

NEGRONI

APPETIZERS

PARMIGIANA DI MELANZANE

Baked eggplant with arrabiatta sauce and parmesan cheese 170g

MOZZARELLA DI BUFALA

Fresh mozzarella macerated in extra virgin olive oil, maldon salt, pepper and tomato 340g (imported product)

MOZZARELLA IN CARROZZA

Breaded mozzarella cheese accompanied with arrabiatta sauce and dressed up arugula 180g

CARCIOFI AL FORNO

Artichoke bathed in olive oil and grated parmesan 220g

CARPACCIO DI CARCIOFI

Artichoke carpaccio with citrus vinaigrette, kalamata olives, sun dried tomato and fresh parsley, finished with orange supremes 90g

CARPACCIO DI MANZO

Sliced beef fillet in balsamic vinaigrette with slices of parmesan and arugula 90g

CARPACCIO DI TONNO

Sliced tuna marinated in citrus fruits and dill, accompanied by fennel and onion 80g

CARPACCIO DI SALMONE

Salmon carpaccio with asparagus and avocado, finished with a ricotta cheese dressing 80g

FRITTO MISTO DI MARE

Crispy squid and shrimp with tartar and livornese sauce 390g

POLIPO ARROSTO

Roasted octopus accompanied by potatoes 180g

SOUPS

VELLUTATA DI FIORI DI ZUCCA

Creamy soup of pumpkin flower with a touch of olive oil, served with creaking of prosciutto (without dairy) 280ml

VELLUTATA DI POMODORO

Creamy tomato soup with a touch of basil 250ml

SALADS

ASPARAGI ALLA MILANESE

Green asparagus, crispy bacon, poached egg, crunchy parmesan and sherry vinegar 240g

INSALATA DELLA CASA

Mix of lettuce, italian frissé and escarole, gongonzola cheese, red wine pear and caramelized walnut with lemon dressing 150g

INSALATA DI SPINACI

Spinach with crunchy prosciutto, walnuts, cherry tomato, caramelized apple and goat cheese in balsamic vinaigrette with a hint of truffle 230g

INSALATA DI BIETOLA ROSSA

Beetroot with spinach, garlic chips and goat cheese in sweet beetroot dressing 350g

INSALATA DI CARCIOFI E PARMIGIANO

Artichoke with caramelized purple onion, arugula, parmesan cheese and lemon dressing 220g

FIRST COURSE

PASTA

FETTUCCHINI ALFREDO

Fettuccini with creamy parmesan sauce 180g

FUSILLI ALLA PEPE

Tomato sauce, cream, garlic and a touch of truffle 180g

PENNE ARRABBIATA

Spicy tomato sauce with a touch of garlic 180g

QUISSISANA

Spaguetti with a slightly spicy pomodoro sauce, a touch of roasted garlic sautéed with Pecorino Pepato cheese and fresh basil 180g

13 GOBBI

Rigatone alla Fiorentina pasta with creamy pomodoro sauce and fresh mozzarella 180g

RAVIOLI EN SALSА ROSSA

Stuffed cheese ravioli in pink sauce 110g

FETTUCCHINI FRESCHI ALLE VONGOLE

Traditional Venetian pasta with clams in white wine sauce, olive oil and parsley 330g

LASAGNA DI SPINACI

Lasagna filled with spinach, beshamel sauce, fresh tomato and parmesan 250g

FETTUCCHINI FRESCHI POMODORO

Fettuccini in tomato sauce 180g

TRIANGOLI FUNGHI FRESCHI

Pasta filled with ricotta and spinach, with fresh mixed mushroom sauce in butter and parsley 110g

PAPARDELLONE PORTOFINO

Wide parpadelle with tomato sauce, basil, pinenut kernel and parmesan 180g

PAPARDELLE DI CODA DI BUE

Long pasta with beef tail stew in red wine sauce, spices and tomato 180g

GNOCCHI VIOLA AL SALMONE

This pasta gets its purple color from the potato used to prepare it. We serve it with salmon, cherry tomatoes, zucchini, and a touch of vodka 240g

NEGRONI PASTA

Pasta prepared inside a wheel of parmesan, finished beside the table 280g

SPAGHETTI ALLA NERANO

Sautéed pasta with zucchini slices, pecorino and parmesan cheese 180g

RISOTTO

RISOTTO AL TALEGGIO E TARTUFO

Risotto with Taleggio cheese, pear and a touch of truffle oil 195g

RISOTTO ALLA PARMIGIANA

Risotto with butter and simmered parmesan 260g

RISOTTO DE GAMBERI AL LIMONE

Shrimp risotto with a touch of lemon, accompanied by zucchini 235g

RISOTTO FUNGHI

Portobello mushroom, mushrooms, white mushroom and porcini with a touch of truffle oil 275g

PIZZA

MARGHERITA

Tomato sauce, fresh mozzarella cheese and fresh basil leaves 100g

CAPRICCIOSA

Mozzarella cheese, mushrooms, ham, artichoke, black olives and capers 150g

VEGGI

Pepper, squash, artichoke, aubergine, Kalamata olives and mozzarella 140g

PROSCIUTTO

Tomato sauce and prosciutto 150g

QUATTRO FORMAGGI

Taleggio cheese, gorgonzola, mozzarella, pecorino, parmesan and pear 170g

MAIALONA

Prosciutto, italian sausage and spicy salami 185g

SALAMINO PICCANTE 140g

GAMBERI

Shrimp cooked in sparkling wine, a touch of garlic and parsley and aged mozzarella cheese and tomato sauce with cream 315g

VERONA

With gongonzola cheese, red wine pear and walnut 165g

MARGHERITA BIANCA CON TARTUFO

Slices of fresh tomato, mozzarella cheese and fresh basil leaves with a hint of truffle oil 180g

SECOND COURSE

SPIGOLA E PATATE PROVENZALE

Sea bass fillet with white wine, artichokes, Kalamata olives and cherry tomato, accompanied by Provenzal style potatoes 180g

SALMONE FIORENTINA

Salmon loin with potato and parsley, accompanied by grilled asparagus 180g

BRANZINO CON VERDURE GRIGLIATE

Sea bass with grilled vegetables 180g

COSTATA DI VITELLO A LA MILANESE

Veal milanese with arugula, Parmesan, lemon vinaigrette, and livornese sauce 450g

ESCALOPA DI VITELLO AL LIMONE

Lemon beef streak with mashed potatoes 180g

FILETTO DI MANZO AL FUNGHI

Beef fillet in mushroom sauce with porcini, accompanied by asparagus and extra virgin olive oil 180g

FILETTO DI MANZO E FOIE GRAS AL PORTO

Beef steak with Foie Gras in port sauce 220g

OSSOBUCO E POLENTA

Traditional Ossobuco with red wine and tomato sauce, served with polenta 400g