

ANTIPASTI

Small courses to share

BRUSCHETTA POMODORO / 75

ROASTED SOUR DOUGH BREAD WITH CONFIT TOMATOES

Villa Antinori, Tuscany 160 / 725

BRUSCHETTA STRACCIATELLA / 115

ROASTED SOUR DOUGH BREAD, STRACCIATELLA, TRUFFLE & PISTACHIOS

Ochetti Nebbiolo, Piedmont 165 / 815

ARANCINI DEL GIORNO / 160

DEEP FRIED RISOTTO BALL - ASK US FOR TONIGHT'S FILLING

And also ask us for the best wine combo

CALAMARI FRITTI / 160

DEEP FRIED CALAMARES & AIOLI WITH A DASH OF OCTOPUS INK

Terlan Chardonnay, Trentino-Alto Adige 165 / 795

MOZZARELLA & BURRATA

We praise the good craftsmanship

BURRATA, TARTUFO, POMODORINI, OLIVE / 165

BURRATA, TRUFFLE, TOMATOES & OLIVES

Ratti Barolo Marcenasco, Piedmont 215 / 1095

BURRATA DI BUFALA ALLA CAPRESE / 190

BUFFALO BURRATA, TOMATOES & BASIL CREAM

Ratti Barolo Marcenasco, Piedmont 215 / 1095

TRIO

I NOSTRI TRE PREFERITI / 345

OUR THREE FAVOURITES SHARING STYLE

ARANCINI, BRUSCHETTA POMODORO, BURRATA

(MINIMUM 2 PERSONS)

ALLERGIES? ASK THE STAFF!

PRIMI

Now we continue with middle size starters

ASPARGI GRIGLIATI / 160

GRILLED GREEN ASPARAGUS,

PARMESAN & LEMON ZEST

Terlan Chardonnay, Trentino-Alto Adige 165 / 795

4 TIPI DI SALUMI, OLIVE, CARCIOFI SOTT'OLIO E PANE GRIGLIATO / 165 / 255

CHARKUTERIES -THE HOUSE FOUR FAVOURITES

SOUR DOUGH BREAD, OLIVES & ARTICHOKE

Villa Antinori, Tuscany 165 / 815

CARPACCIO DI MANZO / 245

BEEF CARPACCIO, PARMESAN SHAVINGS, CAPERS & HAZELNUTS

Ask your waiter for the best wine combo

GAMBERI AL BRANDY / 290

GAMBAS PRAWNS BRAISED IN BRANDY,

STRACCIATELLA & PISTACHIOS

Bramito della Sala, Umbria / 815

I NOSTRI SPAGHETTI

AL RAGU DELLA CASA / 265

OUR VERSION -A TENDER PIECE OF RED WINE BRAISED OX CHEEK

SERVED WITH HEARTY TOMATO SAUCE

Barbera d'Asti Superiore, Piedmont 150 / 725

GAMBERI / 265

GAMBAS, CHILI & GARLIC WITH JUST THE RIGHT BITE

Terlan Pinot Grigio, Trentino -Alto Adige 850

AL TARTUFO E PARMIGIANO / 245

GRATED BLACK TRUFFLE & PARMESAN

Ratti Barolo Marcenasco, Piedmont 215 / 1095

CON FILETTO DI MANZO / 285

FILLET OF BEEF, MUSHROOMS, TOMATOES & SPINACH

Ratti Barolo Marcenasco, Piedmont 215 / 1095

ALLERGIES? ASK THE STAFF!

INSALATA

INSALATA DI POLLO / 245

MIXED LEAVES, BAKED CHICKEN, CARROTS, RED ONION, TOMATO,
CUCUMBER, CROUTONS, ROASTED PUMKIN SEEDS & PARMESAN

Terlan Winkl Sauvignon Blanc, Trentino-Alto Adige 160 / 825

INSALATA DI TONNO / 265

MIXED LEAVES, SEARED TUNA, COCKTAIL TOMATOES, FENNEL,
GREEN ASPARAGUS, CAPERS, RED ONION & TUNA DRESSING

Terlan Kreuth, Trentino-Alto Adige / 895

SECONDI

TAGLIATA DI MANZO / 340

GRILLED RIB EYE STEAK, RED WINE SAUCE,

ROCKET LEAF SALAD, TOMATO & PARMIGIANO REGGIANO,

Barolo Sertai, Piedmont 190 / 925

RISOTTO FRUTTI DI MARE / 310

RISOTTO RICE COOKED IN LOBSTER STOCK
WITH CALAMARI, BLUE MUSSELS & GAMBAS

Terlan Chardonnay, Trentino-Alto Adige 165 / 795

IL PESCE DEL GIORNO / 285

CATCH OF THE DAY FROM OUR FISHMONGER

SERVED WITH CHEF'S CHOICE OF GARNISHES

Ask your waiter for the best wine combo

BISTECA FIORENTINA

RIB EYE STEAK ON THE BONE,
MIXED GREEN LEAVES, ROASTED POTATOES
& RED WINE SAUCE / 745

Perfect for two persons to share

Lazzeretti Brunello di Montalcino, Tuscany / 1900

ALLERGIES? ASK THE STAFF!