

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 TODAY'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 Marcanasco, Piedmont 215 / 1095

BURRATA DI BUFALA ALLA CAPRESE / 190

BUFFALO BURRATA, TOMATOES & BASIL CREAM

Ratti Barolo Marcanasco, 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

TONNO VITELLATO / 250

SEARED TUNA, VEAL GRAVY,

ANCHOVY MAYONNAISE & CAPERS

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 Chardonnay, Umbrien 815

PANZANELLA DELLA CASA / 165

SALAD WITH CROUTONS, PICKLED ONIONS,

CUCUMBER, OLIVES & TOMATO

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

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 Marcanasco, Piedmont 215 / 1095

CACIO E PEPE E COZZE / 225

PECORINO ROMANO, GROUND BLACK PEPPER & BLUE MUSSELS

Bramito della Sala Chardonnay, Umbrien 815

LASAGNA DELLA CASA

LASAGNA TRE TIPI CARNE / 275

HOUSE LASAGNA MADE OF THREE DIFFERENT MEATS

-GROUND VEAL, GROUND BEEF & SALSICCIA

Valpolicella Nanfrè, Veneto 155 / 745

ITALIENSKANS DAILY LUNCH / 155

MONDAY

TAGLIATELLE GAMBERI, WITH PRAWNS,
TOMATO & ZUCCHINI

TUESDAY

CASARECCE ALLA BOSCAIOLA - SALCICCIA, CHAMPIGNON,
PEAS & TOMATO SAUSE

WEDNESDAY

RISOTTO WITH BEETROOT, POACHED COD FILLET,
TALLEGIOCREAM & GRILLED ASPARAGUS

THURSDAY

GRILLED PLUMA WITH ROASTED POTATO, BAKED TOMATOES,
GRILLED CUCUMBER & REDWINE SAUSE

FRIDAY

POLPETTONE AL FORNO - BAKED MEATLOAF, POTATO PURÉE,
FRIED MUSHROOMS, SPINASH & MARSALA GRAVY

WEEKLY VEGETARIAN

PASTA PESTO - BASIL, STRACCIATELLA,
SUN DRIED TOMATOS & PUMPKIN SEED

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

LA NOSTRE INSALATA / 205

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

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

BISTECCA FIORENTINA / 745

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

Perfect for two persons to share

Lazzeretti Brunello di Montalcino, Tuscany / 1900