

Antipasti



Primi

Pane all'Aglio 49

Flat bread with garlic butter, parsley and parmesan.

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.

Carpaccio di Bresaola 149

Bresaola, arugula, parmesan, pine nuts and balsamico cream.

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) 110

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

Olive Verdi 49

Lemon, thyme and garlic marinated green olive

Rigatoni alla Bolognese 189

Rigatoni alla Bolognese with minced meat sauce, parmesan and basil.

Strozzapreti all'Arrabbiata (veg) 179

Strozzapreti with cherry tomatoes, garlic, olive oil, chili, parsley and mozzarella di Buffalo.

Rigatoni alla Norma (veg) 219

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

Mezzelune con funghi e Crema di tartufo (veg) 229

Porcini filled pasta with a creamy mushroom sauce and parmesan cheese.

Rigatoni al Filetto di Manzo 239

Rigatoni with beef fillet, onion, mushrooms, mushroom cream, brandy, truffle and crispy and fresh parmesan.

Linguine alle Vongole e Gamberetti 225

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

Tagliolini ai Frutti di Mare 239

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

Mezzi rigatoni con Pollo, Pesto e Funghi 219

Mezze rigatoni with chicken, sautéed mushrooms, pesto, cherry tomatoes, creamy cream sauce and Parmesan.

Risotto con Gamberi allo Zafferano 215

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

Kids menu

Spaghetti with tomato sauce 75

Spaghetti with tomato sauce and meatballs 89

Strozzapreti with butter and parmesan 75

Strozzapreti with chicken, tomato, cream 95

Strozzapreti alla bolognese 89

Secondi



Insalate

Merluzzo alla ligure 305

Baked cod with black olives, white wine, capers, cherry tomatoes, zucchini, peppers, potatoes and pine nuts. Served with lemon sauce.

Tagliata di Manzo 285

Grilled entrecote with buttery garlic-roasted skewers, oven-baked carrot, tomatoes and truffle-potato terrine. Served with red wine sauce and fried onions.

Filetto di Agnello alla griglia 329

Grilled lamb fillet, oven-baked potato, paprika, carrot and zucchini. Served with red wine sauce, cauliflower puree and fried onions.

Insalata di Pollo 185

Roman salad with pan fried chicken, 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,

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:

Merluzzo alla ligure

Baked cod with black olives, white wine, capers, cherry tomatoes, zucchini, peppers, potatoes and pine nuts. Served with lemon sauce.

MEAT ALTERNATIVE:

Filetto di Agnello alla griglia 329

Grilled lamb fillet, oven-baked potato, paprika, carrot and zucchini. Served with red wine sauce, cauliflower puree and fried onions.

Panna cotta alla vaniglia e Caramello

Panna cotta flavored with vanilla and caramel served with strawberry compote, fresh berries, and caramelized walnuts.

WINE RECOMMENDATIONS

Red wine: Primitivo IGT Salento Puglia

White wine: Pecorino D.O.C Falerio



Dessert

Tiramisú Classico 89

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

Panna cotta alla vaniglia e Caramello 95

Panna cotta flavored with vanilla and caramel served with strawberry compote, fresh berries, and caramelized walnuts.

Tartufi Italia 75

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

Affogato al Limone 105

Italian lemon ice cream served in a limoncello 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.

Kaffe

Espresso 32
Espresso doppio 39
Americano 35
Cappucino 45
Caffe latte 49
Te 35

Kaffedrinkar

Irish Coffe 125
Baileys Coffe 125
Espresso Martini 95