

Starters

Bruschetta with cherry tomatoes and basil	135,-
Caprese with mozzarella di bufala and tomatoes	248,-
Burratina cheese with crispy celery and Italian caviar	278,-
Beef Carpaccio (75g) with goat cheese, rocket salad and pomegranate	265,-
Raw purple shrimps	520,-
Tagliere di salumi / Mixed salami platter (120g)	238,-
Orologio di formaggi / Mixed cheese platter	280,-
Prosciutto San Daniele (80g) with grissini	225,-

Antipasto di Mare (we recommend for 2 people) 450,-

squid, ceps, saffron

octopus salad

gratin scallop

marinated anchovies

sea bass filled courgette roll

smoked swordfish

Antipasto Rustico (we recommend for 2 people) 365,-

ricotta cheese pearl with pumpkin cream

sweet and sour marinated courgette

polenta stuffed with gorgonzola and walnuts

roasted bell peppers with strawberries and mint

melanzane alla parmigiana

mixed oil preserved veggies

Soups

Soup of the day	75,-
Minestrone classico	87,-
Italian tomato soup	87,-

Salads

Italia (wild rocket, cherry tomatoes, mozzarella fiordilatte, olives, pumpkin chips)	250,-
Contadina (salad romana, wild rocket, pear, pecorino cheese, raisins, olives, walnuts)	256,-
Carlofortina (yellow fin tuna (90g), mixed salad, basil pesto, almonds, olives)	376,-
Caesar (chicken meat (100g), salad romana, parmesan, dressing)	258,-

Pasta

Spaghetti di Gragnano with tomatoes San Marzano and burrata	215,-
Penne rigate di Gragnano all' Arrabbiata	198,-
Home made Tagliatelle alla Bolognese	220,-
Spaghetti di Gragnano alla Carbonara	225,-
Cappellacci stuffed with ricotta and prosciutto San Daniele, sage and orange	318,-
Gnocchi with clams and grey mullet roe	385,-
Mezzi Paccheri di Gragnano with sea bass ragout and pecorino	388,-
Lasagnetta all Emiliana	265,-

Risotto Ferron Pila Vecia - Vialone nano

Risotto allo Scoglio with sea food	355,-
Saffron and courgettes risotto	290,-

Meat

Chicken supreme (200g) stuffed with sun dried tomatoes, parmesan sauce and sauted spinach	320,-
Saltimbocca alla Romana (160g) with baked potatoes and thyme	358,-
Lamb rack (240g) with vegetable mirepoix and courgette pudding	570,-
Beef tenderloin Tagliata (180g) with wild rocket, parmesan and cherry tomatoes	495,-
Beef tenderloin steak (180g) with crispy pecorino chips, guanciale and port wine reduction	525,-
Pork tenderloin (200g) with wild mushroom sauce, hazelnuts and potato mash with truffle butter	355,-

Fish

Yellowfin tuna steak (180g) with fennel carpaccio, orange and raisins	570,-
Sea bass (200g) filet alla Livornese	
Sea bream (200g) filet all' Acquapazza	459,-
Seafood and fish variation with grilled vegetable and mixed salad (for two people)	442,-
(prawns, langoustines, sepia, yellowfin tuna, sea bream / sea bass, scallops)	2295,-

FISH BY DAY OFFER

The list of allergens on request from the waiter

