

Antipasti



Primi

Pane all'Aglio 49

Garlic bread with extra virgin olive oil.

Bruschetta Classica (vegan) 95

Garlic bread with extra virgin olive oil, fresh tomatoes, garlic, oregano, and basil.

Crostone con Funghi di Bosco e Parmigiano (veg) 139

Garlic bread with sauteed mushrooms, parmesan, parsley, thyme, and truffle oil.

Frutti di Mare in Guazzetto 149

Sauteed shellfish: prawns, blue mussels and vongole cooked with garlic and parsley served with garlic bread.

Carpaccio di Manzo con Rucola e Parmigiano Reggiano 159

Slices of marinated tender loin, served with roasted pine nuts and crema di balsamico and Parmigiano Reggiano.

Tagliere Misto Italiano liten 139, stor 249, extra stor 349

Parmaskinka, Salsiccia stagionata piccante, Finocchiona, pickled artichoke, pecorino primo sale, olives and taralli.

Caprese con Mozzarella di Buffala (veg) 109

Caprese salad with mozzarella di Buffala, tomatoes, olives and basil.

Linguine con Asparagi, Zafferano e Pomodori secchi (vegan) 205

Linguine with saffron, asparagus, garlic, onion, sundried tomatoes, and soy cooking cream.

Penne all'Arrabbiata (vegan) 179

Penne with cherry tomatoes, garlic, olive oil, chili, and parsley.

Ravioli Pugliesi di Burrata (veg) 215

Ravioli filled with burrata served with eggplant, tomato and basil sauce, garlic, and Ricotta Salata.

MezzeLune con Funghi (veg) 205

Pasta filled with Porcini mushrooms served with a black truffle cream, cooking cream, and parmesan.

Rigatoni al Filetto di Manzo 235

Rigatoni with tender loin, onion, mushrooms, Porcini cream, brandy, truffle sauce and Grana Padano.

Linguine alle Vongole e Gamberetti 215

Linguine with Vongole, prawns, cherry tomatoes, chili, garlic, and parsley.

Tagliolini ai Frutti di Mare 215

Tagliolini with shellfish, garlic, white wine, parsley and cherry tomatoes.

Linguine agli Scampi e Gamberi 275

Linguine with langoustine, prawns, cherry tomatoes, garlic, and white wine

Risotto con Salsiccia e Taleggio 219

Risotto with salsiccia mince, taleggio cream, onion, butter, arugula, and Grana Padano.

Tagliatelle con Pollo, pesto e funghi 199

Tagliatelle with chicken, Swedish portabello, basil pesto, cherry tomatoes, cream and Grana Padano.

Risotto con Crema di Tartufo e Funghi (veg) 215

Risotto with truffle cream and mushrooms topped with Parmigiano Reggiano.

Secondi



Insalate

Pesce Fresco del Giorno Branzino 295

Oven baked sea bass, with black olives, white wine, capers, cherry tomatoes, zucchini, paprika, potatoes and pine nuts served with a lemon sauce.

Tagliata di Manzo 305

Swedish tender loin, served with oven baked vegetables, truffle potato terrine and red wine sauce topped with some fried shallots.

Cosciotto D'Agnello Brasato 299

Braised lamb, potato and Jerusalem artichoke purée, baked root vegetables, rosemary, and mint.

Insalata di anatra 185

Roman salad with oven baked duck, grilled artichokes, olives, and Caesar dressing, topped with Grana Padano and croutons.

Insalata con Caprino caldo, (veg) 185

Mixed sallad with warm goat cheese. oven baked cherry tomatoes, pickled red onions, walnuts, figs, roasted beetroot, olive oil and honey,

Kids menu

Spaghetti with tomato sauce 75

Spaghetti with tomato sauce and meatballs 89

Penne with butter and parmesan 75

Penne with chicken, tomato, and cooking cream 95

Penne alla bolognese 89

Menu Italia 405

THREE COURSE SET MENU

Bruschetta Classica (veg)

Garlic bread with extra virgin olive oil, fresh tomatoes, garlic, oregano, and basil.

FISH ALTERNATIVE:

Pesce Fresco del Giorno Branzino

Oven baked sea bass, with black olives, white wine, capers, cherry tomatoes, zucchini, paprika, potatoes and pine nuts served with a lemon sauce.

MEAT ALTERNATIVE:

Cosciotto D'Agnello Brasato

Braised lamb, potato and Jerusalem artichoke purée, baked root vegetables, grilled asparagus, rosemary, and mint.

Mousse al Cioccolato Bianco

White chocolate mousse strawberry compote, and fresh raspberries.

WINE RECOMMENDATIONS

Rött vin: Toscana Chianti Colli Senesi Riserva DOCG

Vitt vin: Sardegna Kent'Annos Vermentino DOC



Dessert

Tiramisú Classico 89

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

Mousse al Cioccolato Bianco 89

White chocolate mousse strawberry compote, and fresh raspberries.

Torta del Giorno 95

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

Tartufi Italia 68

Homemade chocolate truffle, white chocolate with coconut and dark chocolate.

Affogato al Limone 89

Italian lemon ice cream served in a limocello cream.

Affogato al Caffé con Galliano 89

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

Formaggi Misti 189

Truffle Pecorino, Parmigiano 30 monts, 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.

Cannoli Siciliani 95

Cannoli with a ricotta and chocolate filling topped with pistachios.

Panna cotta alla vaniglia e caramello 95

Panna cotta flavored with vanilla and caramel served with fresh raspberries and caramelized walnuts.

Gelato 29/scoop

Vanilla ice cream, lemon sorbet and raspberry sorbet.