

# ANTIPASTI

## PARMIGIANA EGGPLANT 170gr.....

Baked with arrabiatta sauce, mozzarella and parmesan cheese

## PARMESAN LITTLE BALLS 6pcs.....

Made with Parmigiano Reggiano with arrabiatta sauce

## OCTOPUS AND POTATOES 180gr.....

Marinated with lemon juice, pepperoncino, garlic, and parsley with cooked potatoes

## ARTICHOKE CARPACCIO 90gr.....

With citrus vinaigrette, Kalamata olives, dried tomato, and fresh parsley, topped with orange supremes

## TUNA CARPACCIO 80gr.....

With a citric juice and a touch of dill

## BEEF CARPACCIO 80gr.....

With parmesan cheese, arugula, and balsamic vinaigrette

## PORTOBELLO CARPACCIO 100gr.....

## OCTOPUS CARPACCIO 80gr.....

## TUNA TARTARE 140gr.....

With capers, and a 3 olive medley, topped with fried leek

## BEEF TARTARE 140gr.....

Marinated beef with yolk, finished table-side with capers, pepper mayo, anchovies, onion and Dijon mustard

## MOZZARELLA DI BUFALA 125gr (imported product) .....

Fresh mozzarella cheese macerated with extra virgin olive oil and Tuscan herbs

## CHEESE ANTIPASTO 150gr.....

Asiago, Pecorino, Gorgonzola, Ricotta and Taleggio cheeses

## MEATS ANTIPASTO 180gr.....

Prosciutto, Mortadella, Roast Beef, Spicy Salamino, Porchetta, and Bresaola

## MIXED ANTIPASTO 180gr .....

Asiago, Pecorino and Gorgonzola Cheese with Spicy Salamino, Prosciutto and Bresaola

## PLATE OF PROSCIUTTO 100gr.....

# INSALATA

## GREEN SALAD 200gr.....

Mixed lettuce with avocado, asparagus, green beans, and celery covered in lemon dressing

## ARTICHOKE AND PARMESAN SALAD 220gr.....

## CAPRESE 300gr.....

Fresh mozzarella cheese with tomato, basil and pesto

## MILAN ASPARAGUS 250gr.....

Asparagus, crispy pancetta, poached egg, crunchy parmesan, and cherry vinegar

## HOUSE SALAD 200gr.....

Mixed lettuce, Italian frisee and endive, with gorgonzola cheese, pears in red wine, and caramelized walnuts in a lemon dressing

# ZUPPE

## VELUTATA DI POMODORO 250ml.....

## PASTA E FAGIOLI 250ml.....

Traditional Veneto soup, with handmade pasta cooked in bean cream and crunchy pancetta

# RISOTTO

## TALEGGIO CHEESE AND TRUFFLE RISOTTO 195gr

With pears and a touch of truffle oil

## SHRIMP AND LEMON RISOTTO 235gr.....

With zucchini

## PARMESAN RISOTTO 260gr.....

With butter and parmesan cheese

## RISOTTO FUNGHI 275gr.....

SAFFRAN RISOTTO 245gr .....

with mozzarella and truffle oil

## ASPARAGUS RISOTTO 235gr.....

Sautéed with garlic, butter and parmesan

# PIZZA

## ROSSA

### MARGARITA 100gr.....

Tomato sauce, fresh mozzarella cheese and fresh basil

### CAPRICCIOSA 150gr.....

Mozarella cheese, mushrooms, ham, artichoke, black olives, and capers

### VEGGI 140gr.....

Pepper, zucchini, artichoke, eggplant, and mozzarella cheese

### PROSCIUTTO 150gr.....

### SPICY SALAMINO 140gr.....

### MAIALONA 185gr.....

Prosciutto, italian sausage and spicy salamino

### CARPACCIO 200gr.....

Tuna and beef carpaccio with extra virgin olive oil, sea salt, fresh arugula, and parmesan cheese

### CONTADINA 180gr.....

Italian sausage from Tuscany with a mix of onions and kalamata olives

### GAMBERI 300gr.....

Shrimp cooked in sparkling wine with a touch of garlic and rosemary, accompanied with mozzarella cheese and a creamy tomato sauce

## BIANCA

### MARGARITA BIANCA 180gr.....

Mozzarella cheese, fresh tomato and basil

### QUATTRO FORMAGGI 165gr.....

Asiago, gorgonzola, mozzarella and parmesan cheese

### FIORENTINA 220gr.....

Ricotta, parmesan and mozzarella cheese with spinach, cherry tomato, and fried egg

### SALMONE 190gr.....

With cherry tomatoes, mozzarella cheese, and fresh salmon

### REGINA BIANCA 190gr.....

With prosciutto, mozzarella cheese, arugula, and lemon

### VERONA 165gr.....

With gorgonzola cheese, pears in red wine, and walnuts

### PORCINI 200gr.....

Mix of portobello and porcini mushrooms, with butter, white wine, and parsley

### GENOVESE 200gr.....

Fresh tomatoes, genovese pesto, crispy pancetta, and mozzarella

### ZINGARA 200gr.....

Artichoke, mushrooms, and pecorino cheese

# PASTA

## LASAGNA BOLOGNESE 250gr.....

## PENNE ARRABBIATA 180gr .....

Spicy tomato sauce with basil and garlic

## CHEESE RAVIOLI 110gr.....

Filled with ricotta, goat, and parmesan cheese in a tomato sauce

## LOBSTER RAVIOLI 110gr.....

The same as the cheese ravioli, but the sea version

## TOMATO SAUCE GNOCCHI 180gr.....

With mushrooms

## FETUCCINI ALFREDO 180gr The traditional.....

## FUSILLI "A LA PEPE" 180gr It's a must have pasta!

## SPAGHETTI POMODORO 180gr.....

## BOAR PAPPARDELLE 420gr.....

Traditional and 100% from Tuscany, this boar ragu is cooked for a long period of time with Tuscan herbs and San Marsala tomatoes

## SPAGHETTI CARBONARA 180gr.....

With parmesan cheese and pancetta

## QUISSISANA 180gr.....

Spaghetti with a slightly spicy tomato sauce, a touch of roasted garlic, sautéed with Pecorino Pepato cheese and fresh basil

## 13 GOBBI 180gr.....

Rigatone alla Fiorentina with creamy tomato sauce and fresh Mozzarella

# PANINI

## PORCHETTA PANINI 100gr.....

With fresh spinach, taleggio cheese, and tomato

## MORTADELLA PANINI 100gr.....

With mayonnaise and mustard

## ROASTBEEF PANINI 100gr.....

Roast beef, mozzarella cheese, roasted peppers, mayonnaise, and peperoncino

## SALMON PANINI 100gr.....

Smoked salmon marinated with lemon, oil, salt and pepper, onion, and fennel in a mascarpone cream cheese and caper dressing

# PIATTI FORTI

## GRILLED TUNA 180gr.....

Fresh tuna filet cooked in a lemon caper sauce with pepper, eggplant, and white wine cooked onions

## WHITE WINE SEA BASS 180gr.....

With provenzal potatoes, artichoke, and cherry tomatoes

## CHICKEN PARMIGIANA 180gr.....

Lightly breaded chicken breast with a homemade tomato sauce and topped with mozzarella cheese

## BEEF STEAK WITH FRESH MUSHROOMS 180gr.

Filet mignon with a porcini mushroom sauce, melted potatoes, and extra virgin olive oil

## SALMON FILET IN A DRY FRUIT CRUST 180gr.....

Fresh salmon with a thin almond, walnut, chestnut and pine seed crust, over grilled asparagus in a caper butter sauce

# DOLCI

## TIRAMISU 120gr.....

Mascarpone cheese cream with soft biscotti soaked in coffee and sprinkled with dark chocolate

## CHOCOLATE "BOMB" 120gr.....

Filled with dark chocolate fondant and served with our homemade asparagus ice cream

## PANNA COTTA 140gr.....

The traditional, milk cream with a touch of Amaretto

## ASSORTED ICE CREAM 140gr.....

Ask your waiter

## BANANA OR STRAWBERRY NUTELLA CALZONE 200gr

## CHEESECAKE DE ALBARICOQUE 160gr.....

## ALMOND TART 170gr Gluten free.....

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The weight of our dishes is prior to cooking. Table service: \$16  
Check product availability. Eating raw or undercooked seafood or selfish is the responsibility of the person who ingests it.  
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.