

ANTIPASTI

Small courses to share

BRUSCHETTA POMODORO / 120
ROASTED SOUR DOUGH BREAD WITH TOMATOES,
CONFIT GARLIC & BASIL CREAM
Villa Antinori, Tuscany 160 / 725

BRUSCHETTA CON PESTO DI POMODORE SECCHI,
STRACCIATELLA E PISTACCHIO / 130
ROASTED SOUR DOUGH BREAD, PESTO OF SUNDRIED TOMATOES,
STRACCIATELLA & PISTACHIO
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 POMODORO, BURRATA
(MINIMUM 2 PERSONS)

ALLERGIES? ASK THE STAFF!

PRIMI

Now we continue with middle size starters

CARPACCIO DI MANZO / 235
BEEF CARPACCIO, PARMESAN SHAVINGS, 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 Marcanasco, 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

BREADED & DEEP FRIED FILLET OF COD, FRENCH FRIES,
CHILI MAYONNAISE & BAKED TOMATO

TUESDAY

SAFFRON RISOTTO, GRILLED VEAL TRI TIP,
VEAL GRAVY & GREMOLATA

WEDNESDAY

PAN FRIED PORK SCHNITZEL SERVED WITH
CREAM SAUCE & POTATO PURÉE

THURSDAY

FUSILLI IN MINT PESTO, GRILLED CHICKEN THIGH FILLET,
SUN DRIED TOMATOES & GRATED GRANA PADANO

FRIDAY

PASTA PENNE WITH CREAMY SMOKED SALMON SAUCE,
CHILI & GARLIC FRIED GAMBERI
& TANGY MARINATED ZUCHINI

WEEKLY VEGETARIAN

TORTELLONI FILLED WITH RICOTTA & SPINACH,
TOMATO SAUCE, SAGE & GRATED GRANA PADANO

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 GAMBERI / 330
RISOTTO COOKED WITH LOBSTER STOCK
WITH GAMBERI & GAMBERONE
Bramito della Sala, Umbria / 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