AL FORNO** 250 g.....  
*Traditional Romagnola style, ragù*

### DOLCI

**TIRAMISÚ** 120 g.....  
*Mascarpone cream, coffee-soaked ladyfingers, dusted with dark chocolate*

**TARTELLETTA AL CIOCCOLATO** 120 g.....  
*Chocolate tart, cardamom, Maldon salt*

**PAVLOVA** 140 g.....  
*Crispy meringue, red berries, mascarpone cream*

**GELATO** 140 g.....  
*Pistachio, chocolate, vanilla, red berries*

**PIZZETINA** 200 g.....  
*Banana with caramelized walnuts or strawberry*

**ALMOND TART** 170 g.....  
*(Gluten free)*

Check product availability. The weight of our dishes is measured before cooking. Consumption of fish and seafood is the responsibility of the customer.

Table service: \$16 Prices in National Coin M.N. All our prices include 16% TAX.

Authorized payment methods: Cash, Debit/Credit Card (Visa, MasterCard, Amex) 0% comision. Tip is voluntary, not obligatory.