

Bar Bites

Bruschetta with Fresh Tomatoes, Basil and Extra Virgin Olive Oil	55.
Pepper Squid with Marinara Sauce	95.
Cacio e Pepe Garlic Bread	80.
Carbonara Rice Croquette with 'Guanciale' - Roman Smoked Pork Cheek and Creamy Truffle Dip	95.
Golden Fried Tiger Prawns with Salsa Diavola Aioli	95.
Wagyu & Parmigiano Reggiano Croquette	95.
Truffle Fries with Pecorino Romano and Parmigiano Reggiano	95.
Oven-Baked Focaccia with Tomatoes, Mozzarella and Anchovies	85.

From The Mozzarella Bar

Burrata on Grilled Sourdough, Spicy Marinara and Oregano	185.
Cow Milk Mozzarella with Garlic Bread, Basil Pesto and Rocket Lettuce	185.
Bocconcini with Parma Ham, Cherry Tomatoes, Basil and Extra Virgin Olive Oil	185.
Cow Milk Ricotta with Rosemary and Wild Mountain Honey	125.
Stracciatella of Burrata with Kalamata Olive Paste and Warm Focaccia	170.

Starters

Trippa Alla Romana Traditional Roman Tripe in Tomato Sauce	165.
Braised Lentils with Ricotta Fritters, Pancetta, Rosemary and Garlic	120.
Pan-Fried Potato Gnocchi with Cacio e Pepe Fondue	145.
Iceberg Lettuce Heart with Roasted Piedmontese Hazelnuts and Red Wine Dressing	130.
Caesar Salad with 24-Month Old Parmigiano Reggiano, Crispy Anchovies and Garlic Croutons	125.
Kale and Arugula Salad with Pine Nuts, Anchovy Dressing and Ricotta Bruschetta	115.
Coppa Ham with Crunchy Pears and Cracked Black Pepper	155.
Parma Ham with 'Gnocco Fritto' - Fried Dough	160.
Frittata con Frattaglie di Pollo Soft Omelette with Chicken Offal and Pan-Roasted Goose Liver	185.

Mains

Roasted Canadian Pork Rack with Sage and Garlic	360.
Braised USDA Prime Short Ribs (800 Gr.) with Balsamic Syrup (to share)	850.
Oven-Roasted Spring Chicken alla Cacciatore with Rosemary, Olives, Mushroom and Cherry Tomatoes	185.
Grilled Salmon Fillet Roasted Potatoes, Grilled Zucchini and Salsa Verde	170.
Black Angus Tenderloin (200 Gr.)	285.
Black Angus Rib Eye (300 Gr.)	285.

Pasta

Spaghetti al Pomodoro Italian Tomato Sauce with Basil and 24-Month Old Parmigiano Reggiano	115.
Spaghetti Carbonara with Guanciale Roman Smoked Pork Cheek, Egg yolk, Pecorino Romano, Black Pepper	170.
Linguine Cacio e Pepe Pecorino Romano, Black Pepper	140.
Bucatini all'Amatriciana 'Guanciale' - Roman Smoked Pork Cheek, Pecorino Romano, Tomato Sauce, Chili	155.
Pumpkin Ravioli Cacio e Pepe Fondue and Balsamic Syrup	145.
Paccheri Jumbo Crab Meat, Basil and Calabrian Chili Paste	180.
Oven-Baked Rotolo Rolled Pasta filled with Ricotta, Spinach, Ham in Butter and Sage	170.
Gnocchetti Sardi Pork Sausage, Fennel Seeds and 40-Month Old Parmigiano Reggiano	150.
Homemade Angel Hair with Black Truffles in a Light Butter Sauce	205.

Pizza

Pizza Rosse	
Margherita D.O.P Tomato, Mozzarella, Basil, Extra Virgin Olive Oil	95.
Romana Tomato Sauce, Mozzarella, Anchovies	140.
Amatriciana 'Guanciale' - Roman Smoked Pork Cheek, Tomato, Pecorino, Mozzarella, Black Pepper	145.
Burrata Stracciatella, Tomato, Extra Virgin Olive Oil, Basil	150.
Bresaola Air-Dried Beef, Tomato, Mozzarella, Arugula, Shaved Parmigiano Reggiano	145.
Salame Piccante Spicy Italian Salami, Tomato, Mozzarella, Pecorino	165.
Pizza Bianche	
Cacio e Pepe Pecorino, Mozzarella, Parmigiano Reggiano, Black Pepper	125.
Tartufo Nero Alba Black Truffles, Mozzarella, Fontina, Fried Egg	190.
Quattro Formaggi Mozzarella, Gorgonzola, Pecorino, Fontina	170.
Italian Sausage & Broccolini Baby Broccoli, Homemade Italian Sausage, Mozzarella, Sun-Dried Tomatoes	175.
Truffled Portobello Portobello Mushrooms, Mozzarella, Fontina, Spinach, White Truffle Oil	180.

Desserts

Frozen Nutella Bar	95.
Raspberry Cheesecake	95.
Coffee Creme Caramel	65.
Tiramisu	85.
Apple Cinnamon Tart with Fior Di Latte Ice Cream	80.
Frangelico Panna Cotta	80.
Salted Caramel Chocolate Cake	60.
Zeppole Deep Fried Choux Pastry with Nutella and Whipped Cream	75.