

ANTIPASTI

FOCACCIA ORIGANOE SALE 6,5
ITALIAN PIZZA BREAD TOPPED WITH DRIED ORIGANO, SALT AND OLIVE OIL

## VERDURE DEL GIORNO 8,75

MIXED ASSORTED VEGGIES

CAPRESE DI BUFALA 13,5
FRESH TOMATO, BUFFEL MILK MOZZARELLA AND BASIL

BRUSCHETTA 8,75
TOASTED BREAD WITH TOMATO, GARLIC, BASIL AND ORIGANO

BURRATA 13,5
BURRATA FROM PUGLIA SERVED WITH FRESH TOMATO'S ON A BED OF RUCOLA SALAD

TAGLIERE MISTO 16,5
MIXED PLATTER ITALIAN CHEESES AND CURED MEAT SELECTION

CARPACCIO DI MANZO 14,5 FRESHLY SLICED BEEF SERVED ON A BED OF RUCOLA TOPPED WITH PARMESAN CHEESE

VITELLO TONNATO 14,5
THINLY SLICED COOKED VEAL WITH A SAUCE OF MAYONNAISE, CAPERS AND TUNA

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    MOZZARELLA OF BUFFALO WITH THINLY
            SLICED PARMA HAM
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            POLPETTE FRITTE 11,75
    FRIED ITALIAN MEATBALLS SERVED WITH
    MAYO OR HOMEMADE FRESH TOMATO SAUCE

SOUTE DI COZZE E VONGOLE 16,5 MUSSELS AND CLAMS IN A WHITE WINE SAUCE WITH PARSLEY AND BLACK PEPPER

## VINO BIANCO

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pinot Grigio corte Giara
\(6 / 24.50\)
VERMENTINO LA MAREMMA TOSCANA 6.50
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CHARDONNAY TRE VENEZIE
\(7.25 / 35\)
PECORINO MASCIARELLI CASTELLO DI SEMIVICOLI DOC 42.50

LIANO CHARDONNAY SAUVIGNON BLANC RUBICONE 62.50

VINO ROSSO

SALICE SALENTINO \(5 / 22.50\)
NERO D’AVOLA 5.75 / 29.50
PRIMITIVO \(6.50 / 37.50\)
LAURENTO ROMAGNA DOC SANGIOVESE RISERVA 57.50

BAROLO DI GIACOMO GRIMALDI
\(17 / 85\)
amarone della valpolicella classico 105

ORECCHIETTE POMODORO E BURRATA 17.5
ORECCHIETTE "LITTLE EARS" PASTA IN FRESH TOMATO SAUCE, WITH GARLIC UGGLIESE, PARMESAN CHEESE AND OLIVE OIL

RAVIOLI AI PORCINI E TARTUFO IN CREMA DI PARMIGIANO 16.5
RAVIOLI FILLED WITH BLACK TRUFFLE AND PORCINI MUSHROOM IN A parmigiano cream sauce

TAGLIATELLE AL RAGU 13.5 RIBBON PASTA WITH THE ORIGINAL "BOLOGNESE SAUCE"

LASAGNE ALLA BOLOGNESE 16.5 OVEN BAKED LAYERS OF LASAGNE WITH MOZZARELLA. PARMESAN, BOLOGNESE SAUCE AND BECHAMEL

SPAGHETTI ALLA CARBONARA 14.5 SPAGHETTI WITH ITALIAN GUANCIALE (PORK CHEEK), PECORINO CHEESE AND EGG YOLK

GNOCCHI CON COPPA DI PARMA E PESTO DI PISTACCHIO 16.5 POTATO PASTA IN A SAUCE WITH ONION, COPPA DI PARMA IN A CREAM OF PISTACHIO

TAGLIATELLE AL SALMONE 17.5
RIBBON PASTA WITH, SALMON IN A CREAM SAUCE WITH FRESH TOMATOES AND WHITE WINE

SPAGHETTI ALLO SCOGLIO 18.5 SPAGHETTI WITH MUSSELS AND CLAMS WITH FRESH TOMATOES

\section*{DOLCI}

\section*{PROFITEROLES 7.5} CREAM PUFF TOPPED WITH A WHITE CHOCOLATE MOUSE

TIRAMISU 7.5 HOMEMADE TIRAMISU

TIRAMISU AL LIMONCELLO E FRAGOLE FRESCHE 7.5 HOMEMADE LIMONCELLO TIRAMISU WITH FRESH STRAWBERRY

SGROPPINO AL LIMONE 8.5 LEMON SORBET MIXED WITH SPIRIT AND PROSECCO (SPOOM)

\section*{SECONDI DI CARNE}

FILETTO AI FERRI 24.5 ROASTED TENDERLOIN SERVED WITH OLIVE OIL AND LEMON

FILETTO AL PEPE VERDE 27.5 ROASTED TENDERLOIN IN A GREEN PEPPER SAUCE

FILETTO AL GORGONZOLA 27.5 ROASTED TENDERLOIN IN A BLUE CHEESE SAUCE
FILETTO AL BAROLO 29,5 ROASTED TENDERLOIN IN A RED WINE SAUCE
(SERVED WITH MIXED VEGGIES)

SECONDI DI PESCE

ORATA ALLA CACCIATORA \(\mathbf{2 7 , 5}\)
EA BREAM WITH GARLIC, CAPERS, Olives and tomatoes in white WINE SAUCE

CONTORNI

PATATE AL FORNO \(\mathbf{5 . 5}\)
OVEN BAKED POTATOES WITH
ROSEMARY AND GARLIC

INSALATA VERDE 5.5
GREEN SALAD WITH BALSAMICO AND OLIVE OIL

EXTRA TOPPING

TARTUFO FRESCO 7
fresh black truffel
BURRATA 5
MOZZARELLA DI BUFALA 6 PARMIGIANO \(\quad 1,75\)

BEVANDE

INSIDE MORE WINES, BEERS, COCKTAILS, LIQUORS AND MORE!```

