

IL PANE BREAD

Pane con aglio

Garlic bread

Bruschette al pomodoro

Sliced toasted bread with fresh tomato, oregano, basil and extra virgin olive oil

Bruschette ai formaggi con funghi

Sliced toasted bread with cheese cream and mushroom

ZUPPE SOUP

Soup of the Day

Zuppa di Pesce

Seafood soup in Mediterranean style

INSALATE SALAD

Insalata mista

Fresh seasonal mixed salad with tomato, vegetables and kalamata olives

Caesar Salad

Baby Roman lettuce with crispy bacon, parmesan cheese in Caesar dressing and bread croutons

Caesar Salad with Smoked Salmon

Caprese

Fresh sliced buffalo mozzarella cheese with Roma tomato and basil with extra virgin olive oil

Insalata di Rucola con parmigiano

Rocket salad with parmesan slivers on lemon and extra virgin olive oil dressing

ANTIPASTI APPETIZER

Vitello tonnato

Thin sliced roast veal with tuna mayonnaise

Piatto freddo di Salumi

Cold cuts of 20 months parma ham, mortadella, salame and prosciutto cotto

300g Burrata alla Coratina

Soft mozzarella cheese served with marinated vegetables and cherry tomatoes (good for 2 persons)

Carpaccio di Manzo

Thin sliced tenderloin marinated with lemon, extra virgin olive oil and parmesan slivers

Salmon Affumicato con cipolla rossa e burro

Scottish Smoked salmon with marinated red onions, lemon juice and extra virgin olive oil

20 mesi Prosciutto di Parma con mozzarella di bufala

20 months Parma ham with buffalo mozzarella cheese

20 mesi Prosciutto di Parma con melone

20 months Parma ham with rock melon

Vongole al vino bianco

Baby clams in white wine sauce with Italian parsley and garlic

**subject to availability*

Melanzane alla parmigiana della nonna

Pan fried sliced eggplant layered with mozzarella cheese, parmesan cheese and basil in tomato sauce

Fritto misto di Pesce

Deep fried fresh seafood of fish, squid and prawns served with home made tartar sauce and marinara sauce

LE PASTE PASTAS

Spaghetti di grano duro ai frutti di Mare

Seafood spaghetti with prawns, squids, mussels and clams in white wine and tomato sauce

Linguine aglio olio con filetto di spigola alla griglia

Linguine in aglio olio, lightly spicy, topped with grilled sea bass fillet

Linguine di grano duro alle Vongole

Flat spaghetti with clams in white wine sauce with Italian parsley, garlic and chilli

* *subject to availability*

Carnaroli Risotto alla Marinara

Seafood Italian rice with prawns, squid, mussels and clams in tomato sauce

Orecchiette di Puglia con gamberi e broccoli

Fresh orecchiette pasta with prawns and broccoli in extra virgin olive oil

Capellini con granchio e pomodoro fresco e crema

Angel hair pasta with crabmeat and fresh cherry tomato in extra virgin olive oil and cream

Pappardelle al sugo di agnello con timo

Pappardelle pasta with home made shredded lamb sauce and thyme

Tagliatelle Rustichella alla Bolognese e funghi

Flat ribbon pasta with minced beef sauce and mushrooms

Tagliatelle Rustichella alla Boscaiola

Flat ribbon pasta with smoked bacon and mushrooms in tomato sauce and a touch of cream

Penne Rustichella all'Amatriciana

Short tube pasta with home made guanciale and onion in tomato sauce

Ravioli ripieni di ricotta e prosciutto alla crema con porcini

Home made ravioli with ham and ricotta cheese in cream porcini sauce

Gnocchetti di patate al pomodoro fresco con melanzane e burratina

Home made potato gnocchi with eggplant and burratina cheese in fresh tomato sauce

Fusilli alla Primavera di verdura

Spiral pasta with fresh vegetables in tomato sauce

LE PASTE AL FORNO HOME BAKED PASTA

Lasagna alla Bolognese

Layered pasta with minced beef sauce, mozzarella, parmesan cheese and bechamel sauce

Cannelloni ripieni di carne e verdure

Layered pasta rolled with filling : minced meat, vegetables and parmesan cheese in tomato cream sauce

Tagliatelle alla Nonna Teresa

Oven baked tagliatelle with Bolognese, mushroom and ham with mozzarella cheese

SECONDI PIATTI MAIN COURSE

MEAT

Galletto al forno con aromi e patate

Ovenbaked corn Spring Chicken with sage and rosemary served with potatoes. (preparation time : minimum 30 min)

Saltimbocca alla Romana

Medallions of pork fillet with Parma ham and sage in white wine sauce

Costolette d'Agnello al rosmarino

Grilled lamb chop marinated with rosemary and green zucchini

Grigliata Mista di Carne

Mixed grill of chicken, beef, lamb and pork served with grilled vegetables and roast potatoes

Ossobuco di vitello da latte con risotto alla parmigiana

Baby veal shank in gravy sauce with parmesan risotto

-with choice of safran risotto

add

Costata di Vitello alla Milanese

Breaded veal chop served with roasted potatoes

Tagliata di Angus con funghi e rucola

Sliced grilled angus beef rib-eye 150 days, with mushroom and rucola

Costata di Manzo alla Fiorentina

(min for two +/- 900g – 1kg)

Angus Cote de Boeuf served with potatoes, salad, spinach and porcini sauce

(preparation time : minimum 30 minutes)

FISH served with potatoes and vegetables

Spigola al Sale

Fresh air flown whole Seabass oven baked in salt

Spigola alla griglia

Grilled fresh air flown whole Seabass

Filetto di Spigola del mercato alla griglia

Grilled fresh Seabass fillet from the market

Filetto di pesce Persico al limone

Pan fried John dory fillet in lemon butter sauce

I DOLCI DESSERTS

Tiramisu

Ladyfinger biscuits sponged in coffee, Marsala liqueur and mascarpone cream cheese

Crostata di mele con gelato alla vaniglia

Warm apple tart with vanilla ice-cream

Profiterols con salsa al cioccolato

Choux pastry puffs with Chantilly cream and chocolate cream

Panna Cotta con frutti di bosco

Cream pudding with wild fruit sauce

Tartufo ice cream

Creamy chocolate ice cream around a centre of gianduia, covered in a blend of semi sweet cocoa

Tartufo Affogato al Caffè

Tartufo ice-cream with espresso coffee

Affogato al Caffè

Vanilla ice-cream with espresso

Italian Gelato

Choice of chocolate or vanilla

single scoop

double scoop

BEERS IN BOTTLES

<i>Peroni Nastro Azzurro Beer</i>	330 ml
<i>Menabrea</i>	330ml
<i>Corona</i>	330ml
<i>Heineken</i>	330ml
<i>Tiger</i>	330ml

BEVERAGES

<i>Panna Still Mineral Water</i>	750ml
<i>San Pellegrino Sparkling Mineral water</i>	750ml

Soft drinks

(coke, coke light, sprite, tonic, ice-tea)

Fruit juice (orange / lime)

Espresso

Double Espresso

Cappuccino

Caffe Latte

Coffee

Tea

APERITIFS

Martini Bianco

Martini Rosso

Campari Orange

Aperol Spritz

Negroni

LIQUEURS

Limoncello di Amalfi

Grappa Nonino

Sambuca Molinari

Amaro

Jagermaister

Cognac

Whisky (*Chivas, Macallan, Johnny Walker*)

VINI ROSSI RED WINE

PIEMONTE

BORGOGNO BAROLO DOCG 2013

ELIO ALTARE BAROLO LA MORRA 2014

MICHELE CHIARLO BAROLO TORTONIANO 2013 *half bottle*

VENETO

MASI COSTASERA AMARONE CLASSICO 2012

VILLA GIRARDI AMARONE 2013 *750ml*

VILLA GIRARDI AMARONE 2013 *half bottle*

ZENATO AMARONE DELLA VALPOLICELLA CLASSICO 2013

ZENATO RIPASSA VALPOLICELLA SUPERIORE 2015

LAZIO

VILLA TIRRENA MERLOT 2013

SARDEGNA

SENES CANNONAU DI SARDEGNA RISERVA 2014

TOSCANA

SUPER TUSCAN TIGNANELLO ANTINORI 2011 IGT

ARGIANO BRUNELLO DI MONTALCINO DOCG 2012

PIAN DELLE VIGNE BRUNELLO ANTINORI DOCG 2012

MASTRO JANNI BRUNELLO DI MONTALCINO 2013 *half bottle*

ARGIANO ROSSO DI MONTALCINO 2016

TOLAINI CHIANTI CLASSICO RISERVA 2013

ANTINORI PEPPOLI CHIANTI CLASSICO 2015

SICILIA

PLANETA SANTA CECILIA 100% NERO D'AVOLA DOC 2014

PUGLIA

PRIMITIVO DI MANDURIA FEUDI DI SAN MARZANO RISERVA 2015

TORREVENTO

TORRE DEL FALCO NERO DI TROIA 2015

TORREVENTO

GHENOS PRIMITIVO DI MANDURIA DOC 2015

VINTAGE CHANGE SUBJECT TO STOCKS AVAILABILITY

VINI della CASA HOUSE POUR-

RED

ZENATO VALPOLICELLA CLASSICO SUPERIORE 2015

BUCCIA NERA GUARNIENTE CHIANT CLASSICO 2016

MONTEPULCIANO D'ABRUZZO 2016

WHITE

TORMARESCA CHARDONNAY 2017

GIUSEPPI & LUIGI SAUVIGNON 2017

VINI BIANCHI WHITE WINE

PAOLO e NOEMIA D'AMICO
CALANCHI CHARDONNAY DI VAIANO 2016

CERVARO DELLA SALA ANTINORI 2016

PINOT GRIGIO FRANZ HAAS 2016

MICHELE CHIARLO
GAVI DI GAVI ROVERETO DOCG 2016

VINO ROSATO ROSE WINE

ROSA DEL GOLFO SALENTO ROSATO 2017

SPUMANTI SPARKLING WINE

ZARDETTO PROSECCO DOC EXTRA DRY

MOSCATO

I VIGNAIOLI DI S.STEFANO MOSCATO D'ASTI 2017

MICHELE CHIARLO, MOSCATO D'ASTI 2016

CHAMPAGNE

FRANCIACORTA CA' DEL BOSCO
CHAMPAGNE POL ROGER RESERVE