

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, 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 Bresaola 149

Bresaola served with roasted pine nuts and crema di balsamico, arugula and Parmigiano Reggiano.

Tagliere Misto Italiano liten 215, stor 349

Parma ham, Finocchiona, Milano salami, primo sale al pepe nero, pecorino primo sale, marinated olives and crostini.

Caprese con Mozzarella di Buffala (veg) 109

Caprese salad with mozzarella di Buffala, tomato, arugula, olives and balsamic cream.

Strozzapreti all'Arrabbiata (veg) 179

Homemade strozzapreti with cherry tomatoes, garlic, olive oil, chili and parsley.

Rigatoni alla Norma (veg) 219

Homemade rigatoni with pan fried eggplant, cherry tomatoes, garlic, Ricotta Salata, lemon zest and basil.

Pappardelle con Funghi e Crema di Tartufo (veg) 219

Homemade pappardelle with mushrooms, black truffle cream, cooking cream and Parmesan.

Rigatoni al Filetto di Manzo 235

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

Linguine alle Vongole e Gamberetti 215

Homemade linguine with Vongole, prawns, cherry tomatoes, chili, garlic, and parsley.

Tagliolini ai Frutti di Mare 215

Homemade tagliolini with shellfish, garlic, white wine, parsley and cherry tomatoes.

Pappardelle con Pollo, Pesto e funghi 219

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

Risotto con Gamberi allo Zafferano 215

Saffron risotto with pan fried shrimps, white wine, garlic, butter and parsley.

Guazzetto 215

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

Secondi



Insalate

Pesce Fresco del Giorno Branzino 305

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

Fileto di Manzo 315

Swedish tenderloin, with oven baked carrot, zucchini bell pepper, tomatoes, and potatoes. Served with red wine sauce, and fried onions.

Cosciotto D'Agnello Brasato 305

Braised lamb, potato purée, oven baked bell pepper, carrot, rosemary, and mint.

Insalata di Pollo 185

Roman salad with pan fried chicken, olives, pickled red onions, cucumber, Italian dressing, topped with Grana Padano, and croutons.

Insalata con Caprino caldo, (veg) 185

Mixed salad 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 purée, oven baked bell pepper, carrot, rosemary, and mint.

Mousse al Cioccolato Bianco

White chocolate mousse strawberry compote, and fresh raspberries.

WINE RECOMMENDATIONS

Rött vin: Chianti Colli Senesi Riserva DOCG Toscana

Vitt vin: Vermentino DOC Toscana



Dessert

Tiramisú Classico 89

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

Mousse al Cioccolato Bianco 95

White chocolate mousse strawberry compote, and fresh raspberries.

Torta del Giorno 95

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

Tartufi Italia 75

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

Affogato al Limone 105

Italian lemon ice cream served in a limocello cream.

Affogato al Caffé con Galliano 105

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

Cantuccini con Vin Santo 80/4 cl

Tuscan dessert wine with almond biscuit.

Gelato 35/scoop

Vanilla ice cream, lemon sorbet and raspberry sorbet.