



## *Antipasti*

### **Pane all'Aglio 45**

Grilled garlic bread with Extra Virgin olive oil.

### **Bruschetta Classica (veg) 89**

Grilled garlic bread with Extra Virgin olive oil, fresh tomatoes, garlic, oregano and basil.

### **Crostone con Funghi di Bosco e Fontina (veg) 135**

Grilled garlic bread with sauteed mushrooms, Fontina cheese, parsley, thyme. and truffle oil.

### **Frutti di Mare Guazzetto 165**

Sauteed shellfish: scampi, blue mussels, vongole, parsley and garlic. Served with garlic bread.

### **Arancini di Risa all'Aragosta 125**

Fried Italian rice balls filled with lobster and mozzarella served with lemon mayonnaise and trout roe.

### **Insalatina D'Anatra, Lamponi, Reggiano 135**

Ovenbaked duck(swedish), provencal salad, shaved Parmigiano Reggiano 24 months, raspberries, olive oil, Balsamic cream from Modena.

### **Carpaccio di Black Angus, Burrata Affumicata, crema di Peperone Giallo 155**

Black angus, smoked burrata, yellow bell pepper cream, and oven baked Leccino olives.

### **Tagliere Misto Italiano small 135, big 245, extra big 345**

Parma ham, Salsiccia stagionata piccante. Finocchiona, pecorino primo sale, olives and taralli.

### **Fritto Misto con Maionese al Limone 135**

Fried octopus and prawns with lemon mayonnaise.

### **Formaggi Misti 185**

Truffle Pecorino, parmesan 30 months, Fontina, Primosale Siciliano with black pepper, dried fruit, organic Akacia farm honey, and Bergamot marmelade.



## *Secondi*

CARNE, PESCE

### **Pesce Fresco del Giorno Branino 295**

Today's supply of fresh Sea bass served with parmesan baked celery, grilled green asparagus, lemon sauce, and fried lobster arancini (Italian rice balls)

### **Costata di Black Angus con Funghi di Sottobosco 295**

Grilled Black Angus Entrecote served with mushroom sauce, truffle potato terrine and butter fried portobello.

### **Tagliata di Manzo al Tartufo 305**

Grilled Swedish sirloin steak served with truffle sauce, sauteed spinach, pecorino potato gratin and sauteed spinach.

### **Cosciotto D'Agnello Brasato 295**

Braised lamb shank served with Jerusalem artichoke puré, roasted root vegetables, rosemary and mint leaves.

## *Menu Italia 395*

THREE COURSE SET MENU

### **Bruschetta Classica (veg)**

Grilled garlic bread with Extra Virgin olive oil, fresh tomatoes, garlic, oregano and basil.

### **FISH ALTERNATIVE**

#### **Pesce Fresco del Giorno Branzino**

Today's supply of fresh Sea bass, served with parmesan baked celery, green asparagus, lemon sauce and fried lobster Arancini (Italian rice balls).

### **MEAT ALTERNATIVE**

#### **Cosciotto D'Agnello Brasato**

Braised lamb shank served with Jerusalem artichoke puré, roasted root vegetables, rosemary and mint leaves.

### **Mousse al Cioccolato Nero con Arancia.**

Dark chocolate mousse, orange compote, and walnuts.

### **Wine recommendations**

**Red wine:** San Giovese Superiore Di Romagna DOP

**White wine:** Sardegna Kent'Annos Vermentino DOP



## *Paste e Risotto*

**Rigatoni con Melanzane Siciliane, Pomodoro e Ricotta Salata ( veg ) 185**  
Pasta with pan fried Sicilian eggplant, basil & tomato sauce, garlic served, Ricotta salata.

**Linguine con Asparagi, Zafferano e Pomodori secchi (vegan) 185**  
Linguine with asparagus, saffron, garlic, onion, sun dried tomatoes, and soy cream.

**MezzeLune con Funghi Porcini e Crema al Tartufo (veg) 195**  
Porcini filled pasta served with black truffle cream, cooking cream and shaved parmesan.

**Rigatoni al Filetto di Manzo e Funghi 225**  
Rigatoni with tenderloin, onion, mushrooms, porcini cream, Brandy, truffle sauce and grana padano.

**Tagliolini al Nero di Seppia con Vongole, Zucchine e Gamberoni 215**  
Black Tagliolini pasta with cockles, prawns, zucchini, garlic, and white wine.

**Tagliolini ai Frutti di Mare 195**  
Tagliolini with shellfish, garlic, white wine, parsley, and cherry tomatoes.

**Ravioli con Capesante e Gamberoni 225**  
Pasta filled with scallops, prawns, cherry tomatoes, garlic, and white wine lobster sauce.

**Tagliatelle con Aragosta 245**  
Tagliatelle with half a lobster, prawns, garlic, white wine, parsley, and cherry tomatoes.

**Risotto con Salsiccia e Taleggio 215**  
Risotto with salsiccia mince, taleggio cream, onion, butter, arugula and grand padano.

**Tagliolini Cremosi con Pollo, Funghi e Pesto 195**  
Tagliolini with chicken, Swedish portabello, basil pesto, tomato cream sauce and grana padano.

**Penne all'Arrabbiata (vegan) 175**  
Penne with tomatoes, garlic, olive oil, chili, cherry tomatoes, and parsley.



## *Insalate*

### **Misticanza con Anatra, Carciofi, Grana e Olive 185**

Mixed salad with oven baked duck(Swedish), grilled artichoke, shaved Grana Padano, olives, olive oil, balsamic cream and croutons.

### **Insalata con Caprino caldo, Confettura di Fichi, Noci, Miele (veg) 185**

Mixed salad with goat cheese, oven baked cherry tomatoes, pickled red onion, walnuts, fig marmalade, roasted beetroot, olive oil, honey and Taralli.

## Menu per Bambini

### **Paste**

Spaghetti with tomato sauce 75

Spaghetti with tomato sauce and meatballs 95

Penne with butter and parmesan 75

Penne with chicken, tomato, and cream 95



## *Dessert*

### **Tiramisú Classico 85**

Tiramisu made with Savoiardi biscuits, mascarpone, eggs, coffee and amaretto liqueur.

### **Mousse al Cioccolato Nero con Arancia 85**

Dark chocolate mousse, orange compote and walnuts.

### **Babá Napoletano con Crema e Rum 95**

Classic Neopolitan dessert soaked in rum, with vanilla cream.

### **Torta del Giorno 89**

Today's gluten-free and lactose-free cake.

### **Tartufo Italia 35/st**

Homemade chocolate truffle.

### **Affogato al Limone 85**

Italian lemon ice cream in limoncello cream.

### **Affogato al Caffè con Galliano 85**

Italian vanilla ice cream in espresso, galliano liqueur and almond biscuit.

### **Formaggi Misti 185**

Truffle Pecorino, Parmigiano 30 months, Fontina, Primosale Siciliano with black pepper, dried fruit, organic Acacia farm honey and Bergamot marmalade.

### **Cantuccini con Vin Santo 80/4 cl**

Tuscan dessert wine with almond biscuit.