



## Antipasti / Appetizers

**Antipasto Rosmarino** L.E. 105.00  
Prawn, Smoked Salmon, tomato  
bruschetta, goat cheese, fried mushroom  
and bell pepper

**Bresaola valtellinese, rucola e grana** L.E. 110.00  
Bresaola with urugala and Parmesan  
cheese

**Carpaccio di manzo** L.E. 95.00  
Thinly sliced raw beef tenderloin with  
olive oil and Parmesan cheese

**Insalata caprese** L.E. 70.00  
Mozzarella di bufala with tomatoes and  
basil

**Insalata di mare** L.E. 85.00  
Home-made Graved lax, octopus, prawns  
with lettuce and pine nuts

**Misto di ortaggi alla griglia** L.E. 65.00  
Selection of mixed grilled vegetables with  
fresh herbs, olive oil and Parmesan

**Funghi al forno** L.E. 85.00  
Baked wild mushrooms with garlic, olive  
oil and Parmesan

## Zuppe / Soups

**Zuppa di funghi** L.E. 75.00  
Fresh mushroom soup

**Minestrone** L.E. 60.00  
Bresaola with urugala and Parmesan  
cheese

**Zuppa di mare** L.E. 90.00  
Saffron and tomato broth with prawn,  
fish, calamari, mussel and garlic

**Zuppa di pomodoro** L.E. 55.00  
Fresh tomato soup with pesto and fresh  
cream

## Primi piatti / Pasta and rice

**Tagliatelle al pomodoro fresco, basilico e** L.E. 85.00  
**Parmigiano**  
Tagliatelle with fresh tomato, basil and  
Parmesan cheese

**Linguini alle funghi** L.E. 85.00  
Linguini with mushrooms and cream  
sauce

**Spaghetti alla carbonara** L.E. 110.00  
Spaghetti with beef bacon in a light  
creamy sauce tossed with egg yolk and  
Parmesan cheese

**Pennetta alla putanesca** L.E. 85.00  
Penne with tomato, anchovy, capers,  
garlic, green olives, olive oil and  
Parmesan cheese

**Penne all' Arabiatta** L.E. 85.00  
Penne with tomato sauce, garlic, chili,  
olive oil and Parmesan cheese

**Spaghetti olio, aglio e peperoncino** L.E. 85.00  
Spaghetti with olive oil, garlic and chili  
with Parmesan cheese

**Spaghetti alla Bolognese** L.E. 110.00  
Spaghetti with meat sauce and Parmesan  
cheese

**Rigatoni al profumo di mare** L.E. 140.00  
Rigatoni in a saffron seafood broth, with  
prawns, calamari and mussels

**Ravioli e ricotta** L.E. 85.00  
Ricotta filled ravioli with spinach, onion,  
garlic, tomato sauce and Parmesan cheese

**Lasagna a casalinga** L.E. 110.00  
Home-made pasta layers with ground  
beef, tomato sauce and béchamel  
smothered with mozzarella

**Risotto ai gamberetti** L.E. 130.00  
Risotto with prawns, asparagus, tomato  
and cream

**Risotto ai funghi** L.E. 85.00  
Risotto with mushrooms



Secondi piatti / Main course

**Gamberoni arrostiti** L.E. 205.00  
Baked prawns with roasted garlic butter

**Filetto di pesce alla Vesuviana** L.E. 125.00  
Fish fillet with capers and tomato sauce

**Salmone all'olio e limone** L.E. 135.00  
Salmon fillet with olive oil and lemon

**Tonno al limone e verdure croccanti** L.E. 175.00  
Tuna fillet cooked rare with lemon butter and crispy vegetables

**Saltimbocca alla Romana** L.E. 165.00  
Veal scallop rolled with Parma ham and sage

**Filetto di bue al pepe verde** L.E. 195.00  
Grilled beef fillet with a creamy green pepper sauce

**Tagliata con aceto balsamico** L.E. 200.00  
Rib eye steak with a balsamic reduction

**Veal Osso Bucco** L.E. 180.00  
Braised in Red Wine Jus with sautéed Mushrooms and Mediterranean Vegetable Risotto

**Filetto d'agnello con polenta e rosmarino** L.E. 220.00  
Seared lamb loin with polenta, eggplant and rosemary

**Petti di pollo alla Milanese** L.E. 125.00  
Chicken breast Milanese style

**Melanzane alla parmigiana** L.E. 95.00  
Eggplant layers with tomatoes and Parmesan cheese

**\*Aragosta arrostita all'olio e basilica** L.E. 395.00  
Roast lobster with basil oil  
*\*(Supplement for S-Class Guests LE 175.00)*

Dolci / Dessert

**Millefoglie alla mela** L.E. 45.00  
Flaky pastry apple pie with vanilla ice cream

**Pannacotta ai frutti** L.E. 30.00  
Pannacotta with fresh fruits in season

**Macedonia di frutta fresca** L.E. 35.00  
Fresh fruit salad

**Tira mi su** L.E. 55.00  
Traditional Italian dessert with Mascarpone

**Canoli** L.E. 30.00  
Cinnamon Canoli dough with pastry cream & vanilla sauce with pistachio