

ANTIPASTI

Small courses to share

BRUSCHETTA POMODORO / 120
ROASTED SOUR DOUGH BREAD WITH TOMATOES,
CONFIT GARLIC & BASIL CREAM
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 Marcenasco, Piedmont 215 / 1095

TRIO

I NOSTRI TRE PREFERITI / 345
OUR THREE FAVOURITES SHARING STYLE
SUPPLI AL TELEFONO, BRUSCHETTA POMODORO, BURRATA
(MINIMUM 2 PERSONS)

ALLERGIES? ASK THE STAFF!

PRIMI

Now we continue with middle size starters

CARPACCIO DI MANZO / 235
BEEF CARPACCIO, PARMESAN CREAM, CAPERS, SHALLOTS,
ROCKET LEAFS, ROASTED HAZELNUTS & TRUFFLE
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 Marcenasco, Piedmont 215 / 1095

FETTUCINE CON FILETTO E FUNGHI / 285
FILLET OF BEEF, MUSHROOMS, SPINACH & A HINT OF TRUFFLE
Barolo Sertai, Piemonte 190 / 925

ALLERGIES? ASK THE STAFF!

ITALIENSKANS DAILY LUNCH / 155

MONDAY

PENNE ALL'ARRABBIATA - TOMATO & CHILI SAUCE
WITH GRILLED TUNA & ROASTED PISTACHIOS

TUESDAY

SCALLOPINA ALLA VALDOSTANA
- PORK SCHNITZEL WITH HAM & CHEESE,
HERB FRIED POTATOES & CREAMY ONION SAUCE

WEDNESDAY

PRAWN RISOTTO COOKED WITH LOBSTER STOCK,
PAN FRIED ZUCCHINI & LEMON ZEST

THURSDAY

POLLO ALLA PARMIGIANA
-DEEP FRIED CHICKEN THIGH FILLET, TOMATO SAUCE,
BAKED MOZZARELLA & POTATO PURÉE

FRIDAY

MEZZE MANICHE AL RAGU - OX CHEEK BAKED OVERNIGHT
IN RED WINE, SERVED WITH GRANA PADANO SHAVINGS

WEEKLY VEGETARIAN

RICOTTA & PUMPKIN TORTELLONI WITH BUTTER &
SAGE, TALEGGIO CREAM & ROASTED ALMONDS

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