

• ANTIPASTI •

APPETIZERS

Please fill the special sheet ANTIPASTI	€
CHOICE OF 3 MIX ANTIPASTI	19
CHOICE OF 5 MIX ANTIPASTI	24
CHOICE OF 7 MIX ANTIPASTI	29

• SALUMERIA •

SELECTION OF ITALIAN COLD CUTS

Platter of cold cuts (Coppa*, mortadelle, head-cheese pâté, mariola*, Strolghino dry sausage*)	p.p. 19
Coppa*	platter p.p. 17
Cured ham prosciutto San Daniele	platter p.p. 17
Cured ham prosciutto Cinta Senese	platter p.p. 22
Bresaola	platter p.p. 22
Black pork Culatello*	platter with a glass of Fortana del Taro wine* p.p. 31
White pork Culatello*	platter with a glass of Fortana del Taro wine* p.p. 27

* Exclusive origin : Massimo et Luciano Spigaroli - Antica Corte - Pallavicina

• PIZZETTE •

Pizzetta Margherita (Tomato, mozzarella)	11
Pizzetta Napoli (Tomato, mozzarella, anchovies, capers)	13
Pizzetta bianca with ham	12
Focaccia di Recco (Stracchino cheese)	12

• PRIMI PIATTI •

PASTA, RISOTTO, VEGETABLES

Home made

Ravioli stuffed with burrata cheese, zucchini cream & basil	21
Gnocchi with gamberoni, coco beans & chanterelle mushrooms	27
Parpadelle, rabbit ragout & Taggiasche olives	24

Dried pasta

Strozzapreti, tomato sauce & basil	17
Trofie, genoese-style pistou sauce	19
Bucatini, amatriciana sauce	21
Linguine with clams	24

Risotto

Milan-style risotto	20
Summer truffle risotto	45

Vegetables

 Parmigiana of zucchini	21
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• SECONDI DI PESCE •

FISHES

Caciucco fish soup with garlic croutons (Anglerfish, clams, octopus & cuttlefish)	37
John Dory isolana-style	38
Cod fillet, herb butter & caponata	35
Whole roasted seabass, fennel & olives (For two pers.)	p.p. 41

• SECONDI DI CARNE •

MEATS

Beef fillet, potatoes with herbs, rosemary juice	41
Veal sirloin, sauted spinach & lemon confit	37
Roasted chicken breast with seasonal grilled vegetables & thyme	36
Grilled lamb chops, stuffed summer vegetables & olive juice	37
Beef prime rib (For two pers.)	p.p. 46

• CONTORNI •

SIDE DISHES

Sauted spinach	9
Baked potatoes	9
Braised fennel with olives	9
Vegetable caponata	9
Mixed salad	9
French beans & sauted chanterelle mushrooms	9

• FORMAGGI •

CHEESES

Gorgonzola, pecorino, Parmigiano Reggiano	14
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• DOLCI •

DESSERTS

Zuccotto	12
Zuppa Inglese	12
Tiramisù	14
Sicilian cassata	13
Seasonal fruit tart	13
Chocolate tart	13
Trio of panna cotta (caramel, chocolate, red fruits)	11
Red fruit salad*	20
Strawberries*	15
Raspberries*	17
Wild strawberries*	23

* Served as you prefer : sugar, whipped cream or vanilla ice cream

• GELATI •

ITALIAN ICE CREAM

Choice of 3 flavors	13
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ICE CREAM

Pistachio, Vanilla, Chocolate

SORBET

Lemon, Strawberry, Mascarpone

OUR CHOICE OF HOME MADE SAUCES

Red fruit coulis - Whipped cream,
Chocolate - Caramel

In order to guarantee freshness, some products might not be on the menu
Taxes & service included