

ANTIPASTI

Small courses to share

BRUSCHETTA FINFERLI / 120

ROASTED SOUR DOUGH BREAD WITH PAN FRIED CHANTERELLES

Villa Antinori, Tuscany 160 / 725

BRUSCHETTA GUANCIALE E TARTUFO / 135

ROASTED SOUR DOUGH BREAD, GUANCIALE,
TRUFFLE CREAM & GRATED PECORINO ROMANO

Ratti Ochetti Nebbiolo, Piedmont 165 / 815

SUPPLI AL TELEFONO / 160

DEEP FRIED RISOTTO BALL WITH TOMATO SAUCE & MOZZARELLA

Terlan Pinot Noir, Trentino-Alto Adige 175 / 850

CALAMARI E GAMBERI FRITTI / 160

DEEP FRIED CALAMARES & GAMBERI WITH CHILI MAYONNAISE

Terlan Chardonnay, Trentino-Alto Adige 165 / 795

BURRATA CON PISTACCHIO E BASILICO / 165

BURRATA, TOMATOES, PISTACHIO & BASIL CREAM

Ratti Barolo Marcanasco, Piedmont 215 / 1095

TRIO

I NOSTRI TRE PREFERITI / 345

OUR THREE FAVOURITES SHARING STYLE

SUPPLI AL TELEFONO, BRUSCHETTA FINFERLI, BURRATA

(MINIMUM 2 PERSONS)

ALLERGIES? ASK THE STAFF!

PRIMI

Now we continue with middle size starters

CARNE CRUDA / 160

BEEF TARTAR, PARMESAN CREAM, TRUFFLE & CREAMY EGG YOLK

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

VITELLO TONNATO / 245

THINLY SLICED VEAL, TUNA MAYONNAISE,

CAPERBERRIES & VEAL JUS

Ask your waiter for the best wine combo

PARMIGIANA MELANZANE / 240

AUBERGINE, MOZZARELLA, TOMATO SAUCE & BASIL

Bramito della Sala, Umbria / 815

LE NOSTRE PASTE

SPAGHETTI ALLA GRICIA / 265

GUANCIALE, PECORINO ROMANO & BLACK PEPPER

Barbera d'Asti Superiore, Piedmont 150 / 725

FETTUCINE FRUTTI DI MARE / 265

GAMBAS, CRAYFISH & BLUE MUSSELS

- LOBSTER STOCK & TOMATO

Terlan Pinot Grigio, Trentino -Alto Adige 850

SPAGHETTI AL TARTUFO E PARMIGIANO / 245

GRATED BLACK TRUFFLE & PARMESAN

Ratti Barolo Marcanasco, Piedmont 215 / 1095

FETTUCINE CON FILETTO E FINFERLI / 285

FILLET OF BEEF, CHANTERELLES, SPINACH & A HINT OF TRUFFLE

Barolo Sertai, Piemonte 190 / 925

ALLERGIES? ASK THE STAFF!

ITALIENSKANS DAILY LUNCH / 155

MONDAY

PASTA PAPARDELLE WITH LAMB & BEEF RAGOUT
SERVED WITH GRATED GRANA PADANO

TUESDAY

THYME RISOTTO WITH BEER,
BAKED CHICKEN THIGH FILLET & CRISPY KALE

WEDNESDAY

COTOLETTA ALLA BOLOGNESE -BREADED PAN FRIED PORK
SCHNITZEL WITH HAM, SERVED WITH PAN FRIED POTATOES,
BASIL MAYONNAISE & RED WINE SAUCE

THURSDAY

TAGLIATELLE "BOLOGNESE BIANCO" - WHITE GROUND
BEEF RAGOUT, SERVED WITH SOUR CREAM & GRAVY

FRIDAY

SPEZZATINO -BEEF & ROOT VEGETABLE CASSEROLE
WITH FRIED MUSHROOMS & POTATOPURÉE

WEEKLY VEGETARIAN

MEZZE MANICHE TOSSED IN BEETROOT PURÉE,
GORGONZOLA SAUCE & DEEP FRIED SAGE

SECONDI

ENTRECÔTE AL PEPE VERDE / 365

GRILLED RIB EYE STEAK, GREEN PEPPERCORN SAUCE & POTATO GRATIN

Barolo Sertai, Piedmont 190 / 925

SALTIMBOCCA ALLA ROMANA / 310

VEAL SCHNITZEL WITH SAGE, AIR DRIED HAM & MARSALA GRAVY

SERVED WITH POTATO GRATIN

Terlan Chardonnay, Trentino-Alto Adige 165 / 795

RISOTTO PORCINI E SALSICCIA / 310

RISOTTO WITH CEP MUSHROOMS & SALSICCIA

Ratti Ochetti Nebbiolo, Piedmont 165 / 815

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